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 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

Chef/Owners - Jamey Fader/Dave Query
Sous Chef - Duane Walker