

The background of the left half of the image is a watercolor-style wash of warm, golden-yellow and light brown tones, creating a textured, wavy effect. In the top-left and bottom-right corners, there are several white line-art illustrations of fish, some swimming and some jumping, scattered across the background.

EL
PESCADOR

The background of the right half of the image is a solid dark grey or black color, overlaid with a repeating pattern of light grey, stylized, swirling floral or scrollwork motifs.

Frida
mexican kitchen



Antojos / Appetizer

Taco de pescado zarandeado

Adobado y a las brasas con mousse de aguacate y cebolla desflemada
Grill fish in adobo sauce served with avocado mousse and onion

Trilogía de sopas

Mariscos, tinga de pollo y cochinita pibil
Seafood, chicken tinga, pork au Yucatán style

Ensaladas / Salads

Ensalada de sandía

Sandia, pera y queso panela asado, arúgula, tomate cherry y vinagreta de limón y tajín
Grilled watermelon, pear and panela cheese, arugula, cherry tomato, lime and tajin chili powder vinaigrette

Ensalada Frida

Lechugas mixtas, maíz, queso panela, aguacate, tomate cherry, tiras de tortilla y vinagreta de epazote
Lettuce, Corn, Panela cheese, avocado, cherry tomato, tortilla strips and epazote vinaigrette

Sopas / Soup

Sopa de tortilla

Tortilla frita, aguacate, chile guajillo, crema agria
Fried tortilla, avocado, guajillo chili, sour cream

Chilatole

Sopa de maíz con chile serrano y camarón en costra de chiles
Corn soup with serrano chili and shrimp with chili crust

Principales / Main Course

Tampiqueña de arrachera

Servida con frijoles refritos, arroz a la mexicana, guacamole, enmolada y rajas con crema agria
Beef filet with refried beans, mexican rice, guacamole, tortilla with mole sauce and sauted poblano chilli with sour cream

Pollo en mole almendrado

Bañada en mole almendrado, frijoles refritos y aguacate
Chicken breast, traditional almond mole sauce, refried beans and avocado.

Filete de pescado a la talla

Acompañado de arroz al cilantro y vegetales
Grill fish in adobo sauce served with coriander rice and vegetables

Postres / Dessert

Mousse de café de olla

Con tierra de chocolate
Mexican coffee mousse with chocolate dust

Pastel de elote relleno de arroz con leche

Pastelito de elote recién horneado
Corn cake freshly baked filled with rice pudding



PICANTE / HOT SPICY



OPCIÓN VEGETARIANA /
VEGETARIAN OPTION

** Todos nuestros platillos van acompañados de tortillas de maíz y salsas mexicanas

** All our dishes are accompanied by corn tortillas and mexican salsas



ENTRADAS / APPETIZER



Tacos de camarón Gobernador

Governor shrimp tacos

Tortilla de maíz, camarón, tomate, chile poblano, queso gratinado, servido con salsa de molcajete
Corn tortilla, shrimp, tomato, poblano chili, cheese and molcajete sauce

Tacos de pulpo al ajillo

Octopus au ajillo tacos

Tortilla de maíz, pulpo al ajillo
Corn tortilla, octopus au ajillo

Pescado & papas fritas

Fish & chips

Filete de pescado tempura y papas fritas
Tempura fish filet and fries



SOPAS / SOUPS



Sopa de mariscos

Seafood soup

Mariscos frescos en caldo de tomate, chipotle y especias
Fresh seafood in tomato, chipotle chili and spice broth

Crema de Almejas

Clam showder

La tradicional con papa, tocino y almeja
Traditional with potato, bacon and clams



PRINCIPALES / MAIN COURSE



Fetuccini con frutos del mar

Sea food fettuccini

Camarón, mejillón, callo de almeja y pulpo salteados al vino blanco, salsa de tomate con aroma de albahaca
Sautéed shrimp, mussels, scallops and octopus in white wine, tomato sauce scented with basil

Salmón a la parrilla

Grilled salmon

Con tabbouleh de cous cous y aceite de olivo
With couscous tabbouleh and olive oil

Pescado papillote

Fish au papillote

Envuelto en hoja de plátano, relleno de calamar, camarón, mejillón, montado en arroz al cilantro
Wrapped in banana leaf, stuffed with squid, shrimp, mussel on coriander rice



POSTRES / DESSERT



Helado de vainilla / *Vanilla ice cream*

Nieve de maracuyá / *Passion fruit sorbet*

Pastel selva negra / *Black forest cake*