

BRISAS

BY NIGHT

THE MENU

To share

FRUIT SALAD \$12

Cucumber, Pineapple, Watermelon, Mango sauce, Basil, Chili, Salt, Lemon, Jicama

CRAB SALAD \$22

Crab Croquettes, Tomato Pesto, Mixed Lettuce, Avocado, Celery, Chipotle, Chili, Aioli

*FRESH PACIFIC OYSTERS (Half a dozen) \$22
Ponzu · Cocktail & Horseradish Sauce, Mignonette

*SEAFOOD SHELL \$26

Oyster, Shrimp, Octopus, Tuna, Cucumber, Cilantro

OCTOPUS TOSTADA \$26

Cilantro Mayonnaise, Serrano Chile, Avocado, Onion

CORN & CLAM CHOWDER \$14

Clam, Sweet Corn

SHRIMP TACOS \$19

Refried Chickpea Pureé, Avocado, Macha Sauce with Sesame Seeds

**Ask for the Drink of the day*

From the farm

ORGANIC CHICKEN \$35

Baked, Marinated in Dark Beer, Mustard, Fine Herbs, Rosemary, Potatoes

BEEF FILET \$42

Baked Potato, Chives, Sour Cream, Organic sauteed Vegetables, Gravy



Main courses

FROM THE SEA

OCTOPUS \$35

Sauteed Cauliflower & Quinoa

SHRIMP \$35

Fried Rice with Vegetables & Ginger Sauce

*CATCH OF THE DAY \$38

Mango Ratatouille

WHOLE FISH OF THE DAY \$Market price

*SHRIMP & BEEF FILLET \$52

Baked Potato & Vegetables

SURF & TURF

*LOBSTER & BEEF FILLET \$95

Baked Potato & Vegetables

**50% discount with Culinary Experience*

*LOBSTER TAIL \$72

One side order to choose:

Rosemary Potato, Rice, Vegetables

**50% discount with Culinary Experience*

*LIVE LOBSTER - SEASONAL

One side order to choose:

Rosemary Potato, Rice, Vegetables

**15% discount with Culinary Experience*

Desserts

PANNA COTTA \$9

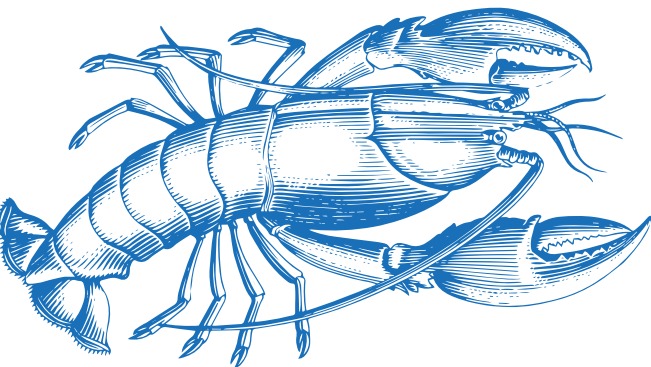
Mango Chutney

COCONUT & PINEAPPLE CAKE \$9

Flamed with Rum

HOME-MADE SORBET \$8

Ask for the daily special



Prices are in US dollars, 16% tax included. *In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, shellfish, or eggs can increase the risk of illnesses transmitted through food and they are served at the customer's discretion. Please let your server know if you have any dietary restrictions.