



# THE MENU

## SEA STARTERS

<b>CLAM SHELL WITH MELTED CHEESE</b>	\$125
Sauteed in garlic and chili topped with melted cheese accompanied by flour tortilla	
<b>OCTOPUS CASTACAN</b>	\$145
A delicious tomato sauce, epazote, octopus and pork fried skin on guacamole green sauce	
<b>FISH CHICHARRON</b>	\$120
Fried fish sticks with hot red sauce, pico de gallo and rustic guacamole.	
<b>MARLIN TOSTADAS</b>	\$95
Smoked marlin, pickled cabbage and pickled red onion.	
<b>TUNA TOSTADA</b>	\$165
Dried tortilla with tuna and Serrano chili, marinated with black and rustic avocado sauces.	
<b>PESCADILLAS</b>	\$125
The ones which made us famous!	
<b>CAMARONILLAS</b>	\$85
Wheat flour tortillas filled with shrimp melted, chesse and a spicy dressing	

## CEVICHEs, TIRADITOS & AGUACHILES

<b>NAVIOS CEBICHE</b>	\$185
Shrimp seasoned with lime, oregano, mango, cucumber, avocado, radish sprouts, crisp shot of clamato chaya and oysters.	
<b>GREEN CEBICHE</b>	\$165
Fish seasoned with fresh lime juice, marinated with a combination of cilantro, basil and serrano chili, and served with banana chips.	
<b>OCTOPUS CARPACCIO AND PICKLED MUSHROOMS</b>	\$165
Thin slices of marinated octopus and organic mushrooms, marinated with sour orange, garlic and chili oil, avocado and toasted oregano cloud.	
<b>SEAFOOD COCKTAIL</b>	\$170
Seafood combined with the NAVIOS house recipe, accompanied by avocado and clam juice.	
<b>FRESH TUNA TIRADITO</b>	\$170
Fresh tuna loin on slices of cucumber, sunflower sprouts, fried leek sauce marinated with clam sauce.	
<b>BLACK AGUACHILE SHRIMP, OCTOPUS AND SQUID.</b>	\$175
Pickled tiger's milk, squid ink, cucumber, avocado, radish sprouts and cilantro.	

## SALADS

<b>BAMBOO SHRIMP AVOCADO</b>	\$85
Thinly sliced fresh avocado stuffed with shrimp, cilantro, mayonnaise and annatto oil	
<b>A THOUSAND PEAR LEAVES</b>	\$115
Thin slices of pears with baby spinach, creamy goat cheese, caramelized almonds slivers, dried cranberries and honey mustard vinaigrette.	
<b>CORN SALAD</b>	\$95
Organic lettuces mixed with smooth avocado, radish, corn chambray, panela cheese and crispy tortilla with basil and cilantro dressing.	
<b>NAVIOS SALAD</b>	\$110
Grilled Eggplant with tomato, mozzarella and rustic basil and cilantro pesto.	

## SOUPS

<b>TOMATO CAPUCCINO AND SALMON CHICHARRON</b>	\$95
Fried salmon skin with dill foam and garlic oil.	
<b>CLAM CHOWDER AND ASPARAGUS.</b>	\$115
Clam base with white wine, herbs and asparagus juice, accompanied by grilled rustic bread.	
<b>SHRIMP SOUP</b>	\$115
With the house recipe.	
<b>SCALLOP AND CLAM BIRRIA</b>	\$125
The Chefs Best ...	



## SEAFOOD

## LAND AHOY

<p><b>SEABASS AL PASTOR</b> Served on pineapple carpaccio and coriander rice.</p>	\$275	\$310	<p><b>FILET MIGNON IN A TAMARIND SAUCE.</b> Filet mignon wrapped with bacon, accompanied with fresh vegetables sauteed in a tamarind sauce and a little touch of guajillo chili..simply delicious</p>
<p><b>GRILLED OCTOPUS</b> Octopus marinated with pickled chili at the grill, pickled vegetables and smashed cilantro rice.</p>	\$270		<p><b>MEXICAN FLANK STEAK</b> Grilled beff with tomato slice covered with melted cheese</p>
<p><b>CILANTRO-CRUSTED SALMON AND SALSARAITA</b> Salmon Fillet with cilantro crust, cumin, pumpkin seed, accompanied panco yogurt, cucumber and mint sauce.</p>	\$285		<p><b>PROVENCAL RACK OF LAMB WITH SAUCE THYME AND WILD MUSHROOMS.</b> With fine herbs crust, Indian walnut, served with mashed parsley potatoes and sauteed vegetables.</p>
<p><b>SEA DUO</b> Salmon and halibut marinated in mojo epazote, cilantro and almonds on cilantro risotto and smoked pepper sauce.</p>	\$275		<p><b>BREADED CHICKEN AU GRATIN</b> With mozzarella cheese, arugula and fresh tomatoes.</p>
<p><b>FRIED FISH (HOGFISH)</b> The chef's specialty with a variety of sauces and garnishes.</p>	M/P	\$195	<p><b>CHICKEN BREAST WITH GOAT CHEESE AND POBLANO CHILE SAUCE.</b> Chicken breast stuffed with goat cheese with epazote poblano sauce.</p>
<p><b>VERACRUZ STYLE FISH</b> Fish fillet with pepper sauce, capers, olives, peppers with white wine and xcatic chilli, served with cilantro rice.</p>	\$250	\$305	<p><b>SURF &amp; TURF</b> Garlic salted shrimp served over a skirt steak au gratin with chihuahua cheese accompanied with sauteed vegetables.</p>
<p><b>CHILMOLE TUNA</b> Marinated tuna loin with black local spices , balsamic, accompanied by baby Arugula, avocado and caramelized onions.</p>	\$300		
<p><b>SEAFOOD CASSEROLE.</b> Mixed seafood stew cooked au gratin baked in a casserole with Oaxaca cheese and epazote.</p>	\$290	\$210	<p><b>PASTAS</b> <b>NAVIOS SPAGUETTI</b> Casse mixed seafood sauteed with tomato, white wine and a touch of chile de árbol, all scented with Mexican herbs.</p>
<p><b>SHRIMP TURBAN.</b> Grilled shrimp fillet marinated with garlic oil, accompanied by mango chimichurri and grilled vegetables.</p>	\$295	\$230	<p><b>THE THREE CHEESE PENNE WITH SHRIMP</b> Topped with chili flakes and grilled bread.</p>
<p><b>COCONUT SHRIMP.</b> Shrimp breaded with cocnut served with mango sauce.</p>	\$345		
<p><b>LOBSTERS TACOS</b> Flour tortilla with beans, avocado, lettuce &amp; delicious chipotle dressing</p>	\$295		<p><b>VEGETARIAN</b> <b>BAKED STUFFED POTATO.</b> Baked potato stuffed with mushrooms, asparagus, zucchini, peppers, spinach gratin with mozzarella and arugula salad.</p>
<p><b>TUNA STEAK</b> Fresh medallion tuna marinated in soy sauce, Worcestershire sauce, garlic and spices accompanied by grilled vegetables and butter sauteed potatoes.</p>	\$285	\$115	
<p><b>PAN DE CAZON</b> Corn tortilla fried with beans and hogfish in a tomato sauce</p>	\$165	\$135	<p><b>PORTOBELLO MUSHROOM WITH CHEESE FONDUE.</b> Grilled portobello mushroom marinated in herb oil, stuffed with stewed vegetables and artisan cheese fondue.</p>
<p><b>POPEYE FILLET</b> Steam cooked grouper topped with shrimp,spinach bacon, cheese and cream.</p>	\$290	\$175	<p><b>STUFFED POBLANO CHILLI WITH QUINOA &amp; VEGETABLES.</b> served with black bean sauce and cheese.</p>
<p><b>NAVÍOS SPECIAL LOBSTER</b> Caribbean lobster tail wrapped with pancetta, caramelized onion and green grapes sauce, over a creamy rice with peppers and asparagus cooked on the grill</p>	M/P		<p>*Ask your server if you prefer a vegan dish.</p>







