

IN THE SEA... LIFE IS MORE TASTY

HOMEMADE GUACAMOLES IDEAL FOR SHARING

GUACAMOLE JAIBA MX

Our guacamole with soft-shell crab and a citrus jalapeño sauce, served with corn tortillas

17,90 €

Traditional guacamole with pork cracklings and coastal sauce

16,80 €

Guacamole with crystal shrimp and crunchy shrimp tortillas

17,45 €

OYSTERS AND CEVICHES

Guillardeau oyster nº 2 marinated with a tropical blend of pineapple and celery with chiltepín chili

6,90 €

Guillardeau oyster nº 2 marinated with blood orange and chiltepín chili

6,90 €

Crispy corn toast with prawn ceviche, coastal chili sauce and its coral

14,45 €

Green ceviche with scallops and jalapeño chili emulsion

18,90 €

VUELVE A LA VIDA

Ceviche with octopus, prawns and scallops marinated in piquín chili, coriander and lime

19,90 €

ANTOJITOS

APPETIZERS

Crispy purple corn quesadilla with fresh green sauce (2 pcs)

17,20 €

Panucho with cochinita pibil, red onion and habanero chilli xnipec (2 pcs)

14,90 €

Crispy taquitos stuffed with free-range chicken, served with fresh avocado salsa and pico de gallo (2 pcs)

14,45 €

Flutes stuffed with northern ribs, served with chipotle chilli sauce, lettuce and fresh cheese (2 pcs)

14,90 €



TACOS

Grilled sweet potato tacos, accompanied by jalapeño kefir, crunchy kale and Mexican seeds (2 pcs)	12,90€
Tacos al pastor of Iberian pork secret with green tomatillo and chipotle sauce, accompanied by a pineapple garden (2 pcs)	16,90 €
Veal chop tacos from Girona with citrus serrano chili sauce (4 pcs)	19,80 €
Grilled beef sirloin tacos with tomatillo sauce and pico de gallo (2 pcs)	18,90 €
Cod tacos with Andalusian pico de gallo (2 pcs)	16,45 €

FINALS

Grilled sea bass a la talla for 2 people, with red guajillo chili marinade and green poblano chili marinade, served with corn tortillas, herbs and mango	44,90 €
Grilled marrow for 2 people, served with molcajete red sauce, fresh herb majadito and corn tortillas	29,90 €
Grilled shaken red snapper with fresh green tomatillo sauce and charred pineapple	26,45 €

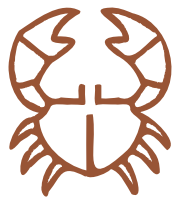
DESSERTS

Three milks French toast with passion fruit sauce and vanilla ice cream	10,80 €
Chocolate with tabasco cocoa, guava pomarrosa, hibiscus flower and petacón mango ice cream	10,20 €
Homemade sheep cheese ice cream with a sparkle of chile morita and caramelised Mexican seeds	9,50 €



ALLERGENS

In compliance with RD126/2015, we provide our customers with all the information regarding the allergens contained in our menu. We inform you that our menus comply with RD 1420/2006 on the prevention of anisakis parasitosis.



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