

# La Cevichería

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*Lunes a Domingo*

**Sashimi de Atún \$280.00**

*180 grs de Atún local de pesca artesanal*

*Servido con totopos, salsas picantes embotelladas y galletas saladas.*

**Tiritas de dorado \$250.00**

*180 grs de Dorado local de pesca artesanal*

*Servido con totopos, salsas picantes embotelladas y galletas saladas.*

**Campechana estilo costa grande \$320.00**

*120 grs de Camarones “pacotilla” pochado, 120 grs de dorado pochado, 60 grs de pulpo, salsa mexicana picante, jugo de naranja y limón, sal regional (al natural y con salsa coctelera aparte).*

**Aguachile del día \$280.00**

*De camarón crudo curado con limón, pepino, chile serrano, cebolla morada, aguacate y la salsa del día.*

*Servido con totopos, salsas picantes embotelladas y galletas saladas.*

**Tostada de Atún \$140.00**

*70 grs de Atún, cebolla morada, pepino, aguacate, salsas negras hechas en casa y poro frito.*

**Guacamole \$185.00**

*180 grs de Aguacate mezclado con pico de gallo, limón, sal regional, aceite de oliva y topping de queso cotija \$185.00*

*Servido con totopos.*

# The Cevichería

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*Monday to Sunday*

**Tuna Sashimi \$280.00**

*180g of locally caught, artisanal tuna  
Served with tortilla chips, bottled spicy sauces, and crackers.*

**Dorado Strips \$250.00**

*180g of locally caught, artisanal dorado  
Served with tortilla chips, bottled spicy sauces, and crackers.*

**Campechana Costa Grande Style \$320.00**

*120g of poached "pacotilla" shrimp, 120g of poached dorado, 60g of octopus, spicy Mexican salsa, orange and lime juice, regional salt (served fresh with cocktail sauce on the side).  
Served with tortilla chips, bottled spicy sauces, and crackers.*

**Aguachile of the Day \$280.00**

*Raw shrimp cured with lime, cucumber, serrano chili, red onion, avocado, and the salsa of the day.  
Served with tortilla chips, bottled spicy sauces, and crackers.*

**Tuna Tostada \$140.00**

*70g of tuna, red onion, cucumber, avocado, homemade black sauces, and fried leek.*

**Guacamole \$185.00**

*180g of avocado mixed with pico de gallo, lime, regional salt, olive oil, and topped with cotija cheese.  
Served with tortilla chips.*