

## 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 tajin

**SCALLOP TIRADITO** **\$330**  
Jalapeño tiger's milk, pineapple, red onion, cucumber, pickled onion, cilantro, avocado and crispy leeks

## OYSTERS

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

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

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

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

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

**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 (TO SHARE)** **\$570**  
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 (330 GR.)** **\$400**  
Served with rice and house salad:

Spicy Diablo  
Butter  
Garlic Mojo  
Chipotle Sauce

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



"Our kitchen works exclusively with Yellowfin Tuna".



# Lobster LOVERS

**GRILLED LOBSTER**  
Clarified butter or garlic mojo

**THE GOVERNOR LOBSTER**  
White wine sauce, bacon, parmesan and parsley

**\$2.6**  
price per gram

Our lobsters come with a choice of two side dishes:

- House salad
- French fries
- Cambray potatoes with butter
- Rice with vegetables

## GRILL

**GRILLED OCTOPUS** **\$520**  
Zarandeado octopus, with buttered cambray potatoes, roasted peppers and cherry tomatoes

**NEW YORK (350 GR)** **\$490**  
Grilled Angus cut with green salad or french fries

**GRILLED SHRIMP** **\$480**  
House salad, chimichurri

**GRILLED FISH** **\$1.30**  
Pickled onion, house salad **price per gram**

**SURF & TURF** **\$610**  
Beef fillet and jumbo shrimp sautéed in garlic oil and red wine sauce, served with artichoke purée and sautéed vegetables

**GRILLED SALMON** **\$520**  
With green sauce, served with bok choy, vegetables, artichoke purée, and toasted pumpkin seeds