

APPETIZERS

GUACAMOLE 119

PESCADILLAS 99

Avocado sauce/ pickled red onion

CHOCOLATA MEXICAN CLAM 210

Garlic /butter / chilli 3pc

SHRIMP SKEWERS 174

Piloncillo / Bacon / Ginger / Lime Alioli

CALAMARI 179

onion/serrano chilli/carrot

SQUASH SALAD 165

cilantro/ basil / grapefruit/orange /lime

vinaigrette /celery/ crispy garlic

AVOCADO SALAD 169

*amaranth/ pumpkin seed/ lettuce/cherry
tomato/ chayote*

CAESAR SALAD 155

Romaine/ parmesan cheese/ croutones

CRUDOS* RAW

TUNA TIRADITO *UPON AVAILABILITY 259
avocado / sesame seed / cucumber / red onion

SEAFOOD CEVICHE 189
*shrimp/ octopus/ fish / coconut milk/ ginger/
cucumber/ chili oil*

SHRIMP CEVICHE 189
*Cured in lime juice/ red onion/ Green chili /
garlic oil*

SHRIMP AGUACHILE 189
shrimp/red onion/ jalapeño chili /cilantro

Consuming raw or undercooked food may increase the risk of
foodborne illness

TACOS PER PIECE

FISH OR SHRIMP 53

battered/ habanero chili tartar sauce /col salad

OCTOPUS 55

Morita chili/cheese crust /col salad

TOSTADAS

AGUACHILE 90

CEVICHE 84

PEZ-CORITO 89

Beans / Pescadilla / Shrimp aguachile

GRILL

CATCH OF THE DAY

\$.80 per gr

At your choice Fry/ garlic butter/ ictio style

FISH A LA TALLA 310

*Mexican adobo grilled fish served with house
salad*

FAJAS ICTIO 310

Shrimp/ calamari /mussels / rice

ADOBO STYLE OCTOPUS 359

Grilled octopus/ Habanero chili

JUMBO SHRIMP 349

lime, garlic & parsley butter

OYSTERS (3pc)

Grill or raw

Kiumai- 136

San Ignacio - 160

Bahia Falsa - 146

Rockefeller

Kiumai- 156

San Ignacio - 186

Bahia Falsa - 166

SIDES

ARROZ CON COCO 55

FRIED PLANTAINS 55

ENSALADA MIXTA 55

DESSERT

CHURROS 129

GUAVA COMPOTE 139

SESAME FLAN 110



