

Clavadita

BOTANAS

CÓCTEL DE CAMARÓN Shrimp, avocado, cilantro, and onion.	150 gr / \$259
CÓCTEL CAMPECHANO Shrimp, octopus, and oyster.	150 gr / \$299
SASHIMI DE TOTOABA Totoaba, chile cambray and lime sauce, peanuts, and pumpkin seeds.	75 gr / \$319
AGUACHILE DE CAMARÓN Shrimp, charred serrano chili, cucumber, and red onion.	100 gr / \$139
CEVICHE CLAVADITO Pacific corvina, cucumber, red onion, habanero.	120 gr / \$259
TOSTITOS CON CEVICHE Pacific corvina, cilantro dressing, black sauces. Con Callo de Hacha. 40 gr / + \$159	200 gr / \$249

RICOS TACOS, TACOS RICOS

PULPO CON TUÉTANO With grilled zarandeado fish and roasted bone marrow with piquín chili and lime, served on corn tortilla.	1 pz / \$169
CAMARÓN CLAVADITO Shrimp, black beans, avocado, in a flour tortilla.	1 pz / \$139
GORDITA DE CHICHARRÓN CON PULPO On corn tortilla, with creamy jalapeño dressing.	1 pz / \$159
TACO DE SOFTSHELL CRAB Y PORKBELLY Juicy and crispy crab, on corn tortilla.	1 pz / \$157
TACO RICHI High choice ribeye, pork rind in green sauce, cheese crust, avocado, in a flour tortilla.	1 pz / \$159
DE MARLIN Smoked bluefin tuna with cheese mix and salsa macha.	1 pz / \$99

TOSTADAS EN 5 MINUTOS

LA LIGERITA 🌱 Pacific corvina ceviche with avocado.	40 gr / \$129
LA MAKABRA 🧟‍♂️ Cooked and raw shrimp, octopus, avocado, onion, spicy sauce. 🌶️🌶️🌶️	120 gr / \$219
DE ATÚN CUBANA 🐟🇨🇺 Tuna, avocado, citrus soy, serrano chili.	50 gr / \$175
LA VA-LLENA 🐠 Crab paté, scallop, cooked shrimp, clamato-chiltepin sauce.	100 gr / \$217
LA INCONDICIONAL ❤️ Tuna tartare, chipotle mayo, crispy onion, sweet ponzu.	50 gr / \$168
CALLO DE HACHA 🍄🌶️ Scallop with black sauces and chiltepin.	40 gr / \$234
CAMARÓN CONSENTIDO 🦐 Cooked shrimp, house tartar sauce, seafood sauce.	50 gr / \$127

OSTIONES Y ALMEJAS

OSTIONES NATURALES Shaved sauce, green aguachile.	4 pzs / \$299
OSTIONES RASURADOS Kumiai oyster, toro, and sweet shaved sauce.	4 pzs / \$319
ALMEJA NATURALES Shaved sauce, cucumber, red onion, and Eureka lime.	1 pz / \$189
ALMEJA CON CALLO Ensenada chocolata, totoaba pâté, and black truffle.	1 pz / \$219
ALMEJA LA CHULA Ensenada chocolata, tostada with seaweed, totoaba paté.	1 pz / \$219

AQUI HAY MARISCO FRESCO

Prepared to your liking with green aguachile, chiltepin, shaved sauces, or black sauces.

FRESH SHRIMP	100 gr / \$139
OCTOPUS	100 gr / \$168
COOKED SHRIMP	100 gr / \$149
SCALLOP	100 gr / \$399
SNOOK SCALLOP	100 gr / \$168

ALGO CALIENTE

CAMARONES MORITA Shrimp, morita mayo.	6 pzs / \$339
PESCADO PATRÓN Totoaba loin, garlic sauce, rice.	150 gr / \$398
ARROZ MARISQUERO Creamy, with shrimp and octopus.	\$148

PA' CERRAR

LOTUS CHEESECAKE WITH CHOCOLATE	\$169
FRESH CHEESE FLAN	\$119
DATE TART	\$183

THE CONSUMPTION OF RAW FOODS IS SERVED AT THE DINER'S DISCRETION AND THE RISKS IT IMPLIES | OUR TORTILLAS ARE HANDMADE FRESH | THE WEIGHT OF EACH DISH IS LISTED RAW | ALL PRICES INCLUDE VAT | PRICES IN MEXICAN PESOS