

MEDUSA SPECIALTIES

VEGGIE SKEWERS \$140

Oriental-style marinated and grilled seasonal vegetables.

VEGETARIAN PASTA \$140

Tagliatelle with seasonal vegetables, poached tomatoes and fresh basil.

PASTA 7 MARES \$240

Tagliatelle with crab, shrimp, squid, mussels and octopus in a light creamy sauce of dill and white wine.

MEDUSA FISH FILLET \$280

Perfect combination of fresh fish fillet and shrimp bathed in creamy coriander sauce and flamed with tequila.

VERACRUZ FISH FILLET \$230

Juicy fish fillet drenched in authentic Veracruzana sauce with peppers, green olives and capers, infused with bay leaf and olive oil.

ZARANDEADO FISH FILLET \$220

Fresh fish fillet marinated with our special sauce of chili and spices, rotated over the grill.

SEARED TUNA \$240

Fresh tuna medallion (200gr.) marinated in oriental-style sauce and seared on the grill.

COCONUT SHRIMP \$240

Shrimps coated with grated coconut and crisp-fried, accompanied with our homemade mango-habanero sauce.

SHRIMP SKEWERS \$240

Combination of shrimps, vegetables and pineapple, marinated with Asian flavors and grilled.

MEZCAL - AJILLO SHRIMPS \$240

Shrimps sautéed with Guajillo chili and garlic, flambéed with regional mezcal and lemon.

ZARANDEADO OCTOPUS \$220

Grandma's original recipe! Octopus seasoned with our special zarandeado sauce of 3 chilis and authentic flavors, rotated over the grill.

FILET MIGNON \$260

Premium cut of grilled beef tenderloin (300gr.), bathed in a rich wine sauce and fresh mushrooms.

FLANK STEAK \$250

Tender beef flank steak (300gr.), marinated and grilled Mexican style.

CARNE ASADA \$180

Beef top sirloin (200gr.) grilled with chorizo, spring onions & prickly pear, served with beans, guacamole and salsa mexicana.

¡BUEN PROVECHO!