



# New Seasonal Specials



**CABO BLANCO  
COCONUT SHRIMP**

Hand dipped in butter, rolled in grated coconut and fried to golden perfection. These tangy shrimp are paired with sweet, spicy mango habanero sauce. **12.95**



**CAMARONES MAZATLAN**

Shrimp marinated in wine, garlic and oregano, wrapped in bacon and served Fajita-style over sautéed onions, carrots and green peppers. Topped with melted Monterrey Jack cheese and served with Pico de Gallo, sour cream and guacamole. **18.95**



**COCHINITA PIBIL**

Slowly marinated tender pork, braised in a banana leaf, laced with Mezcal, joined with red pickle onions and accompanied with black beans. Served with a side of white rice. **18.95**



**GUACAMOLE TAPATIO**

Tableside-made fresh guacamole, with roasted corn and applewood-smoked bacon paired with pork crackling chicharrones. Topped with Totopos chips. **14.25**



# Experience the Taste of Mexico



## CHURRASCO SONORENSE

Grilled skirt steak topped with chimichurri sauce. Served with grilled veggies, white rice and black beans. **25.95**



## SIETE MARES

Traditional Mexican seafood broth with shrimp, clams, mussels, scallops, octopus and crab claws, served with fresh vegetables. Served with a side of white rice. **25.95**



## CHICHARRON DE CALAMARES

Half a pound of lightly breaded squid (tubes), fried to perfection and served with our famous Puerto Vallarta salsa. **12.95**

### CAMARONES

#### A LA DIABLA

Half a pound of marinated, spicy shrimp sautéed in a zesty, red super rich sauce with mushrooms. **13.95**

#### AL MOJO DE AJO

Half a pound of shrimp marinated in fresh garlic and sautéed with mushrooms. **13.45**

### COCKTAIL

#### DE CAMARONES

Shrimp cocktail like you've never tried before Mexican style. Served with avocados, tomatoes, onions and cilantro in a flavorful broth, hot or cold. **14.95**

#### CAMPECHANA

A delicious bowl of fresh octopus and shrimp cocktail with avocados, tomatoes, onions and cilantro. Served hot or cold. **17.95**

## CEVICHE MIXTO

Classic Spanish seafood dish! White fish and shrimp prepared with a blend of spices, lime juice, celery, onions and fresh cilantro. Served cold with tostadas. **18.45**

## JALEA

A combination of lightly breaded seafood, fried to perfection: fish, calamari and shrimp. Mixed with fresh onions, cilantro, tomatoes and lime juice. **18.95**

## PUERTO VALLARTA ESPECIAL

Grilled fillet of tilapia with fresh salsa, Spanish onions, tomatoes, cilantro, celery, lime juice and chopped octopus. This dish is garnished with fresh garlic shrimp, Mexican-style potatoes and Spanish rice combining the best of West Coast Mexico. **23.95**

Health Department Advisory: Thoroughly cooked meats, poultry, seafood and eggs reduce the risk of foodborne illness.