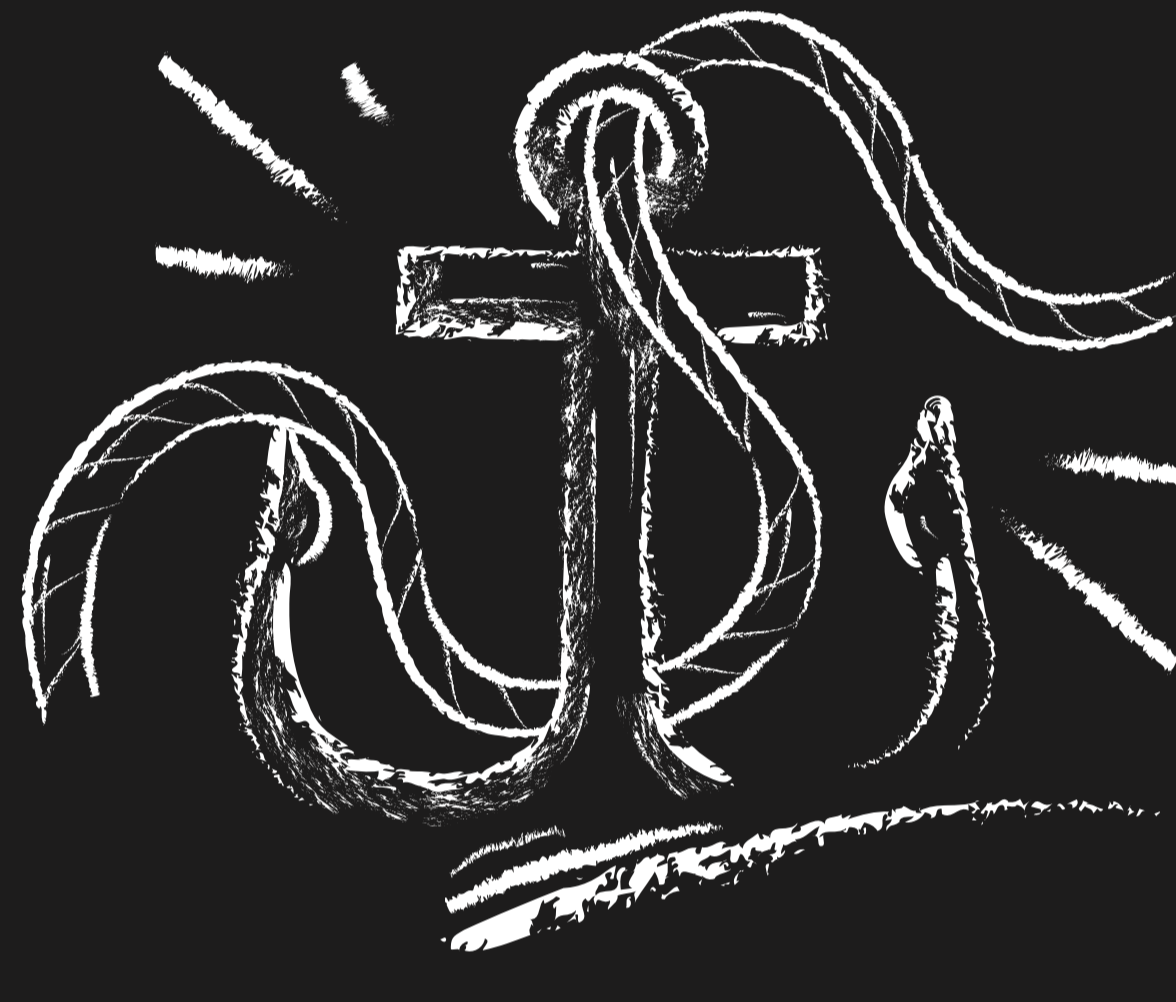


APPETIZERS

- Ceviche (Fish)** 200 g \$ 270^{.00}
Our delicious version of ceviche made with coconut milk and the catch of the day.
- Ceviche (Shrimp)** 200 g \$ 340^{.00}
Same recipe but with fresh shrimp.
- Aguachile verde** 300 g \$ 340^{.00}
Delicious shrimp bathed in our cilantro, cucumber, lemon, and serrano sauce.
- Aguatuna** 300 g \$ 290^{.00}
Creamy combination of avocado, fresh tuna, pico de gallo, and a touch of sesame.
- Guacamole** 250 g \$ 190^{.00}
Delicious.
- Grilled Vegetables** 350 g \$ 310^{.00}
Delicious combination of roasted peppers, zucchinis, and tomatoes accompanied by goat cheese, balsamic reduction, and Kalamata olive tapenade.
- Caesar Salad** 280 g \$ 290^{.00}
Our delicious Caesar dressing recipe. You can order it with either shrimp or chicken.
- Grilled Beet Salad** 350 g \$ 270^{.00}
Grilled beet on a bed of arugula with Greek yogurt and goat cheese dressing.
- Marlin Tostadas** 200 g \$ 260^{.00}
Four toasts with our famous smoked marlin recipe. A favorite!
- Bucket of Shrimp** 250 g \$ 340^{.00}
Peeled shrimp accompanied by cocktail sauce, habanero sauce, and chipotle mayo.
- Grilled Clams** 160 g \$ 260^{.00}
Chocolata clam with lemon butter and ginger sauce.
- Baked Mussels** 210 g \$ 340^{.00}
Casserole of mussels in butter and white wine sauce.
- Croquettes** 420 g \$ 260^{.00}
Delicious and creamy Spanish serrano ham croquettes.
- Wood-fired Chistorra** 250 g \$ 290^{.00}
Spanish chistorra casserole for snacking.
- Wood-fired Artichoke** 480 g \$ 310^{.00}
Wood-fired artichoke in Gorgonzola sauce and parmesan crust.
- Gallega Skillet** 480 g \$ 580^{.00}
Delicious octopus and shrimp cooked to perfection in our wood fire oven.

MAIN COURSES



- Catch of the Day** 250 g \$ 410^{.00}
Fresh fish fillet accompanied by baby vegetables and house hummus. Options of lemon butter and ginger sauce and Nam Jim Kha (Thai style).
- Grilled Octopus** 250 g \$ 410^{.00}
Perfectly grilled octopus accompanied by bravas potatoes and Kalamata olive tapenade.
- Jumbo Shrimp** 300 g \$ 550^{.00}
Delicious jumbo shrimp grilled to perfection bathed in our creamy saffron sauce.
- BBQ Ribs** 480 g \$ 530^{.00}
Smoked and slow-cooked, our half back ribs are bathed in our delicious BBQ sauce and accompanied by french fries.
- Rib Eye** 540 g \$ 1,180^{.00}
600 grams of juicy and tender USDA Prime Ribeye accompanied by creamy mashed potatoes.
- Hamburger** 250 g \$ 320^{.00}
250 grams of 80/20 beef and bacon, gouda cheese, pickles, onion, tomato, and french fries.
- Vegetarian Burger** 250 g \$ 270^{.00}
Black beans, quinoa, and onion accompanied by french fries or fried plantain.
- Fish Tacos (3)** 240 g \$ 290^{.00}
3 Baja-style tacos in handmade corn tortillas.
- Shrimp Tacos (3)** 240 g \$ 340^{.00}
3 Baja-style tacos in handmade corn tortillas.
- Gaonera** 250 g \$ 260^{.00}
Large thin-cut Ribeye taco in handmade corn tortilla accompanied by grilled onions and chiles toreados.

WOOD-FIRED PIZZA

- Pizza Hanna** 11.8" \$ 350^{.00}
Inspired by Buffalo wings with blue cheese dressing.
- Pizza Aris** 11.8" \$ 280^{.00}
Pesto, feta cheese, artichoke hearts, and balsamic reduction.
- Pizza Margarita** 11.8" \$ 260^{.00}
Classic.
- Pizza Cesar** 11.8" \$ 360^{.00}
Anchovies, parmesan, and Caesar dressing.
- Pepperoni Pizza** 11.8" \$ 310^{.00}
Traditional.
- Garden Pizza** 11.8" \$ 280^{.00}
Vegetables.

DESSERT For desserts, please ask your waiter.

