

MIX GREEN SALAD / ENSALADA MIXTA \$265

Vegetables tossed with a ginger-lime vinaigrette. (270g)

Lechugas mixtas y vegetales frescos con vinagreta de limón y jengibre. (270g)

ADD CHICKEN (100g) +\$150 ADD ARRACHERA (100g) +\$200 ADD SHRIMP (100g) +\$270
 AGREGA POLLO (100g) +\$150 AGREGA ARRACHERA (100g) +\$200 AGREGA CAMARON (100g) +\$270

TORTILLA SOUP / SOPA DE TORTILLA \$265

Tomato and chicken broth with avocado, tortilla strip, queso fresco and sour cream. (250ml)

Consomé de pollo servido con tiras de tortilla frita, aguacate, queso fresco y crema agria. (250ml)

ADD CHICKEN (100g) / AGREGA POLLO (100g) + \$150.00

CREAMY TOMATO SOUP / CREMA DE TOMATE \$265

Roasted tomatoes cream with croutons and goat cheese. (250ml)

Crema de tomates asados con crotones y queso de cabra (250ml)

STUFFED MUSHROOMS \$300

Button mushrooms stuffed with cream cheese, dried chiles and fresh herbs.

Champiñones rellenos de queso crema, chile pasilla y hierbas frescas.

COCONUT SHRIMP / CAMARONES COCO \$420

Lightly battered shrimp (150g) rolled in grated coconut, served with a ginger and soy sauce.

Camarones (150g) ligeramente capeados en tempura y coco rallado, con salsa de soya y jengibre.

SAMMY'S SHRIMP / CAMARONES SAMMY \$420

Shrimp (150g) Sauteed with garlic & serrano chile, deglazed with lime juice and Cabo Wabo Tequila Reposado.

Camarones (150g) salteados en ajo, chile serrano, jugo de limón y Tequila Cabo Wabo Reposado.

SHRIMP TIRADITO / TIRADITO DE CAMARON \$420

Our very special way to make a shrimp ceviche (150g), cooked in lemon juice, red onions, cucumber, red radish, dry chile & roasted sesame seeds.

Nuestra receta especial de ceviche de camarón (150g), cocido en jugo de limón, con cebolla morada, pepino, rábano, chile seco y ajonjolí.

FLAUTAS (order of 3 / orden de 3) \$315

Classic deep fried tacos, served with a tomatillo sauce, topped with lettuce, red onion, red radish, cotija cheese and sour cream.

Clásicos tacos dorados con una salsa de tomatillo, lechuga, cebolla morada, rábanos, queso cotija y crema agria.

- Shredded beef (150g)
- Potato and chorizo (75g + 75g)
- Shredded chicken (150g)
- Carne deshebrada (150g)
- Papa con chorizo (75g + 75g)
- Pollo deshebrado (150g)

WABURRITO

Sauteed with onion, tomato & garlic, deglazed with white wine & finished with heavy cream.

Salteado con cebolla, tomate y ajo, bañado con salsa de vino blanco, crema y cilantro.

CHICKEN / POLLO (200g)..... \$ 550 SHRIMP / CAMARON (170g)..... \$ 950

LOBSTER / LANGOSTA (170g) \$ 1,250



FAJITAS

Served with rice, refried black beans, corn or flour tortillas, salsa & guacamole.

Servidas con arroz, frijoles negros refritos, tortillas de harina ó maíz, guacamole y salsas picantes.

Beef / Carne (180g).....	\$420	Shrimp / Camarón (150g).....	\$660
Chicken / Pollo (180g).....	\$420	Lobster / Langosta (150g).....	\$925

TORTA DE COCHINITA

Pull pork (150g) sandwich, home made sweet potato chips, served in a Mexican bun, avocado, onions vinaigrette and habanero (optional).

Torta de cochinita (150g) con aguacate, cebolla curtida y habanero (opcional) acompañada de láminas de camote frito.

\$410

SURF & TURF BURGER MX. / HAMBURGUESA MAR Y TIERRA

Beef (155g) & chorizo(25g) patty topped with grilled shrimp (50g) and onions with cheddar cheese and our secret sauce.

Carne de res (155g) y chorizo (25g) acompañada de camarón (50g) a la parrilla con cebolla, queso cheddar y nuestra salsa secreta.

\$590

COCONUT JUMBO SHRIMP / CAMARONES COCO JUMBO

Lightly battered jumbo shrimp (226g) rolled in grated coconut. Served with a ginger and soy sauce.

Camarones jumbo (226g) ligeramente capeados en tempura y coco rallado, acompañado de una salsa de soya y jengibre.

\$925

SAMMY'S JUMBO SHRIMP / CAMARONES SAMMY JUMBO

Jumbo Shrimp (226g) sauteed with garlic & serrano chile, deglazed with lime juice and Cabo Wabo Tequila Reposado.

Camarones jumbo (226g) salteados en ajo, chile serrano, jugo de limón y Tequila Cabo Wabo Reposado.

\$925

TAMPIQUEÑA BEEF FILLET / TAMPIQUEÑA

Beef fillet (180g) finely cut accompanied with one chicken (40g) enchilada (green tomato sauce), rice, guacamole and refried, black beans, poblano pepper slices with sour cream.

Sábana de Filete de res (180g), cortado finamente acompañado de una enchilada (pollo 25g) verde, rajas con crema, arroz, guacamole y frijoles negros refritos.

\$590

COWBOY STEAK CHIPLOTE

Certified US Choice grilled Cowboy Steak (550g) topped with chipotle butter.

Cowboy Steak (550g) Certificado US Choise a la parrilla con mantequilla al chipotle.

\$1,350

SURF & TURF / MAR Y TIERRA

Served with asparagus and fried potato wedges / *Servidos con espárragos y papas gajo.*

COWBOY STEAK & SHRIMP / COWBOY & CAMARON

Cowboy Steak (550g) your choice 5 Jumbo Shrimp (188g) Sammy or Coconut.

Cowboy Steak (550g) a elegir 5 Camarones Jumbo (188g) Sammy o Coco.

\$2,280

COWBOY STEAK & LOBSTER / COWBOY & LANGOSTA

Cowboy Steak (550g) with a tail lobster (180g) grilled with butter and garlic.

Cowboy Steak (550g) y una cola de langosta (180g) a la parrilla con ajo y mantequilla.

\$2,570

