

guaycura  
**LA TERRAZA**

OCEAN VIEW, COCKTAILS & DINING

STARTERS

 **Fried Camembert (50 gr)** 350

Served with grapes, house bread, serrano ham, and red berry jam.

 **Tuna macha tostada (100 gr)** 145

Tuna with morita chile salsa macha, wakame seaweed, ponzu, yuzu, pickled onion, and guacamole.

 **The mezze** 310

Fire-roasted baba ganoush with jocoque, falafel, olives, and pita bread.

**Guacamole** 320

Served in a traditional molcajete with pork cracklings, fresh Mexican salsa, and tortilla chips.

**Asian-style wings (480 gr)** 210

Chicken wings tossed in sambal sauce with lime juice and cilantro.

**Baja sur shrimp consommé** 300

Rich, traditional shrimp broth.

**Plain fries** 120

**Fries topped with  
parmesan cheese** 120

**Garlic roasted fries with  
tartar sauce** 130

TACO DUO (2 PIECES)

**Battered shrimp** 210

Tempura or grilled shrimp (60gr per piece) with cabbage slaw, red onion, and avocado.

**Battered fish** 180

Tempura or grilled fish (60gr per piece) with cabbage slaw, red onion, and avocado.

**Soft-shell crab** 290

80 gr of soft-shell crab per taco.

 **Rib-eye** 250

60 gr of rib-eye per taco.

SALADS

 **Caesar Salad** 250

Baby romaine lettuce with traditional Caesar dressing, anchovies, and croutons.  
Optional: Shrimp (120gr) or Chicken (100gr).

 **Roasted Beet Salad** 180

Goat cheese cream, mixed greens, walnuts, and honey-orange vinaigrette.

 GLUTEN FREE

 VEGAN

 VEGETARIAN

 CONTAINS NUTS

 CONTAINS DAIRY

The dishes marked as  can be changed to a vegan option. The prices listed are in Mexican Pesos, and for your convenience, 16% VAT is included. Please notify your waiter if you have any known allergies or intolerances to any food. Our dishes are prepared in an environment where nuts and other allergens are handled.

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MAIN COURSES

Soft-shell crab sandwich (160 g) 330

Gourmet sandwich made with crispy, tender soft-shell crab, served on lightly toasted brioche with butter lettuce, pickle slices, our serrano chile mayo (mild heat), and fine julienne of red onion marinated in yellow lemon. Served with French fries.

Almond crusted octopus (180 g) 390

Octopus with almonds, shallots, cherry tomatoes, capers, spinach, and almond Skil p'ak.

Baja ceviche (230 g) 250

Catch of the day with serrano chile, red onion, ginger, ponzu sauce, cherry tomatoes, and avocado.

Guaycura ceviche (140 g) 260

Fresh fish with sweet potato, fried corn, jalapeños, red onion, and cilantro.

Aguachile (200 g) 280

Shrimp with cucumber, chiltepín chile, and tortilla chips.

Baja burger (180 g) 290

Beef burger with cheddar cheese, Monterey cheese, bacon, bourbon-glazed onion, and pickles. Served with French fries.

MAIN COURSES

Octopus pasta (90 g) 290

Fusilli pasta with octopus marinated in aromatic herbs and garden cherry tomatoes.

Grilled skirt steak (220 g) 350

Grilled arrachera served with green salad and rosemary rustic potatoes with cherry tomatoes and garlic.

Shrimp roll (200 g) 310

Brioche roll filled with shrimp confit in butter, spicy dressing, and French fries.

DESSERTS

Churros 150

House-made, served with chocolate sauce.

Ice cream 150

Coconut and vanilla.

Apple tart 150

Served with our house ice cream.

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