

ENTRADAS - STARTERS

- GUACAMOLE 150 gr.**
- SALSA MOLCAJETE 150 gr.**
- ENSALADA DE LA CASA 160 gr. (Zanahoria, pepino, tomate, lechugas mixtas y aderezo)**
- HOUSE SALAD 160 gr. (Mixed greens, cucumber, carrots, tomato, and dressing)
- ENSALADA DE BETABEL ROSTIZADO 160 gr. (Betabel asado con arugula y nuez)**
- ROASTED BEET SALAD 160 gr. (Roasted beets with arugula and walnuts)
- CALAMAR ROMANA 160 gr. (Empanizado, acompañado con aderezo de albahaca)**
- CALAMARI ROMANA 160 gr. (Breaded and deep fried, accompanied with a basil dressing)
- QUESO FUNDIDO CON CHORIZO O NATURAL 180 gr. (Con tortillas y salsa)**
- CHEESE WITH CHORIZO OR NATURAL 180 gr. (Accompanied with tortillas and salsa)
- CEVICHE VALLARTA 180 gr. (Con pepino, serrano, zanahoria y jugo de limón)**
- CEVICHE VALLARTA 180 gr. (With cucumber, serrano peppers, carrots & lemon juice)
- TACOS CAMARÓN CHIPOTLE 140 gr. (Salseados con salsa de chipotle y gratinados).**
- SHRIMP CHIPOTLE TACOS 180 gr. (With melted cheese sauce with chipotle sauce)
- TIRADITO DE PULPO 180 gr. (Aceite de olivo, alcaparra, pepino, serrano y cebolla morada)**
- OCTOPUS TIRADITO 180 gr. (Thinly sliced octopus with lime, olive oil, red onion, cilantro, and capers)
- PULPO MAPLE 150 gr. (Miel maple con soya y jengibre)**
- MAPLE GRILLED OCTOPUS 150 gr. (Maple syrup, soy sauce and ginger)
- TARTARA DE ATÚN 120 gr. (Con salsa de soya, aceite de ajonjolí y aguacate)**
- TUNA TARTAR 120 gr. (With soy sauce, sesame seed oil and avocado)
- SASHIMI DE ATÚN 120 gr. (Acompañado con soya, wasabi y jengibre).**
- YELLOW FIN SASHIMI 120 gr. (Served with soy sauce, ginger, and wasabi)

ESPECIALIDADES LA PESCADORA

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