



## PA' PICAR

### MEDIUM OYSTERS 1/2 DOZ \$600 (GF, DP)

Ask for the variety of the day

Ensenada, BC

Mignonette (GF, DP), house cocktail (DP), marisquera (DP)

### PERUVIAN CEVICHE 4 OZ \$420 (GF, DP)

Catch of the day, red onion, cilantro, cancha, corn, sweet potato, leche de tigre

### TUNA TIRADITO 4 OZ \$550

Aji amarillo cream, chalaquita, avocado, cilantro, fried wonton

### MIXTA SALAD \$340 (GF, PB)

Avocado 1 oz, red onion, tomato, cucumber, palm heart, lettuce, citrus vinaigrette

### MARINATED AYOCOTES 2 OZ \$390 (TN, GF, DP, PB)

Cilantro, muhammara, red onion, radishes, guajillo vinaigrette

### "CAZÓN" EMPANADAS 2 OZ \$390 (GF, DP)

Sardine stew, corn dough, cilantro, garlic sauce

### BATAYAKI SCALLOPS 4 OZ \$490 (TN, GF)

Gratin, butter, chives, lemon, garlic, parmesan

### TOSTONES HOGAO \$370 (V, TN, GF)

Plantain, tomato, beans, cilantro, fresh cheese súcilenio

## AL CARBON

### URUGUAYAN BEEF CUT 10 OZ \$1080 (GF)

Roasted red pepper & potato escabeche, salsa provenzal

### CHICKEN ANTICUCHO 8 OZ \$700 (TN)

Chalaca, polleria sauce, rice

## LATIN FISH MARKET

Hook fishing from our coasts prepared to your choice and selection of garnish

### PACIFIC 8 OZ \$800 (GF)

### OR GULF "LOCAL" 8 OZ \$750 (GF)

#### PREPARATION:

#### SUDADO (TN, GF, DP, PB)

Tomato, chili and red onion

#### FRIED (V, TN)

Tempura and huancaína

#### GARLIC (V, TN, GF, DP)

Olive oil, Simojovel chili and vinegar

#### ADOBADO (PB, TN)

Achiote, aji and Ocopa sauce

#### SIDES: \$125

#### POTATO (PB)

Guasacaca

#### RICE (GF, DP, PB)

Jazmin

#### LOCAL SCUASH (GF, DP, PB)

Seed scuash

#### AVOCADO (GF, PB)

Salsa criolla

#### CORN (GF, DP, PB)

Butter, cheese from sucilá, epazote

## SANDWICHES

With wedge potatoes, cheese sauce and pickled vegetables

### LATINA BURGER 7 OZ \$590

Brisket, rib and chuck roll angus patty

Avocado, salsa criolla, Oaxaca cheese, pickles and mayo

### FRIED SHRIMPS 5 OZ \$550

Tempura, "salsa golf", lettuce, tomato, sweet & sour onion

### "CHORIPAN" 6 OZ \$490 (V, DP)

Pork, chimichurri mayo, radish

### EGG & AVOCADO 4 OZ \$430 (V, DP)

Mustard, mayonnaise, avocado, multicereal bread, ciboulette, noh bec arugula

## DESSERTS

### ALFAJOR \$260 (V)

Chocolate, dulce de leche, salted caramel

### PASSION FRUIT MOUSSE \$255 (V)

Mango cream, tropical crunch

### CHIRIMOYA ALEGRE \$270 (PB, GF)

Custard apple ice cream, orange pel, peruvian pisco, meringue rocks

### MAJARETE \$250 (PB, GF)

Coconit manjar, roasted pineapple, melao de papelón

GT Gluten | PN Peanuts | TN Tree Nuts | F Fish | C Crustaceans | DP Dairy Products | V Vegetarian | PB Plant Based

Consuming raw or undercooked products increase the risk of foodborne illness, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included, payables at the exchange rate of the day. The products with a \* are not included in the All Inclusive Plan.

Childrens 5 years old and under, dine for free with the purchase of an adult meal from the regular menu.  
Children ages 6 to 12 years old, enjoy 50% off on regular menu selections.