

# La Marea

## La Palizada al Fresco

### **ANTOJITOS**

#### **"El Cone" Style Spicy Organic Chicken Wings**

*basil aioli*

85

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#### **Crispy Flautas Potosinas**

*cilantro-serrano cream*

85

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#### **Oaxaca Cheese & Epazote Empanadas**

*tomatillo salsa*

85

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#### **Local Chorizo "Queso Fundido" Habanero**

*flour tortillas*

90

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#### **Assorted "Chalupitas"**

*guacamole, molcajete salsa*

90

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#### **Pacotilla Shrimp "Salpicon" Roll**

*jicama tortilla, cucumber salad*

95

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#### **Los Portales Chicken Nachos**

130

*with beef*

160

*with shrimp*

180

*Menu prices are quoted in Mexican Currency and do not include 10% taxes and 15% service charge*

## **LOS TACOS**

### **Grilled Marinated Arrachera**

*red cabbage salad, avocado, molcajete salsa*

220

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### **Red Snapper Tempura**

*red cabbage salad, chipotle mayo*

160

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### **Sautéed Wild Mushroom**

*garlic, tomato, cilantro, oaxaca cheese*

160

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### **Organic Chicken with Adobo**

*roasted peppers, guacamole, tomatillo salsa*

160

## **LOS CEVICHEs**

### **Pacific Sea Bass**

*plum tomato, red onion, cilantro*

190

oooo

### **Acapulco Style Sea Scallops**

*serrano peppers, don julio, garlic-olive oil*

210

oooo

### **Peruvian Style Octopus**

*red onions, parsley, lemon juice*

190

oooo

### **Yucatán Style Shrimp**

*habanero, oregano, lima syrup*

190

oooo

### **Puerto Vallarta Style Tuna**

*celery, scallions, cerveza*

210

oooo

### **Campechana**

*shrimp, fish, scallops, octopus, sangrita*

280