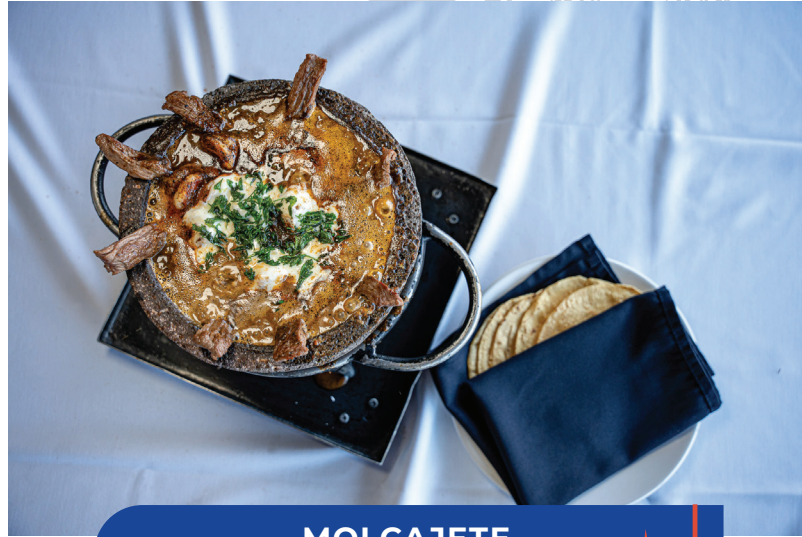
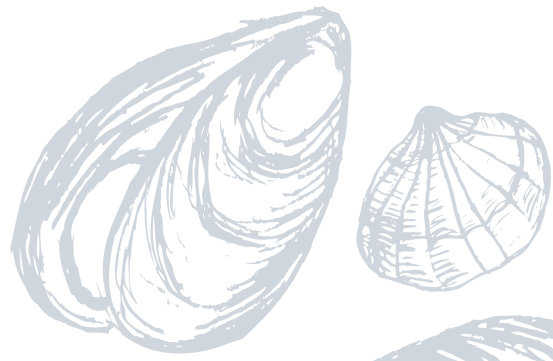


### ZARANDEADO SHRIMP

(200 g)

*In-shell shrimp bathed in a marinade  
La Casa special, rice, mixed salad,  
golden bean, lemon and pineapple taco.*



### MOLCAJETE SEA AND LAND

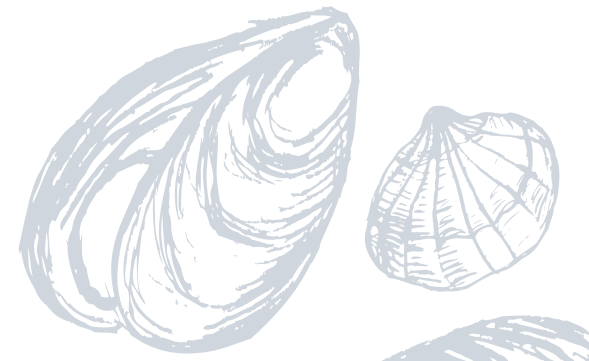
(490 g)

*Strips of flank steak and shrimp bathed  
in burnt sauce; all to the gratin.*



### SHAKEN SNAPPER

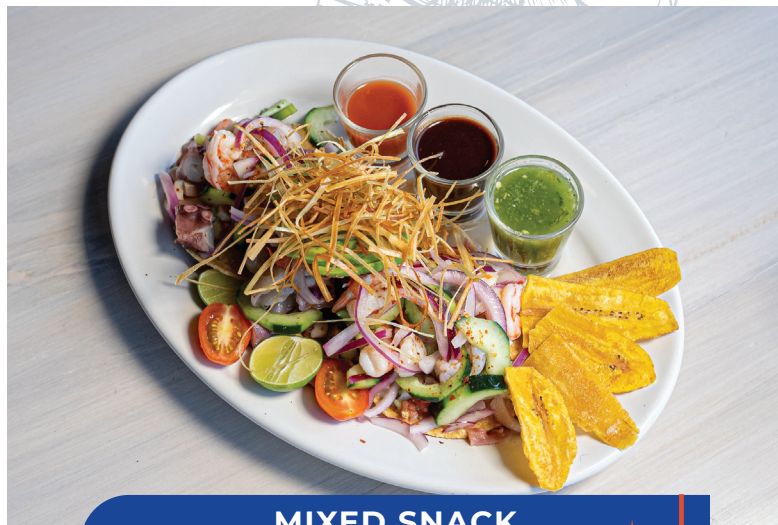
*100% open fish in a special marinade  
of the house, avocado, serranos and corn tortillas.*



### SALMON & ASPARAGUS

(220 g)

*Asparagus, butter, salt and pepper with  
salad, arugula, lettuce, cherry tomato and  
mustard vinaigrette.*



### MIXED SNACK WITH CEVICHE

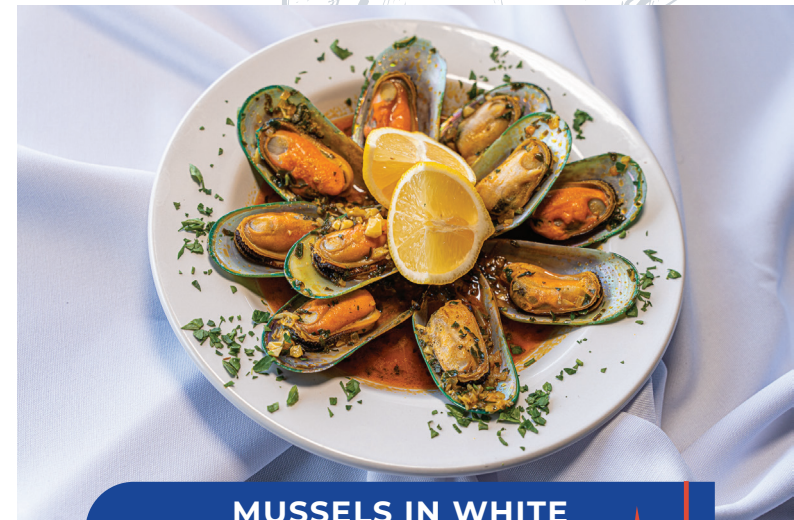
*Ceviche mix of fish, shrimp,  
scallop, octopus prepared with  
purple onion, lemon, salt, chiltepin and  
plantain with its three special sauces.*



### COCONUT SHTIMP

(200 g)

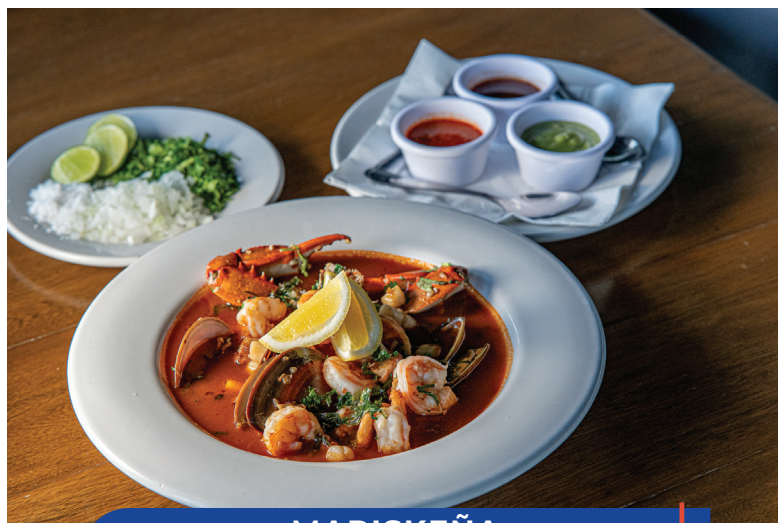
*Accompanied with pineapple, plantains,  
fresh salad, habanero mango sauce and  
of the house sauce special*



### MUSSELS IN WHITE WINE SAUCE

(180 g)

*Decorated with real lemon and fresh parsley.*



### MARISKEÑA SOUP

(420 g)

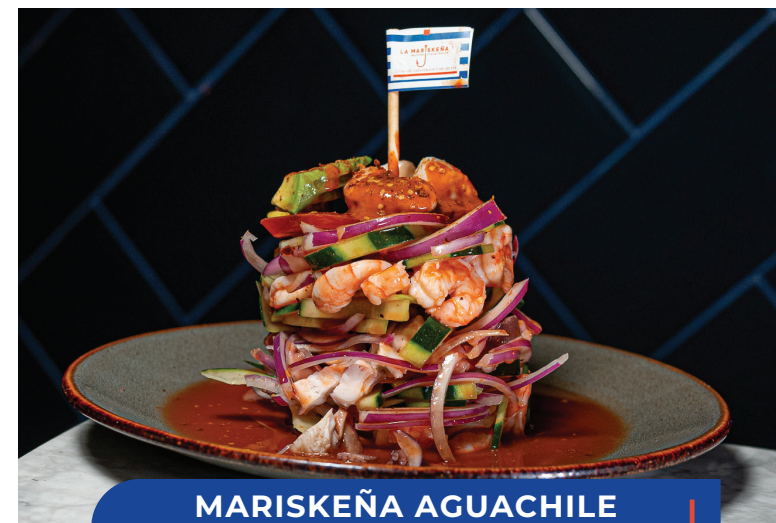
*Shrimp, clam callus, mussels, octopus,  
chocolate clam, tilapia fillet and crab.*



### BEEF CARPACCIO

(100 g)

*Beef slices with herb oil, salt and  
pepper. Arugula in the center, capers, olives  
black, green olive and artichoke heart.  
With Parmesan cheese and cherry tomatoes.*



### MARISKEÑA AGUACHILE TOWER

(240 g)

*Seafood tower (shrimp, octopus and scallops)  
bathed in clamato sauce prepared with a touch  
of chiltepin.*

