

FISH MARKET

Your choice of preparation: green aguachile, chiltepin chili, shaved style, or black sauces.

CALLOS DE HACHA	100 gr	329
CAMARÓN COCIDO	100 gr	149
CAMARÓN FRESCO	100 gr	139
PULPO	100 gr	175

FRESCOS

OSTIONES NATURALES
Sinaloa oysters with shaved-style sauce and green aguachile. 6 pzs / 279

CALLOS DE HACHA
Fresh Topolobampo Sinaloa scallops with red and green aguachile, and shaved chiltepin. 200 gr / 950

ALMEJA CON CEVICHE
Served with Corona beer, shrimp, and octopus. 4 pzs / 169

OSTIONES TORO
Sinaloa oysters with ikura, toro, and house sauce. 6 pzs / 320

AL CENTRO

TOSTITOS CON CEVICHE
Pacific corvina ceviche with cilantro dressing and black sauces. 200 gr / 249

AGUACHILE ROJO
Shrimp with chiltepin chili, cucumber, and avocado. 5 pzs / 159

SASHIMI DE SALMÓN
Served in a citrus sauce with quinoa. 120 gr / 328

BOTANA SAN CARLOS
Dried beef, octopus, and cooked shrimp, topped with our house black aguachile sauce. 4 pzs / 198

AMADAS & VARIADAS
TOSTADAS

DE ATÚN CUBANA
Avocado and citrus soy sauce with serrano chili. 50 gr / 175

DE TARTAR DE ATÚN
With chipotle mayo, crispy onions, and sweet ponzu. 50gr / 175

VA - LLENA
Crab pâté, scallops, cooked and fresh shrimp, topped with chiltepin clamato sauce. 100 gr / 217

TOSTADA DE AGUACHILE ENSENADA
Cooked shrimp and octopus, served with avocado and black seafood sauce. 1 pz / 189

RICOS TACOS

DE CAMARÓN AGUACHILE
Corn tortilla with beans, cheese, and bacon-wrapped shrimp over green aguachile and onions with macha sauce. 2 pzs / 139

TORITO CAMARÓN
Caribe chili stuffed with shrimp, citrus soy sauce, and chipotle mayo, served on a corn tortilla. 1 pza / 99

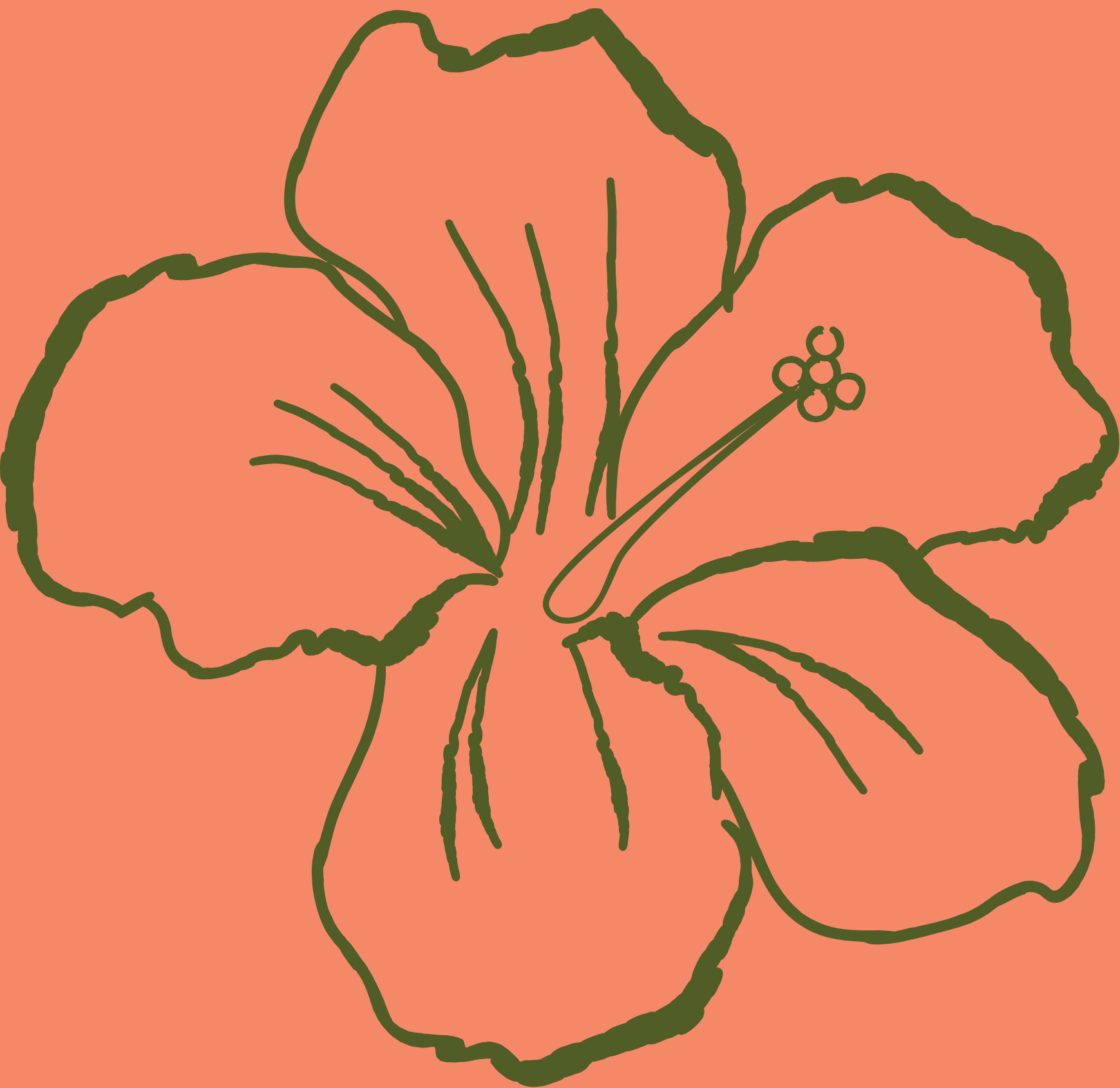
*Ponle queso por \$15

PULPO CON TUÉTANO
Corn tortilla with grilled zarandeado-style octopus and roasted bone marrow with piquin-lime seasoning. 1 pza / 169

TACO COSTEÑITO
Our signature battered bacon-wrapped shrimp with beans and cheese on a corn tortilla. 1 pza / 89



TIKI_{BAR}



CUERNO[®]