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# Menu

*Lunch*

  
Santos  
Pecos  
RESTAURANT & BAR



## APPETIZERS

### **Smoked tuna pastries 150**

Three tuna empanadas accompanied by chipotle dressing

### **Melted Cheese by Chorizo 165**

Monterey Jack cheese accompanied by sausage and jalapeño pepper, adorned with slices of bread topped with chimichurri.

### **Stuffed jalapeño chili peppers 170**

Jalapeño peppers (3 pcs) filled with smoked marlin, philadelphia cheese, wrapped in bacon, and topped with chipotle dressing.

### **Esquites with scallops 180**

A blend of yellow and white corn sautéed in butter and epazote, served alongside clam scallops flamed with orange liqueur and topped with tajín mayonnaise.

### **Mushrooms in garlic style 200**

Sautéed mushrooms with guajillo chili, garlic, and white wine, accompanied by slices of bread.

### **Guacamole 220**

Avocado, onion, garlic, cilantro, coarse salt, and serrano chili.

### **Fresh fish or shrimp sashimi 230**

Thin slices of the day's catch (120 gr) or shrimp, marinated in soy sauce, lemon juice, sesame seeds, and garnished with avocado and onion slices.

### **Spicy sashimi made with fish or shrimp 250**

Thin slices of the day's catch (120 gr) or shrimp, immersed in soy sauce, lemon juice, sesame seeds, serrano pepper slices, avocado, and onion slices.

### **Shrimp Cocktail 260**

### **Campechana 290**

### **Shrimp Chile Sauce**

### **GREEN WITH SERRANITO 280**

### **RED WITH CHILTEPIN PEPPER 280**

### **Baja Botanero Plate 320**

Shrimp, octopus, clam, scallop, snail, garnished with our signature seafood sauce.

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## SALADS

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**All salads contain romaine lettuce, and those that include protein have 80 grams.**

### **Caesar salad 190**

Organic romaine lettuce, roasted cherry tomatoes, croutons, and Parmesan cheese.

Accompanied by Grilled Chicken Breast **230**

Accompanied by Grilled Skirt Steak **260**

Accompanied by Grilled Shrimp **280**

### **Organic Salad 190**

Organic romaine lettuce accompanied by carrots, beets, and cherry tomatoes, all lightly dressed with a miso vinaigrette.

Accompanied by Grilled Chicken Breast **230**

Accompanied by Grilled Skirt Steak **260**

Accompanied by Grilled Shrimp **280**

### **Special salad 200**

Goat cheese, blueberries, green apple, cherry tomatoes, topped with balsamic vinaigrette and caramelized walnuts.

Accompanied by Grilled Chicken Breast **240**

Accompanied by Grilled Skirt Steak **260**

Accompanied by Grilled Shrimp **290**

## SOUP

### **Roasted corn soup 160**

### **Clam Chowder 190**

### **Bisque 290**

Seafood varieties include shrimp, donkey snail, octopus, crab, clam, scallop, and fish.

## PASTAS

**All pasta types are penne and are accompanied by bread.**

### **Shrimp Pasta 360**

Pasta with shrimp accompanied by your choice of tequila, pesto, or tomato sauce.

### **Seafood pasta 460**

Featuring shrimp, octopus, and scallops in a pomodoro sauce.



## FROM THE GRIDDLE

### **Governor Quesadillas 260**

Three-piece quesadillas filled with shrimp stew, accompanied with a fan of avocado and macha sauce.

### **Smoked Tuna Quesadillas 280**

Two pieces accompanied by pesto rice and tomato sauce.

### **Seafood Quesadillas 290**

Quesadillas, three pieces filled with a seafood medley of shrimp, octopus, clam, scallop, and donkey snail, accompanied with a fan of avocado and salsa macha.

## LIGHT MEALS

### **Toast All Santeña style 190**

Cubes of tuna and mango, red onion, and cilantro served with mango sauce with a hint of habanero

### **Toast Octopus 220**

Octopus slices, red onion, cucumber, lemon, and cilantro mixed with our special seafood sauce.

### **Fish and Chips 280**

Tempura fish sticks served with coleslaw and French fries.

### **The mythotera 380**

Seafood tower: octopus, clam, scallop, shrimp, snail, cucumber, red onion, tomato, cilantro, and celery, crowned with a tuna and avocado ceviche, drenched in the house's signature seafood sauce.

### **Ceviche of the Daily Catch 280**

Seasonal fish, cured in lemon juice, olive oil, onion, tomato, cilantro, and avocado.

### **Shrimp Ceviche 290**

Shrimp seasoned with lemon juice, olive oil, onion, tomato, cilantro, and avocado.

### **Mixed ceviche of shrimp and fish 300**

Shrimp and fish soaked in lemon juice, olive oil, onion, tomato, cilantro, and avocado.

## MAIN COURSE

### **Stuffed peppers with shrimp and cheese 280**

Guacamole with a side of rice

### **Shrimp of your preference 340**

With garlic, with garlic, stuffed or coated accompanied by sautéed vegetables and mashed potatoes.

### **Coconut Shrimp 360**

Coconut breaded with a delightful apricot sauce, accompanied by sautéed vegetables and creamy mashed potatoes.

### **Pineapple and Shrimp 360**

Shrimp placed atop a succulent slice of grilled pineapple, accompanied by sautéed vegetables and mashed potatoes.

### **Imperial Shrimp 380**

Shrimp filled with Monterey Jack cheese, wrapped in bacon, accompanied by mashed potatoes and sautéed vegetables.

### **Catch of the Day (230 gr) prepared of your choice 290**

Garlic, garlicky, roasted or breaded accompanied by rice and mashed potatoes

### **Catch of the day Baja or Nayarita style 320**

Grilled fresh fish fillet (230 gr) coated with a unique Baja marinade, accompanied by caramelized onions in butter, and served with rice and sautéed vegetables.

### **Cilantro selection of the day 320**

Fresh fish fillet (230 g) accompanied by a cilantro and spinach béchamel sauce, served with mashed potatoes and sautéed vegetables.

### **Catch of the Day Veracruz Style 320**

Fresh fish fillet (230 gr) topped with a unique Veracruz sauce, accompanied with a rice.

### **Fried fish medium 380 large 420**

The weight of fish is determined by its size and is accompanied by garnishes such as lettuce, tomato, cucumber, red onion, and ranch dressing.

### **Fish wrapped with seafood filling 380**

Grilled fillet (350 gr) filled with octopus, clam scallop, donkey snail, onion, tomato, cilantro, special sauce, and accompanied with a rice

### **Chicken breast (220 gr) prepared of your choice 260**

Garlic, fajitas, grilled or breaded accompanied by rice and mashed potatoes.

### **Trilogy molcajete 690**

Arrachera, shrimp, chicken breast, salsa, grilled cheese, cactus, cambray onions, and toreados chilies.

### **Special molcajete 700**

Ribeye, chorizo, beans, grilled cheese, cactus, cambray onions, and toreados chiles with a choice of red or green sauce.

## DESSERT

### **Cheesecake 130**

Crafted with seasonal fruit.

### **Neapolitan flan 130**

### **Compact vessel 5**

### **Large vessel 10**

**Prices are listed in pesos.**

**Any modification to the menu incurs an additional charge.**

**Our meals are made fresh using the finest quality ingredients, and we value your time. By minimizing food waste, you assist us in keeping our prices stable.**