



IN THE SEA... LIFE IS MORE TASTY

HOMEMADE GUACAMOLES IDEAL FOR SHARING

V	GUACAMOLE JAIBA MX Our guacamole with soft-shell crab and jalapeño emulsion 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

	VUELVE A LA VIDA	19,90€
1	Green ceviche with scallops and jalapeño chili emulsion	18,90€
	Crispy corn toast with prawn ceviche, coastal chili sauce and its coral	14,45€
	Guillardeau oyster nº 2 marinated with blood orange and chiltepín chili	6,90€
	Guillardeau oyster nº 2 marinated with a tropical blend of pineapple and celery with chiltepín chili	6,90€

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

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

1	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 chipotle chile suce, pico de gallo and avocado (2 pcs)	18,90€
	Cod tacos with Andalusian pico de gallo (2 pcs)	16,45€
	Seasonal mushrooms tacos with rosemary chiles toreados and avocado (2 pcs)	13,45€

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	

Vegan version available

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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