Coral Grill

To Start...

Traditional Guacamole 8

Guacamole Coral 9
Chicharrón, Farmer Cheese

Octopus "a la Parrilla" 12
Paprika, Meyer Lemon, Mint, Olive Oil

Nachos 12
Chorizo, Black Beans Sauce, Guacamole

With Flank Steak 18
With Chicken 16

Caesar-Chipotle Salad 11
With Chicken 16

Coral Salad 14
Corn Tlayuda Bowl, Organic Greens, Endives, Shredded Carrots, Jicama, Lime Vinaigrette

Niçoise 14
Seared Tuna, Tomato, Green Beans, Red Onion

Side Orders
6

Grilled Vegetables
Tomato, Avocado & Red Onion
Mixed Green Salad
Roasted Beet
Mexican Rice or Steamed Rice
French Fries
Mexican Succotash

Cevichería & Tostadas

Ceviche Mixto 16
Octopus, Catch of the Day, Shrimp, Cilantro

Ceviche "Estilo Sinaloa" 12
Catch of the Day, Tomato, Onion, Cilantro, Celery

Aguachile de Callo de Hacha 16
Cucumber, Radish

Tostadas de Atún 11
Creamy Cilantro, Soy-Habanero Juice

Octopus al "Ajillo" Tostadas 11
Black Beans

Tostadas de Tinga 9
Chicken, Lettuce, Queso Fresco

Grill &Wood

Traditional Pizza 10
Build your Own Pizza 2
Mushroom, Bell Peppers, Zucchini
Arugula, Grilled Vegetables, Anchovies

Rib Eye Hamburger 18
Grilled Fresh Cheese, Arúgula, Bacon
Grilled Onion, Crispy Leek

Catch of the Day 22

- Al Ajillo
- Tikin-Xic
- Wood Oven

Los Tacos

Seared Catch of The Day 13
Mango Pico de Gallo, Habanero Aioli

Baja Style Shrimp 17
Red Cabbage, Cilantro, Onion

Del Mar 15
Octopus, Catch of the Day & Shrimp, To-

Cochinita Pibil 11
Pickled Onion, Avocado Sauce

Grilled Flank Steak 15
Mexican Sauce, Cabbage, Cactus Paddle

Chicken Breast 18
Potatoes with Garlic and Spinach
Thyme Spring Onions

Chicken Torta 14
Grilled Chicken Breast, Tomato, Lettuce
Chipotle Mayonnaise

Sliders 15
Chicken & Coleslaw, Rib Eye & Cheese
Shrimp & Grilled Pineapple

Flank Steak 22
Poblano Pepper, Grilled Cactus Paddle

Prices in US Dollars. 16% tax and 15% service charge not included