

# MENU



Ver en Español

## Appetizers



### Tequeños

\$ 7

Six sticks filled with a mild, fresh white cheese, served with a sweet roasted bell-pepper dipping sauce.

## Ceviche

10 OZ



### Tropical

\$ 9

Citrus-cured fish mixed with corn and pico de gallo (a fresh tomato-onion-cilantro salsa), finished with our signature house sauce.

### Veraniego

\$ 9

Citrus-cooked shrimp mixed with corn and pico de gallo (a fresh tomato-onion-cilantro salsa), finished with our signature house sauce.

### American

\$ 10

Fish ceviche with grapes, apples, and our house sauce.

### Oceanic

\$ 11

Citrus-marinated tender octopus mixed with sweet corn kernels and pico de gallo (a fresh tomato-onion-cilantro salsa).

### Shrimp cocktail

\$ 11

Chilled shrimp tossed in a creamy "pink" sauce (mayonnaise + ketchup with citrus), finished with a splash of brandy for aroma.



## Fuel for the Day



### Energy Omelette

\$ 8.95

Egg filled with tomato, bell pepper, cheddar cheese, and caramelized onion, served with toast and cream cheese.

### Eggs your way

\$ 4.50

2 Fried or scrambled eggs, served with house toast



### Avocado Toast

\$ 7.95

Toast with avocado and fried egg

### Eggs Benedict

\$ 8.95

Toasts with ham, topped with two poached eggs and covered in creamy hollandaise sauce



