La Cevichería

BAR & GRILL

Appetizers

EMPANADAS (2) • $ 10

fried pastry stuffed with your choice of fish or beef and spicy chipotle aioli on the side

MUSSELS (12 pieces) • $ 15

cooked into home made tomato based chowder

FRIED PLANTAIN • $ 10

crispy home made chips with guacamole

BREADED CALAMARI RINGS • $ 14

fried calamari, lemon and chipotle aioli

Appetizers

GUAC AND CHIPS • $ 10

Mexican style fresh mashed avocado

CHICKEN WINGS (8) • $ 12

roadhouse style with honey garlic
or buffalo sauce

BORRACHO SHRIMPS • $ 15

fresh shrimps
soaked in lime, chipotle and a
splash of tequila

NACHO FIESTA • $ 15

chicken or beef with corn tortilla chips,
cheddar cheese, guac, chipotle aioli,
tomato, jalapeño, beans and sour cream

Soups and Salads

SEAFOOD SOUP • $ 18

assorted seafood in a savory broth with mild guajillo pepper puree

CESAR SALAD • $ 9

romaine hearts, crisp croutons, parmesan cheese and home made caesar dressing (add chicken + 3)

NOPAL (CACTUS) SALAD • $ 8

cactus, tomatoes, onions, cilantro, panela cheese, oregano, olive oil.

SOUP OF THE DAY • $ 10

ask for availability

Tacos

TACOS GOBERNADOR (2) • $ 12

grilled shrimp, avocado on a
corn tortilla and chipotle dressing

CACTUS TACOS (2) • $ 11

pan fried cactus, tomatoes,
coriander, and creamy avocado sauce
(add panela or plant based cheese +2)

ARRACHERA TACOS (2) • $ 12

skirt steak taco, red sauce,
guac and pico de gallo

BAJA FISH (2) • $ 12

crispy beer-battered fish tucked into
corn tortillas, topped with a cabbage
and chipotle sauce.

Tacos

CHICKEN TACOS (2) • 12

chicken on corn tortilla,
caramelized onions and
chipotle dressing

OCTOPUS TOSTADAS (2) • $ 16

fried or grilled, guac on a corn tortilla
and chipotle dressing

VEGAN TACOS (2) • $ 11

plant based cheese, avocado,
mixed roasted veggies
and beans on corn tortilla

Ceviches

CEVICHE SHOTS • $ 19

a little try of Mexican, Peruvian and octopus

INCA • $ 19

fresh wild basa fish chunks, onions, cilantro and ají amarillo soaked in lime juice, choclo and sweet potatoes on the side

OCTOPUS • $ 19

fresh Moroccan octopus chunks, tomatoes, onions cilantro mixed with special tomate house sauce

AZTECA • $ 19

fresh wild basa fish chunks, tomatoes, jalapeño, and cilantro soaked in a lime house mix

BUILD YOUR OWN • $ 20

PROTEIN: shrimp / fish / octopus

VEGETABLES: onions, coriander, tomatoes, jalapeño avocado or cucumbers

SAUCE: spicy / mild

AGUACHILE • $ 19

fresh wild black tiger shrimps soaked with tomatoes, cucumber in the house mix

Mains

FILETE DE PESCADO AL AJILLO • $ 20

grilled garlic fish fillet with roasted veggies and white rice

SALMON ADOBADO • $ 25

succulent pan seared 7 Oz. piece of salmon with homemade adobo

PESCADO FRITO • $ 25

whole fried wild sea bass with pepper salsa mix on the top

10 OZ. RIBEYE STEAK • $ 29

with roasted veggies and french fries

All the mains come with roasted vegetables and your choice of: french fries, white rice or day's special (ask for availability).

Mains

GRILLED OCTOPUS • $ 28

Moroccan, served with roasted veggies and white rice and plum-tamarind sauce

DIABLO SHRIMPS • $ 24

large shrimps coated in fiery red and chile sauce, white rice and roasted veggies

LINGUINE • $ 20

sauteed shrimps in white wine and tomato sauce

All the mains come with roasted vegetables and your choice of: french fries, white rice or day's special (ask for availability).

Burritos

BURRITO BOX • $ 12

your choice of chicken, beef or veggie burrito with fries or salad on the side

BURRITO • $ 11

Your choice of beef, chicken or veggie burrito
(Romaine, tomato, onions, cabbage, red peppers,rice and beans. spicy / mild sauce)

Desserts

4 CHURROS • $ 8

traditional Mexican fried dough, dusted in cinnamon sugar

TRES LECHES CAKE • $ 8

traditional Mexican fried dough, dusted in cinnamon sugar with chocolate and caramel glaze on the side

SPECIAL • $ 9

ask for availability

Cocktails

CAESAR • $ 10

vodka, Mott's Clamato mix, hot sauce, and worcestershire sauce

MOSCOW MULE • $ 12

vodka, spicy ginger beer, and lime juice

PIÑA COLADA • $ 12

rum, coconut mix and pineapple

MARGARITA • $ 12

regular or frozen and your choose between classic, azul, rosa, mango, spicy

CORONA FLOATING MARGARITA • $ 12

classic, rosa, azul, mango or spicy

MARGARITA TOWER

FULL (88 OZ.) • $ 75
HALF (48 OZ.) • $ 42

your choose between classic, azul, rosa, mango, spicy

Wines

HOUSE RED WINE • $ 10

6 Oz. glass of cabernet sauvignon

HOUSE WHITE WINE • $ 9

6 Oz. glass of pinot grigio

SANGRIA • $ 11

8 Oz. red or white

SANGRIA PITCHER • $ 38

51 Oz. of red or white

Beers Bottle

CORONITA • $ 4.50

207 ml. ABV 4.6%

MOLSON CANADIAN • $ 6

341 ml. ABV 5.0%

COORS LIGHT • $ 6

341 ml. ABV 4.0%

HEINEKEN • $ 7

330 ml. ABV 5.0%

CORONA • $ 7

330 ml. ABV 4.6%

FRIA CERVEZA • $ 6

473 ml. ABV 4.6%

BEER BUCKET • $ 30

5 bottles (355 ml) of your choice among corona, corona light, heineken, negra modelo, modelo especial or stella

STELLA ARTOIS • $ 7

330 ml. ABV 5.0%

GUINNESS DRAUGHT • $ 8

440 ml. ABV 4.2%

CORONA LIGHT • $ 7

330 ml. ABV 4.6 %

NEGRA MODELO • $ 7

355 ml. ABV 5.3 %

MODELO ESPECIAL • $ 7

355 ml. ABV 4.5 %

MICHELADA GLASS • + 2

lime, clamato, worcestershire and hot sauce in a glass with a salted rim.

Shots

TEQUILA SILVER

SAUZA • $ 5.5
JOSÉ CUERVO • $ 5.5
TROMBA • $ 7
MAESTRO DOBEL • $ 8
PATRÓN • $ 9

TEQUILA GOLD

SAUZA • $ 6.5
CAZADORES • $ 7
DON JULIO • $ 9.50

MEZCAL ARTESANAL

SOMBRA • $ 10
LEYENDA • $ 12

VODKA

SMIRNOFF • $ 5
ABSOLUT • $ 5

RUM

BACARDI • $ 5

TANQUERAY RANGPUR GIN • $ 6

Non Alcoholic

NATURAL SPRING WATER • $ 2

330 ml .

SODA POP • $ 3

330 ml. coke, diet coke or sprite

NESTEA • $ 3

Lemon

JARRITOS • $ 4

Mexican fruit flavoured soda

Aguas Frescas

JAMAICA • $ 5

freshing hibiscus blossom water

HORCHATA • $ 5

rice, cinnamon and vanilla water

CHIA LEMONADE • $ 5

sweetened and fresh lemon flavored water

TAMARIND • $ 5

fresh sweet and sour tamarind pulp water

Winter Special Cocktails

APPLE CIDER MARGARITA • $ 10

tequila, agave néctar, apple cider and lemon juice

RUM FOREST RUM • $ 12

rum, cinnamon demerara, apple cider, angostura bitters and butter

BAILEYS HOT CHOCOLATE BOMB • $ 12

baileys liquor, milk, chocolate, cinnamon and marshmallows

SPICED APPLE HOT TODDY • $ 12

whisky, apple cider, honey, lemon juice and apple juice

MULLED WINE • $ 12

cabernet sauvignon, honey, mint, orange juice and spices

HOT GIN TODDY • $ 12

Scotland Tanqueray gin, cinnamon and lemon juice

To - Go

Winter Special Cocktails 500 ml

APPLE CIDER MARGARITA • $ 15
tequila, agave néctar,
apple cider and lemon juice

MULLED WINE • $ 15
cabernet sauvignon, honey, mint,
orange juice and spices

SPICED APPLE HOT TODDY • $ 15
whisky, apple cider, honey,
lemon juice and apple juice

HOT GIN TODDY • $ 15
Scotland Tanqueray gin,
cinnamon and lemon juice

RUM FOREST RUM • $ 15
rum, cinnamon demerara, apple cider,
angostura bitters and butter

BAILEYS HOT CHOCOLATE BOMB • $ 15
baileys liquor, milk, chocolate,
cinnamon and marshmallows

Cocktails 500 ml

CAESAR • $ 15
vodka, clamato mix, hot sauce,
worcestershire sauce

MARGARITA • $ 15
regular or frozen and your
choice of classic, azul,
rosa, mango, spicy

PIÑA COLADA • $ 15
rum, coconut and pineapple mix

MOSCOW MULE • $ 15
vodka, ginger beer and lime juice

Wine 500 ml

HOUSE RED WINE • $ 15
500 ml. jar of
cabernet sauvignon

HOUSE WHITE WINE • $ 15
500 ml. jar of
pinot grigio

SANGRIA • $ 15
500 ml. jar of
red or white

Hot Beverages

TEA • $ 3.5

green, honey ginger, chamomille or mint

COFFEE

americano • $ 3
cappuccino • $ 4.5
latte • $ 4.5
expresó • $ 2.5

ATOLE • $ 5

Mexican traditional corn based hot beverage

HOT CHOCOLATE BOMB • $ 7

authentic Mexican style hot chocolate with marshmallows

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