

DEL PACÍFICO

20 25

BARBECUEADO & GRILL



A FLAVOR THAT COMES FROM THE SEA



Born from the sea breeze and coastal tradition, Del Pacífico is more than a restaurant: it's a journey of flavors that pays homage to the deep, generous waters of the ocean. Inspired by the majesty of the sea and the art of grilling, we bring to your table the freshness of ingredients, the fire of the grill, and a passion for Pacific cuisine.

Our emblem, the trident, symbolizes the strength of the ocean and our connection to fishing, but it also represents a fork, reminding us that the best way to enjoy the sea is through its flavors. From grilled fish to the most succulent seafood, every bite is carefully prepared to transport you to the shores where the sea and the grill meet in perfect harmony.

Welcome to **Del Pacífico**, where the sea inspires us and the fire unites us. Let the journey begin!

• "Consuming seafood is the responsibility of the consumer."

• "To guarantee the freshness and quality of each dish, all are prepared to order. We appreciate your patience and understanding during the wait."



Shrimp-stuffed Xcatic pepper

STARTERS



SHRIMP-STUFFED XCATIC PEPPER \$ 170.00

Xcatic pepper stuffed with an exquisite shrimp stew, accompanied by cream cheese and wrapped in crispy bacon, drizzled with a balsamic strawberry reduction. An irresistible combination of flavors and textures.

TUNA CURRICANES (190 g of protein) \$ 235.00

Delicious rolls of fresh tuna with crab meat and cream cheese, topped with avocado and cooked shrimp. All bathed in a house-made oriental sauce with a touch of spice that wins you over at the first bite.

TUNA CUBES (120 g) \$ 155.00

Yellowfin tuna cut into cubes and marinated in sesame oil, served on curls of beet, carrot, and cucumber. To enhance their freshness, they are topped with sriracha mayonnaise and toasted sesame seeds.

TUNA TIRADITO (150 g) \$ 185.00

Yellowfin tuna sashimi-style, drizzled with our secret blend of dark sauces, olive oil, serrano pepper, and cilantro. Each bite is a perfect balance of freshness and sophistication.

SALMON TIRADITO (150 g) \$ 240.00

Fresh salmon sashimi-style, marinated in soy sauce and truffle oil, accompanied by black olives, baby arugula, and serrano pepper. A dish full of elegance and depth of flavor.

SHRIMP CONSOMMÉ \$ 105.00

Served in an old-fashioned glass, our shrimp consommé includes diced cooked shrimp, red onion, fresh cucumber, and lime. Perfect as an appetizer.

ROCK SHRIMP (150 g) \$ 255.00

Crispy tempura shrimp drizzled with our homemade sriracha mayonnaise, served on a bed of baby arugula and topped with goat cheese. Perfect for those who love the contrast between crunchy and creamy.

SHOT OF FLAVOR

An explosive shot of flavor with your choice of protein. Prepared with our special blend of dark sauces, Clamato, and a vibrant touch of serrano pepper. An intense experience in a single sip.

- Lime-cured shrimp (20 g) \$ 45.00
- Cooked shrimp (20 g) \$ 50.00
- Scallop (20 g) \$120.00
- Oyster (1 piece) \$ 75.00

HOUSE GUACAMOLE (200 g) \$ 135.00

A classic prepared with fresh avocado and pico de gallo. Simple, yet full of flavor.

GUACAMOLE WITH RIB EYE CRACKLINGS \$ 290.00

Traditional guacamole served with crispy pieces of rib-eye cracklings. A surprising and delightful combination.



Scallop chocolate clam

SHELLS



FRESH OYSTERS

Served with petroleo sauce, coarse salt, and lemon. Our oysters stand out for their freshness and taste of the sea.

ONE PIECE	\$ 60.00
HALF ORDER: 6 pieces	\$ 340.00
ORDER: 12 pieces	\$ 665.00

ZARANDEADO OYSTERS (6 pieces) \$ 390.00

Oysters prepared with our special house marinade and a touch of butter, grilled over charcoal to enhance their flavor.

FRESH CHOCOLATE CLAM (one piece) \$ 100.00

Served with petroleo sauce, coarse salt, and lemon. Don't miss it!

BUTTER CHOCOLATE CLAMS (3 pieces) \$ 315.00

Enjoy our chocolate clams sautéed in butter with mushrooms, spinach, kanikama, and crushed dried red pepper.

CHOCOLATE CLAMS (3 pieces)

Prepared with red onion, cucumber, cilantro, and Clamato juice with a touch of spice. A seafood bite with the perfect balance of freshness and seasoning.

• Lemon-cured shrimp	\$ 335.00
• Cooked shrimp	\$ 335.00
• Sea bass scallop	\$ 355.00
• Scallop	\$ 525.00

SALADS



ICEBERG SALAD \$ 210.00

Fresh romaine lettuce tossed with blue cheese dressing, accompanied by blue cheese and a touch of green onion. Creamy and refreshing.

ROASTED BEETROOT \$ 275.00

Goat cheese mousse, roasted beets, pistachios, pecans, and baby arugula, all topped with a balsamic glaze. A salad that blends sweet, tangy, and crunchy flavors.

PEAR SALAD \$ 230.00

A mix of organic lettuces dressed with pear vinaigrette, accompanied by fresh apple and pear slices, caramelized walnuts, and goat cheese. Delicate and full of contrasts.



Governor taco

TACOS

Each of our tacos is served on an authentic, handmade corn tortilla, with spinach and epazote for a unique touch of flavor and freshness. **The perfect base for an unforgettable bite!**

RIB EYE TACO \$ 150.00

Juicy grilled ribeye with a golden, crispy cheese crust. Accompanied by a fresh cactus salad and the unmistakable flavor of xcatic pepper. A taco that redefines the pleasure of every bite.

GOVERNOR TACO \$ 90.00

Quesadilla filled with a shrimp stew, white onion, tomato, poblano pepper, and celery. A seafood classic with an irresistible touch.

ZARANDEADO GOVERNOR TACO \$ 95.00

Our version of the classic governor taco, served on a handmade corn tortilla, brushed with our special house marinade and grilled to perfection. A bite full of flavor and tradition.

MARLIN TACO \$ 85.00

Quesadilla filled with a delicious marlin stew, accompanied by white onion, tomato, poblano pepper, celery, and carrot.

ZARANDEADO MARLIN TACO \$ 90.00

Smoked marlin served on a handmade corn tortilla, infused with our secret house marinade and grilled to perfection. A taco with a deep and authentic flavor.

BATTERED SHRIMP TACO \$ 105.00

Battered shrimp, accompanied by fresh avocado and a sweet salad of cabbage, carrot, and cranberry. A crispy and balanced bite.

BATTERED SEA BASS TACO \$ 105.00

Delicious battered sea bass accompanied by a sweet salad with cabbage, carrot, cranberry, and avocado. Light and full of flavor.

TUNA TACO MOJO/DIABLA \$ 95.00

Cheese-crusteD quesadilla filled with tuna prepared in garlic mojo sauce and diablo sauce, accompanied by avocado.

SHRIMP TACO MOJO/DIABLA \$ 105.00

Cheese-crusteD quesadilla filled with shrimp in garlic mojo sauce and diablo sauce. Served with avocado.



Pípirisnice corn tostada

CORN TOSTADAS



- SEA BASS SCALLOP**..... \$ 115.00
Fresh sea bass scallop with red onion, cucumber, and tomato, seasoned with serrano pepper for a spicy and balanced touch.
- TRIPLE C (80 g of protein)** \$ 155.00
A perfect combination of cooked shrimp, aguachile shrimp, and diced dried shrimp, topped with red onion, cucumber, and our signature “petrolero” sauce with a hint of lemon and olive oil.
- PIPIRISNICE (90 g of protein)** \$ 210.00
Cooked shrimp, octopus, and scallop on a bed of red onion and cucumber slices, enhanced with our seafood sauce and a touch of chiltepin pepper. (30g of each seafood).
- KIUBOLEKEKE (50 g blue crab, 30 g cooked shrimp, and 30 g octopus)** \$ 190.00
A base of chipotle dressing on a bed of avocado, followed by blue crab, cooked shrimp, and octopus, seasoned with lemon, pepper, and our seafood sauce with chiltepin pepper. Served with red onion and cucumber.
- SCALLOP**..... \$ 285.00
Fresh scallop slices with red onion and cucumber cut into half-moons, accompanied by your choice of salsa: roasted green, petrolero, or chiltepin.
- SHRIMP CEVICHE** \$ 110.00
Shrimp marinated in lemon or cooked shrimp, with red onion, cucumber, tomato, and chopped cilantro, with a touch of spice, Clamato, and fresh avocado.
- SEA BASS CEVICHE** \$ 105.00
Cubes of fresh sea bass marinated in lemon, accompanied by red onion, cucumber, tomato, cilantro, and Clamato, with a touch of spice and a perfect balance of freshness and acidity.
- AGUACHILE**..... \$ 105.00
Fresh shrimp marinated in lemon juice or cooked shrimp, with red onion, cucumber slices, and a touch of lemon, accompanied by your choice of salsa: roasted green, petrolero, or chiltepin.
- OCTOPUS** \$ 150.00
Octopus pieces with red onion and cucumber slices, seasoned with salt, pepper, lemon, and your choice of salsa: roasted green, petrolero, or chiltepin.
- COOKED SHRIMP AND OCTOPUS** \$ 140.00
Cooked shrimp and octopus in perfect harmony with red onion, cucumber, and a touch of roasted green, petrolero, or chiltepin salsa.
- BLUE CRAB** \$ 140.00
Pasteurized blue crab pulp, served on a plain tostada with red onion, diced cucumber, and lemon, with our petrolero salsa on the side.
- TUNA** \$ 100.00
Cubed yellowfin tuna, mixed with red onion, cucumber, and Clamato juice, seasoned with salt, pepper, and our exclusive house salsa blend.
- TROPICAL TUNA** \$ 100.00
Cubed yellowfin tuna, accompanied by pineapple, mixed with red onion, cucumber and clamato, seasoned with salt, pepper and the exclusive combination of house sauces.



Aguachigre 400

AGUACHILES



All our aguachiles are bathed in your choice of salsa: the intense roasted green, the unique petrolero, or the vibrant chiltepin. Choose your favorite and enjoy an explosion of flavor in every bite.

AGUACHIGRE 200 \$ 355.00

An explosive combination of cooked shrimp, shrimp aguachile, octopus, and sea bass scallop, bathed in your choice of sauce. (50 g cooked shrimp, 50 g shrimp aguachile, 50 g octopus, 50 g sea bass).

AGUACHIGRE 400 \$ 595.00

Double the freshness with cooked shrimp, shrimp aguachile, octopus, and sea bass scallop, mixed with any of our selection of sauces for an unparalleled experience. (100 g cooked shrimp, 100 g shrimp aguachile, 100 g octopus, 100 g sea bass).

AGUACHILE (200 g) \$ 235.00

Fresh shrimp marinated in lime with red onion and cucumber, bathed in your favorite sauce. A vibrant, refreshing dish with just the right amount of spice to captivate you.

MIXED AGUACHILE (200 g) \$ 235.00

The perfect combination of cooked shrimp and shrimp in aguachile sauce, served on a bed of cucumber and red onion, with a touch of spice and accompanied by your choice of salsa.

AGUACHILE WITH OCTOPUS (200 g) \$ 325.00

Juicy octopus and shrimp in aguachile sauce, served with red onion and cucumber, topped with your choice of salsa. A seafood delight with an explosion of flavor in every bite.

AGUACHILE WITH SCALLOPS (200 g) \$ 570.00

Scallops and shrimp marinated in lemon juice, seasoned with your choice of salsa and served on a bed of cucumber and red onion. A perfect option for lovers of fresh seafood.

RIB EYE AGUACHILE (200 g) \$ 365.00

Grilled rib eye steak, thinly sliced and topped with our secret recipe of dark sauces, olive oil, serrano pepper, and cilantro. A delicious twist on the classic aguachile.



Mitotero ceviche

CEVICHE



- SHRIMP CEVICHE (150 g)** \$ 230.00
Shrimp marinated in lemon juice, combined with red onion, cucumber, tomato, and cilantro. A touch of spice and Clamato make it even more refreshing.
- MIXED SHRIMP CEVICHE (150 g)** \$ 270.00
Cooked shrimp marinated in lemon juice with red onion, cucumber, tomato, and cilantro. Topped with Clamato and a touch of spice for a perfect balance of freshness and flavor.
- COOKED SHRIMP CEVICHE (150 g)** \$ 270.00
Diced cooked shrimp marinated in lemon juice and mixed with red onion, cucumber, tomato, and cilantro. A touch of spice and a Clamato topping enhance its flavor.
- SEA BASS CEVICHE (150 g)** \$ 275.00
Cubed fresh sea bass marinated in lemon juice and mixed with red onion, cucumber, tomato, cilantro, a touch of spice, and Clamato. A light ceviche full of natural flavor.
- MITOTERO CEVICHE (150 g)** \$ 320.00
An irresistible mix of cooked shrimp, lime-cured shrimp, octopus, and sea bass scallops, with red onion, cucumber, tomato, and cilantro. Topped with house sauces, a touch of oyster sauce, and Clamato.

COCKTAILS



- SHRIMP COCKTAIL (150 g)** \$ 320.00
Cooked shrimp with red onion, cucumber, and diced tomato, mixed with house sauces, shrimp broth, and Clamato. Topped with fresh avocado and a touch of Tajín.
- OCTOPUS COCKTAIL (150 g)** \$ 330.00
Tender and juicy octopus, combined with red onion, cucumber, and tomato, prepared with house sauces, shrimp broth, and Clamato. Topped with avocado and a touch of Tajín.
- MIXED COCKTAIL (150 g)** \$ 350.00
Cooked shrimp and octopus with red onion, cucumber, and tomato, all bathed in house sauces, shrimp broth, and Clamato. Topped with avocado and Tajín for a final touch of freshness.
- SPECIAL COCKTAIL (150 g)** \$ 440.00
Cooked shrimp, octopus, and scallops with red onion, cucumber, and tomato. Submerged in house sauces, shrimp broth, and Clamato, finished with fresh avocado and chiltepin pepper for an irresistible spicy touch.
- CAMPECHANA (150 g)** \$ 285.00
A refreshing cocktail in a chabela glass with cooked shrimp, lemon-cured shrimp, octopus, and sea bass scallop. Mixed with red onion, cucumber, and diced tomato, prepared with house sauces, shrimp broth, and Clamato, topped with avocado and a touch of chiltepin pepper. (40 g cooked shrimp, 40 g aguachile shrimp, 35 g octopus, and 35 g sea bass scallop) contains 150 g of protein.



Sea bass fillet with garlic

HOT BAR



- SHRIMP TO PEEL (500 g)** \$ 535.00
 Juicy head-on shrimp, served in a molcajete with a petroleo spicy salsa, perfect for dipping.
- SHRIMP TO TASTE (200 g)** \$ 350.00
 Prepared with butter, a la diablo sauce, garlic mojo, or garlic sauce. Accompanied by fluffy rice and a fresh salad. A classic that never disappoints.
- BREADED SHRIMP (150 g)** \$ 350.00
 Crispy on the outside and juicy on the inside, our breaded shrimp are a golden delicacy served with rice and salad.
- COCONUT SHRIMP (150 g)** \$ 350.00
 Shrimp served on a bed of fresh lettuce and accompanied by a raspberry gravy and charred chipotle peppers. Sweet, spicy, and irresistible.
- SEA BASS FILLET TO YOUR TASTE (200 g)** \$ 370.00
 Fresh sea bass fillet, cooked in butter, a la diablo sauce, garlic sauce, or with garlic. Served with rice and salad to complement its seafood flavor.
- BREADED SEA BASS FILLET (200 g)** \$ 370.00
 Sea bass fillet with a golden and crispy breading, served with rice and salad. Perfect for those who enjoy an extra touch of texture in their fish.
- TUNA TO TASTE (200 g)** \$ 275.00
 Yellowfin tuna prepared in butter, a la diablo sauce, garlic sauce, or with garlic. Served with rice and salad for a flavorful and fresh experience.



Zarandeado fish

ZARANDEADOS



ZARANDEADO FISH (Catch of the Day) \$1,100.00

Fresh fish marinated in a blend of dark sauces with a touch of spice and citrus, grilled to perfection. Accompanied by tomato, avocado, onion, lemon, and handmade tortillas. A Sinaloan classic full of tradition and flavor.

ZARANDEADO SHRIMP (300 g) \$ 335.00

Juicy shrimp bathed in our special blend of dark sauces with a touch of spice and citrus. Served with lemon wedges to highlight their intensity and freshness.

GRILLED OCTOPUS (350 g) \$ 615.00

Tender octopus prepared with a unique marinade made with truffle oil and black olives. Served on top of golden rustic potatoes, creating a perfect balance between tenderness and crispiness.

ZARANDEADO RIB EYE (400 g) \$ 650.00

Premium cut of high-choice rib eye marinated in a blend of dark sauces with a touch of spice and citrus, grilled over charcoal and served with sautéed vegetables and herbs. A must-try for meat lovers with the authentic flavor of the Pacific.

ZARANDEADO SALMON (250 g) \$ 385.00

A tribute to the authentic taste of the Pacific. Fresh salmon fillet marinated in our special blend of dark sauces with the perfect balance of spice and citrus. Grilled over charcoal to enhance its juiciness and served with sautéed vegetables and herbs.



“Our scallops arrive **100% fresh from Sonora**, never frozen to guarantee their freshness”

Scallops order

SPECIALTIES



SCALLOPS ORDER

Fresh scallops served on a bed of cucumber, red onion, salt, pepper, chiltepin pepper, lime, and our signature hot sauce. A seafood delicacy of the highest quality.

125 g Order \$ 555.00
250 g Order \$ 1,015.00

MOLCAJETE (200 g) \$ 390.00

Cooked shrimp, lemon-cured shrimp, octopus, and sea bass scallop served in a traditional molcajete with red onion, cucumber slices, house salsas, shrimp broth, Clamato juice, and topped with chiltepin pepper. (50g cooked shrimp, 50 g aguachile shrimp, 50 g octopus, and 50 g sea bass scallop).

BLACKENED SALMON \$ 385.00

250 g of tender and juicy salmon fillet, seasoned with our exclusive blend of seven secret spices, seared on the grill to create an aromatic and spicy crust. Served on sweet potato purée that enhances every bite. Accompanied by spinach and asparagus. A dish bursting with flavor.

BLACKENED RIB EYE (400 g) \$ 675.00

High-quality rib eye seasoned with a secret blend of seven house spices, grilled and accompanied by spinach and asparagus. Served on a delicious sweet potato purée. A dish with character.

GRILLED MARROW WITH RIB EYE CHICHARRON (3 pieces) \$ 640.00

Bone marrow seasoned with salt, pepper, and garlic, grilled to perfection and topped with crispy bits of rib eye cracklings. Accompanied by handmade corn tortillas and salsa martajada, a delight you can't miss.



Tray of the tocayo

BLUE CRAB CLAWS \$1,220.00
 Jumbo blue crab claws served with our spicy salsa, perfect for dipping and savoring every bite.

TRAY OF THE TOCAYO (910 g + 4 oysters) \$1,775.00
 A true gem of the sea! A seafood tower with scallops and fresh oysters. A generous dish, ideal for sharing.

SEAFOOD TOWER (410 g of protein, approx. 750 g of food) \$ 530.00
 A tower layered with shrimp ceviche, avocado, cooked shrimp, octopus, aguachile shrimp, tuna, and more avocado. All bathed in our house salsa blend, Clamato, and topped with chiltepín pepper.

SEA BASS CHICHARRÓN \$1,100.00
 The catch of the day served on a bed of red leaf lettuce, topped with cilantro, red onion, and chipotle dressing. Ideal to enjoy with handmade tortillas.

FRIED FISH \$1,100.00
 Slowly fried fresh fish of the day for a perfect crispiness, served with white rice and a fresh salad. Straight from the sea to your plate.



Tuna burger

BURGERS



BOSS'S ZARANDEADO BURGER \$ 405.00

Juicy high-choice rib-eye beef, marinated with our exclusive house-made grilled seasoning for a deep, smoky flavor. Served on a brioche bun with mayonnaise, fresh lettuce, tomato, red onion, and melted Gouda cheese. Accompanied by crispy onion rings.

TUNA BURGER (200 g) \$ 275.00

Grilled yellowfin tuna medallion, served on a brioche bun with chipotle dressing, goat cheese, and creamy avocado. Accompanied by homemade artisan fries. A perfect combination of freshness and intense flavor.

SHRIMP BURGER \$ 275.00

Juicy ground shrimp is mixed with rice, epazote, poblano pepper, white onion, garlic, tomato, and celery for a smooth and delicious texture. Served with red leaf lettuce and topped with a mix of exotic pepper, poblano pepper, red bell pepper, red onion, and tomato, all infused with the aroma of olive oil and garlic. Accompanied by crispy homemade potato wedges and a touch of our chipotle mayonnaise.

SOUPS AND PASTAS



SEAFOOD POZOLE (350 g of seafood) \$ 290.00

A delicious pozole with black mussels, shrimp, blue crab, octopus, and fish, cooked with hominy, oregano, and epazote. Served with white onion, radish, romaine lettuce, and lemon.

SHRIMP MEATBALLS (4 pieces) \$ 175.00

Shrimp meatballs bathed in a house-made red sauce, served with rice and vegetables. A home-style dish with the authentic taste of the sea.

SEAFOOD SOUP (350 g of seafood) \$ 305.00

A succulent soup prepared with black mussels, shrimp, blue crab, octopus, and fish, cooked with fresh vegetables and a touch of epazote for an unparalleled flavor.

4 CHEESE FETTUCHINI WITH SHRIMP (150 g of shrimp) \$ 280.00

Creamy pasta in a four-cheese sauce (Parmesan, Gouda, Manchego, and Mozzarella), served with garlic bread. A comforting classic with a touch of the sea.

FETTUCHINI A LA DIABLA FRUTTI DI MARE (150 g of shrimp, octopus and sea bass) \$ 330.00

Pasta in a delicious and creamy spicy sauce, loaded with fresh seafood and served with garlic bread. An intense dish for lovers of great flavor.

KIDS MENU



- CHICKEN NUGGETS (6 pieces)** \$ 155.00
Crispy chicken nuggets, golden brown to perfection, served with a side of homemade artisan fries. A classic with kids!
- MINI BURGER** \$ 190.00
Small but packed with flavor, our mini burger comes with homemade artisan fries. Ideal for little ones with big appetites.
- FETTUCHINI** \$ 150.00
Creamy Alfredo or with a touch of butter. A perfect choice for little pasta lovers. Simple and delicious!

DESSERTS



- CHOCOLATE MATILDA** \$ 220.00
Chocolate sponge cake filled with dark chocolate ganache, accompanied by wild berries, chocolate shavings, and strawberry sauce.
- CORN CAKE** \$ 210.00
Delicious corn cake soaked in a corn liqueur sauce, served with vanilla ice cream and caramelized corn.
- GUAVA CHEESECAKE** \$ 210.00
A rich guava cheesecake complemented with toasted walnuts and a smooth guava sauce.
- LEMON PIE** \$ 210.00
Traditional creamy lemon pie with citrus jelly, complemented with a soft Italian meringue and wild berries.
- SEASONAL DESSERT** \$ 210.00



Chocolate matilda

Night MENU



Shrimp pizza

STARTERS



- TAKITOS TASTING (4)** \$ 320.00
Shrimp, arrachera, rib eye, and short rib tacos, served on homemade corn tortillas and accompanied by our fresh pico de gallo. Ideal for sharing.
- SOFT-SHELL BLUE CRAB TACOS (3)** \$ 325.00
Delicious soft-shell crab tacos, fried and served with purple cabbage, spicy cucumber, pickled onion, avocado mousse, and chipotle mayonnaise.

SALADS



- GRILLED ARTICHOKEs** \$ 220.00
Tender artichokes with smoky notes, served with balsamic aioli and a touch of Maldon salt.
- SHRIMP CAESAR SALAD** \$ 325.00
Combines freshness and flavor in every bite. Romaine lettuce, croutons, shrimp, homemade creamy dressing, and finished with Q Grand apadano shavings.
- CAESAR SALAD** \$ 240.00
Combines freshness and flavor in every bite. Romaine lettuce, croutons, grilled chicken, homemade creamy dressing, and finished with Q Grand apadano shavings.

PIZZAS



- PEAR AND SERRANO HAM PIZZA** \$ 340.00
A gourmet pizza with pear, Serrano ham, and the creaminess of goat cheese. Subtle, elegant, and delicious.
- SHRIMP PIZZA** \$ 390.00
Shrimp marinated in garlic oil and parsley, accompanied by artichoke and Kalamata olives. A pizza for discerning palates.



Sea bass and mango ceviche

OF THE SEA



SEA BASS TIRADITO \$ 240.00

Sea bass bathed in our black sauce, with cherry tomatoes, watermelon radish, avocado, and a touch of spice. Delicate, fresh, and addictive.

PERUVIAN CEVICHE \$ 275.00

Fresh fish marinated in tiger's milk, accompanied by sweet potato and corn. A refreshing and vibrant experience in every bite.

SEA BASS AND MANGO CEVICHE \$ 295.00

Sea bass marinated in our special sauce with cubes of fresh mango. Sweet, salty, and citrusy: the perfect flavor.

CUTS & MEATS



TOMAHAWK HIGH CHOICE (1 KG) \$ 1,150.00

Grilled with Maldon salt and garlic butter. An impressive cut to savor.

PREMIUM QUALITY SKIRT STEAK \$ 390.00

Juicy and perfectly marinated, served with mixed salad or french fries and our house chimichurri sauce. A flavor that never disappoints.

BBQ SHORT RIB BURGER \$ 325.00

150 g of ribeye steak with a garlic parmesan dressing, roasted yellow corn, and caramelized onions. Served with French fries. A sweet, savory, and flavorful bite.



Tomahawk high choice