

# SEAFOOD



## NAVÍOS

MEXICAN FUSION SEAFOOD



- |   |            |  |   |
|---|------------|--|---|
| <b>SEA STARTERS</b>   |            | <b>SEAFOOD</b>   |   |
| <b>TUNA TOSTADA</b>   | <b>185</b> | <b>325</b>   | <b>CILANTRO-CRUSTED SALMON</b>                |
| Dried tortilla with tuna and Serrano chili, marinated with black and rustic avocado sauce.  |            | Salmon fillet with cilantro crust, & pumpkin seed, with black rice, yogurt, cucumber & mint sauce.   |   |
| <b>CAMARONILLAS</b>   | <b>135</b> | <b>M/P</b>   | <b>FRIED FISH (HOGFISH)</b>                   |
| Wheat flour tortillas filled with shrimp, melted cheese and spicy dressing  |            | The Chef's specialty with a variety of sauces & garnishes.   |   |
| <b>CEVICHES, TIRADITOS &amp; AGUACHILES</b>   |            | <b>390</b>   | <b>COCONUT SHRIMP</b>                         |
| <b>NAVÍOS CEBICHE</b>   | <b>215</b> | Shrimp breaded with coconut served with mango sauce.   |   |
| Shrimp seasoned with lime, oregano, mango, cucumber, avocado, shot of clamato chaya & oysters.  |            | <b>445</b>   | <b>ROSARITO STYLE LOBSTER TACOS</b>           |
| <b>GREEN CEBICHE</b>  | <b>195</b> | Flour tortilla with beans, avocado, lettuce and delicious Chipotle dressing.   |   |
| Fish seasoned with fresh lime juice, marinated with a combination of cilantro, basil and serrano chili, and served with banana chips. |            | <b>315</b>   | <b>POPEYE FILLET</b>                          |
| <b>OCTOPUS CARPACCIO &amp; PICKLED MUSHROOMS</b>  | <b>185</b> | Steam cooked grouper topped with shrimp, spinach, bacon, cheese and cream.   |   |
| Thin slices of octopus and organic mushrooms marinated with sour orange, garlic and chili oil, avocado and toasted oregano cloud.     |            | <b>335</b>   | <b>TUNA STEAK</b>                             |
| <b>SALADS &amp; SOUPS</b>   |            | Fresh medallion tuna marinated in soy sauce, Worcestershire sauce, garlic and spices. Accompanied with grilled vegetables and butter sauteed potatoes. |   |
| <b>PEAR MILLEFEUILLE</b>  | <b>125</b> | <b>M/P</b>   | <b>NAVIO'S SPECIAL LOBSTER</b>                |
| Thinly sliced pears, baby spinach, goat cheese, caramelized almonds, dried cranberries & honey mustard vinaigrette.                   |            | Lobster tail with tocinetta, caramelized onion and green grape sauce, over creamy rice, with peppers & asparagus.                                      |   |
| <b>BAMBOO SHRIMP AVOCADO</b>  | <b>155</b> | <b>LAND AHOY</b>   |   |
| Thinly sliced fresh avocado stuffed with shrimp, surimi, cilantro, mayonnaise and annatto oil.  |            | <b>425</b>   | <b>FILLET MIGNON IN A TAMARIND SAUCE</b>      |
| <b>CLAM CHOWDER &amp; ASPARAGUS</b>   | <b>145</b> | Wrapped with bacon, served with vegetables sauteed in a tamarind sauce & a little touch of guajillo chili.   |   |
| Clam base with white wine, herbs, asparagus juice, accompanied with grilled rustic bread.   |            | <b>230</b>   | <b>BREADED CHICKEN AU GRATIN</b>              |
| <b>RICE &amp; PASTAS</b>  |            | Chicken breast with mozzarella cheese, arugula and fresh tomatoes.   |   |
| <b>NAVÍOS RICE</b>  | <b>310</b> | <b>VEGETARIAN</b>  |   |
| Seafood mix, marinated chili sauce and white wine.  |            | <b>125</b>   | <b>BAKED STUFFED POTATO</b>                   |
| <b>THE THREE CHEESE PENNE WITH SHRIMP</b>   | <b>275</b> | Stuffed with mushrooms, asparagus, zucchini, peppers, spinach gratin with mozzarella & arugula salad.  |   |
| Topped with chili flakes and grilled bread.   |            | <b>145</b>   | <b>PORTOBELLO MUSHROOM WITH CHEESE FONDUE</b> |
|   |            | 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](http://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 candelights after dark - oh so tropical and romantic!