



## Appetizers

COCKROACH SHRIMP _____	\$430.00
GUACAMOLE _____	\$220.00
CLAM CHOWDER _____	\$250.00
AJILLO MUSHROOMS _____	\$180.00
FISH CRACKLING _____	\$380.00
FRIED SQUID _____	\$190.00
TORTILLA SOUP _____	\$100.00

## Melted cheese

MELTED CHEESE _____	\$220.00
MUSHROOMS _____	\$250.00
CHORIZO _____	\$250.00
ARRACHERA _____	\$250.00

## Salads

GREEN _____	\$200.00
GREEN WITH SHRIMP _____	\$280.00
GREEN WITH CHICKEN _____	\$250.00

## Ceviche

TUNA TOAST _____	\$200.00
SHRIMP _____	\$340.00
FISH _____	\$300.00
MIXED _____	\$380.00

## Aguachile

SHRIMP _____	\$440.00
SHRIMP AND OCTOPUS _____	\$480.00

## Cocktail

SHRIMP _____	\$350.00
SHRIMP AND OCTOPUS _____	\$380.00



# Salmon



<b>ORANGE</b>	\$490.00
SPECIAL ORANGE SAUCE WITH WHITE WINE.	
<b>CAPER</b>	\$490.00
CAPER SAUCE WITH GARLIC, WHITE BUTTER AND WHITE WINE	
<b>ENCANTO</b>	\$690.00
BATHED IN SEAFOOD CREAM, A TOUCH OF LOBSTER AND VEGETABLES IN WHITE WINE	
<b>MAR Y TIERRA</b>	\$690.00
SERVED WITH ARRACHERA AND SHRIMP.	

# Meats

<b>RIB EYE</b>	\$600.00
<b>ARRACHERA</b>	\$390.00
<b>MIXED GRILLS</b>	\$3400.00
RIB EYE, ARRACHERA FAJITAS, CHICKEN FAJITAS, BACON, CHICKECN BREAST, CHORIZO, LOBSTER, AJILLO SHRIMP, DEVILED SHRIMP, BREADED SHRIMP, SQUID.	

# Combinations

<b>LOBSTER AND RIB EYE</b>	\$790.00
<b>LOBSTER AND COSTA AZUL</b>	\$790.00
<b>LOBSTER AND OCTOPUS</b>	\$770.00
<b>LOBSTER, SHRIMP AND FISH</b>	\$750.00
<b>LOBSTER, SHRIMP AND ARRACHERA</b>	\$750.00



## Lobster

ORDER \_\_\_\_\_ \$700.00

TRADITIONAL BAJA LOBSTER, SERVED WITH RICE,  
BEANS, BUTTER AND HANDMADE TORTILLAS.

## Seafood platter


IDEAL FOR 5 PEOPLE \_\_\_\_\_ \$3000.00

LOBSTER, FISH, SHRIMP, OCTOPUS, SQUID  
(SEASONAL SEAFOOD).

## Molcajete

ENCANTO \_\_\_\_\_ \$720.00

LOBSTER, SHRIMP, FISH, OCTOPUS,  
SQUID AND ARRACHERA.

 BAJA \_\_\_\_\_ \$700.00

OCTOPUS, SHRIMP AND ARRACHERA  
BATHED IN DEVIL SAUCE.

MAR Y TIERRA \_\_\_\_\_ \$690.00

OCTOPUS TENTACLES, SHRIMP,  
ARRACHERA BATHED IN CHIMICHURRI SAUCE.

VOLCANO \_\_\_\_\_ \$690.00

SHRIMP, ARRACHERA AND OCTOPUS  
BATHED IN DEVIL SAUCE.

## Chicken

FAJITAS \_\_\_\_\_ \$390.00

## Fetuccini

ALFREDO SHRIMP \_\_\_\_\_ \$360.00

ALFREDO CHICKEN \_\_\_\_\_ \$330.00





# Shrimps



<b>COSTA AZUL</b>	\$390.00
STUFFED WITH CRAB WITH THREE CHEESES, FINE HERBS, BATHED IN HOUSE CREAM.	
<b>CILANTRO CREAM</b>	\$350.00
HOUSE CREAM ON CILANTRO BASE ACCOMPANIED BY VEGETABLES AND MASHED POTATOES.	
<b>MUSHROOM CREAM</b>	\$350.00
HOUSE CREAM ACCOMPANIED WITH MASHED AND VEGETABLES.	
<b>CHIPOTLE CREAM</b>	\$350.00
CREAMY SAUCE ON CHIPOTLE BASE IN WHITE WINE.	
<b>BREADED</b>	\$350.00
CRISPY SHRIMP, ACCOMPANIED WITH MASHED AND VEGETABLES.	
<b>GARLIC MOJO</b>	\$350.00
ENVELOPING GARLIC FLAVOR, BUTTER AND WHITE WINE.	
<b>AJILLO</b>	\$350.00
CARAMELIZED ONION, AGUAJILLO CHILE, WHITE WINE AND FINE HERBS..	
<b>DEVIL</b>	\$350.00
SPICY HOUSE SAUCE BASED ON BIRD'S BEAK.	

## Whole fish

<b>FRIED FISH</b>	\$290.00
SERVED WITH RICE, BEANS AND VEGETABLES SAUTÉED IN WINE.	
<b>SPECIAL FRIED FISH</b>	\$420.00
SERVED WITH SHRIMPS AND OCTOPUS SAUTÉED IN WHITE WINE AND AJILLO.	

## Fish fillet

<b>SPECIAL PAPERED</b>	\$600.00
SHRIMP AND OCTOPUS AU GRATIN.	
<b>CILANTRO CREAM</b>	\$290.00
<b>GARLIC MOJO</b>	\$290.00
<b>AJILLO</b>	\$290.00
<b>BREADED</b>	\$290.00
<b>CHIPOTLE CREAM</b>	\$290.00

