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APPETIZERS

- Guacamole with cotija cheese / 190 gr **\$210**
Add dry crickets (20 gr) + \$95
- Melted cheese / 200 gr **\$245**
With flour or corn tortillas / salsa.
Choose one option / dry crickets / mexican chorizo / mushrooms + \$95
- Nachos with Flank stake or Chicken/ 160 gr **\$345**
With melted cheese/ accompanied with guacamole / mexican salsa.

-  Ceviche Nikei / 160 gr Chef's specialty **\$325**
Peruvian -Japanese fusion ceviche / marinated in soy sauce / kion garlic / guajillo chili oil / avocado / sesame.
- Shrimp pops / 180 gr **\$310**
Accompanied by jalapeño dressing.
- Shrimp aguachile / 180 gr **\$325**
Raw traditional green or black sauce / served with avocado / red onion / cucumber.

SOUPS

- Tortilla Soup / 350 ml **\$190**
Traditional house tortilla soup / crispy tortilla strips / avocado / panela cheese / cream.

ENSALADAS

- Caesar salad / 180 gr **\$240**
Lettuce pieces/ crispy tortilla strips / bacon / parmesan cheese / avocado / cherry tomato.
- Spinach salad/ 180 gr **\$245**
Goat cheese spheres /cherry tomato / caramelized almond/passion fruit vinaigrette.
- Add
+ Salmon (160 gr) \$190 + Shrimp (180 gr) \$170 + Chicken (130 gr) \$110

GRILLED TACOS

- Zarandeado shrimp / 3 pcs 160 gr **\$310**
- Zarandeado fish / 3 pcs 160 gr **\$285**
- Pastor style octopus/ 3 pcs 160 gr **\$330**
- Baja style shrimp / 3 pcs 160 gr **\$295**

Our tacos are served with Creole corn tortilla / coleslaw / and house dressings.

BURGERS

- ANGUS DeCantaro/ 200 gr **\$370**
- Chicken breast / 230 gr **\$320**
- Catch of the day/ 240 gr **\$375**
- Homemade artisan bun / melted cheese mix / potato wedges /smoked mayonnaise.
- Add: Bacon (120 gr) +\$90

HOMEMADE DRESSINGS

- Jalapeño
Smoked mayonnaise



Taxes included

MENÚ


CHEF'S
SPECIALITIES

The tip is not mandatory,
you reward the service
according to your
consideration.



SPECIALTIES

Mexican platter / Stuffed pepper with panela cheese and corn kernels (1 pc) / Flank steak (130 gr) / chicken with mole (130gr) / sopas (2pcs) / quesadillas (2 pcs) / guacamole (40gr) / black beans (40gr).	\$570
Shrimp Nixtle / 240 gr Giant shrimp, breaded with fine tortilla juliennes served with esquite, diablo garlic sauce and smoked dressing.	\$470
 Carne asada plate / 260 gr Guacamole / black beans / mexican sauce / onions / chile guero / roasted cactus / poblano pepper strips with corn.	\$460
Flank steak / 260 gr Served with grilled panela cheese /onion and roast chiles /guacamole/ beans.	\$460
Fillet Mignon / 260 gr Mashed potatoes with bacon / grilled vegetables / mounted on portobello/gravy with a touch Malbec and old mustard.	\$510
Giant burrita / 180 gr Option of Shrimp , Chicken or Arrachera, Served with potato wedges and house dressings.	\$340
 Parrillada Decantaro 130 g chicken, 130 g flank steak, 90 g chorizo, 90 g panela, 90 g giant shrimp, 90 g BBQ ribs, chives, caloro chili, nopal accompanied by black beans and tortillas.	\$670
 BBQ mezcal baby back ribs / 320 gr Special BBQ sauce recipe with mezcal / potatoes wedge /corn kernels with cream and cheese.	\$445
 Catch of the day / 240 gr Choose zarandeada or garlic butter/ served with jasmine rice / grilled vegetables.	\$395
Grilled salmon/ 240 gr Grilled vegetables / jasmine rice / gremolata top.	\$485
Grilled octopus / 260 gr Served with aioli / seasoned potato wedges.	\$535
Rib eye CHOICE/ 450 gr Served with grilled vegetables	\$940

DESSERT

Homemade pie / \$135 + icecream \$110 Ask about the pie of the day.
Our gelattos / 2 scoops \$165 Cinnamon / chocolate / vanilla and ask for flavor of the week.
Roasted banana \$195 Delicious grilled banana with caramel and nut.

HOMEMADE DRESSINGS
Jalapeño
Smoked mayonnaise

@DECANTARO_PV

SIDES ORDERS \$110

Roasted cactus, cambray onions and roasted chiles.
Corn kernels with cream and cheese black beans Jasmine rice
Garlic - butter mushrooms Mashed potatoes Potato wedges

