



Daily Specials

Starters




- + Shrimp Cocktail.....\$120
- + Peruvian Ceviche.....\$145
- + Octopus Arriero Style.....\$180
- + Aguachile (Shrimp cooked in lime, Cucumber and Chile Serrano).....\$120
- + Tiradito de Pescado Zihuatanejo Style.....\$145

Chef's Specialties

- + Fish (Red Snapper)\$190
Arriero (Cambray potatoes, Onion, Chile Guajillo, Garlic, Wine, Olive and Paprika)
Pastor (Pineapple, Green salsa and Annatto)
Veracruzana (Capers, Olives, Tomatoes and Onion)
- + Chile Relleno.....\$175
Chile Poblano stuffed with Shrimp, bathed in a Guajillo Salsa)
- + Surf & Turf Skewer.....\$220
(Jumbo Shrimp and Beef Skewer with a side of Rice and Guacamole)

 <i>Shrimps</i>	\$240
<i>Al Tequila (Flamed with Tequila a la Crème)</i>	
<i>Coconut (Mango Salsa and Spinach sauce)</i>	
<i>Martínez de la Torre (Chile chipotle and Mayonnaise)</i>	
<i>Poblano (Chile poblano and Corn)</i>	
<i>Caramelized (Orange Juice, Brown Sugar and Garlic)</i>	
 <i>Puerto Nuevo Lobster</i>	\$420
 <i>Carnitas</i>	\$190
<i>(Toasted Pork, Mexican sauce, Guacamole and Molcajete sauce)</i>	
 <i>Cochinita Pibil</i>	\$190
<i>(Toasted Pork, Red Onion, Achiote and Orange Juice)</i>	
 <i>Bahía de Banderas Boat (2 persons)</i>	\$879
<i>(Shrimp, Lobster, Fish, Fillet Mignón and Guacamole)</i>	

Our Desserts

 <i>Chocolate Pie</i>	\$85
 <i>Lemon Pie</i>	\$75
 <i>Flan (Philadelphia cheese)</i>	\$65