



FIRST THINGS FIRST

TARTAR CAMPESTRE

SALT-CURED FISH WITH LEMON ZEST, SERRANO CHILI MAYO AND GREEN SAUCE

\$320.00
100gr

CEVICHE RANCHERO

CATCH OF THE DAY SEASONED WITH RANCHERA SAUCE, HEART OF PALM AND CHERRY TOMATOES

\$320.00
120gr

TUNA TIRADITO

SERVED WITH EDAMAME, AVOCADO PUREE AND SOY-WASABI DRESSING

\$390.00
180gr

HEIRLOOM TOMATO SALAD

PERSIAN CUCUBER, WATERMELON AND WHITE WINE VINAIGRETTE

\$320.00
180gr

HOUSE SALAD

BABY LETTUCE, JICAMA, FRESH HERBS AND SHERRY VINAIGRETTE

\$290.00
120gr

PESCADORA SOFT-SHELL CRAB

CRISPY SOFT-SHELL CRAB SERVED WITH CAMBRAY POTATOES AND IKURA

\$320.00
180gr

MEDITERRANEAN OCTOPUS

CHARCOAL-GRILLED WITH OLIVE OIL, PARSNIP AND FIRE-ROASTED BELL PEPPERS

\$580.00
120gr

CLASSIC MUSSEL

FRESH CREAM, FENNEL AND FRENCH FRIES

\$580.00
120gr

CALAMARI ROMANA

DEEP FRIED, ACOMPANIED WITH A BASIL DRESSING

\$380.00
180gr

THE BEST IS YET TO COME

AJILLO-STYLE CATCH OF THE DAY

ACEITE DE OLIVO, AJO, CHILE GUAJILLO Y PPLATAIN PURÉE

\$520.00

220gr

CAPERS & LEMON FISH FILLET

BUTTER-BASED LEMON SAUCE SERVED WITH COUSCOUS

\$520.00

220gr

PEPPER-CRUSTED TUNA

SEARED WITH GREEN BEANS AND SOY-MIRIN GLAZE

\$590.00

220gr

CREAMY RICE WITH SHRIMP

THICKENED WITH GRANA PADANO CHEESE

\$598.00

220gr

SHRIMP RIGATONI

RIGATONI WITH TOMATE CHERRY AND SAFFRON BROTH

\$590.00

220gr

WOOD-FIRED BLUE SHRIMP

ROASTED IN OLIVE OIL AND GARLIC-CHILI SAUCE

\$780.00

220gr

LA PESCADORA WHOLE RED SNAPPER

WITH SMOKED SERRANO MAYO, RIB EYE CRACKLINGS, AND FRIED BLACK BEANS

\$740.00

500gr

ROASTED CHICKEN

MARINATED IN CHILI ADOBO SAUCE

\$480.00

220gr

LA PESCADORA BURGER

50% ANGUS, 50% KOBE BEEF WITH CARAMELIZED ONIONS AND CHEESE

\$398.00

240gr

KOREAN BBQ

WITH RED KIMCHI AND GRILLED HEART OF PALM

\$890.00

160gr



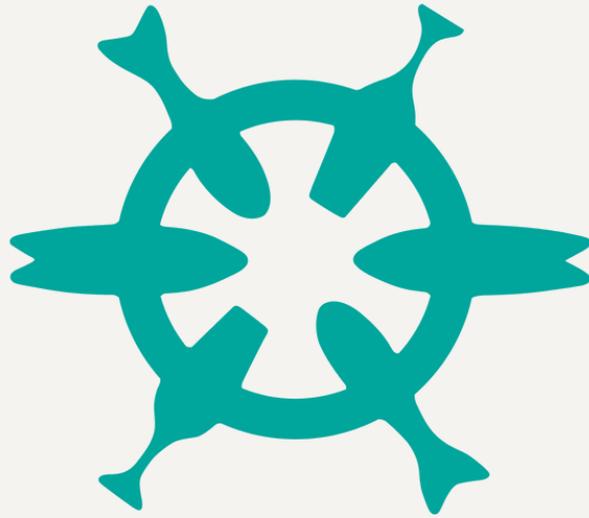


“PUNTA DE MITA”

“PUNTA DE MICTLAN” ERA EL NOMBRE ORIGINAL Y SIGNIFICA “PUERTA AL INFRAMUNDO”
CON EL TIEMPO FUE ADAPTADO A “PUNTA DE MITA” QUE SE INTERPRETA COMO “PUERTA AL PARAISO”
ESTE CONTRASTA EL SIGNIFICADO ORIGINAL PERO SE RELACIONA CON LA BELLEZA NATURAL Y LA
ATMOSFERA DE TRANQUILIDAD DE ESTE LUGAR

“PUNTA DE MICTLAN” WAS THE ORIGINAL NAME AND MEANS “DOOR TO THE UNDERWORLD”
OVER TIME IT WAS ADAPTED TO “PUNTA DE MITA” WHICH IS INTERPRETED AS “DOOR TO PARADISE.”
THIS CONTRASTS THE ORIGINAL MEANING BUT IS RELATED TO THE NATURAL BEAUTY AND THE
ATMOSPHERE OF TRANQUILITY OF THIS PLACE





LA PESCADORA

COCINA DE LOS MARES DE
MEXICO

DESDE 2012

