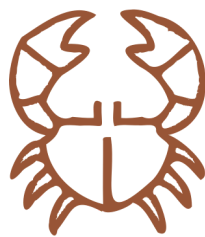


JAIBA

ROBERTO RUIZ



IN THE SEA... LIFE IS MORE TASTY

OYSTERS AND CEVICHES

Guillardeau oyster nº 2 marinated with a tropical blend of pineapple and celery with chiltepín chili 7,25

Guillardeau oyster nº 2 marinated with blood orange and chiltepín chili 7,25

Crispy corn toast with tuna tartar (2 pcs) 18,80

 Green ceviche with scallops and jalapeño chili emulsion 20,80

Sea bass ceviche, cured with dried chiles, chipotle meco marinade and totopos 19,90

VUELVE A LA VIDA 21,95

Ceviche with octopus, prawns and scallops marinated in piquín chili, coriander and lime

HOMEMADE GUACAMOLES IDEAL FOR SHARING

 **GUACAMOLE JAIBA MX** 19,85

Our guacamole with soft-shell crab and jalapeño emulsion served with corn tortillas

 Traditional guacamole with pork cracklings and coastal sauce 17,65

Guacamole with crystal shrimp and crunchy shrimp tortillas 18,30

APPETIZERS

Quesadilla of three cheeses and seasonal mushrooms with sour cream 15,65
Corn tortillas filled with a mixture of three cheeses and sautéed mushrooms cooked on the grill (4 pcs)

Roasted free-range chicken quesadilla with avocado cream 15,65
Wheat tortillas filled with roasted chicken with Mexican spices and three-cheese blend, grilled (4 pcs)


Panucho with cochinita pibil, red onion and habanero chilli xnipec (2 pcs) 15,65

Crispy taquitos stuffed with free-range chicken, served with fresh avocado salsa and pico de gallo (3 pcs) 15,20

Flutes stuffed with northern ribs, served with chipotle chilli sauce, lettuce and fresh cheese (2 pcs) 15,65

 Vegan version available

TACOS

Cod tacos with Andalusian pico de gallo (2 pcs)	17,30
Iberian pork carnitas tacos with soft-shell blue crab (2 pcs)	18,40
Tacos al pastor of Iberian pork secret with green tomatillo and chipotle sauce, accompanied by a pineapple garden (2 pcs)	17,70
Veal chop tacos from Girona with citrus serrano chili sauce (4 pcs)	22,95
Grilled beef sirloin tacos with chipotle chile suce, pico de gallo and avocado (2 pcs)	20,90
 Grilled escalivada tacos with avocado, Mexican seeds and roasted jalapeño (2 pcs)	13,60
Andalusian-style baby squid taco with guaca macha mayonnaise and black pico de gallo (2 pcs)	16,90

FINALS

Grilled seabass a la talla for 2 people, with red guajillo chili marinade and green poblano chili marinade, served with corn tortillas, herbs and mango	46,90
Grilled marrow for 2 people accompanied with Girona T-bone steak tacos with serrano chilli citrus sauce (4 pcs)*	52,90
<small>*Accompany this dish with our Mezcal 400 Conejos Espadín suppl. 7,90</small>	
Grilled turbot Tikin xic, marinated with achiote seasoning, served on a banana leaf, accompanied by black beans, red onion xnipec, and habanero chili	25,95

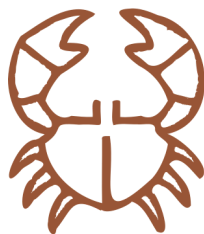
DESSERTS

Three milks French toast with passion fruit sauce and vanilla ice cream	11,30
Chocolate with tabasco cocoa, guava pomarrosa, hibiscus flower and petacón mango ice cream	11,20
<small>*Accompany this dish with our Tequila 1800 Guachimontón suppl. 22,90</small>	
Homemade sheep cheese ice cream with a sparkle of chile morita and caramelised Mexican seeds	9,90
Tropicolada, coconut cream, raspberry crunch, roasted pineapple sauce with rum, and mint leaves	10,90

 Vegan version available

ALLERGENS

In compliance with RD126/2015, we provide our customers with all the information regarding the allergens contained in our menu. We inform you that our menus comply with RD 1420/2006 on the prevention of anisakis parasitosis.



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