



La Cevichería
BAR & GRILL



Appetizers



MUSSELS • \$ 16.95

cooked into home made
tomato based chowder



FRIED PLANTAIN • \$ 10.95

crispy home made chips with
guacamole



BREADED CALAMARI RINGS • \$ 15.95

fried calamari, lemon and
chipotle aioli

Appetizers



GUAC AND CHIPS • \$ 10.95

Mexican style fresh mashed avocado



CHICKEN WINGS (8) • 1Lb \$14.95 2Lb \$16.95

roadhouse style with honey garlic
or buffalo sauce



BORRACHO SHRIMPS • \$ 15.95

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



NACHO FIESTA • medium \$ 15 large \$ 17

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

Soups and Salads



SEAFOOD SOUP • \$ 19

assorted seafood
in a savory broth
with mild guajillo
pepper puree



CESAR SALAD • \$ 11

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



NOPAL (CACTUS) SALAD • \$ 9

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

SOUP OF THE DAY • \$ 10

ask for availability

Tacos



TACOS GOBERNADOR (2) • \$ 12.95

grilled shrimp, avocado on a corn tortilla and chipotle dressing



CACTUS TACOS (2) • \$ 12.95

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



ARRACHERA TACOS (2) • \$ 13.95

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



BAJA FISH (2) • \$ 12.95

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

Tacos



CHICKEN TACOS (2) • 12.95

chicken on corn tortilla,
caramelized onions and
chipotle dressing



OCTOPUS TOSTADAS (2) • \$ 17

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



VEGAN TACOS (2) • \$ 12.95

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

Ceviches



CEVICHE SHOTS • \$ 22.95

a little try of Mexican, Peruvian and octopus



INCA • \$ 20.95

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



OCTOPUS • \$ 21.95

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



AZTECA • \$ 20.95

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



AGUACHILE • \$ 21.95

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

CHEF`S SPECIAL • \$ 25.95

Ask for availability

Mains



FILETE DE PESCADO AL AJILLO • \$ 21.95

grilled garlic fish fillet with roasted
veggies and white rice



SALMON ADOBADO • \$ 24.95

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



PESCADO FRITO • \$ 26.50

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



10 OZ. RIBEYE STEAK • \$ 29.95

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 • \$ 29.95

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



COCKTAIL DE CAMARONES • \$ 21.95

Classic mexican style shrimp cocktail, Zesty, homemade sauce thanks to ketchup, lime, chile, cilantro, avocado and worcestershire sauce.



DIABLO SHRIMPS • \$ 25.95

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

CHEF'S SPECIAL • \$ 27.95

Ask for availability

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

Burritos and Burgers



BURRITO • \$ 11.95

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



BURGER • \$ 11.95

Your choice of 7 OZ. all beef or fried fish.
(lettuce, chesse, onions and mayo)

SIDES

GREEN SALAD \$ 2,95

FRENCH FRIES \$ 3,95

GUACAMOLE \$ 4,95



Desserts

4 CHURROS • \$ 8

traditional Mexican fried dough,
dusted in cinnamon sugar

TRES LECHES CAKE • \$ 9

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

SPECIAL • \$ 9

ask for availability



Cocktails

CAESAR • \$ 11.95

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

MOSCOW MULE • \$ 12.95

vodka, spicy ginger beer, and lime juice

PIÑA COLADA • \$ 12.95

rum, coconut mix and pineapple

MARGARITA • \$ 12.95

regular or frozen and your choose between classic, azul, rosa, mango, spicy, strawberry or kensington market (passion fruit)

CORONA FLOATING MARGARITA • \$ 14.95

classic, rosa, azul, mango or spicy

MARGARITA TOWER

FULL (88 OZ.) • \$ 85

HALF (48 OZ.) • \$ 55

your choose between classic, azul, rosa, mango, spicy, strawberry or kensington market (passion fruit)



Wines

HOUSE RED WINE • \$ 10

6 Oz. glass of cabernet sauvignon

HOUSE WHITE WINE • \$ 9

6 Oz. glass of pinot grigio

SANGRIA • \$ 10.95

8 Oz. red or white

SANGRIA PITCHER • \$ 38

51 Oz. of red or white



Beers Bottle

CORONITA • \$ 5

207 ml. ABV 4.6%

MOLSON CANADIAN • \$ 7.75

341 ml. ABV 5.0%

COORS LIGHT • \$ 7.25

341 ml. ABV 4.0%

HEINEKEN • \$ 7.70

330 ml. ABV 5.0%

CORONA • \$ 7.70

330 ml. ABV 4.6%

FRIA CERVEZA • \$ 8.25

473 ml. ABV 4.6%

BIG WHELL • \$ 8.75

16 oz ABV 6.6%

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 • \$ 8.25

355 ml. ABV 5.3 %

MODELO ESPECIAL • \$ 8.25

355 ml. ABV 4.5 %

GUINNESS DRAUGHT • \$8.50

440 ml ABV 4.2%

MICHELADA GLASS • + 2

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

BEER BUCKET • \$ 32.95

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



Shots

TEQUILA SILVER

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

TEQUILA GOLD

SAUZA • \$ 6.5

MEZCAL ARTESANAL

SOMBRA • \$ 11
LEYENDA • \$ 13

VODKA

SMIRNOFF • \$ 5.50
ABSOLUT • \$ 5.50

RUM

BACARDI • \$ 5.95

TANQUERAY
RANGPUR GIN • \$ 6.25



Non Alcoholic

NATURAL SPRING WATER • \$ 2.50

330 ml .

SODA POP • \$ 3.50

330 ml. coke, diet coke or sprite

NESTEA • \$ 3.70

Lemon

JARRITOS • \$ 4

Mexican fruit flavoured soda

Aguas Frescas

JAMAICA • \$ 5

freshening 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



Hot Beverages

TEA • \$ 3.5

green, honey ginger, chamomille or mint

COFFEE

americano • \$ 3.95

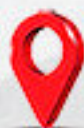
cappuccino • \$ 4.95

latte • \$ 4.95

HOT CHOCOLATE • \$ 5.25

authentic Mexican style hot chocolate with
marshmallows





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