



THE MENU

SEA STARTERS

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

CEVICHEs, TIRADITOS & AGUACHILES

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

SALADS

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

SOUPS

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



SEAFOOD

LAND AHOY

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

