



ROJO
Restaurant

STARTERS AND SHARED DISHES

PERUVIAN CEVICHE \$295

Chunks of shrimp, fish, guava, jícama, cucumber, pineapple, cilantro, serrano chili, with a touch of orange juice and clamato

REGIONAL CEVICHE \$200

Ground seasonal fish with red onion, carrot, tomato, cilantro, and serrano chili

AGUACHILE \$280

Shrimp, onion, cucumber, avocado, and criollo cilantro
-Charred chipotle (black)
-Traditional green

FISH STRIPS \$200

Seasonal fillet, red onion, cucumber, avocado, smoked soy sauce, chile de arbol, lime, and salt

SEAFOOD SALAD \$380

-Key lime
-Mayonnaise

GUACAMOLE \$200

With traditional Mexican salsa

CAPACHA SALAD \$185

Blend of beet, spinach, goat cheese, and pistachios, accompanied by a berry vinaigrette

THAI SALAD \$240

Mix of cabbages, quinoa, tomato, spinach, peanuts, and peanut vinaigrette.

ORDER OF FRENCH FRIES \$90

ORDER OF SWEET POTATO FRENCH FRIES \$95

CHIPS WITH SALSA MARTAJADA \$45

MAIN COURSES

FISH OR SHRIMP TACOS (3) \$265

Catch of the day or tempura shrimp, served with salad mix and spicy sauces.

OCTOPUS TACOS PASTOR STYLE (3) \$275

Marinated octopus pastor style on a corn tortilla with bean purée, roasted pineapple, cilantro, and onion

SOFT-SHELL CRAB TACOS (3) \$300

Fried soft-shell crab on a corn tortilla with avocado purée, and green tomato salad with red onion and olive oil

SEAFOOD FETTUCINE \$360

Fettuccine pasta with shrimp, octopus, and mussels in butter and seafood stock.

COCONUT SHRIMP \$350

Served with mango-habanero sauce and salad

BREADED SHRIMP \$250

With grilled vegetables and dressing

RIB EYE BURGER \$300

Caramelized onion, pickles, and choice of French fries or sweet potato fries

-Fish \$260
-Shrimp \$290

LEMON & ROSEMARY CHICKEN SUPREME \$265

Served with grilled vegetables and toasted bread

DESSERTS

° CHOCOLATE MOUSSE \$185

° CRÈME BRÛLÉE \$185

° ICE CREAM \$70