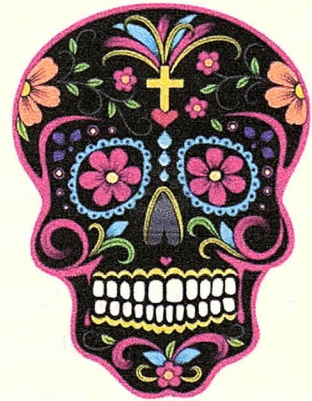


Baja Ceviches

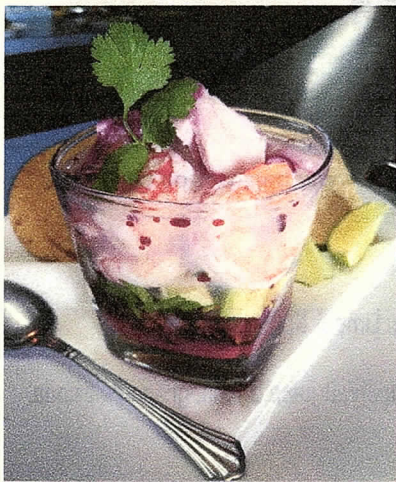
&

Seafood cocktails



Fish or Prawn Ceviche in Lime Marinade and spices, fresh cucumber, Mango, Red Onion, Cilantro, Avocado Dip, Ensenada Dip and a Touch of Roasted Peanut and almond Chilli Oil with side of Tostadas.... True Ensenada Baja Med Cuisine .

\$ 16



Cocktail de Pulpo Y Camaron / Octopus & Prawn Cocktail Served Cold, Tomatoes, Red Onion, cilantro, Avocado, Cocktail Broth and House Special Seasoning Blend, Wild Pacific Prawns & Mediterranean Octopus, Roasted Peanut & Almond Chilli Oil & Tostadas

\$ 18

