

## LA PANGA LUPITA #DejateQuerer De 10:00 AM a 10:00 PM

The famous Panga Lupita, where you can find a selection of extremely fresh fish, shells and shellfish from the Mexican seas, chosen daily by Chef Daniel Ovadía's kitchen team.

<b>Muelle Once Seafood Platter (16 oz)</b> Octopus, fresh shrimp, cooked shrimp, crab, oyster, chiltepin chili sauce, red onion and cucumber.	\$680
<b>Shrimp Cocktail (12 oz)</b> Avocado, "salsa bruja," onion, cilantro, and our special cocktail sauce.	\$320
<b>Shrimp Aguachile (12.3 oz)</b> Fresh shrimp, shrimp mole with peanuts, cucumber, red onion, cilantro and toasted chile de árbol.	\$395
<b>Caribbean Fish Ceviche (5.3 oz)</b> Coconut cream and water, curry, lime, ginger, habanero chili, cilantro, orange and pineapple.	\$370
<b>Mixed Black Ceviche (10 oz)</b> Shrimp, octopus and fish, black recado sauce, pickled onion, cucumber, avocado and cilantro.	\$375
<b>Seafood and Fish Ceviche (14 oz)</b> Queen clam, shrimp, octopus, tuna, and catch of the day in a dried chile citrus aguachile, finished with avocado.	\$440

### BY THE HALF DOZEN.

Ask your server for today's fresh shellfish:

- **Fresh Oysters.** \$480
- **Butter Clams.** \$660
- **Chocolata Clams.** \$490

And more treasures from our Mexican seas

## SEASIDE TOSTADAS (1 pc).

<b>Octopus Tostada.</b> Guacamole, cherry tomato, cucumber, serrano chili and spring onion.	\$185
<b>La Campechanita Tostada.</b> Yellowfin tuna and fresh shrimp, guajillo chili marinade, avocado and toasted sesame.	\$210
<b>Colima-Style Fish Tostada.</b> Fish cured in lime, scallions, carrot, cilantro, homemade special blackened sauce and avocado dip.	\$185
<b>Conch and Chocolata Clam Tostada.</b> Shrimp pâté with chipotle, red onion, cucumber and chiltepín chili.	\$195
<b>Green Aguachile Tostada.</b> Fresh shrimp, serrano chili, cilantro and lime.	\$185
<b>Nayarit-Style Dried Shrimp Tostada.</b> Shredded coconut, cucumber, red onion and green aguachile.	\$185

## WOOD-FIRED CLAMS & OYSTERS.

<b>Wood-Fired Butter Clams with Esquites (3 pcs).</b> White wine, butter, double cream cheese, epazote mayo, and pasilla chile adobo.	\$420
<b>Wood-Fired Chocolate Clams (3).</b> Roasted with Provençal butter.	\$330
<b>Wood-Fired Gratinated Oysters (3).</b> With Gruyere and Parmesan cheese.	\$260