

JAIBA

ROBERTO RUIZ



IN THE SEA... LIFE IS MORE TASTY

OYSTERS

Guillardeau oyster^o 2 marinated with a tropical blend of pineapple and celery with chiltepín chili **7,25**

Guillardeau oyster n° 2 marinated with blood orange and chiltepín chili **7,25**

GUACAMOLES

Traditional guacamole with pico de gallo and corn chips **15,90**

 Guacamole with chicharrón, coastal sauce and Mexican seeds **17,65**

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)

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

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
Tropical, creamy coconut, raspberry crunch, rum-roasted pineapple sauce and mint leaves	10,90





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