

Valhalla

CANAPE MENU

– FISH CEVICHE –

FISH OF THE DAY COOK IN LIME JUICE,
MIXED WITH TOMATOES,CUCUMBER,
ONION,CILANTRO, SALT AND PEPPER.
SERVED OVER A SMALL TOSTADA.

– TUNA SASHIMI –

SLICES OF FRESH YELLOW FIN TUNA,MARINATED
WITH A HOUSE SPECIAL SAUCE, ACCOMPAINED
WITH RED ONION AND SERRANO PEPPER.

– SHRIMP AGUACHILE –

SHRIMP MARINATED WITH LIME JUICE,
MIXED WITH RED ONION, CUCUMBER
AND SPICY GREEN SAUCE. SERVED WITH
SMALL TOSTADAS.

– GUACAMOLE –

FRESH AVOCADOS, MIXED WITH
CILANTRO,ONION AND LIME. SERVED
WITH TORTILLA CHIPS