

# ||| LA COPA COCINA |||

## APPETIZERS

### **OCTOPUS TRIO \$10+IVA= 200**

*3 octopus tentacles; 1 grilled with a smoked paprika garlic rub. 1 sliced into sashimi. 1 tempura fried and topped with chipotle aioli, sesame seeds, and green onion*

### **CEVICHE OSHIZUSHI**

**\$9+IVA=180**

*Sushi rice, avocado, cucumber, cilantro, onion, jalapeño, catch of the day, lemon & lime, salt, tortilla strips.*

### **IBERICO PLATE \$17+IVA=340**

*5J Jamon Iberico, Manchego, giant capers, toasted baguette, olive oil*

### **GARLIC EDAMAME**

**\$7+IVA=140**

*Edamame sautéed in olive oil, garlic, lime and soy*

### **CHICKEN NAGOYA**

**\$9+IVA=180**

*Japanese style chicken wings and legs. Flash fried, tossed in a sweet and peppery soy reduction, topped with sesame seeds and green onion*

## SALADS & SOUP

**CESAR** *romaine lettuce, anise caesar dressing, flash fried capers, parmesan, croutons, lemon* **\$9+IVA=180**

**POKE** *chuka seaweed salad, wakame, spun beets, avocado, cubed catch of the day marinated in a classic hawaiian poke dressing* **\$12+IVA=240**

**ALGA** *chuka seaweed salad, wakame, spun beets, avocado, ponzu, lime* **\$9+IVA=180**

**MISO** *classic miso soup with tofu, wakame, and green onion* **\$7+IVA=140**

## **SUSHI ROLLS \$13+IVA= 260**

### **BAJA**

*IN Grilled shrimp, spicy crab, cucumber  
OUT Blackened catch of the day, avocado, jalapeño, cilantro, lime juice, flash fried leeks*

### **PUNTA LOBOS**

*IN Crab, avocado, masago, lobster, tempura fried  
OUT Eel sauce, sriracha mayo, green onion*

### **LA PASTORA**

*IN Tempura shrimp, avocado, cucumber  
OUT Spicy tuna, sriracha mayo, green onion*

### **LA CACHORA**

*IN Spicy crab, pear, asparagus  
OUT Flame-seared catch of the day, avocado, jalapeño, chipotle aioli, garlic chips, ponzu*

### **LA COPA**

*IN Scallop, spicy tuna, cucumber, panko green onion  
OUT Fresh catch of the day, avocado, yuzu juice, white truffle oil, black lava salt, masago*

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## **SURF & TURF \$15+IVA= 300**

*IN Scallop, shrimp, cucumber  
OUT Seared filet mignon, avocado, truffle oil, lava salt, green onion*

## ||| ENTRÉES |||

**PESCADERO ||| CATCH OF THE DAY** \$18+IVA=360  
Your server will give you the daily fishing report

**MAGDALENA ||| SEAFOOD PASTA** \$18+IVA=360  
Shrimp, scallops, mussels, clams, served on top of linguini with a cajun cream sauce

**ZURRIOLA ||| CHILE RELLENOS** \$17+IVA=340  
Roasted anaheim peppers stuffed with spanish manchego, chorizo salamanca  
And then tempura fried. Topped with red bell pepper sauce and sliced green  
Olives. Served with rice and green beans

**SUN VALLEY ||| FILET MIGNON** \$24+IVA=480  
Grilled Filet Mignon served with a baked potato and buttered  
broccoli

**SIERRA ||| BABY BACK RIBS** \$20+IVA=400  
1 LB of fall off the bone baby back pork ribs, smothered in our house bbq  
Sauce and sprinkled with cilantro. Served with a baked potato and buttered  
broccoli

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### VEGETARIAN? ||| SAY SO!

Many of the great tastes of our menu can still be enjoyed without meat. Ask what's fresh today

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### DESSERTS

**MOLTEN CHOCOLATE CAKE** with mint ice cream \$7+IVA=140

**CHURROS** with salted clove caramel sauce \$6+IVA=120

**ICE CREAM** your server will provide you with this week's \$5+IVA=100  
ice cream selection

Prices do not include gratuity

For tables of seven or more may we suggest the convenience of a gratuity added to the bill  
For the convenience of our friends from points north, US dollar prices exclude sales tax (IVA)  
As per local custom, Mexican peso prices include IVA

USD welcome  
1 USD = 17.25 MXN