

Appetizers

- 1.- Fresh tropical fruit cocktail \$ —
- 2.- Guacamole paradise \$ 140
- 3.- Melted cheese with mexican sausage \$ 160
- 4.- Shrimp, octopus or fresh oyster cocktail \$ 230
- 5.- Stuffed avocado with tuna fish or fresh shrimp \$ 230
- 6.- Drunken shrimp \$ 230
- 7.- Marinated fish in lemon and coconut milk \$ 160
- 8.- Cazuela of seafood al ajo, ajillo, etc. \$ 230

Soups

- 9.- Sea food 7 seas \$ 230
- 10.- Cheese and avocado \$ 150
- 11.- Black beans with cheese, bacon and spanish sausage \$ 120
- 12.- Mexican onion with panela \$ 120

Sea Food

- 13.- Fresh fish filet garlic or butter lemon \$ 260
- 14.- Deep fried baby fish ranch style \$ 260
- 15.- Stuffed crab or oysters paradise \$ —
- 16.- Local fresh cray fish butter lemon garlic sauce \$ —
- 17.- Fresh jumbo shrimp as you like \$ 490
- 18.- Fresh local lobster as you like \$ 550
- 19.- Mixed sea food grill for two \$ 1400

From our Grill

- 20.- Barbecued pork ribs in sweet and our sauce \$ 260
- 21.- Marinated leg of pork charcoal broiled \$ 240
- 22.- Cornished hen in pipian or barbecued sauce \$ —
- 23.- Beef or pork brochette \$ 260
- 24.- Meats mixed grill \$ 260
- 25.- Mexican plate \$ 240
- 26.- Quesadillas \$ 160
- 27.- Burritos \$ 230

Desserts

- 28.- Coconut or lemon pie \$ 60
- 29.- Caramel custard \$ 60
- 30.- Cinnamon coffee \$ 40
- 31.- Special coffee paradise \$ 150



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