



STARTERS

GUACAMOLE & CHIPS \$230

Fresh guacamole with pico de gallo and corn tortilla chips. Ask for it spicy!

PATACONES \$200

Crispy plantain, served with pico de gallo and epazote mayonnaise

SEAFOOD CROQUETTES \$270

With tamarind sauce, chipotle mayo, sesame seeds and fresh salad

OCTOPUS \$350

Garlic-style octopus, baby potatoes, pasilla and guajillo chili aioli, cherry tomatoes and parsley

ROMAN SQUID \$220

Calamari rings served with house-made tartar sauce

SHRIMP POPCORN \$280

Tempura shrimp with aioli and chipotle mayo

CAESAR SALAD \$250

Mixed greens, grilled chicken, cherry tomatoes, Parmesan cheese, seasoned croutons and Caesar dressing

EXTRAS:

Shrimp (80 gr) **+\$80**

Fish (80 gr)

SHRIMP COCKTAIL \$310

Cooked shrimp, pico de gallo, tomato sauce, horseradish, serrano chili and avocado

CORN RIBS \$210

Served with epazote mayo, fresh cheese and tajín

SCALLOP TIRADITO \$330

Jalapeño tiger's milk, pineapple, red onion, cucumber, pickled onion, cilantro, avocado and crispy leeks

OYSTERS

	Medium	Large
Fresh Oyster (1 piece)	\$80	\$90
½ Dozen Oysters	\$400	\$450
Oyster Shot	\$160	
Prepared Oyster		\$160

WARNING

THE CONSUMPTION OF RAW SEAFOOD IS UNDER THE RESPONSIBILITY OF THE DINER

LAW

MODIFICATIONS TO THE DISHES AND/OR INGREDIENTS WILL HAVE AN EXTRA COST

TACOS

EL GOBER PECHOCHO \$100

Gobernador-style taco on flour tortilla, Gouda cheese, grilled shrimp, green bell pepper and onion

QUESABIRRIA \$100

Beef quesabirria, Gouda and mozzarella cheese, onion, cilantro, lime and beef consommé

BAJA-STYLE SHRIMP \$85

Corn tortilla, tempura shrimp, cabbage slaw, pickled onion and chipotle dressing

BAJA-STYLE FISH \$85

Corn tortilla, tempura fish, cabbage slaw, pickled onion and chipotle dressing

EL NORTEÑO \$90

Corn tortilla, grilled marinated beef, cheese blend, guacamole, pico de gallo and grilled onion

ZARANDEADO \$100

Corn tortilla, charcoal-grilled octopus tentacle, avocado cream, pickled onion and cilantro

SOFT SHELL CRAB \$150

Corn tortilla, fried soft-shell crab, avocado cream, aioli, pico de gallo and pickled onion

TOSTADAS

CLASSIC CEVICHE TOSTADA \$190

Shrimp, fish and octopus ceviche on a crispy corn tortilla with cucumber, avocado and chiltepin pepper

SLICES TUNA TOSTADA \$210

Thin slices of Yellowfin Tuna marinated in ponzu, with avocado, serrano chili, beet, cucumber and toasted sesame seeds

TROPICAL TUNA TOSTADA \$200

Fresh tuna cubes with pineapple, cucumber, peanut sauce, serrano chili, pickled beet and crispy leeks

EL GOBER TOSTADONA \$320

Extra-large crispy tortilla topped with scallops, shrimp, octopus, white fish, avocado, red onion, cucumber and chiltepin pepper

AGUACHILES

EL GOBER 🌶️🌶️🌶️🌀 **\$310**
(ON TOSTADA) **\$170**
Raw shrimp, red onion, cucumber, avocado, clamato, serrano chili and chiltepin pepper

GREEN 🌶️🌶️ **\$310**
(ON TOSTADA) **\$170**
Raw shrimp cured in lime juice, cilantro, green oil, cucumber, celery, red onion and serrano chili

BLACK 🌶️🌶️ **\$310**
(ON TOSTADA) **\$170**
Raw shrimp cured in lime juice, black recado, cucumber, red onion and fire-roasted habanero chili

SINALOA 🌶️🌶️ **\$320**
(ON TOSTADA) **\$180**
Shrimp, octopus and fish in black sauces, cucumber, cilantro, red onion and serrano chili

LEVANTA MUERTOS 🌶️🌶️🌀 **\$380**
Scallop, cooked and raw shrimp in Sinaloa-style sauce, cucumber, onion, cilantro and chiltepin pepper

THE RAW

TUNA SASHIMI 🌶️ **\$370**
Thinly sliced yellowfin tuna in ponzu sauce with cilantro, pickled beet, cucumber, avocado cream, serrano chili, fried shallots and toasted sesame seeds

SINALOA COCKTAIL 🌶️🌶️ **\$320**
Shrimp, octopus and fish in black sauces, clamato, red onion, cucumber, tomato, cilantro, avocado and chiltepin pepper

CLASSIC CEVICHE 🌶️ **\$330**
Shrimp, octopus and fish cured in lime juice, bruja sauce, cucumber, tomato, onion, avocado, cilantro and chiltepin pepper

TUNA CEVICHE **\$380**
Yellowfin tuna, passion fruit tiger's milk, avocado cubes, cucumber, red onion, cilantro, bruja sauce, serrano chili, radish and mango

THE GOBER'S TOWER **\$570**
(TO SHARE) 🌶️🌀
Monumental seafood tower with cooked and cured shrimp, octopus, white fish ceviche, tuna cubes and scallops, tomato, onion and cucumber, topped with Sinaloa-style black sauces

MAIN COURSES

QUITAPENAS BROTH **\$350**
Shrimp, octopus, mussels, catch of the day and vegetables

SEAFOOD PASTA **\$480**
White wine sauce with hoja santa and epazote, Parmesan cheese, mussels, octopus and shrimp

SEAFOOD RISOTTO 🌀 **\$490**
Black rice, jumbo shrimp, octopus, mussels, calamari, aioli and Parmesan crust

CARIBBEAN SHRIMPS **\$430**
Coconut-breaded shrimp served with wild rice, pineapple, plantain, mango and passion fruit sauce

FRIED WHOLE FISH **\$1.30**
Catch of the day served with house salad and French fries
Price per gram

SHRIMP TO TASTE 🌀 **\$400**
(330 GR.)
Served with rice and house salad:

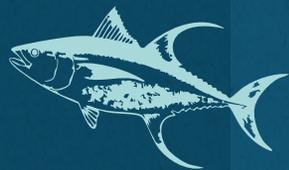
Spicy Diablo
Butter
Garlic Mojo
Chipotle Sauce

Burger **\$320**
(200 GR.)
Angus beef, bacon, onion ring, Gouda cheese, truffle mayo and French fries



MILDLY SPICY 🌶️
MEDIUM SPICY 🌶️🌶️
EXTRA SPICY 🌶️🌶️🌶️
BEST SELLER 🌀

"Our kitchen works exclusively with Yellowfin Tuna".



DOWNTOWN
Playa del Carmen
México

 [elgober_pdc](https://www.instagram.com/elgober_pdc)