**SMALL PLATES**

"No Substitutions / Modifications"

**PREMIUM SHAREABLES**

**SANDWICHES**

Mariscado - "Seafood Platter (served hot)"
- Alaska king crab leg, lobster, langoustine, jumbo shrimp, roasted corn with rice & garlic bread. Available: Azul Sauce or Maja de Ajo
- 450 g
- 100 g
- Price varies according to portions.

Seafood Tower (served cold)
- Alaska king crab leg, lobster, jumbo shrimp, octopus; served with cocktail sauce, meuniere, lime, hot sauce, salt on the side – 175 g

**PERSISTENT SHAREABLES**

**ENTRÉES**

All entrées served with homemade rice and toasted garlic bread, unless noted.

**TACOS & HANDHELDs**

Lengustones - "Prawns"
- Choose your preparation style
- 35-40 pieces
- 500 g
- 250 g
- 1/2 lb

Camarones - "Shrimp"
- Choose your preparation style
- 32-40 pieces
- 500 g
- 250 g
- 1/2 lb

Snow Crab
- Choose your preparation style
- 40-60 pieces
- 720 g
- 360 g
- 1 lb

Grilled King Crab Legs (served)
- Prepared with salt and sauce; served with spicy butter sauce
- Market price 104 pieces
- 200 g
- 100 g

Platillo de Arrachera - "Grilled Skirt Steak"
- Grilled marinated skirt steak served with homemade salsa, corn tortillas, refried beans
- 40-60 pieces
- 720 g
- 360 g
- 1 lb

**PREPARATION STYLES**

For prawns, shrimp, snow crab
- Thinly sliced
- Sauce: garlic, lemon
- Spicy

For crab
- 1/2 lb

For All
- 1/2 lb

**ENTRÉES**

Order as an Entrée or a Shared Plate.

**Sides**

- Mexican rice
- Refried beans
- Masa corn tortillas
- Veggies

**CABBAGE & RICE**

**ENTRÉES**

order as an entrée or as a shared plate.

**SHARED PLATES** are proteins only and are available in 1, 1.5, or 2 kilos.

**MARISCOS & ENSENLADA**

**Sides**

- Rice
- Beans
- Masa corn tortillas
- Veggies

** desserts**

- Chocolate cake
- Apple pie
- Cheesecake

- Red velvet
- Chocolate

- Masa corn tortillas
- Veggies

**DESSERT**

- House Salad
- Grilled pineapple, grilled jalapeño, avocado, tomato, cucumber, red onion, radish, tortilla strips, green goddess dressing – 14
- Add chicken – 4
- Add shrimp – 10
- Add salmon – 16

- Seasoned Waffle Fries
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- Loaded Waffle Fries
- Crispy corn tortilla filled with lobster, crab, shrimp, chilaquiles sauce, avocado, and 1/2 spice creamy dipping sauce – 10 for four

- Rollo de Langosta - "Mini Lobster Roll"
- Lobster tail & crab meat, chipotle ahi, avocado, ceviche, rice, and corn flour tortillas – 20

- Queso fundido
- Grilled jumbo shrimp, cheddar, chilaquiles sauce, homemade flour tortillas, jalapeño, green pepper, onion, corn flour tortillas – 20

- Guacamole & Chips - Served
- Avocado, lime, cilantro, jalapeños, red onions, ahi – 14.5

- Chilaquiles & Avocado Cucumber Salsa
- As ordered

- Elote
- Fire roasted corn on the cob, housemade chipotle ahi, cotija cheese, butter, tajin, lime – 11 for three pieces

- Mary Tierra - "Surf & Turf"
- Grilled marinated skirt steak with your choice of grilled, jumbo shrimp, lobster or Alaska king crab legs; served with roasted corn with garlic butter & refried beans with jumbo shrimp – 60
- With lobster – 75
- With Alaska king crab legs – market price 132

- Paella
- Octopus, shrimp, lobster, mussels, green peas, green pepper, onion, and rice – 37

- Salmon la Parrilla - "Seared Salmon"
- Fresh Atlantic wild caught salmon, top quality honey glaze, housemade rice and roasted salsa with avocado – 32

- Bruschetta - "Red Pepper"
- Whole red pepper, choose your preparation style – 38

- Grilled served with citrus chimichurri sauce.

- Fish fried served with vinegar sauce (marinated tomatoes, green olive, capsicum, jalapeño, and mojito de ajo garlic sauce). Please allow 20 minutes to prepare.

**Mariscos - Oysters**
- Blue point oysters, New York – 19 for six

- Mariscos Preparados - "Prepared Oysters" - 19 for six
- Oysters topped with chipotle zuricha – 23 for six

- Langostinos a la Parrilla - "Grilled Oysters"
- Alaska oysters, grilled lemon – 24 for six

- Ceviche de Camarón - "Shrimp Cocktail"
- Jumbo shrimp in spicy homemade cocktail sauce, avocado, celery, cucumber, onion, cilantro – 16.5

- Ensaladas de Langosta Con Queso - "Lobster & Cheese Ensalada"
- Lobster tail & crab meat, chilaquiles, stuffed pastry dough; served with chipotle aioli – market price 25 for three – 9 for each additional person

- Macarrones con Queso de Langosta - "Chipotle Lobster Mac & Cheese"
- Chipotle cream sauce, chilaquiles ranchos, constancia pasta - market price 25

- Macarrones Chipotle & Queso Lobster - 12

- Calamares - "Calamari"
- Fried Fisch; served with grilled lemon, chipotle aioli – 16

- Mejillones - "Mussels"
- Choose your preparation: ahi sauce, diabla sauce, mojito de ajo – 16 per half kilo

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- Ostiones - "Oysters" - 19 for six
- Blue point oysters, New York – 19 for six

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Cocktails, Pitchers & Cazuelas

Margaritas
patron silver tequila, triple sec, fresh lime juice, salt; choose your flavor: spicy mango, guava passion fruit, and classic margarita.

Torre de Margaritas - Patron Margarita Tower
choose one margarita flavor; presented in bottle tree - $8

Paraiso
captain morgan dark rum, coconut cream, pineapple juice, fresh lime juice, expresso beans rim.

Cantarito
centenario plata tequila, jalapeno grapefruit soda, orange juice, fresh lime juice, Tajin & chamoy rim.

Red Apple Sangria
red wine, apple brandy, apple cider, triple sec, fresh apple

Guava Sangria
pink grapefruit, peach schnapps, apple brandy, guava purée, pineapple, apple juice

El Pincho
pinchos Nicholson's melonada mix, melonada, chuy's, fresh lime juice, Tajín rim, drinking garnish - original tamarindo cactus juice - $7

Michelada Kit
bottle of pinchos Nicholson's melonada mix, six bottles of melonade or corona; garnish: chuy's, lime, onion, shrimp, tostada shell - $5

Cerveza & Seltzer

Drafts
Modine - $9
Founders All Day IPA - $8
Bell's Two Hearted - $8
Goose Island 312 - $8
Bad Light - $8
Guinness - $8

Bottles
Dos Equis - $8
Modelo Negra - $8
Corona - $8
Michelob Ultra - $7
Bud Light - $7

Cans
Dos Equis - $6
Corona - $6
Cerveza - $6

Hard Seltzer
Tepe Chico - $7
Cerveza - $7

Winestocks & NON-ALCOHLIC

Red
Menenti, Pinot Noir - $12
Silvergate, Pinot Noir - $12
Finca Nueva by Miguel Angel de Gregorio, Tempranillo Caladopio, Spain - $15
Caymus Cuvée Special, Red Blend Monterey, CA - $13

Rosé
Whispering Angel
Cotes de Provence, France - $13

White
Herdade Del Marques De Riscal Verdejo, Rueda, Spain - $13
Chateau Ste. Michelle, Riesling California Valley - $13
Jello Gellatin, Chardonnay Monterey, CA - $13
Kim Crawford, Sauvignon Blanc Marlborough, New Zealand - $14

Mocktails & NON-ALCOHLIC

Horchata Agua Fresca - Cinnamon Rice Water - $6
Jamaica Agua Fresca - Hibiscus Fruit Water - $6
Pita Agua Fresca - Pineapple Water - $6

Fiji Bottled Water - $6

Tepe Chico Sparkling Mineral Water - $6
Coke, Diet Coke, Sprite, Cranberry Juice, Lemonade - $4

Bottle Service

Vodka
Greek-Sweden Magnus - $25
Grey Goose - $25
Très - $25
Elect - black cherry - $25

Whiskey / Scotch / Cognac
MacAllan 18 - $75
MacAllan 12 - $75
Johnnie Walker Blue Label - $70
Johnnie Walker Black Label - $70
Bachman's 21 - $60
Bachman's 18 - $40
Bachman's 12 - $25
Heiney - $40
Jameson - $25

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Jamaica Agua Fresca - Hibiscus Fruit Water - $6
Pita Agua Fresca - Pineapple Water - $6

Fiji Bottled Water - $6

Tepe Chico Sparkling Mineral Water - $6
Coke, Diet Coke, Sprite, Cranberry Juice, LEMONADE - $4