



## SEAFOOD APPETIZERS, CEVICHEs AND AGUACHILES

VUELVE A LA VIDA \$21

Mix of shrimp, scallop, oysters, crab meat, octopus and chopped serrano chile with a fresh tomato-lime sauce

CEVICHE DE CAMARON ROCA \$19

Rockshrimp ceviche in a smoked lime-cilantro-tamarind-mezcal sauce

ALMEJAS CHOCOLATA RASURADAS MP

Mexican style, raw, served with maggi-lime caviar and chopped red onion

ALMEJAS CHOCOLATA A LA MANTEQUILLA MP

Grilled, served with herb butter

OSTIONES RASURADOS \$19

Mexican style, raw, served with maggi-lime caviar and chopped red onion

TACOS GOBERNADOR \$18

Flour tortillas filled with shrimp and oaxaca cheese with a citric-tomatillo pico de gallo

TOSTADAS \$14

Crispy tortilla with the ingredient of your choice served in a guacamole-chipotle mayo or spicy cilantro mayo

- Shrimp / Octopus / Scallop / Uni / Oyster

AGUACHILE DE CALLO, CAMARON O MIXTO \$21

Fresh lime juice, cilantro, serrano chile, cucumber, avocado and olive oil

Shrimp / Sea Scallops / Mixed

AGUACHILE DE RIB EYE \$18

Thinly sliced smoked Rib Eye marinated with chile canica-lime juice, garlic chips, chopped avocado and red onion

CEVICHE DE ATÚN \$21

Fresh Tuna, sliced avocado, tomato, mint leaf, red onion and cilantro with smoked chipotle sauce

DOBLADITAS DE JAIBA SUAVE \$21

Crunchy soft shell crab, served in flour tortillas and jalapeño sauce

TOSTADAS DE ATÚN \$21

Fresh tuna marinated with yellow pepper-lime-soy sauce served in a crispy won ton and guacamole topped with crunchy leeks

CALAMARES FRITOS CON REDUCCION DE JAMAICA \$17

Crispy calamari and sweet and sour hibiscus reduction

## **EARTHY APPETIZERS**

### **GORDITAS DE CHICHARRÓN PRENSADO \$14**

Crispy corn masa stuffed with pork skin, chopped onion and cilantro, shredded queso fresco and mexican sour cream

### **QUESO FRESCO CON FLOR DE CALABAZA \$16**

Queso fresco skewers with baked zucchini blossoms

### **QUESADILLITAS \$12**

Hand-Made corn tortillas stuffed with the ingredient of your choice:

-oaxaca cheese, huitlacoche, mushrooms, sliced poblano or zucchini blossoms

### **SOPES CON POLLO \$12**

Hand-Made corn masa topped with black beans, shredded chicken, tomatillo and tomato sauce, mexican sour cream and queso fresco

### **PANUCHOS DE COCHINITA (YUCATAN STYLE) \$14**

Crispy hand-made corn masa filled with black beans topped with braised pork marinated in a traditional achiote-orange sauce and pickled red onion

### **ESQUITES \$7**

Corn cooked in epazote broth served with chile piquin, lime-mayo and queso fresco

### **CHICHARRÓN DE RIB EYE \$23**

Fried Rib eye chunks served with guacamole

### **CHICHARRON DE QUESO PARMESANO CON GUACAMOLE \$17**

Guacamole with jicama root , fresh tomato and crispy parmesan cheese

### **HUEVOS ROTOS \$12**

Broken eggs, french fries and iberic ham topped with chipotle-mayo

### **ZUCCHINI BLOSSOM \$12**

Tempura, filled with goat cheese with a sugar cane reduction

## **SALADS**

### **ENSALADA CESAR / CESAR SALAD \$11**

Tijuana original, served with anchovy, garlic and lime mayo

### **ENSALADA DE BERROS \$12**

Watercress and goat cheese salad with bacon, caramel coated sunflower seeds and citrus vinaigrette

### **ENSALADA LA No 20 \$12**

Mixed letucce, pear, camembert, nuts, and a hibiscus flower-chipotle dressing

### **ENSALADA DE NOPAL \$12**

Cactus and jicama root salad with a red wine vinaigrette and roasted quinoa

## **SOUP & RICE**

### **CREMA TARASCA DE FRIJOL \$9**

Creamy black bean soup with iberic ham and a side of crispy tortilla, mexican cream, serrano chile, chopped onions and tomatoes.

### **CALDO DE CAMARÓN \$18**

Shrimp mexican soup

### **CALDO TLALPEÑO \$9**

Chicken consome, served with rice, chickpeas, carrots, potato and zuchini with a touch of chipotle sauce

### **MOLE DE OLLA \$10**

Spicy beef consome, served with corn, shredded beef, potato, carrots and green beans

### **SOPA DE TORTILLA \$9**

Roasted Tomato broth, with fried tortilla strips, queso fresco, avocado, sour cream, pork skin and pasilla chile

### **FIDEO SECO \$9**

Thin noodles cooked in a tomato-chipotle sauce

### **FIDEO NEGRO DE MARISCOS \$22**

Thin noodles cooked in a black bean salsa with mixed seafood

### **ARROZ CALDOSO DE MARISCOS \$26**

Slow cooked rice in a shrimp broth served with mixed seafood

## **MAKE-YOUR-OWN TACO**

### **CHAMORRO \$24**

Pork shank confit, cilantro, serrano chile and chopped onion

### **QUESO FUNDIDO \$14**

Mixed of a mexican melted cheese plain or with your choice of :  
huitlacoche, mushrooms, poblano chile slices, zucchini flowers or chistorra

### **CARNITAS DE PULPO \$18**

Sauteed octopus with lime-cilantro-serrano sauce

### **COCHINITA PIBIL \$16**

Braised pork marinated in a traditional achiote-orange sauce and pickled red onion

### **MARIMBA DE TUÉTANOS AL CARBÓN \$19**

Grilled bone marrow served with fresh tomatillo salsa

### **TACOS DE LENGUA \$15**

Slow cooked beef tongue chopped with onion and tomato steamed in banana leaves

TACOS DE LANGOSTA (2 pz) \$18

Rosarito style lobster tacos, served in flour tortilla, with yellow rice, black beans and chipotle sauce

CAZUELITA DE ESCAMOLES MP

A mexican delicacy, sauteed with butter, garlic, white wine, olive oil and epazote leaves

## STUFFED CHILES

CHIPOTLE \$12

Chipotle chile filled with goat cheese with sugar cane reduction

EN NOGADA \$12

Jalapeno chile filled with sweet and spicy picadillo and topped with a creamy walnut sauce

PASILLA \$12

Pasilla chile filled with duck confit in a tamarind-mezcal sauce

ANCHO \$12

Ancho chile filled with skirt steak, served over a light bean sauce and topped with avocado sauce

GÜERO \$12

Chile güero filled with smoked fish ceviche, served over a passion fruit coulis

ESCAMOLES MP

Chile Poblano filled chile with escamoles, sauteed with butter, garlic, white wine, olive oil and epazote leaves

DEGUSTACIÓN DE CHILES (CHILE SAMPLER) \$27

Chipotle, En Nogada, Pasilla and Güero

## MAIN DISHES

HUACHINANGO A LA TALLA / CILANTRO / ADOBO \$32

Grilled red snapper with the marination of your choice:

Talla : dried chili-mayo mix

Cilantro : cilantro sauce with serrano chile, jalapeno and lime juice

Adobo : chile guajillo sauce

HUACHINANGO FRITO \$27

Crispy boneless whole red snapper with garlic & hot pepper chips

PESCADO DEL DIA A LA SAL / A LA TALLA 1kg (35min) MP

Catch of the day in a salt crust or talla sauce

CAMARONES AL GUSTO \$28

Sauteed Shrimp with the sauce of your choice:

Deviled /cilantro / garlic / buttered / tamarindo-pasilla

LANGOSTINOS AL MOJO DE AJO MP

Giant prawns sauteed with garlic-lime butter served with white rice

**PULPO A LAS BRASAS \$18**

Grilled octopus with olive oil, paprika and sea salt

**PECHUGA DE POLLO EN MOLE \$25**

Chicken breast smothered with a traditional nuts, chile and chocolate sauce

**FILETE ARRIERO \$32**

Grilled beef fillet with sauteed onions and serrano in a maggi-lime sauce

**RIB EYE ANGUS 14oz MP**

Grilled and served with a 3 chile-garlic sauteed mushrooms

**DRY AGE RIB EYE ANGUS 14 oz MP**

Sugar cane-chile crust with a french fries

**MILANESA MANCHEGA \$28**

Gratin, crispy breaded beef steak topped with tomato-chipotle sauce with french fries

**ALBÓNDIGAS AL CHIPOTLE \$22**

Mexican meatballs with chipotle sauce, stuffed with boiled eggs and cheese, served with white rice

**CALLO DE HACHA SELLADOS CON ARROZ POBLANO \$35**

Seared scallops in a creamy poblano rice with sauteed mushrooms and truffle oil

**TORTAS**

**BACALAO A LA VIZCAINA \$16**

Cod in a tomato, capers, olives and red pepper sauce

**MILANESA MANCHEGA \$16**

Gratined crispy breaded beef steak, black beans, sliced tomato, mexican cream, onion and avocado

**COCHINITA PIBIL \$16**

Braised pork marinated in a traditional achiote-orange sauce and pickled red onion with black beans

**SIDE DISHES**

**ARROZ CON PLÁTANO FRITO O HUEVO \$6**

White or red rice served with sweet plantain or sunny-side up egg

**VERDURAS AL GRILL \$9**

Grilled vegetables, served with eggplant and goat cheese dip

**FRIJOLES CON VENENO 12**

Northern style beans with pork belly

FRENCH FRIES \$5

GUACAMOLE \$10

**Chef: Santiago Gómez de la Fuente**

**• Raw food can be a risk for your health.**



We at La Veinte invite you to indulge in our cocktail menu. Our cocktails are made from only the highest quality spirits and freshest ingredients.  
Please enjoy responsibly.  
Welcome to La Veinte  
Salud!

*Menu by Mark A. Kinzer*

# Before

## FLORIDITA SANGRIA \$11.50

A bright, refreshing twist on a classic sangria full of local seasonal fruit invigorated with Terrazas Reserva, Pavan & Prosecco

## CANTINA MARGARITA \$12.50

Chipotle infused Chinaco Blanco Tequila stirred with grapefruit bitters, fresh pressed lime juice, and hand crafted charred mango agave and topped with a fluffy salted, grapefruit, Cointreau air

## MEXICALI COOLER \$12.50

Kappa Chilean Pisco shaken with pressed cucumber, citrus juices, pineapple, and caramel then braced with spicy ginger beer

## CHAMPAGNE PALOMA \$12.50

Maestro Dobel combined with fresh grapefruit juice, lime juice, agave, and Sauvignon Blanc all charged with a siphon and served over cucumber infused ice with citrus salted rim

## GUADALAJARA GIMLET \$12.50

Pierde Almas La Puritita Verdá shaken with fresh pressed celery juice and hand crafted pilsner lime cordial. Served up or over crushed ice.

## JALISCO CRUSTA \$13.50

Tanqueray London Dry Gin, cardamom agave, local guava, and citrus all shaken together and charged with Prosecco and served in a coral frosted glass

## BOTANICO & TONIC \$14.50

Botanist Islay Dry Gin built over Agua de Jamaica ice, with fresh cucumber, grapefruit zest, kaffir lime leaf, juniper berries, and toasted cinnamon and charged with fever tree tonic

# During

## MEXICO CITY SLING \$12.50

A vibrant collection of flavors made up of pressed watermelon juice, citrus, and hand crafted Escabeche then balanced with Tanqueray Malacca and club soda

## AGRIO NO.20 \$12.50

Barsol Achalado Pisco shaken with fresh local tamarind puree, citrus, egg white and a touch of orange blossom water topped with fresh grated cinnamon and malic acid mist

## EL PADRINO PUNCH \$12.50

Bulleit Rye adulterated with ripe local mamey, citrus, cloudy apple juice, agave, then finished with Giffard Banana Du Bresil shaken

## GUN SMOKE SOUR \$14.50

Del Maguey Vida shaken with Green Chartreuse, blood orange and citrus juices, frothed with egg white and agave topped with fresh grated nutmeg and malic acid mist

## PASSION & PAIN \$14.50

Applewood smoked Tito's Handmade Vodka, shaken with fresh passion fruit nectar, citrus, cloudy apple, hand crafted jalapeno tincture, agave, and brought together with Giffard Apricot Du Roussillon

## LYCHEE BLOSSOM \$14.50

Belvedere Vodka or Tanqueray English Dry Gin shaken with fresh lychee juice, citrus, Wondermint and egg white

## BLONDE BOMBSHELL \$14.50

Nolet's Dry Gin classically thrown with Cocchi Americano Apertivo, Loire Chateau Sauternes and a touch of sea salt served on the rock with grapefruit essence

# After

## FLAMENCO BOULEVARD \$13.50

Bulleit Bourbon classically thrown with authentic Mexican Angostura Aperitif and Cocchi Americano Rosa until perfectly aerated and served on the rock or up with lemon essence.

## EL MAESTRO \$13.50

Maestro Dobel with Luxardo Maraschino, Giffard Crème De Violette, fresh pressed local citrus juices and lavender blossoms

## BLOOD & BARREL \$14.50

This is a savory cocktail made of Pierde Almas La Puritita Verdá, Ancho Reyes, fresh tomato water, slow simmered beef consommé, smoked sea salt, and agave

## AZTEC GENTELMAN \$14.50

Hand crafted Fig infused Don Julio stirred with, Authentic Mexican Angostura Aperitif, and Lustau PX and garnished with orange essence and a caramelized Filthy Cherry

## TIJUANA BRASS BAND \$14.50

A lush complex rendition of a classic brought to life with hand crafted vanilla & coffee infused Maestro Dobel Tequila, Bitters, spiced maple jam, and toasted cinnamon in an absinthe washed snifter

## VICE CITY SWING \$15.50

Zacapa 23yr Solera Rum with fresh local coconut and pineapple purees, blood orange and citrus juices and a touch of agave blended until frozen with dry ice

## DAY OF THE DEAD OLD FASHIONED \$28.50

(Made for sharing)

Old Overholt Rye built with hand crafted piloncillo sherry syrup, orange bitters, maple bitters, and coconut extract. All of the ingredients are stirred and then laid to rest in a decanter for a minimum of 3 weeks until ordered then it is revived with pecan wood smoke and served over block ice with orange zest