

## APPETIZERS

<b>Nachos Kay</b>	<b>\$260</b>
Corn chips with bean sauce, cheddar cheese, guacamole, Mexican sauce, jalapeño peppers and cream	
<b>Crispy Chicken Nachos</b>	<b>\$310</b>
<b>Nachos with grilled flank steak</b>	<b>\$340</b>
<b>Guacamole Molcajete</b>	<b>\$165</b>
Made as the Mayan God commands!! Topped with Mexican sauce and cotija cheese	
<b>Shrimp Timbale</b>	<b>\$320</b>
Tower of minced shrimp with celery and peppers on a bed of avocado and sauce of bell peppers	
<b>Callos de Hacha del Pacífico</b>	<b>\$285</b>
Cocinados a la plancha con cebolla caramelizada	
<b>Calamares a la Romana</b>	<b>\$265</b>
Aros de calamar empanizados y fritos servidos con salsa marinera	
<b>Ostiones del Pacífico</b>	<b>\$650</b>
Ostiones de Baja California con salsa ponzu de cítricos	
<b>Camarones Jumbo para Pelar (6 piezas)</b>	<b>\$780</b>
Servido sobre piña con salsa coctel	

## SALADS

<b>Traditional Cesar Salad</b>	<b>\$205</b>
Lettuce, croutons, parmesan cheese and homemade Cesar dressing	
<b>with crispy chicken breast</b>	<b>\$295</b>
<b>with grilled shrimps</b>	<b>\$330</b>
<b>Greek Salad</b>	<b>\$210</b>
Cherry tomato, cucumber, red onion, feta cheese, black olives, extra virgin olive oil and a touch of oregano	

CEVICHES, COCKTAILS  
& AGUACHILES

<b>Ceviche Kay</b>	<b>\$370</b>
<b>iiThe house special!!</b> Shrimp, scallops and octopus marinated with lemon and sour orange, roasted mango, cucumber, red onion, avocado, and roasted habanero accompanied with jalapeño dip.	
<b>Traditional Ceviche</b>	<b>\$370</b>
Shrimp and fish marinated in lemon juice, Mexican sauce and avocado.	
<b>Peruan Ceviche</b>	<b>\$370</b>
Sea bass fillet marinated in leche de tigre, yellow pepper, corn, sweet potato, red onion and cilantro.	
<b>Salmon Ceviche</b>	<b>\$390</b>
Marinated salmon with leche de tigre, yellow pepper, mango, sweet potato, tender corn, red onion and cilantro with crispy banana.	
<b>Grilled Octopus Ceviche</b>	<b>\$390</b>
Grilled octopus marinated in spices, cucumber, tomato, avocado, coriander and lemon juice.	
<b>Tropical Ceviche</b> 🌿	<b>\$280</b>
Coconut, mango, mushrooms, cherry tomato and cucumber marinated in lemon juice and touch of olive oil.	
<b>Shrimp Cocktail</b>	<b>\$390</b>
Our authentic shrimp cocktail with cocktail sauce, onion, cilantro and avocado and with a touch of olive	
<b>Back to Life Cocktail</b>	<b>\$390</b>
Shrimp, scallops, octopus and oysters in the traditional cocktail sauce with onion, avocado and coriander	
<b>Aguachile style Shrimp</b>	<b>\$370</b>
Shrimp marinated in aguachile sauce, serrano chili, habanero, cucumber, avocado and coriander	

## TOSTADAS

<b>The Lover One</b>	<b>\$145</b>
<b>iiAcapulco style toastada!!</b> Octopus “in love”, chipotle mayonnaise, serrano chili, tomato, red onion and coriander	
<b>The Affectionate</b>	<b>\$135</b>
Yellow fin tuna, guacamole, Thai sweet chilli sauce, toasted sesame, topped with fried leek	
<b>The Favorite</b>	<b>\$135</b>
Marinated shrimp, Mexican sauce, habanero mayonnaise and avocado	

## TACOS

<b>El Taconazo</b>	<b>\$240</b>
Shrimp or fish battered on corn or flour tortilla topped with coleslaw and chipotle mayonnaise	
<b>El Sin Concha</b>	<b>\$240</b>
Garlic shrimp gratin with Oaxaca cheese, rajas poblanas in flour or corn tortilla	
<b>Los Carnudos</b>	<b>\$345</b>
Grilled flank steak on a handmade blue tortilla, guacamole, Mexican sauce and bullfighting chiles	
<b>Tacos de la Milpa</b> 🌿	<b>\$220</b>
Exquisite combination of mushrooms cooked with ajillo style garlic sauce, served on handmade blue tortilla and	



## FISHES

**The best Caribbean fish fillet prepared to taste:** **\$260**

- Broiled
- Breaded & deep fried
- Mild roasted ajillo chili pepper
- Grilled
- Battered
- Garlic butter sauce

**Catch of the Day 100grs** **\$100**

Whole fish ; according to season

(Sea bass, Grouper o Red Snapper)

Served with a spectacular trio of sauces, with roasted chilies and garlic butter - accompanied by rice casserole and mixed salad

## KAY COMBINATIONS

**Kay Burguer** **\$250**

200 gr of Certified Angus beef, cheddar cheese, grilled pineapple with BBQ sauce served with French fries

**Maya Yuum** **\$430**

Sea Bass Fillet and Garlic Shrimp, served with casserole rice and mixed salad

**El Coqueto** **\$780**

Jumbo shrimp with garlic sauce and grilled flank steak served with potato wedges and mixed salad

**La Deliciosa** **\$430**

Garlic shrimp with black rice and refried beans

**Lo Mero Bueno** **\$1,100**

Parrillada for 2

Flank steak, octopus, shrimp and grilled fish, nopales and roasted cambray onions, guacamole, refried beans and corn or flour tortillas

## PIZZAS

All our pizzas are homemade with natural products

**Margarita**  **\$280**

Mozzarella, Tomato, Basil

**Pepperoni** **\$290**

Mozzarella, tomato y pepperoni

**Hawaiana** **\$290**

Mozzarella, tomato, ham and pineapple

**Loha** **\$310**

Mozzarella, Tomato, Tuna fish y onions

**4 Cheeses** **\$310**

Mozzarella, Goat cheese, Parmesan y Blue cheese

**Kay** **\$390**

Mozzarella, Tomato, Shrimps, Octopus y Garliz sopur cream with parsley

**Meat Lover** **\$460**

Mozzarella, tomato, flank steak, sausage, pepperoni and bell peppers

## FOR THE LITTLE ONES

**French Fries** **\$110**

**Wedge Fries** **\$110**

**Crispy chicken breast fingers** **\$260**

**Buttered and deep**

**fried fish fingers** **\$260**

## DESSERTS

**Chocolate fudge Volcano** **\$140**

With vanilla ice cream

**Cheesecake** **\$135**

With red berries sauce

**EI BIEN ME SABES** **\$140**

Caramelized pineapple served in half honey pineapple, coconut ice cream and crispy grated coconut

## ICE CREAM AND SORBET

**Coconut Ice Cream** **\$100**


served in its shell

**Ice Cream** **\$75**

Cholate, Vanilla, Peanut butter, Ferrero rocher

**Sorbet** **\$75**

**Passion fruit, lychee**

 **Vegan dish**

- The prices in this menu are established in National Currency. Taxes included.

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase our risk of foodborne illness.