



## ENTRADAS - STARTERS

<b>GUACAMOLE 150 gr</b> .....	<b>\$198.00</b>
<b>SALSA MOLCAJETE 150 gr</b> .....	<b>\$198.00</b>
<b>ENSALADA DE LA CASA 160 gr. (Zanahoria, pepino, tomate, lechugas mixtas y aderezo)</b> .....	<b>\$210.00</b>
HOUSE SALAD 160 gr. (Mixed greens, cucumber, carrots, tomato, and dressing)	
<b>ENSALADA DE BETABEL ROSTIZADO 160 gr. (Betabel asado con arugula y nuez)</b> .....	<b>\$240.00</b>
ROASTED BEET SALAD 160 gr. (Roasted beets with arugula and walnuts)	
<b>CALAMAR ROMANA 160 gr. (Empanizado, acompañado con aderezo de albahaca)</b> .....	<b>\$298.00</b>
CALAMARI ROMANA 160 gr. (Breaded and deep fried, accompanied with a basil dressing)	
<b>QUESO FUNDIDO CON CHORIZO O NATURAL 180 gr. (Con tortillas y salsa)</b> .....	<b>\$298.00</b>
CHEESE WITH CHORIZO OR NATURAL 180 gr. (Accompanied with tortillas and salsa)	
<b>CEVICHE VALLARTA 180 gr. (Con pepino, serrano, zanahoria y jugo de limón)</b> .....	<b>\$310.00</b>
CEVICHE VALLARTA 180 gr. (With cucumber, serrano peppers, carrots & lemon juice)	
<b>TACOS CAMARÓN CHIPOTLE 140 gr. (Salseados con salsa de chipotle y gratinados)</b> .....	<b>\$340.00</b>
SHRIMP CHIPOTLE TACOS 180 gr. (With melted cheese sauce with chipotle sauce)	
<b>TARTARA DE ATÚN 120 gr. (Con salsa de soya, aceite de ajonjolí y aguacate)</b> .....	<b>\$395.00</b>
TUNA TARTAR 120 gr. (With soy sauce, sesame seed oil and avocado)	
<b>SASHIMI DE ATÚN 120 gr. (Acompañado con soya, wasabi y jengibre)</b> .....	<b>\$380.00</b>
YELLOW FIN SASHIMI 120 gr. (Served with soy sauce, ginger, and wasabi)	

## ESPECIALIDADES LA PESCADORA

<b>HAMBURGUESA LA PESCADORA (80% Angus, 20% carne Kobe con queso y cebolla caramelizada)</b> .....	<b>\$360.00</b>
LA PESCADORA HAMBURGUER: (80% Angus, 20% Kobe beef with melted cheese and caramelized onions)	
<b>POLLO AL ROMERO 220 gr. (Marinado con especias y papas cambray)</b> .....	<b>\$360.00</b>
ROSEMARY CHICKEN 220 gr. (Marinated with herbs and cambray potatoes)	
<b>COSTILLA BBQ 400 gr. (BBQ de la casa con papas fritas)</b> .....	<b>\$398.00</b>
BBQ RIBS 400 gr. (House BBQ with french fries)	
<b>PLATO VEGANO DEL DÍA (A sugerencia del chef)</b> .....	<b>\$398.00</b>
VEGAN SPECIAL PLATE OF THE DAY (To the chef's suggestion)	
<b>PESCA DEL DIA 220 gr</b> .....	<b>\$420.00</b>
CATCH OF THE DAY	
<b>ALCAPARRAS AL LIMÓN (Salteado con limón, alcaparras y un toque de mantequilla)</b>	
LEMON CAPERS (Sautéed with lemons, capers and a touch of butter)	
<b>AJILLO (Al mojo de ajo y chile guajillo)</b>	
AJILLO (Garlic and guajillo chili)	
<b>CAJUN: (Champiñones, mantequilla, chiles secos y paprika)</b>	
CAJUN: (Mexican cajun, butter mushrooms and dry chilis)	
<b>CAMARONES 220 gr</b> .....	<b>\$460.00</b>
SHRIMP 220 gr.	
<b>COCO (Capeado en coco rallado con salsa de mango y albahaca)</b>	
(Battered with shredded coconut, served with a mango and basil sauce)	
<b>PORTUGUÉS (Rellenos de queso y envueltos en tocino)</b>	
(Stuffed with cheese and wrapped in bacon)	
<b>AJILLO (Al mojo de ajo y chile guajillo)</b>	
(Garlic, olive oil and guajillo chili)	
<b>FAJITAS (Pimientos, cebolla y champiñones)</b>	
(Bell peppers, onions and mushrooms)	
<b>PASTA FRESCA CON CAMARON (HECHA EN CASA - SCAMPI: Hierbas finas con vino blanco)</b> .....	<b>\$480.00</b>
FRESH PASTA WITH SHIRMP (HOMEMADE - SCAMPI: Fine herbs with white wine)	
<b>HUACHINANGO ENTERO 500 gr. (Frito u horneado con hierbas finas)</b> .....	<b>\$510.00</b>
WHOLE RED SNAPPER 500 gr. (Fried or oven baked with fine herbs)	
<b>NUEVA YORK 450 gr. (Calidad Angus)</b> .....	<b>\$690.00</b>
NEW YORK 450 gr. (Angus Quality)	
<b>CAMARON AZUL A LA PARRILLA 300 gr. (Estilo mariposa con salsa ajillo)</b> .....	<b>\$580.00</b>
GRILLED BLUE SHRIMP 300 gr. (Grill butterfly shrimp with ajillo sauce)	

