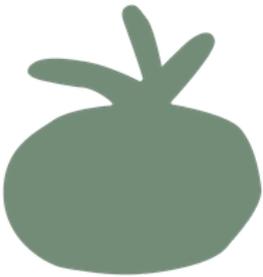
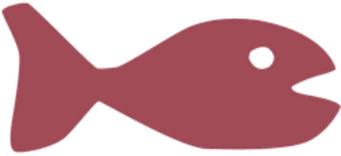


PUERTO



MERCADITO
DE MAR

Picante / Spicy

Vegano / Vegan

Sin gluten / Gluten-free

Para llevar / to go

Local 100% / Local Product 100%

Los precios están expresados en pesos mexicanos e incluyen IVA.
Prices are expressed in Mexican pesos and include VAT.



TOSTADA DE ALMEJA LORETANA (100% La Paz) GF / PICANTE

LORETANA CLAM TOSTADA (100% LA PAZ) — GF / SPICY

Almeja en escabeche, cebolla morada, zanahoria, jalapeños.

Pickled clam, red onion, carrot, and jalapeños.

\$190

TOSTADA DE MARISCOS GF / PICANTE

SEAFOOD TOSTADA — GF / SPICY

Camarón, pulpo, callo, atún. Aderezo de sambal.

Shrimp, octopus, scallop, and tuna. Sambal dressing.

\$390

ALMEJAS FRESCAS (100% La paz) GF / PICANTE

FRESH CLAMS (100% LA PAZ) — GF / SPICY

6 piezas. Salsa rasurada. Salsa mexicana.

6 pieces Mexican salsa. Rasurada salsa (mix of sauces and vegetables).

490

OSTIONES FRESCOS (100% La paz) GF / PICANTE

FRESH OYSTERS (100% LA PAZ) — GF / SPICY

Ikura. Ponzu. Salsa macha.

Ponzu. Macha sauce (dry chili and garlic).

6 piezas / 6 pieces \$450

12 piezas / 12 pieces \$800

AGUACHILE VERDE DE CAMARÓN GF / PICANTE

GREEN SHRIMP AGUACHILE — GF / SPICY

Salsa de chile serrano con limón y un toque de chiltepin.

Serrano chile sauce with lime and a touch of chiltepin.

\$450

CEVICHE DE TOTOABA GF

TOTOABA CEVICHE — GF

Mango, edamame, pepino.

Mango, edamame, cucumber.

\$450

TIRADITO DE ATÚN GF

TUNA TIRADITO — GF

Atún laminado, ponzu picante, togarashi, pure de limon amarillo.

Sliced tuna, spicy ponzu, togarashi, yellow lemon purée.

\$450



ENSALADA VERDE GF / V / GREEN SALAD GF/V

Mix de lechugas, naranja, toronja, menta, albahaca. Reducción de jamaica. Pepita verde.

Lettuce mix, orange, grapefruit, mint, and basil. Hibiscus reduction Pumpkin seeds.

\$280

ENSALADA DE ELOTE GF / V

BLACK BEAN AND CHARRED CORN SALAD GF/V

Elote tatemado, frijol negro, aguacate, pepino, chile serrano, cilantro.

Charred corn, avocado, cucumber, serrano pepper, and cilantro.

\$280

ENSALADA DE PEPINO GF / V

CUCUMBER SALAD GF/V

Ponzu, aceite de ajonjolí.

Peanut dressing.

\$280

CRUDITES GF / V

Variedad de vegetales y fruta fresca. Chamoy de mango y jamaica.

Assorted vegetables and fresh fruit Mango and hibiscus chamoy sauce.

\$220

TOTOPOS CON SALSA GF / V

DEEP FRIED TORTILLA BITES WITH SAUCE

Cheese sauce, spicy tomato sauce.

\$160

GUACAMOLE PUERTO GF / PUERTO GUACAMOLE GF

Queso regional, ensalada de nopales, salsa mexicana.

Local cheese, cactus salad, Mexican salsa.

\$290

GUACAMOLE MAR Y TIERRA Local 100%

BEEF AND SEAFOOD GUACAMOLE

Acompañado de chicharrón de atún y cecina.

Served with tuna chicharron and dried beef.

\$380

PAPAS FRITAS / FRENCH FRIES

Parmesano, romero. Catsup, Aioli.

Parmesan and rosemary. Ketchup and Aioli.

\$160

CAMARONES ROCA / ROCA SHRIMP

Served with sweet and sour sauce and sambal dressing.

\$390

HAMBURGUESA DE RES / BEEF BURGER

Tocino ahumado, queso cheddar. Papas fritas.

Smoked bacon and cheddar cheese. French fries.

\$460

TACOS PUERTO CAMARÓN O PESCADO GF

SHRIMP OR FISH PORT TACOS GF

Adobo de achiote, relish de piña asada. Tortilla de nixtamal.

Achiote marinade and roasted pineapple relish.

Nixtamal tortilla.

\$395

QUESADILLAS (TO GO) Local 100% / QUESADILLAS (TO GO)

Tortilla de harina, queso regional. Guacamole.

Wheat flour tortilla and gouda cheese. Guacamole and sour cream. (Chicken, shrimp and flank steak).

SENCILLA / SIMPLE \$280

CAMARÓN / SHRIMP \$460

ARRACHERA / FLANK STEAK \$460

ALITAS GF (TO GO) / WINGS GF (TO GO)

Buffalo, lemon pepper, thai, BBQ Crudites, aderezo ranch o blue cheese.

Buffalo, lemon pepper, Thai, BBQ. Crudites, ranch or blue cheese dressing.

\$290



FILETE DE PESCADO ZARANDEADO (100% La paz)
GF / ZARANDEADO (GRILLED) FISH FILET (100% La Paz) GF

Arroz, vegetales asados.

Rice and roasted vegetables.
\$660

PULPO ZARANDEADO (100% La paz) GF

PULPO ZARANDEADO (100% La Paz) GF

Aioli de cilantro. Papas al pesto.

Cilantro Aioli Pesto Potatoes.
\$850

FISH & CHIPS

Tiras de pescado, papas gajo, ensalada de col, salsa tártara.

Wedge potatoes, coleslaw, and tartar sauce
\$550

CLUB SANDWICH

Milanesa de pollo, jamón de pavo, pechuga de pavo, tocino, queso gouda. Papas fritas.

Chicken tender, turkey ham, turkey breast, bacon, and gouda cheese. French fries
\$390

FAJITAS Local 100%

Arrachera / Flank Steak \$550

Camarón / Shrimp \$590

Guacamoles, salsas, tortillas.

Guacamole, sauce, mix of tortillas

ROLLOS DE SUSHI (to go)

SALMON Y ATÚN GF / SALMON AND TUNA GF

Queso crema, aguacate, pepino.

Cream cheese, avocado, cucumber.
\$350

ATÚN Y CAMARÓN / TUNA AND SHRIMP GF

Camarón tempura, queso crema, pepino, salsa de sambal.

Tempura shrimp, cream cheese, cucumber, sambal sauce
\$350

SALMON GF

Queso crema, pepino, aguacate, ikura.

Cream cheese, cucumber, avocado.
\$290

CAMARÓN GF / SHRIMP GF

Queso crema, pepino, aguacate, tobiko.

Cream cheese, cucumber, avocado, and tobiko.
\$290

POKE BOWLS GF (to go)

PUERTA CORTES GF / PUERTA CORTES GF

Arroz, camarón, pulpo, atún y tampico. Mango, pepino, zanahoria, aguacate.

Rice, shrimp, octopus, tuna, and tampico. Mango, cucumber, carrot, and avocado.
\$395

PUERTO BOWL GF / PUERTO BOWL GF

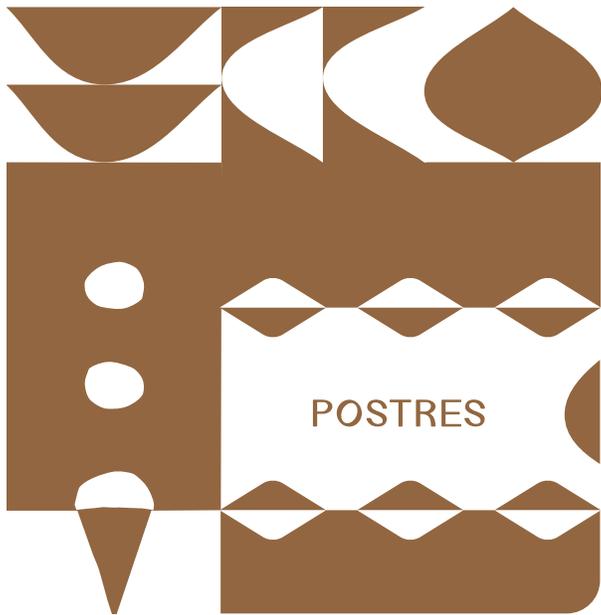
Arroz, salmón, atún y masago. Aguacate, piña asada, pepino, zanahoria.

Rice, salmon, tuna, and masago. Avocado, grilled pineapple, cucumber, and carrot.
\$395

BOWL DE QUINOA GF/V

Quinoa, pepino, aguacate, zanahoria, jícama, piña asada, mix de nueces.

Quinoa, cucumber, avocado, carrot, jicama, grilled pineapple, and mixed nuts.
\$295



GELATOS

\$190

CHEESE CAKE DE GUAYABA

GUAVA CHEESECAKE

\$190

FRUTA DE TEMPORADA

SEASONAL FRUIT

\$160

MOUSSE DE CHOCOLATE

CHOCOLATE MOUSSE

\$190

FLAN

FLAN

\$80

MENÚ INFANTIL (To Go)

KIDS MENU (TO GO)

TIRAS DE POLLO / CHICKEN STRIPS

Acompañado de papas fritas.

Served with french fries.

\$190

PASTA INFANTIL / KIDS PASTA

Alfredo, pomodoro ó mantequilla.

Alfredo, pomodoro or butter.

\$190

HAMBURGUESA DE RES / BEEF BURGER

150 gr de carne, queso cheddar, lechuga, tomate.

Papas fritas.

150 g of meat, cheddar cheese, lettuce, and tomato.

French fries.

\$190



Llegamos al puerto tras navegar,
exhaustos, y pintados por el sol.

Cruzamos estaciones y constelaciones.

Rezamos al viento llegar al norte, con
delfines cantar canciones, pisar la costa y
encontrar agua santa para beber y descansar.

Llegamos a tierra firme, desde el agua azul.

Bajo las palmas a la sombra del oasis,
armamos el mercado de frutos capturados mas
adentro: redes, pescadores y dorados

We reached the harbor after sailing,
exhausted and sun-painted.

We crossed seasons and constellations.

We prayed to the wind to reach the north,
with dolphins singing songs, stepping onto
the coast, and finding sacred waters to drink
and rest.

We made landfall from the blue sea.

Under palms in the shade of an oasis,
we set up a market of fruits taken from the
deep: nets, fishermen, and dorado.

MERCADITO
DE MAR