



Bacari
RESTAURANT



SEAFOOD NIGHT

FROM PERÚ TO LA BAJA



APPETIZERS

Peruvian Ceviche

Crispy corn, red onion, leche de tigre, roasted sweet potato

Gallega Octopus

Huancaína potatoes, chili powder, olive oil

Crispy Seafood Peruvian Jalea

Crispy calamari, prawns & fish, aji amarillo tartar sauce, Peruvian creole sauce, canchas

Back to Life Seafood Cocktail

Cocktail sauce, avocado, tomatoes, serrano chili, cilantro

Oysters with Yellow Aguachile

Mango, orange, habanero chili, cucumber, cilantro

MAIN COURSES

Tikinxic Fish

Radish & habanero salad, nixtamal corn tortillas

Lobster & Prawn Quesadilla

Black habanero, bacon, guacamole, chipotli aioli

Grilled Stuffed Chocolata Clams

Chihuahua cheese, pico de gallo, lemon, bacon morita jam

Crab Taco

Aji amarillo tartar sauce, balsamic glaze, habanero sauce, coleslaw

Seafood Rice

Safron, aioli, sour dough bread, bomba rice, bacon

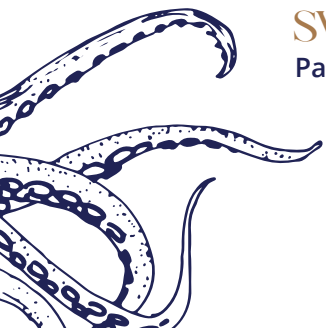


SIDES

Huancaína potatoes, mixta salad, Mexican rice, col slaw

SWEETS SELECTION

Pastry Chef selection



Prices are in American dollars, 16% Tax included
*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire