

JETTY LUNCH

Starters

Crudités (350gr) |V|

Chili Powder, Homemade Chamoy
\$490

Guacamole (350gr) |V|

Mexican Sauce
\$650

Kale (400gr) |N-D-VT|

Goat Cheese, Sweet Potato, Plantain, Almonds, Cashew Tahini
\$540

Heirloom Tomato (150gr) |V-G| ●

Homemade Tofu, Citrus-Yuzu Vinaigrette
\$560

Watermelon Salad (170gr) |VT-D|

Mizuna, Apricot Vinaigrette, Aged Goat Cheese
\$560

VT – VEGETARIAN | V - VEGAN | G – GLUTEN | N – NUTS | D – DAIRY |

AL – ALCOHOL | P – PORK | S – SEAFOOD | R-RAW | ● - SUSTAINABLE

*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE

CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED. CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA. DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO REGIONS

Ceviches and More

Coconut Ceviche

Cucumber, Apple, Pineapple, Confit Mandarin |V| \$480

With Catch of the Day (170gr) \$580

With Shrimp (150gr) |S| \$610

Ceviche San Pancho •

Lime Juice, Olive Oil, Cucumber, Tomato, Red Onion

With Catch of the Day (170gr) \$580

With Shrimp (150gr) |S| \$610

With Octopus (150gr) |S| \$610

Tuna Sashimi (140gr) |R-G| •

Ponzu Shishito, Avocado, Red Onion

\$610

Kampachi Tostadas (120gr) |R-G| •

Shrimp Furikake, Avocado, Serrano Chili (R-G)

\$590

Fish Tiradito (160gr) |R-G| •

Chili Peppers Ferment, Soy, Avocado

\$560

Shrimp (140gr) |G-R-S|

Black Aguachile, Red Onion, Avocado, Cucumber

\$620

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Grill

“Zarandeado” Octopus (320gr) |S-G|
\$940

Jumbo Shrimp (400gr) |S|
\$1,290

Catch of the Day (180gr) ●
\$920

Hamburger (190gr) |G-D|
\$920

Half Chicken (480gr) |D|
\$820

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Tacos

Soft Shell Crab (100gr) |S-G|

Pickled Cabbage, Habanero Mayonnaise, Avocado Mousse
\$650

Steak (180gr) |D|

Cheese Crust, Avocado, Mexican Sauce
\$690

Flank Steak “Tlayuda” (360gr) |D|

Black Beans, Quesillo, Red Onion, Quelites
\$790

Potato Fried Tacos (100gr) |D-G-R| ●

Cured Fish, Green Aguachile, Cabbage, Carrot, Cucumber
\$620

Jalisco Style Birria (180gr)

Pickled Cabbage, Red Onion, Tortilla
\$650

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Sides

Mexican Rice (230gr) | V |
\$300

French Fries (180gr) | G |
\$300

“Puerco” Style Beans (220gr) | P |
\$300

Steamed Cambray Potato (260gr) | V |
\$300

Caesar Salad (120gr) | D |
\$300

Mezclum (120gr) | V |
\$300

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Desserts

Basque Cheesecake (150gr) |G-D|

Yuzu Gel

\$410

Corn Cake (90gr) |D|

Cinnamon Ice Cream

\$410

Mexican Brownie (80grs) |D-N|

Caramel, Nuts, Cuastecomate Ice Cream

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