

SAN FRANCISCO

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BAJA SEAFOOD

MENÚ

APPETIZERS

HOOKAH ORDER / \$2,300

500 GR OF HOOKAH, SERVED WITH SLICED CUCUMBER, RED ONION AND BATHED IN CHILE CHILTEPÍN SAUCE.

HOOKAH AND SHRIMP ORDER / \$1,800

500 GR OF HOOKAH AND 120 GR OF COOKED SHRIMP, SERVED WITH SLICED CUCUMBER, RED ONION AND BATHED IN CHILE CHILTEPÍN SAUCE.

HALF HOOKAH ORDER / \$1,200

250 GR OF HOOKAH, SERVED WITH SLICED CUCUMBER, RED ONION AND BATHED IN CHILE CHILTEPÍN SAUCE.

SINALOENSE ORDER / \$2,000

500 GR OF HOOKAH, 120 GR OF COOKED SHRIMP AND 90 GR OF COOKED OCTOPUS, SERVED WITH SLICED CUCUMBER, RED ONION AND BATHED IN CHILE CHILTEPÍN SAUCE.

TUNA TIRADITO / \$198

150 GR OF TUNA IN A HOUSE SRIRACHA SAUCE WITH A TOUCH OF AJONJOLÍ OIL, SERVED WITH RED ONION, AVOCADO AND CHILTEPÍN OIL.

FISH AND CHIPS / \$121

100 GR OF FRIED FISH SERVED WITH 240 GR OF FRENCH FRIES.

BOTANITA / \$237

90 GR OF COOKED SHRIMP AND 90 GR OF OCTOPUS, SERVED WITH CUCUMBER, RED ONION AND CLAMATO.

AGUACHILES

HABANERO AGUACHILE / \$163

150 G OF SHRIMP MARINATED IN A HABANERO SAUCE WITH A TOUCH OF LEMON AND YUZU, SERVED WITH RED ONION AND BATHED IN SPICY CHILTEPÍN SAUCE.

BLACK AGUACHILE / \$213

150 GR OF SHRIMP MARINATED IN A SMOKED BLACK SAUCE WITH SERRANO, CHILTEPÍN AND CLAMATO, TOPPED WITH CUCUMBER AND CHICHARRONES DE CHILE.

CHILTEPÍN AGUACHILE / \$223

150 GR OF SHRIMP MARINATED IN CHILTEPÍN SAUCE WITH CLAMATO, TOPPED WITH CUCUMBER AND CHICHARRONES DE CHILE.

GREEN AGUACHILE / \$160

150 GR OF SHRIMP MARINATED IN GREEN SAUCE, TOPPED WITH CUCUMBER AND RED ONION.

COCKTAILS & PLATES

SHRIMP CEVICHE / \$160

TRADITIONAL CEVICHE WITH RAW SHRIMP COOKED IN LEMON JUICE, BASED WITH CLAMATO AND SERVED WITH TOMATO, CUCUMBER AND RED ONION.

COCKTAIL BACK TO LIFE / \$200

CLASSIC COCKTAIL WITH SHRIMP, RAW SHRIMP COOKED IN LEMON, TOSTADA, ROBALO AND OYSTER, WITH CUCUMBER AND RED ONION.

ROCK SHRIMP / \$174

120 GR OF SHRIMP SAUTÉED IN A SPICY BUTTER.

SPICY SHRIMP BURRITO / \$258

BURRITO FILLED WITH MIX OF RICE, MIX OF CHEESES, AVOCADO, ROCK SHRIMP AND YAKIMA BAÑADO IN SPICY SAUCE.

TACOS

SHRIMP TACO / \$88

SHRIMP TACO MADE WITH MIX OF RICE AND OUR HOUSE DRESSING, SERVED WITH PICO DE GALLO.

FISH TACO / \$105

FISH TACO MADE WITH MIX OF RICE AND OUR HOUSE DRESSING, SERVED WITH PICO DE GALLO.

GOVERNOR TACO / \$85

GOLDEN TORTILLA WITH SHRIMP, POBLANO CHILE AND CHEESE.

OCTOPUS TACO / \$130

OCTOPUS TACO WITH GRILLED TORTILLA FILLED WITH MIX OF CHILES, TOPPED WITH CHEESE AND AVOCADO, SERVED WITH RED ONION AND HABANERO.

LA COSTA TACO / \$100

SHRIMP TACO WITH ZANAHOREADO, PANKO CRUST, RED ONION, CHEESE CRUST AND CREAMY GUACAMOLE.

EXTRA COST

ALL TACOS CAN BE ORDERED ON A FLOUR TORTILLA, WITH RICE AND WITH EXTRA CHEESE.

SPICE LEVEL / PREPARATION TIME



HIGH



MEDIUM



MILD



LONGER PREPARATION TIME

TOSTADAS & SPECIALTIES

TOSTADA SAN FRANCISQUITO / \$120

OCTOPUS, COOKED SHRIMP, TUNA, RED ONION AND CUCUMBER, DRESSED WITH SHRIMP PÂTE AND AJONJOLÍ OIL.

TOSTADA MAR DE CORTÉS / \$158

SPREAD WITH MARLIN PÂTE, CUCUMBER, RED ONION, TOPPED WITH RAW SHRIMP, COOKED SHRIMP AND TUNA, WITH CHILTEPÍN SAUCE, SALT AND PEPPER.

TOSTADA TODOS SANTOS / \$149

HOT STEW WITH SHRIMP, OCTOPUS AND MARLIN, TOPPED WITH A GOLDEN BLUE CORN TORTILLA AND AVOCADO CREAM.

TOSTADA HABANERO / \$110 ORDER / \$205

RAW SHRIMP, COOKED SHRIMP, OCTOPUS, TUNA AND ROBALO MARINATED IN HABANERO SAUCE AND GUAJILLO CHILI, WITH A TOUCH OF CITRUS, TOPPED WITH CUCUMBER AND RED ONION.

TOSTADA ROBALO CHILTEPÍN / \$120 ORDER / \$195

BAJA STYLE ROBALO IN CHILTEPÍN CHILI SAUCE, SERVED WITH RED ONION AND CUCUMBER.

TOSTADA MACHA / \$102 ORDER / \$160

SHRIMP, TUNA, RED ONION AND CUCUMBER IN MACHA SAUCE WITH A TOUCH OF CLAMATO.

TOSTADA CERRALVO (TIGER'S MILK) / \$149

COOKED SHRIMP AND FISH CALLO IN CITRUS SAUCE WITH A TOUCH OF YUZU AND GUAJILLO OIL, TOPPED WITH CUCUMBER AND RED ONION.

TUNA TOSTADA / \$106

60 GR OF TUNA MARINATED IN CLAMATO SAUCE WITH A TOUCH OF AJONJOLÍ OIL, TOPPED WITH AVOCADO, AJONJOLÍ OIL AND WONTON.

HOOCAH SCALLOP TOSTADA / \$248

50 GR OF SCALLOP, SERVED WITH CUCUMBER, RED ONION AND CHILTEPÍN CHILI SAUCE, SERVED ON A DEHYDRATED BLUE CORN TOSTADA.

QUESADILLAS

FISH / \$110

FISH QUESADILLA WITH MIX OF RICE, BREADED IN SPICY DRESSING, SERVED WITH PICO DE GALLO.

SHRIMP / \$130

SHRIMP QUESADILLA WITH MIX OF RICE AND COL SLAW, DRESSED WITH CARIBBEAN CHILI SAUCE, SERVED WITH PICO DE GALLO.

EXTRAS

DRESSING \$20 – SAUCE \$20 – AVOCADO \$25 – OCTOPUS \$50 – CHEESE \$30