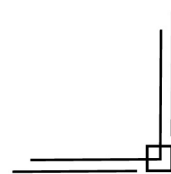
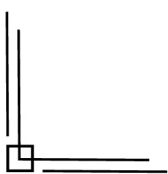


Mexicano Restaurante Superior

Menu by Chef Abel Ortiz A



Aperitivos

Grilled Mexican Corn on the Cobb	₡ 140
Black Beans & Chips	₡ 140
Jalapeno Poppers	₡ 190
Queso Fundido	₡ 350

Tostadas

Crispy Pork Belly	₡ 190
Soft Shell Crab	₡ 220
Tequila USDA Ribeye	₡ 220
· Served with Chimichurri and Topped with a Fried Egg	

Table Side Guacamole	₡ 420
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Ceviche

Ceviche Vallarta	₡ 340
· Sea Bass, Tomato, Chilli and Avocado	
Aguachile Shrimp	₡ 360
· Shrimp, Coconut Milk, Tiger Milk, Cucumber, Avocado Puree	

Street Tacos

Al Pastor	₡ 110
· Spit Roasted Pork Shoulder, Grilled Pineapple	
Pescado	₡ 110
· Beer Battered Fish, Mango salsa, Pico De Gallo	
Ribeye	₡ 160
· Grilled USDA Ribeye Marinated in a Chimichurri Sauce, Guacamole	
Avocado	₡ 140
· Fresh Avocado with Melted Jack Cheese	
Carnitas	₡ 110
· Slow Roasted Pork Belly	
Southern Fried Chicken	₡ 110
· Inspired by North of the Border	
Lobster Drunk on Tequila	₡ 190
· Don Julio Blanco Marinated Lobster, Guacamole	

Desserts

Mexican Chocolate Flan	₡ 220
Churros	₡ 220
Waffle Taco	₡ 220
· Served with Ice Cream, Fresh Berries and Chocolate Sauce	