



## Appetizers

### Shrimp Brochette (3) \$200

Succulent sustainably-farmed shrimp, bacon and cantaloupe on a skewer

### Enamored Octopus \$300

Diced octopus seasoned with árbol pepper, key lime and paprika

### Peruvian Ceviche \$285

Chunks of shrimp, fresh fish, guava, jicama, cucumber, pineapple, cilantro and serrano pepper with a touch of orange juice and clamato

### Guacamole \$180

Traditional guacamole with tortilla chips

### Quesadillas (3) \$120

Flour tortillas with cheddar cheese & salsa

### Capacha Salad \$180

Beet mix, spinach, goat cheese and pistachios finished with a berry vinaigrette

### Tropical Salad \$180

Ensemble of lettuce, slices of fresh fruit, goat cheese and our house vinaigrette (olive oil, garlic, balsamic vinegar, Dijon mustard)

### Fish or Shrimp Tacos (3) \$225

Battered fish filet or shrimp served with a mix of vegetables and salsas

### From the Ranch

### Stuffed Quinoa Pancake \$175

Seared quinoa pancakes stuffed with goat cheese with fresh tomato salsa

## Menu



### Chile Relleno \$185

Chile Poblano stuffed with baked cheddar cheese with fresh tomato salsa

## Entrées

### Seafood Fettucine \$310

Pasta fettucine with salmon, octopus and shrimp, marinated and cooked in rosé wine, garnished with our chipotle sauce and cheese

### Coconut Shrimp \$300

Shrimp breaded in fresh coconut batter, with mango habanero salsa and soy sauce with key lime

### Capacha Fish Filet \$285

Fish filet marinated in garlic, pepper and a hint of citrus, cooked in fine herbs, honey and peanut, for an explosion of flavor

### Chicken Supreme with Lemon Pepper Crust \$260

Exquisite chicken breast filet marinated in lemon zest and garlic, cooked to leave a light marinated crust

### Leg of Pork in Plum Sauce \$225

Pork leg bathed in a fine plum sauce

### Seared Tuna Sesame \$285

Tuna marinated in soy sauce, garlic and ginger, roasted with a sesame crust

### Hamburger & Fries \$210

Served with tomato, lettuce, onion

-Substitute fish or shrimp +\$25

-With cheddar or avocado +\$25

-With bacon +\$20

-With sautéed red onions +\$15

-With sautéed mushrooms +\$15

## Desserts

Apple Strudel \$90  
With Ice Cream +\$35

Chocolate Mousse \$95

Crème Brûlée \$80

Our shrimp are giant prawns sustainably sourced from a farm located in Nayarit which does not contribute to mangrove destruction or bycatch from bottom trawling.

