

SMALL PLATES

GARNACHAS - GARLIC SHRIMP, LIME AND THICK CREAM	7
BLUE CRAB AND WILD MUSHROOM EMPANADAS - CHILTOMATE' SALSA AND GREEN SAUCE	7
TAMALE -ROASTED CORN, BLACK BEANS AND A LOBSTER-GÜERO CHILE CREAM	6
GULF SHRIMP COCKTAIL - HIBISCUS POACHED WITH HOUSE COCKTAIL	8
OYSTERS JALISCIENSE - SERVED ON THE HALF SHELL WITH VEGETABLE ESCABECHE SALSA	2 PER PIECE
GUACAMOLE - PREPARED AND SERVED TABLESIDE	6

CEVICHEs

DAILY SELECTION OF FRESH FISH AND SHELLFISH
MARKET PRICE

SOUPS AND SALADS

SPICY BLUE CRAB SOUP- SERVED COLD WITH AVOCADO AND PICKLED RED ONION	5/8
ROASTED CORN SOUP	3/5
WEDDING SOUP- TLALPEÑO STYLE TORTILLA SOUP	4/7
CLASSIC CEASAR	4/7
RADISH, CACTUS, CARROT, AVOCADO AND TORTILLA SALAD	7

LARGE PLATES

LARGE PLATES SERVED WITH WARM HOUSE TORTILLAS

XALAPA STYLE WHOLE GRILLED RED TILAPIA -BLACK BEANS, SPINACH, AND EGG WITH A SAUCE OF MANGO AND ANCHO CHILE	15
GRILLED CARNE ASADA - NIMAN RANCH SIRLOIN STEAK, ROASTED WHITE ONION, PINTOS AND PORK WITH BROWN MOLE'	15
CALDO DE SIETE MARES - DAILY SEAFOOD IN A RICH BROTH WITH A CHILE RELLENO	16
SEAFOOD ENCHILADAS SUIZA - TOMATILLO AND CASCABEL CREAM SAUCE OVER RED RICE ADD FRIED EGG	14 1
ROASTED CHICKEN THIGHS - CHORIZO, TOMATO AND ROASTED GARLIC WITH A SWEET POTATO FLAUTA AND A SAUCE OF CILANTRO AND PUMPKIN SEED	12
VERA CRUZ STYLE SILK SNAPPER - LONG COOKED GREEN BEANS, POTATO, OLIVE AND CAPERS	15
GRILLED WAHOO - ROASTED PASILLA DE NEGRO SAUCE AND RED RICE WITH ROASTED CHAYOTE	14

This Week's Sides 5

- Sweet Potato, green bean and chorizo hash
- Flash fried squash blossoms, grilled zucchini and tomato

