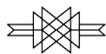


• 20 •
LAVEINTE™
CANTINA

SALAD



KALE CAESAR SALAD \$12

Caesar salad with a Tijuana twist. Served with an anchovy, garlic, lime mayo and parmesan cheese dressing and house-made croutons.

BURRATA \$15

Local Burrata , sweet salsa macha ,lemon zest and Arugula.

ENSALADA DE BERROS \$12

Watercress and goat cheese salad with roasted beets, sunflower seeds and citrus vinaigrette.

APPETIZERS

VUELVE A LA VIDA \$23

Seafood cocktail with shrimp, scallops, oysters, crab, octopus, chopped serrano chile, avocado and cilantro in a fresh tomato-lime sauce.

TACOS GOBERNADOR \$23

Flour tortillas filled with shrimp and Oaxaca cheese and a citrus-tomatillo sauce.

AGUACHILE DE CALLO, PULPO, CAMARON O MIXTO \$21

Fresh seafood with fresh lime juice, cilantro, serrano chile, cucumber, avocado and olive oil.

SHRIMP | SEA SCALLOPS | OCTOPUS | MIXED SEAFOOD

 **GOLDEN BEET AGUACHILE** \$21

Seasonal golden beets with fresh lime juice, cilantro, serrano chile, cucumber, avocado sauce and olive oil.

AGUACHILE DE RIB EYE \$21

Thinly sliced smoked rib eye marinated in chile canica-lime juice. Served with garlic chips, chopped avocado and red onion.

AGUACHILE DE KING CRAB DE ALASKA \$28

Alaskan king crab, fresh lime juice, cilantro serrano chile, cucumber, avocado and white truffle oil.

 **RED SNAPPER CEVICHE** \$23

Jicama , red onions , cilantro-lime sauce.

 **CEVICHE DE ATUN** \$21

Fresh tuna, sliced avocado, tomato, mint, red onions and cilantro in a smoked chipotle sauce.

DOBLADITAS DE JAIBA SUAVE \$24

Crunchy soft shell crab served in flour tortillas with jalapeño sauce.

 **TOSTADAS DE ATUN** \$24

Fresh tuna marinated in yellow pepper, fresh lime and soy sauce. Served in a crispy wonton with guacamole.

OSTIONES ROCKEFELLER \$22

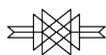
Oysters topped with kale and bacon cream sauce and finished with a parmesan gratin.

OSTIONES NATURALES \$19

1/2 dozen fresh Kumamoto oysters.

 **TUNA TATAKI** \$22

Sliced tuna dressed in a jalapeño sauce with pea-tenderils, sliced jalapeños and truffle essence.



HEALTHY
OPTIONS: 

SOUPS

CALDO DE MARISCOS \$25

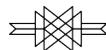
Shrimp soup with mixed seafood.

CALDO DE CAMARON \$18

Mexican shrimp, tangy chile guajillo soup.

SOPA DE TORTILLA \$12

Traditional roasted tomato soup with crispy tortilla strips, queso fresco, avocado, sour cream, pork crackling and ancho chile.



SMALL PLATES TO SHARE

SOPES CON POLLO \$18

Handmade corn masa topped with black beans, shredded chicken, tomatillo, tomato sauce, Mexican crema and queso fresco.

SOPES DE CAMARON Y CHICHARRON \$21

Handmade corn masa topped with black beans, shrimp, crispy pork skin, chile de árbol sauce, smoked Mexican crema, queso fresco and lettuce.

SOPES DE WAGYU \$26

Wagyu served on hand made corn masa and topped with bone marrow, sour cream, queso fresco, black beans and chorizo.

GORDITAS DE CHICHARRON PRENSADO \$18

Crispy handmade corn masa stuffed with pork skin, chopped onion, cilantro, shredded queso fresco and Mexican sour cream.

PANUCHOS DE COCHINITA (YUCATAN STYLE) \$18

Crispy handmade corn masa filled with black beans and topped with braised pork marinated in a traditional achiote-orange sauce, pickled habaneros and red onions.

CHICHARRON DE RIB EYE \$29

Fried rib eye served with house-made guacamole.

CHICHARRON DE QUESO CON GUACAMOLE \$21

House-made guacamole topped with jicama, fresh tomato and served with crispy parmesan cheese.

TACOS DORADOS DE CANGREJO \$26

Crispy corn masa filled with crab and topped with cilantro sauce.

CALAMARES FRITOS \$19

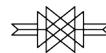
Fried calamari with carrot escabeche and escabeche alioli.

ROASTED CAULIFLOWER \$21

Encacahuatado , lime zest , candied peanuts.

CRISPY OCTOPUS \$ 21

Tangy Habanero sauce , Crispy Kale.



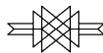
EXECUTIVE CHEF

Santiago Gomez De La Fuente



@CANTINALA20
@CHEFSANTIAGOGOMEZ

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LAVEINTE™
CANTINA



MAKE · YOUR · OWN · TACO

CARNITAS \$24

Pork confit Michoacán style

QUESO FUNDIDO \$16

Blend of melted Mexican cheeses in a cast iron skillet. Served plain or with your choice of mushrooms, poblano chile, zucchini flowers or chistorra.

CARNITAS DE PULPO \$27

Sautéed octopus in a lime-cilantro-serrano chile sauce.

COCHINITA PIBIL \$24

Braised pork marinated in a traditional achiote-orange sauce and served with pickled red onions and black habanero sauce.

MARIMBA DE TUÉTANOS AL CARBÓN \$21

Grilled bone marrow served with Tomatillo jam and grilled rustic bread.

TACOS DE LANGOSTA \$19

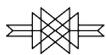
Rosarito-style lobster tacos served in flour tortillas with yellow rice, black beans and chipotle mayo.

MOLCAJETE DE RIBEYE \$27

Sautéed ribeye served with melted manchego cheese and accompanied with tostaditas, panela cheese and fresh radish.

MOLCAJETE AL PASTOR

Pork in adobo sauce with pineapple, cilantro and onions.



TORTAS

MEXICAN SANDWICHES

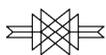
Available only Saturday for lunch.

MILANESA \$16

Crispy breaded steak with black beans, sliced tomato, Mexican cream, onion, cheese and avocado.

COCHINITA PIBIL \$16

Braised pork marinated in a traditional house-made achiote-orange sauce and topped with pickled red onions.



SIDE DISHES

ARROZ CON PLÁTANO FRITO O HUEVO \$6

White rice served with sweet plantains or sunny-side up egg.

 **VERDURAS AL GRILL \$9**

Grilled vegetables served with an eggplant and goat cheese dip.

FRENCH FRIES \$5

QUESO PANELA \$9

GUACAMOLE \$13

ARROZ ROJO \$7

BLACK BEANS \$5

GLUTEN- FREE > RAW FOOD

Raw or under cooking meats, poultry, sea food, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

If you have chronic illness of the liver, stomach, blood or immune disorders, you are in great risk of serious illness from raw oysters, we would recommend to eat oysters fully cooked.

For your convenience, an 18% service charge will be added to your bill.

ENTREES

RICES

ARROZ CON SHORT RIB \$28

Served with mushrooms and chile ancho alioli.

ARROZ CALDOSO DE CAMARÓN \$29

Slow cooked in a hot pot with shrimp broth, served with Cilantro and Red onions.

ARROZ POBLANO CON CALLOS \$36

Seared scallops served over creamy poblano rice and topped with sautéed mushrooms and truffle oil.

 **ARROZ VERDE DE CILANTRO \$21**

Slow cooked rice cooked in cilantro broth. Served with grilled seasonal vegetables and chile güero alioli.

FISH AND SEA FOOD

HUACHINANGO Y CAMARONES EN SALSA POBLANA \$29

Pan-seared red snapper served with prawns, seasonal mushrooms, white asparagus and poblano sauce.

HUACHINANGO \$35

Butterflied whole snapper served with white rice. Marinated in your choice of:

- **TALLA:** dried chili-mayo mix.
- **CILANTRO:** cilantro sauce with serrano chile, jalapeño and lime juice.
- **ADOBO:** chile guajillo sauce.

HUACHINANGO FRITO \$35

Crispy spinach a Crispy Kale.

BRANZINO A LA SAL/ A LA TALLA \$60

Catch-of-the-day served in your choice of: salt crust or talla sauce (please allow 45 min for salt crust)

CAMARONES AL GUSTO \$29

Sautéed shrimp served in the sauce of your choice served with white rice: Spicy | Cilantro | Garlic | Buttered

LANGOSTINOS AL MOJO DE AJO \$35

Giant prawns sautéed with garlic-lime butter and served with white rice.

PULPO A LAS BRASAS \$27

Grilled octopus with olive oil, paprika and sea salt.

PAN SEARED SALMON \$26

Tamamarin -mezcal sauce, Crispy kale

SEA BASS A LA VERACRUZANA \$32

Slow-cooked sea bass in a traditional tomato, olive and caper sauce.

MEAT

FILET ARRIERO \$34

Filet served with petrolera sauce, grilled serrano peppers, onions and a side of french fries.

FILET MIGNON \$34

Served with turnip puree and agave demi glace.

TAMPIQUEÑA \$26

Grilled skirt steak, served with red rice, rajas, black beans and enmolada.

RIBE EYE CHAIRMAN RESERVE 18 oz \$56

Grilled rib eye served with three-chile and garlic sautéed mushrooms.

SHORT RIB BRASEADA \$36

Braised short rib in an agave demi glace. Served with potato-guajillo purée.

PRIME TOMAHAWK RIB EYE 32oz \$105

Served grilled or pan-seared with a side of potato purée and sautéed mushrooms.

POLLO EN MOLE OR CHIPOTLE SAUCE \$27

Chicken leg served with white rice in your choice of: **Mole:** traditional nuts, chile and chocolate sauce; or **Chipotle:** smoked chipotle, garlic, onions and Mexican cream sauce.

