



**4 mares**

**SEA FOOD & DRINKS**

# TACOS



## BEACH

Shrimp	\$ 80
Marlín	\$ 95

Served in a cheese crust bathed in chipotle sauce with avocado slices in a flour tortilla.

## STYLE BAJA

Fish	\$ 65
Shrimp	\$ 70

Special house weathered with slices of purple cabbage with a touch of tamarind dressing in a corn tortilla.

## TORITO DE MAR

Shrimp	\$ 85
Marlin	\$ 90

Chile guero stuffed with your choice of cheese and chipotle dressing and ponzu sauce



## PESCADILLA

Shrimp	\$ 55
Marlín	\$ 60

Golden taco of your choice sautéed with onion, garlic and tomato

## MARINERO

Octopus	\$ 85
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Fried octopus with onion, tomato and a subtle touch of beans

# TOSTADAS

## MEDITERRÁNEA

Tuna	\$85
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Cubes of tuna with a mediterranean touch with cubes of avocado and black sesame seeds

## STYLE SINALOENSE

Shrimp	\$80
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Cooked in Lemon purple onion, cucumber marinated with green aguachile sauce.

## VALLARTA

Smoked Marlín	\$85
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Sofrito with onion tomato garlic with avocado cubes and a touch of cilantro

## 4 SEAS

Tuna	\$80
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Cubes of tuna marinated with ponzu sauce with caramelized onion



# CEVICHE

## LA SENSACIÓN

Shrimp \$210

With chopped mango, jicama, red onion and cilantro marinated with a house sauce.

## ISLEÑO

Shrimp \$210  
Octopus \$220

Protein of your choice marinated with a house sauce made from garlic and habanero with julienned red onion and cilantro

## THUNNUS

Ceviche of tuna \$225

Tuna in squares marinated with ponzu sauce slices of red onion and cilantro.



# COCKTAILS

## TRADITIONAL (COLD)

Shrimp \$190  
Octopus \$210  
Clam callus \$220

Shaker sauce with tomato, onion, cilantro and avocado flower

## LA TAMBORA

Shrimp \$210

Green aguachile marinated in serrano chile sauce with julienned red onion and cucumber

## LAS COLORADAS

Shrimp \$210

Red aguachile marinated in red chile sauce with red onion and cucumber julienne

# AGUACHILES

## CORAL NEGRO

Shrimp \$210

Black aguachile marinated in habanero chili sauce and roasted garlic with Purple onion and cucumber julienne.

\$ 260

# SEAFOOD TOWER

Build your tower with your favorite toppings

## VEGETABLES

Cucuber  
Onian  
Avocado  
Tomato  
Mango  
Jicama

## PROTEINS

Shrimp  
Tuna  
Octopus  
Salmon  
Clam callus

## SAUCES

Red (chili red)  
Ponzu (soy whit citrus)  
Green (serrano chili)  
Black (habanero roasted)





# FROM THE HOUSE

Sealed tuna	\$230
Tuna meat	\$220
Salmon with mango	\$250
Golden steak to your likinigt	\$240
Tequila shrimp	\$240
Coconut shrimp	\$240
Tropical octopus	\$245
Red snapper pork rinds	\$250

## SIDE DISHES

Choose 2 side dishes:

- Asparagus
- Mashed potatoes
- Spinach salads

## DRINKS

Soft drinks	\$ 35
Fresh waters	\$ 40
Lemonade	\$ 40
Orange	\$ 40
Bo leofwater	\$ 20

## BEERS

Beer	\$ 40
Michelada	\$ 80
Chelada	\$ 80
Cielo rojo	\$ 80

Red eye botonero \$150  
(Large jar with beer of your choice with, jicama, cucumber and shrimp)

## DIJESTIVES

Baileys	\$ 80
Carajillo	\$ 80

## VINES

White	\$ 85
Red	\$ 85
Rose	\$ 85

## COPEO

Mezcal (Unión)	\$ 80
Whiskey (Black Label)	\$110
Vodka (Greygoose)	\$ 95
(Absolut)	\$ 80
Gin (Tanqueray)	\$ 95
Ron (Bacardi)	\$ 50
(Matusalen)	\$ 60
Tequila (José Cuervo)	\$ 60
(Dobbel Diamand)	\$ 90
(Don Julio 70)	\$110

## MIXOLOGY

Margarita (Traditional, mango or strawberry)	\$ 80
Pineapple colada	
Daiquiri (Mango or strawberry)	\$ 80
Mojitos (Traditional, mango, strawberry or red fruits)	\$ 85
Ginebra (Citrus, mango, strawberry or red fruits)	\$ 90
Aperol Sprite	\$100

