

M E N U



— COSTAZUL —

— APPETIZERS —

PESCADITO SHOTS \$65

CLAMATO SHOT PREPARED WITH CLAM, OYSTER, OCTOPUS, COOKED OR RAW SHRIMP

LAS VARAS \$150

GRILLED MARINATED SHRIMP KEBABS

GUACAMOLE \$180

THE TRADITIONAL ONE, ACCOMPANIED WITH TORTILLA CHIPS

EXTRA TOPPING

TUNA CARNITAS \$90

FRIED OCTOPUS \$105

CAESAR SALAD \$195

SHRIMP \$290
CHICKEN \$260

— CRUDOS —

TUNA SASHIMI \$290

FRESH TUNA SLICES, ORIENTAL SAUCE WITH ONION, SERRANO CHILI AND AVOCADO

MIXED SASHIMI \$340

FRESH TUNA, SHRIMP AND OCTOPUS, ORIENTAL SAUCE WITH ONION, SERRANO CHILE AND AVOCADO

TUNA TARTARE \$330

DICED TUNA MARINATED IN A MIXTURE OF BLACK SAUCES, SERVED ON A MIRROR OF PARSLEY OIL, TOPPED WITH FRIED PORO

RED AGUACHILE \$290

RAW SHRIMP WITH CHILTEPIN SAUCE, CUCUMBER, RED ONION AND AVOCADO

*The consumption of raw food is the responsibility of the person who consumes it

— CONCHAS —

OYSTERS TRIO \$160

IN THREE SAUCES: BLACK, MIGNONETTE AND A SPECIAL CLAMATO SAUCE

VINORAMA CLAM \$220

RAW CLAM, OCTOPUS AND SHRIMP CEVICHE, SERVED IN ITS SHELL

STUFFED CLAM \$270

CLAM, BACON, ONION, MUSHROOM AND POBLANO, WITH GRATIN CHEESE

CLAMS/OYSTERS (PIECE) \$45

— FOR THE KIDS —

TENDERS

CHICKEN \$180
FISH \$190
CHEESE \$170

BREADED, SERVED WITH FRIES

QUESADILLAS (3 PIECES) \$150

SERVED WITH FRIES

FRENCH FRIES \$110

TRADITIONAL FRENCH STYLE

— VEGAN —

MUSHROOM CEVICHE \$120 TOSTADA

MUSHROOM, TOMATO, RED ONION, CILANTRO, CLAMATO AND AVOCADO

AVOCADO TARTAR \$180

THIN SQUARES OF AVOCADO AND TOMATO MARINATED WITH OUR BLACK SAUCES, ON A MIRROR OF PARSLEY OIL, TOPPED WITH FRIED PORO

— TACOS —

TACO CAPEADO

WITH A COLESLAW AND MINT TOPPING

SHRIMP \$90

FISH \$85

LA FORTUNA \$105

OCTOPUS "CHICHARRÓN", TOPPED WITH AVOCADO, ONION AND CILANTRO

NUEVE PALMAS \$105

OCTOPUS WITH GARLIC, AVOCADO SLICES AND SPICY MAYONNAISE, TOPPED WITH ALFALFA SPROUTS

FRAILES \$90

TUNA "CARNITAS", TOPPED WITH AVOCADO, ONION AND CILANTRO

PUNTA PERFECTA \$90

TUNA "CHICHARRÓN", TOPPED WITH AVOCADO, RED ONION AND CILANTRO

DESTILADERA \$95

SHRIMP IN A "CHICHARRÓN" CRUST, WITH A COLESLAW AND MINT TOPPING

— BURGERS & WRAPS —

CATCH OF THE DAY \$300

FISH FILET ON A BEET REDUCTION MIRROR, MASHED POTATOES AND VEGETABLES

CLASSIC BURGER \$290

200 GR OF SELECTED MEAT, WITH BACON AND CHEESE CRUSTED, ON ARTISAN BREAD

WRAPS

FLOUR TORTILLA STUFFED WITH CHICKEN OR SHRIMP CAESAR SALAD AND PARMESAN CHEESE, SERVED WITH FRIES

CHICKEN \$260

SHRIMP \$290

*Prices are in Mexican Pesos and include 16% Tax charge

— TOSTADAS DE LA BAJA —

ACAPULQUITO \$170 | ORDER \$310

FRESH TUNA MARINATED IN BLACK SAUCES, ONION AND AVOCADO, BATHED IN A SPICY SAUCE AND TOPPED WITH FRIED PORO

LA ROCA \$175 | ORDER \$320

RAW SHRIMP, COOKED SHRIMP, OCTOPUS, FISH, ONION AND AVOCADO, ON A BED OF SPICY MAYONNAISE, TOPPED WITH OYSTER SAUCE

PESCADITO \$165 | ORDER \$290

RAW SHRIMP AND CLAM, AVOCADO SAUCE, TOPPED WITH TANNED ONION

LA BOCANA \$165 | ORDER \$290

FISH FILET CEVICHE, CUCUMBER, ONION, CILANTRO AND CARROT

SHIPWRECK \$160 | ORDER \$280

FRESH TUNA MARINATED IN BLACK SAUCES, SERVED ON A BED OF CUCUMBER AND AVOCADO

EL TULE \$170 | ORDER \$310

COOKED SHRIMP AND OCTOPUS, BATHED IN BLACK SAUCES, TOPPED WITH CUCUMBER, TOMATO, ONION AND AVOCADO

— DESSERTS —

ICE POPS \$100

ASK FOR OUR FLAVORS

CHOCOLATE CAKE \$125

VANILLA ICE CREAM \$110 HALF ORDER \$75 FLAN \$110

A CUSTARD DESSERT MADE WITH SUGAR, EGGS AND TOPPED WITH CARAMEL

CHOCOLATE BROWNIE \$145

WITH VANILLA ICE CREAM

