

PLAYA ESCONDIDA DINNER SPECIALS

FISH

Catch of the Day Veracruzana Style

fresh local fish fillet sauté-baked in olive oil with *fines herbs* and garlic and covered with a typical Veracruz-style sauce; served with rice
200 pesos

Tikin Xic ("teekeen sheek") Fish Fillet

pre-Hispanic Mayan style baked fish seasoned with achiote and stuffed in a *Poblano* pepper; served on a banana leaf with rice and vegetables
200 pesos

Yellow Fin Ahi

sashimi-grade Pacific tuna sautéed in olive oil and served over a bed of vegetables; accompanied by a delicious mango wasabi sauce and jasmine rice
230 pesos

Seared Tuna

sashimi-grade Pacific tuna seared in olive oil and served over a bed of vegetables; accompanied by onion rings and a delicious tomato sauce
230 pesos

SHRIMP

Shrimp Brochette Tropical

shrimp sautéed in olive oil and marinated in orange, *guajillo* pepper and garlic; served over jasmine rice; accompanied by stir-fry vegetables
220 pesos

Camarones a la Vainilla

large ocean shrimp wonton-wrapped, deep fried and served with an exquisite Yucatan vanilla sauce; accompanied by baby lettuces, jasmine rice and asparagus
240 pesos

Camarones al Pastor

large ocean shrimp with a red *chile guajillo* and *achiote* sauce served on a mound of steamed rice on top of a slice of fresh pineapple
220 pesos

SEAFOOD

Fresh Seafood Linguini

shrimp, lobster, mussels, clams, octopus and scallops prepared with a fish-shrimp saffron consommé, tomatoes, scallions and garlic; served with Italian linguini pasta

230 pesos

Seafood Saffron Rice

mussels, shrimp, clams, calamari and octopus sautéed in olive oil with garlic, asparagus, bell peppers, onions, tomatoes and mushrooms; served with saffron rice

250 pesos

Mariscos al Gratin

a seafood casserole with shrimp, octopus, calamari, mussels, white wine sauce and a Hollandaise gratinée; served with mashed potatoes and vegetables

230 pesos

Cazuela de Mariscos

a seafood casserole with shrimp, octopus, calamari, mussels, onions, tomato, *chile jalapeño*, anise and coriander; served with rice and vegetables

230 pesos

Lobster Ravioles

fresh lobster in ravioles with a tomato, basil and saffron cream sauce

190 pesos

FOWL

Cornish Hen with Fettuccini Alfredo

boneless Cornish game hen grilled and served in a delicious pasta al dente with a light cream sauce and Parmesan cheese

175 pesos

Mint-Cilantro Chicken Curry

sautéed chicken breast prepared with garlic, *jalapeños*, red onions, ginger and yogurt; served with jasmine rice and vegetables

175 pesos

Caribbean Cornish Hen

boneless Cornish game hen marinated in Jamaican spices, sauté-baked in olive oil and accompanied by mashed potatoes and mixed vegetables

175 pesos

MEAT

Ropa Vieja

a colorful Cuban specialty of shredded skirt steak with bell peppers, tomato, onion and cumin served with black beans and fried bananas

190 pesos

Beef Fajitas

strips of choice *Sonoran* tenderloin sautéed in olive oil with bell peppers, onions and diced organic *Chihuahua* Mennonite cheese; served with guacamole, refried beans and tortillas

200 pesos

Adobado Grilled Beef Fillet

marinated *Sonoran* beef tenderloin wrapped with *jamón serrano* and accompanied by sautéed Portobello mushrooms with rosemary and a red wine demi-glace sauce; served with mashed potatoes and mixed vegetables

200 pesos

VEGETARIAN

Bell Pepper Dolmas

stuffed bell pepper with a delicious selection of *Provençal* style sautéed vegetables and Provolone cheese; served with a creamy tomato and oregano sauce

140 pesos

Stuffed Zucchini à la Provençal

a Parmesan and mozzarella cheese gratinée of zucchinis filled with *Provençal* vegetables and served with steamed rice

135 pesos

Spinach and Ricotta Cannelloni

Italian cannelloni filled with spinach and Ricotta cheese and covered with a delicious tomato and white wine sauce

145 pesos

Pasta Marinara

freshly prepared tomato and basil sauce over Italian penne rigate pasta served with garlic bread and grated fresh Parmesan cheese

150 pesos