

THE MEXICAN CANTINA OF SHALLOW

RAW & FRESH

Fish ceviche | 18
Baja California style

Mixed ceviche | 19
Fish and seafood

Grilled octopus tostada | 16

Red tuna (almadraba) tostada
with chipotle mayo and fried leek | 17

Fresh salmon tostada
with jalapeño mayo | 16

DISHES TO SHARE

Pan-fried ranchero cheese | 17
*Oaxaca cheese served with tortillas, pico de gallo,
jalapeños, and charro beans*

Corn torreznos (crispy corn bites) | 13

Avocado and egg tostada with red sauce | 9.5

Huitlacoche quesadilla | 10
Extra chicken | +3

Tempura cauliflower with chipotle mayo | 11

Aztec tomato and tortilla soup | 9

“Chingones” chilaquiles | 14
Extra chicken | +3

Traditional Caesar salad | 16

Traditional guacamole in a molcajete | 12

TACOS, BABY! | 10 / 2 UNITS

SEAFOOD

Gobernador taco
Marinated shrimp gratinated with cheese

Rosarito taco
Shrimp, mayonnaise, chilies, and red cabbage

Baja California
Battered fish with coleslaw

Pacific
Grilled octopus with avocado

Soft-shell crab (Jaiba)
Our signature soft-shell crab taco

MEAT LOVERS

Cochinita pibil
*Traditional Mayan-style taco
with pork marinated in achiote*

Chicken tinga
*Iconic Mexico City taco with shredded chicken
in chipotle sauce*

Carnitas taco
Michoacán-style taco with pork cooked in lard

Taco al pastor
*Arabic-influenced pork taco marinated
with pineapple and spices*

VEGETARIAN

Crispy cauliflower taco

Cactus (nopales) taco

BIGGER PLATES

Veal “Tampiqueña” | 28

Chicken in mole sauce | 25

Baja California–style fish & chips | 22

Grilled sea bass (zarandeado style) | 28

SWEET ZONE (DIABETES-FREE)

Three-milk French toast | 9

Chocolate coulant | 9

Assorted ice creams | 7

*All our dishes are medium spicy.
Hot sauces available upon request.*