



#### BEACH

Shrimp \$ 80 Marlín \$ 95

#### STYLE BAJA

Fish \$ 65 Shrimp \$ 70

#### **TORITO DE MAR**

**TACOS** 

Shrimp \$85 Marlin \$90

Served in a cheese crust bathed in chipotle sauce with avocado slices in a flour tortilla.

Special house weathered with slices of purple cabbage with a touch of tamarind dressingin a corn tortilla.

Chile guero stuffed with your choice of cheese and chipotle dressing and ponzu sauce



#### **PESCADILLA**

Shrimp \$ 55 Marlín \$ 60

Golden taco of your choice sautéed with onion, garlic and tomato

#### **MARINERO**

Octopus \$85

Fried octopus with onion, tomato and a subtle touch of beans

# TOSTADAS

#### **MEDITERRÁNEA**

Tuna \$85

Cubes of tuna with a mediterranean touch with cubes of avocado and black sesame seeds

#### STYLE SINALOENSE

Shrimp

Cooked in Lemon purple onion, cucumber marinated with green aguachile sauce.

\$80

**VALLARTA** 

Smoked Marlin \$85

Sofrito with onion tomato garlic with avocado cubes and a touch of cilantro

4 SEAS

Tuna

\$80

Cubes of tuna marinated with ponzu sauce with caramelized onion

### **CEVICHES**

#### LA SENSACIÓN

Shrimp

\$210

With chopped mango, jicama, red onion and cilantro marinated with a house sauce.

#### **ISLEÑO**

Shrimp \$210 Octopus \$220

Protein of your choice marinated with a house sauce made from garlic and habanero with julienned red onion and cilantro

#### **THUNNUS**

Ceviche of tune \$225

Tuna in squares marinated with ponzu sauce slices of red onion and cilantro.



# **COCKTAILS**

# TRADITIONAL (COLD)

Shrimp \$190 Octopus \$210 Clam callus \$220

Shaker sauce with tomato, onion, cilantro and avocado flower

#### LA TAMBORA

Shrimp

\$210

Green aguachile marinated in serrano chile sauce with julienned red onion and cucumber

#### LAS COLORADAS

**Shrimp** 

\$210

Red aguachile marinated in red chile sauce with red onion and cucumber julienne

# **AGUACHILES**

#### **CORAL NEGRO**

Shrimp

\$210

Black aguachile marinated in habanero chili sauce and roasted garlic with Purple onion and cucumber julienne.

#### \$260

### SEAFOOD TOWER

Build your tower with your favorite toppings

#### **PROTEINS**

Shrimp Tuna Octopus Salmon Clam callus

#### **SAUCES**

Red
(chili red)
Ponzu
(soy whit citrus)
Green
(serrano chili)
Black
(habanero roasted)



#### **VEGETABLES**

Cucuber Onian Avocado Tomato Mango Jícama

### FROM THE HOUSE

Sealed tuna	\$230
Tuna meat	\$220
Salmon with mango	\$250
Golden steak to your likinigt	\$240
Tequila shrimp	\$240
Coconut shrimp	\$240
Tropical octopus	\$245
Red snapper pork rinds	\$250

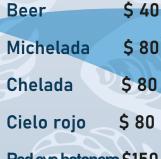


Choose 2 side dishes: Asparagus Mashed potatoes Spinach salads

## DRINKS

Soft drinks	\$ 35
Fresh waters	\$ 40
Lemonade	\$ 40
Orange	\$ 40
Bo le of water	\$ 20





**BEERS** 

Red eye botonero \$150 (Large jar with beer of your choice with, jicama, cucumber and shrimp)

#### DIJESTIVES

Bai	leys	\$	80
	ajillo	\$	80

#### VINES

White	\$ 85
Red	85
Rose	\$ 85



COPEO	
Mezcal	\$ 80
(Unión)	

Whiskey /	\$110
(Black Label)	

Vodka	
(Greygoose)	\$ 95
(Absolut)	\$ 80
<b>V</b> 111 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	

Gin		
(Tanq	ueray)	\$ 95

5 50
\$ 60

Tequila	
(José Cuervo)	
(Dobbel Diamand)	\$ 90
(Don Julio 70)	\$110

#### MIXOLOGY

Margarita \$80 (Traditional, mango or strawberry)

Pineapple colada Daiguiri \$ 80 (Mango or strawberry)

**Mojitos** \$ 85 (Traditional, mango, strawberry or red fruits)

\$ 90 Ginebra (Citrus, mango, strawberry or red fruits)

**Aperol Sprite \$100** 

