BARRACUDA

PLAYA MUJERES, MÉXICO

COLD STARTERS

Guacamole
With pico de gallo, served with blue corn tortilla chips.

Classic Caesar Salad
Bacon, Parmesan cheese, anchovy dressing.

Sea Bass or Tuna Ceviche
Cucumber, cilantro, radishes, Yucatan lime, scallions, green and purple cabbage, served with tostadas. Choose your salsa style:
Cenizas: lime juice, tortilla ash, onion, bitter orange, habanero.
Caribbean: mango, passion fruit, key lime, fresh coconut pulp, spring onion.

Traditional Shrimp Cocktail
Clamato, cucumber, red onion, served with sweet potato chips.

Salmon Tiradito
Mandarin chutney, crispy quinoa.

Chocolate Clam
Baja-style, with sweet chili oil.

Vegan Ceviche
Jicama, Persian Cucumber, Beet, Cauliflower, Red Onion, White Cabbage, Seasonal Citrus Dressing.

HOT STARTERS

Octopus Hot Dog
Adobo-marinated octopus, xcatic chili mayonnaise, purple potato chips.

Gobernador Taco
Oaxaca cheese, sautéed shrimp, flour tortilla, pickled red onion.

Flank Steak Taco
With red onion, salsa macha avocado cream.

Fried Shrimp
Served with a sweet and spicy dressing.

MAIN COURSES

Vegan Flatbread
Zucchini texture, caramelized red onion, and fresh peas.

Arroz a la Tumbada
Shrimp, mussels, clams, baby squid.

Crispy Fish Chicharrón
Fresh seasonal fish, spring onion, xnipec salsa, chipotle adobo.

Beef Burger
Manchego cheese, bacon-caramelized onion, pickle mayonnaise.

Mushroom Ravioli
Traditional tomato sauce or seasonal mushroom velouté, extra virgin olive oil, and parsley.

DESSERTS

Creamy Chocolate Tart
Chocolate tart with caramelized almonds.

Strawberries & Cream
With citrus and crispy meringue.

Orange Granita
Vegan vanilla and mandarin mousse.

Crustaceans · Vegan · Organic · Gluten Free · Gluten · Tree Nuts
Sustainable · Fish · Mollusks · Vegetarian · Dairy · Chili Peppers

Crafted with fresh ingredients from the Mexican Caribbean and a selection of internationally sourced products, our menus feature organic vegetables and sustainably sourced proteins.