



## ENTRADAS - STARTERS

<b>GUACAMOLE 150 gr</b> .....	<b>\$198.00</b>
<b>SALSA MOLCAJETE 150gr</b> .....	<b>\$198.00</b>
<b>ENSALADA DE LA CASA 160 gr. (Zanahoria, pepino, tomate, lechugas mixtas y aderezo)</b> .....	<b>\$240.00</b>
HOUSE SALAD 160 gr. (Mixed greens, cucumber, carrots, tomato, and dressing)	
<b>ENSALADA DE BETABEL ROSTIZADO 160 gr. (Betabel asado con arugula y nuez)</b> .....	<b>\$260.00</b>
ROASTED BEET SALAD 160 gr. (Roasted beets with arugula and walnuts)	
<b>QUESO FUNDIDO CON CHORIZO O NATURAL 180 gr. (Con tortillas y salsa)</b> .....	<b>\$298.00</b>
CHEESE WITH CHORIZO OR NATURAL 180 gr. (Accompanied with tortillas and salsa)	
<b>CALAMAR ROMANA 160 gr. (Empanizado, acompañado con aderezo de albahaca)</b> .....	<b>\$298.00</b>
CALAMARI ROMANA 160 gr. (Breaded and deep fried, accompanied with a basil dressing)	
<b>TACOS CAMARÓN CHIPOTLE 140 gr. (Salseados con salsa de chipotle y gratinados)</b> .....	<b>\$340.00</b>
SHRIMP CHIPOTLE TACOS 180 gr. (With melted cheese and chipotle sauce)	
<b>PULPO MAPLE 180gr. (Salteado con tomatillo, cebolla cambray, 3 chiles y glaseado maple)</b> .....	<b>\$340.00</b>
MAPLE OCTOPUS 180gr. (Sauteed with green tomatoe, green onions, 3 chiles and maple syrup)	
<b>CEVICHE VALLARTA 180 gr. (Con pepino, serrano, zanahoria y jugo de limón)</b> .....	<b>\$320.00</b>
CEVICHE VALLARTA 180 gr. (With cucumber, serrano peppers, carrots & lemon juice)	
<b>SASHIMI DE ATÚN 120 gr. (Acompañado con soya, wasabi y jengibre)</b> .....	<b>\$390.00</b>
YELLOW FIN SASHIMI 120 gr. (Served with soy sauce, ginger, and wasabi)	
<b>TARTARA DE ATÚN 120 gr. (Con salsa de soya, aceite de ajonjolí y aguacate)</b> .....	<b>\$395.00</b>
TUNA TARTAR 120 gr. (With soy sauce, sesame seed oil and avocado)	
<b>PLATO VEGANO DEL DÍA (A sugerencia del chef)</b> .....	<b>\$398.00</b>
VEGAN SPECIAL PLATE OF THE DAY (To the chef's suggestion)	

## PESCA DEL DIA – CATCH OF THE DAY

<b>ALCAPARRAS AL LIMÓN 220gr. (Salteado con limón, alcaparras y un toque de mantequilla)</b> .....	<b>\$440.00</b>
LEMON CAPERS (Sautéed with lemons, capers and a touch of butter)	
<b>AJILLO 220gr. (Al mojo de ajo y chile guajillo)</b> .....	<b>\$440.00</b>
AJILLO (Garlic and guajillo chili)	
<b>CAJUN 220gr. (Champiñones, mantequilla, chiles secos y paprika)</b> .....	<b>\$440.00</b>
CAJUN: (Mexican cajun, butter mushrooms and dry chilis)	
<b>RISOTTO 120gr. (Arroz arborio, queso parmesano, tomates cherrys, tomates deshidratados, vino blanco, con pesca del dia )</b> .....	<b>\$440.00</b>
RISOTTO 120gr (Arborio rice, parmesan cheese, cherry tomatoes, sun dried tomatoes, white wine, with catch of the day)	
<b>HUACHINANGO ENTERO 500 gr. (Frito u horneado con hierbas finas)</b> .....	<b>\$540.00</b>
WHOLE RED SNAPPER 500 gr. (Fried or oven baked with fine herbs)	

## CAMARONES – SHRIMPS

<b>COCO 220 gr (Capeado en coco rallado con salsa de mango y albahaca)</b> .....	<b>\$480.00</b>
(Battered with shredded coconut, served with a mango and basil sauce)	
<b>PORTUGUÉS 220 gr (Rellenos de queso y envueltos en tocino)</b> .....	<b>\$480.00</b>
(Stuffed with cheese and wrapped in bacon)	
<b>AJILLO 220 gr (Al mojo de ajo y chile guajillo)</b> .....	<b>\$480.00</b>
(Garlic, olive oil and guajillo chili)	
<b>FAJITAS 220 gr (Pimientos, cebolla y champiñones)</b> .....	<b>\$480.00</b>
(Bell peppers, onions and mushrooms)	

## ESPECIALIDADES LA PESCADORA

<b>HAMBURGUESA LA PESCADORA 240 gr. (80% Angus, 20% carne Kobe con queso y cebolla caramelizada)</b> .....	<b>\$360.00</b>
LA PESCADORA HAMBURGER: 240 gr. (80% Angus, 20% Kobe beef with melted cheese and caramelized onions)	
<b>POLLO AL ROMERO 450 gr. (Marinado con especias y papas cambray)</b> .....	<b>\$380.00</b>
ROSEMARY CHICKEN 220 gr. (Marinated with herbs and cambray potatoes)	
<b>COSTILLA BBQ 400 gr. (BBQ de la casa con papas fritas)</b> .....	<b>\$510.00</b>
BBQ RIBS 400 gr. (House BBQ with french fries)	
<b>PASTA FRESCA CON CAMARON 300gr. (HECHA EN CASA - SCAMPI: Hierbas finas con vino blanco)</b> .....	<b>\$498.00</b>
FRESH PASTA WITH SHIRMP 300gr. (HOMEMADE - SCAMPI: Fine herbs with white wine)	
<b>PULPO A LA PARRILLA 180gr. (Acompañado de papas cambray al romero y espárragos salteados con toque de paprika)</b> .....	<b>\$520.00</b>
GRILLED OCTOPUS 180gr. (Accompanied with potatoes with a touch of romero and sauteed asparagus with a touch of paprika)	
<b>CAMARON AZUL A LA PARRILLA 300 gr. (Estilo mariposa con salsa ajillo)</b> .....	<b>\$620.00</b>
GRILLED BLUE SHRIMP 300 gr. (Grill butterfly shrimp with ajillo sauce)	
<b>NUEVA YORK 450 gr. (Calidad Angus)</b> .....	<b>\$720.00</b>
NEW YORK 450 gr. (Angus Quality)	
<b>LANGOSTA ESTILO PUERTO NUEVO 1kg. (Preparada tradicionalmente frita y servida con frijoles, arroz y tortillas de harina)</b> .....	<b>\$1,499.00</b>
PUERTO NUEVO STYLE LOBSTER 1kg. (Prepared traditionally lightly fried served with beans, rice and harina tortillas)	