



CEVICHE AND TOSTADAS

CEVICHE VALLARTA

Ground Fish, Onion, Coriander, Carrot, Cucumber, Avocado, Lime Juice

TOSTADA 60gr. \$42

ORDER 160gr. \$150

MESTIZO CEVICHE

Cubed fish, Red Onion, Roasted Corn, Sweet Potato, lime, cilantro, Peruvian sauce with piquín chili

TOSTADA 60gr. \$64

ORDER 160gr. \$180

TUNA CEVICHE

Fresh tuna, Red onion, Cucumber, Cilantro, Avocado, Jurél style black sauce

TOSTADA 60gr \$70

ORDER 160gr. \$220

MULATTO OCTOPUS

Marinated Octopus in Adobo, Red Onion, Tomato, Cucumber, Cilantro, Guacamole, Macha Sauce, and Peanut Vinaigrette

TOSTADA 60 gr. \$78

ORDER 160gr. \$240

CEVICHE JURÉL

Shrimp, Octopus, Fish, Coriander, Tomato, Red Onion, Cucumber and Gazpacho

TOSTADA 60gr. \$70

ORDER 160gr. \$220

MARLIN TOSTADA

Marlin stew with Jurél-style marinade

\$45

TO SHARE

RANCH STYLE GUACAMOLE 250gr.

Avocado, Onion, Cilantro, and chile oil, served with Crackling pork and Panela Cheese.
\$120

FISH CRACKLINGS

Marinated spiced fried catch 180g,, served with Guacamole and Refried Beans with Bacon, Serrano and Panela. Tortillas and mashed grilled sauce.
\$190

AGUACHILES

AGUACHILES DUO

180g Shrimp, Cucumber, Red Onion, Cilantro, Avocado, House Black and Green Sauces.
\$210

FRESH AGUACHILE OF THE DAY

Fresh fish 180gr. from the market and light serrano sauce.
\$210

TIRADITOS (SLICED)

JURÉL

Fresh tuna 180gr., Serrano chili, Radish, Avocado, Olive oil, Celery, Cucumber and Red onion.
\$210

WATERMELON (veggie)

Watermelon, Avocado, Cucumber & jicama slices topped with cilantro, celery, red onion salad marinated in sesame oil.
\$120

SALADS

BAY SALAD

Mix of lettuce, roasted sweet corn, orange, jicama, cherry tomato, avocado and toasted sunflower seed with sweet chili and red wine vinaigrette.
\$120 +Shrimp \$80 +Chicken \$60

FOREST SALAD

Long lettuce, Spinach, strawberry pieces, Figs, Panela Cheese, Toasted Walnut, Ginger Zest and Mango Vinaigrette with a touch of shallot.
\$130 +Shrimp \$80 +Chicken \$60

MAINS

TLALPEÑO STYLE SEAFOOD SOUP

Shrimp, Octopus, Crab 165gr. Avocado, Potato, Carrot and Green Bean in Red Seafood Consommé Soup.
\$170

CHIMICHURRI OCTOPUS

Octopus 200gr. Sealed marinated in Chimichurri Sauce, Creamy Rice, Fungi and Seasonal Vegetables
sautéed in butter.
\$310

FUSILLI PESTO

Zarandeado shrimp 80gr. Pesto, Bacon, Cherry Tomato and Broccoli, in Fusilli Pasta with Parmesan Cheese.
\$190

THE CATCH

Catch of the day 200gr. in lemon garlic and parsley marinade, with coriander rice, and butter vegetables.
\$220

JURÉL SHRIMP

Whole shrimp to peel 200gr, with a mixture of macha and mulata style sauces served on fresh salad and
house vinaigrette.
\$240

PORT ENCHILADAS

Stuffed with octopus and shrimp 160gr. in creamy chipotle sauce, roasted panela, shredded onion and
strips of tender lettuce.
\$240

TACOS B.C. (3) 140g.

Tempura or natural fish or shrimp to taste, marinated in seasonal herbs, with cabbage salad, Mexican sauce,
avocado, and cilantro & chipotle dressings on the side.
\$190

RIB EYE or CHICKEN BREAST 180gr.

Chimichurri marinade, mashed potatoes with bacon, butter vegetables and red wine mole.
Rib Eye 250gr. \$320 Chicken Breast 220gr. \$180

FRIED WHOLE CATCH 35gr.

Garliced mojo, Ajillo, or Buttered topped fish choice, green rice and roasted vegetables side.
\$230

SEAFOOD PARTY

Fried mojarra 220gr. Tuna crackling 120gr. Zarandeado Octopus 120gr. Green shrimp aguachile 120gr.,
Ceviche Vallarta 120gr. Tuna ceviche 120gr. Au Cilantro Rice, Vegetables sautéed in butter, Tortillas, House
sauces, and Mixed Salad
(TO SHARE 4 PEOPLE)
\$1180

DESSERTS

HOME MADE FLAN

Neapolitan classic with Mango, Mint and Aged Tequila Sauce
\$98

CHURROS

Served with chocolate and milk caramel sauces.
\$110 or \$135 with ice cream

ICE CREAM

Gansito Cake
Vanilla
\$96

SORBETS

Hybiscus
Coconut
Passion fruit
\$92

COFFEE

American	\$ 35
Espresso	\$ 35
Carajillo	\$140
Mexican	\$110
Spanish	\$120
Irish	\$120
Frappe	\$ 70
Amaretto coffee	\$ 90





BAR

MICHELADAS

CHELADA	\$ 55
MICHELADA	\$ 65
CIELO ROJO	\$ 80
CIELO ROJO MODELO, ULTRA	\$ 84
MICHELADA BOTANERA	
JICAMA, CUCUMBER, CARROT, PEANUTS	\$ 98
SEAFOOD MICHELADA	
SHRIMP, OCTOPUS, & PEANUTS	\$ 148

CERVEZAS / BEER

CORONA 355ml.	\$ 38
CORONA LIGHT 355ml.	\$ 38
PACIFICO 355ml	\$ 38
VICTORIA 355ml.	\$ 38
MODELO ESPECIAL 355ml	\$ 42
NEGRA MODELO	\$ 42
MICHELOB ULTRA	\$ 42

NO ALCOHOL

ITALIANAS SODAS

FLAVOR WATER

STRAWBERRY, MANGO, PASSION FRUIT, HIBISCUS

	REG	LARGE
PIÑADA	\$80	\$110
MOJITO VIRGEN	\$60	\$ 95
LEMONADA	\$44	\$ 65
ORANGADE	\$44	\$ 65
CANNED SODAS	\$ 32	
SUGAR LESS COCA COLA		\$ 34
B-OOST		\$ 45
TOPO CHICO 600ml.		\$ 32
CIEL NATURAL		\$ 25

COCTELES

MARGARITAS	\$120
MEZCALITAS	\$140
LIME, STRAWBERRY, PINEAPPLE, MANGO, PASSIONFRUIT, CUCUMBER, HIBISCUS, TAMARIND.	
MARGARITA CADILLAC	\$146
MARGARITA SPRITZ	\$130
TEQUILA SUNRISE	\$110
PALOMA	\$80
CHARRO NEGRO	\$80
BLOODY MARIA	\$120
MOJITO	\$100
PIÑA COLADA	\$120
SANGRIA	\$80
CLERICOT	\$80
CUBA LIBRE	\$80
DAIQUIRI	\$110
RON COLLINS	\$80
BLOODY CESAR	\$120
BLOODY MARY	\$120
SCREWDRIVER	\$80
VODKA COLLINS	\$80
JAMAICA CRUSH	\$80
MUDSLIDE	\$120
VODKA ELECTRIC LEMONADE	\$100
RUSO BLANCO / WHITE RUSSIAN	\$120
RUSO NEGRO / BLACK RUSSIAN	\$120
GREYHOUND	\$80
GIN TONIC	\$85
FRENCH 75	\$80
NEGRONI	\$130
CITRUS GIN	\$80
GIN COLLINS	\$80
APPEROL SPRITZ	\$120
LONG ISLAND	\$140
CARAMEL KISS	\$110

MARTINIS / MIMOSAS

CLASIC, COSMO, GIMLET, APPLE, ESPRESSO, STRAWBERRY, MANGO TAMARIND, CUCUMBER, HIBISCUS, PASSION FRUIT	\$94
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DISTILLATES

TEQUILAS

7 LEGUAS BLANCO	\$110
HERRADURA REPOSADO	\$110
JIMADOR BLANCO	\$70
1800 AÑEJO	\$120
CUERVO TRADICIONAL BLANCO	\$80
DON JULIO REPOSADO	\$110
MAESTRO DOBEL	\$120

RAICILLA

RAICILLA HACIENDA DIVISADERO	\$ 110
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MEZCAL

400 CONEJOS JOVEN ESPADIN	\$ 96
MEZCAL UNION	\$ 86

RUM

BACARDI BLANCO	\$ 80
BACARDI AÑEJO	\$ 80
CAPITAN MORGAN SPICED	\$ 70
KINGSTON 1800	\$ 60
RON MALIBU COCONUT	\$ 60

VODKA

ABSOLUT	\$ 85
SMIRNOFF / TAMARINDO	\$ 75
TITOS	\$ 95

WHISKY & BOURBON

J.W BLACK LABEL	\$ 140
J.W RED LABEL	\$ 100
JACK DANIEL'S	\$ 96
MAKERS MARK	\$ 86

GIN

BEEFEATER	\$ 85
LARIOS	\$ 70

BRANDY

TORRES 10	\$ 80
GRAND MARNIER	\$110

WINE

WHITE - chardonnay / pinot grigio

RED - tempranillo

GLASS \$110

CREAMS / LIQUORISH / AFTER DINNERS

APPEROL	\$80
BAILEYS	\$80
LICOR 43	\$80
AMARETTO	\$90
KAHLUA	\$90
CAMPARI	\$90
JAGERMEISTER	\$90



DELIVERY

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