

SEAFOOD



NAVÍOS

MEXICAN FUSION SEAFOOD



- SEA STARTERS**
- TUNA TOSTADA** 185
Dried tortilla with tuna and Serrano chili, marinated with black and rustic avocado sauce.
- CAMARONILLAS** 135
Wheat flour tortillas filled with shrimp, melted cheese and spicy dressing
- CEVICHES, TIRADITOS & AGUACHILES**
- NAVÍOS CEBICHE** 215
Shrimp seasoned with lime, oregano, mango, cucumber, avocado, shot of clamato chaya & oysters.
- GREEN CEBICHE** 195
Fish seasoned with fresh lime juice, marinated with a combination of cilantro, basil and serrano chili, and served with banana chips.
- OCTOPUS CARPACCIO & PICKLED MUSHROOMS** 185
Thin slices of octopus and organic mushrooms marinated with sour orange, garlic and chili oil, avocado and toasted oregano cloud.
- SALADS & SOUPS**
- PEAR MILLEFEUILLE** 125
Thinly sliced pears, baby spinach, goat cheese, caramelized almonds, dried cranberries & honey mustard vinaigrette.
- BAMBOO SHRIMP AVOCADO** 155
Thinly sliced fresh avocado stuffed with shrimp, surimi, cilantro, mayonnaise and annatto oil.
- CLAM CHOWDER & ASPARAGUS** 145
Clam base with white wine, herbs, asparagus juice, accompanied with grilled rustic bread.
- RICE & PASTAS**
- NAVÍOS RICE** 310
Seafood mix, marinated chili sauce and white wine.
- THE THREE CHEESE PENNE WITH SHRIMP** 275
Topped with chili flakes and grilled bread.

- SEAFOOD**
- 325 CILANTRO-CRUSTED SALMON**
Salmon fillet with cilantro crust, & pumpkin seed, with black rice, yogurt, cucumber & mint sauce.
- M/P FRIED FISH (HOGFISH)**
The Chef's specialty with a variety of sauces & garnishes.
- 390 COCONUT SHRIMP**
Shrimp breaded with coconut served with mango sauce.
- 445 ROSARITO STYLE LOBSTER TACOS**
Flour tortilla with beans, avocado, lettuce and delicious Chipotle dressing.
- 315 POPEYE FILLET**
Steam cooked grouper topped with shrimp, spinach, bacon, cheese and cream.
- 335 TUNA STEAK**
Fresh medallion tuna marinated in soy sauce, Worcestershire sauce, garlic and spices. Accompanied with grilled vegetables and butter sauteed potatoes.
- M/P NAVIO'S SPECIAL LOBSTER**
Lobster tail with tocinetta, caramelized onion and green grape sauce, over creamy rice, with peppers & asparagus.

- LAND AHOY**
- 425 FILLET MIGNON IN A TAMARIND SAUCE**
Wrapped with bacon, served with vegetables sauteed in a tamarind sauce & a little touch of guajillo chili.
- 230 BREADED CHICKEN AU GRATIN**
Chicken breast with mozzarella cheese, arugula and fresh tomatoes.
- VEGETARIAN**
- 125 BAKED STUFFED POTATO**
Stuffed with mushrooms, asparagus, zucchini, peppers, spinach gratin with mozzarella & arugula salad.
- 145 PORTOBELLO MUSHROOM WITH CHEESE FONDUE**
Grilled portobello mushroom marinated in herb oil, stuffed with stewed vegetables & artisan cheese fondue.

Reservations
Accepted

HOTEL ZONE, BLVD. KUKULCAN, KM. 19.5
TEL. 885-3848, OPEN DAILY 12PM - 10PM www.naviosseafood.com

MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

Located on the southern part of the island, Navio's is a casual, pleasant escape from the commercialism of Cancun. Situated in a virtually undeveloped part of the lagoon, providing a perfect setting for a delicious lunch or dinner. The palapa-topped main dining area is on the water and the pier has four private 'huts' over the water for a unique dining experience. Open air, beautiful sunsets, live music (Thur.&Fri.) and candlelights after dark - oh so tropical and romantic!