MENU

BRASA & SAL

BY CUTAS

@BRASAYSALREST

STARTERS

BRASA GUACAMOLE 200 g — **$120**
With roasted peppers and charred onion.

QUESO FUNDIDO 200 g — Plain **$140** / With Arenal chorizo **$165**
Melted regional cheese blend.

MOLLEJAS DE RES A LA PARRILLA 300 g — **$210**
Chicken sweetbreads, grilled and served with a mildly spicy sauce and tortillas.

RIBS DE ELOTE 200 g — **$130**
Yellow corn grilled and tossed in chipotle dressing, fresh cheese and lime.

CAMARONES CUTA 200 g — **$175**
Crispy shrimp served with black aguachile salsa and aioli.

PAPAS GAJO 250 g — **$110**
Housemade wedge-cut potatoes.

GRILLED CHICKEN WINGS 10 pcs. — **$125**
Served with mixed sauce, BBQ or BUFFALO HOT.

HUICHOL STYLE-SHRIMP 200 g — **$240**
Shrimp prepared with bold regional flavors inspired by the Huichol coast, served fresh and vibrant.

RIB EYE CHICHARRONES 300 g — **$325**
Served on a bed of fresh guacamole.

PELLIZCADAS 3 pcs. — **$150**
With beef chuck, pork drippings, cheese, guacamole, and Mexican salsa.

Order your pellizcada with butter and cheese for $75.00.

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SEAFOOD PLATTERS

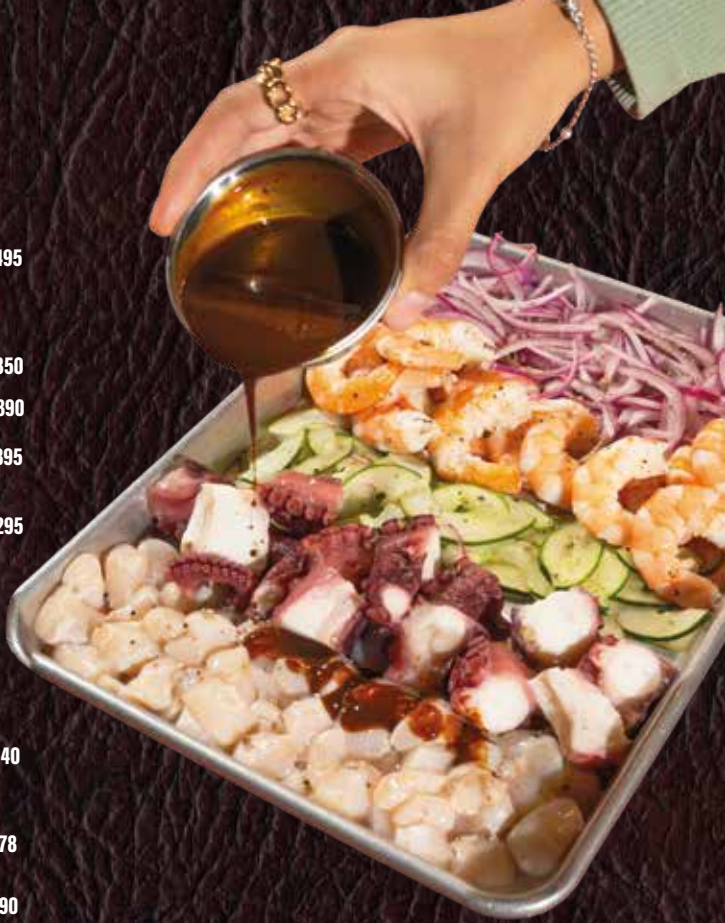
NAVACHISTE 1 KG — $495
Our house specialty, featuring cooked shrimp, lime-marinated shrimp, octopus, clam meat, tuna, red onion, cucumber, seasonal fruit, the chef's special dark sauce, lime, black pepper, and chiltepín chili.

COOKED AND LIME-MARINATED SHRIMP 750 g — $350

COOKED SHRIMP AND OCTOPUS 750 g — $390

MIXED CLAM MEAT, COOKED SHRIMP, AND OCTOPUS 750 g — $395

LIME-MARINATED SHRIMP -AHOGADITOS- 500 g — $295



FROM THE CHART

TOSTADA DEL CUTA 1 pc. — $140
Shrimp ceviche base topped with cooked and marinated shrimp, finished with our house special sauce.

TOSTADA DE AGUACHILE 50 g, 1pc. — $78
Green, peanut-based or charred habanero aguachile.

TOSTADA BRASA 120 g — $90
Cooked shrimp, breaded shrimp, kanikama, avocado and spicy dressing.

TUNA TOSTADA WITH RASURADA SAUCE 100 g — $90
100 g of tuna, red onion, avocado, and dressing.

CEVICHE DE CAMARÓN 180 g — $215
Shrimp ceviche with charred chile árbol, delicious seafood broth, red onion, cucumber and avocado.

TORRE DE MARISCOS 250 g — $325
Seafood tower with cooked shrimp, marinated shrimp, octopus, avocado, red onion and cucumber, finished with our signature house sauce.

AGUACHILE ENCACAHUATADO 180 g — $215
Cured shrimp with peanut aguachile, red onion, cucumber and avocado.

AGUACHILE VERDE 180 g — $215
With green pepper, avocado, cilantro and red onion.

AGUACHILE DE HABANERO TATEMADO 200 g — $215
Charred habanero aguachile. Spicy and full of flavor, with cured shrimp, red onion, cucumber and avocado.

OSTIONES SINALOA 6 pcs.
(Sinaloa Oysters).

Natural. — $115
Black aguachile with tuna and octopus. — $145
Grilled zarandeado-style. — $100

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TACOS

PULPO 50 gr, 1 pza. — **$125**
Grilled octopus with melted cheese, mexican salsa and avocado.

GOBERNADOR 50gr, 1 pza.
Shrimp and cheese taco.
Corn tortilla **$75**
Flour tortilla **$110**

GRILLED BEANS AND CHEESE 3pzas. — **$120**

ESTILO BAJA 1 pza. — **$75**
Baja-Style. Shrimp or fish, topped with coleslaw, mexican salsa, chipotle dressing and cilantro.

ARRACHERA 200 gr, 3pzas. — **$210**
Skirt steak tacos, served with mexican salsa, guacamole and grilled spring onions.

DE CHAMORRO 150 gr, 3pzas. — **$150**
Pork shank tacos served with rice and beans.

PACÍFICO TACO — **$75**
Soft tortilla filled with fresh Pacific-style seafood and signature house toppings.

PACIFIC ZARANDEADO TACO — **$95**
Grilled zarandeado-style seafood taco with smoky marinade and fresh accompaniments.

CAMARONES

Served with buttered rice and salad. — **$245**

Garlic shrimp. 200 gr.
Breaded shrimp. 200 gr.
Cononut shrimp with pineapple sauce. 200 gr.
Spicy 'A la diabla' shrimp. 200 gr.

CAMARONES MOMIA 200 gr. — **$275**
Wrapped shrimps. Served with buttered rice and salad.

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PASTA

CREMOSA CON MARISCOS 150 gr. **$280**
With a touch of white wine, shrimp, octopus, and mussels.

CREMOSA CON POLLO 150 gr. **$240**
With a touch of white wine, Parmesan cheese, and grilled chicken.

POMODORO 150 gr. **$240**
With herb-seasoned chicken.

SALAD

GRILLED VEGETABLE SALAD 300 gr. **$145**
Grilled beets, carrot, zucchini and corn.
Finished with seasoned jocoque and jamaica vinaigrette.

GREEN SALAD WITH CHICKEN 150 gr. **$180**
With tomato, croutons, panela cheese, avocado, red onion, cucumber, beet and carrot. Served with honey-mustard dressing.

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FROM THE GRILL

ZARANDEADO-STYLE FISH
1 kg. $500
Half order $280
Fish (800 g–1.2 kg), served with refried beans, green salsa, avocado, caramelized onions, and buttered rice.

ZARANDEADO-STYLE SHRIMP 300 gr. $295
Served with rice, salad, black aguachile and aioli.

PULPO ZARANDEADO 250 gr. $450
Zarandeado-style octopus. Served with buttered rice, avocado and chipotle dressing.

RIB EYE STEAK 300 gr. $385
Acompañado de nopales asados, cebollas cambray, quesadilla de maíz, aguacate y mix verde.

ARRACHERA 250 gr. $325
Skirt Steak. Served with French fries, bone marrow, ketchup and mixed greens.

NEW YORK STEAK 300 gr. $285
Served with roasted bone marrow, grilled nopales, grilled spring onions, quesadillas, avocado and mixed greens.

BEEF CHUCK STEAK 250 gr. $235
Served with grilled cactus paddles, grilled spring onions, a corn tortilla quesadilla, and green salad.

HIGH CHOICE PICANHA STEAK 500 gr. $410
Acompañado de nopales asados, cebollas cambray, quesadilla de maíz, ensalada verde.

ADD GRILLED BONE MARROW $60 pc.

BONE MARROW 3 pieces. $150

BEEF BURGER 150 gr. $175
With caramelized onion, double cheese, lettuce, tomato, jalapeño peppers, house pickles, and served with French fries.

CHICKEN BURGER 150 gr. $160
With caramelized onion, double cheese, lettuce, tomato, jalapeño peppers, house pickles and served with French fries.
Optional: grilled or breaded chicken.

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GRILL PLATTERS - TO SHARE

BRASA (SERVES 3-4 PEOPLE) $985
Skirt steak (200 g), Mexican chorizo (200 g), chistorra sausage (200 g), panela cheese (200 g), spring onions, cactus paddles, chicken (200 g), house guacamole, corn ribs, and beans.

BRASA (SERVES 5-6 PEOPLE) $1,385
Skirt steak 250 g, zarandeado-style grilled shrimp, Mexican chorizo 250 g, chistorra sausage 250 g, panela cheese 200 g, cactus paddles, chicken 250 g, corn ribs, guacamole, and beans.

DEL MAR (SERVES 4-5 PEOPLE) $1,150
Shrimp (300 g), octopus (300 g), fish (500 g), zarandeado-style grilled oysters and mussels, breaded shrimp (200 g), served with rice, Mexican salsa, avocado, and 3 grilled bean tacos.

SURF & TURF (SERVES 4-5 PEOPLE) $1,150
Skirt steak (500 g), zarandeado-style grilled shrimp (300 g), zarandeado-style grilled octopus (250 g), Arenal-style chorizo (200 g), served with rice, Mexican salsa, caramelized onions, and three grilled bean and cheese tacos.

PREMIUM CUTS (SERVES 4-5 PEOPLE) $1,175
Skirt steak (500 g), picanha (500 g), Arenal-style chorizo (200 g), served with salad, Mexican salsa, spring onions, and three grilled bean and cheese tacos.

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FOR THE LITTLE ONES

SPAGHETTI IN CREAMY TOMATO SAUCE 150 gr.	$110
CHEESE STICKS WITH FRENCH FRIES 200 gr.	$115
CHICKEN TENDERS WITH SWEET CORN AND FRENCH FRIES 200 gr.	$115

DESSERTS

GRILLED PLANTAIN $120
With dulce de leche, coconut ice cream, and shredded coconut.

TRADITIONAL JERICALLA (MEXICAN CUSTARD) $105

CREPES $120
Served with caramelized goat's milk caramel, vanilla ice cream, and pecans.

TRADITIONAL FLAN $115
Crumble, vanilla ice cream, and mixed berries.

CHOCOLATE CAKE $135
Served with vanilla ice cream.

ICE CREAM 100 gr. $65
Ferrero or Vainilla.

ORDER 2 DESSERTS AND ENJOY
2-FOR-1 CARAJILLO, COURTESY OF BRASA.

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El consumo de Pescados y Mariscos es responsabilidad de quien lo consume.
Nuestros platillos son preparados al momento.

BEVERAGES

SIGNATURE COCKTAILS

PIÑA TROPICAL $165
Roku Gin, pineapple cordial, and oolong tea.

SOFIA $145
Hornitos Plata Tequila, watermelon, lychee, and spearmint.

KRAKEN $155
Toki Whisky, passion fruit, and citrus.

MARGARITA REAL $150
Hornitos Cristalino Tequila, Aperol, lime, strawberry popsicle, and salt.

CAFÉ CARIBE $145
Kalore Orendain Coffee Liqueur, horchata syrup, vanilla popsicle, and a shot of espresso.

AGUAS FRESCAS

MARACUYA-NARANJA 600 ml. $65

MANGO, PIÑA Y NARANJA 600 ml. $65

HORCHATA CON FRESA $65

CITRICOS Y FRUTOS ROJOS 600ml. $70
Jugo de limón, naranja y toronja. Mezcla de frutos rojos.

LIMONADA/NARANJADA NATURAL Y MINERAL 600ml. $60

MOCKTAILS

TIKI $85
Orange juice, pineapple juice, grenadine, and citrus.

SOL DE JALISCO $85
Watermelon, lime, lychee, and spearmint.

CANTARITO VIRGEN (Non- alcoholic) $80

BERRYS BASIL SMASH $85
Mixed berries, fresh spearmint leaves, mint, tonic water, and citrus.

COCKTAILS

APEROL SPRITZ $150

PIÑA COLADA $120

BATANGA $130
El Tequileño Blanco Tequila, cola, lime, and salt.

TEJITO $145
Tequila Hornitos Plata, Hierba Buena, cítricos y Miel de agave.

MARGARITAS $140
Hornitos Plata Tequila, spearmint, citrus, and agave nectar.

GINTONIC $145
Mixed Berries, Passion Fruit, or Citrus.

CLERICOT $115

MICHELADA $140

CANTARITO $110
Classic with Hornitos Tequila.

CANTARITO 1 LT. $198
Classic with Hornitos Tequila.

CARAJILLO $160
With Licor 43.

NON-ALCOHOLIC

VASO RUSO $25

PREPARED CLAMATO 600 ml. $75

SPARKLING WATER 355 ml. $50

TABLE SPARKLING WATER 750 ml. $115

SOFT DRINK 355 ml. $50
Coca-Cola Original, Diet Coke, Coca-Cola Zero Sugar, Sprite, Mundet, Fanta, and Squirt.

COFFEE

NESPRESSO AMERICANO $45

NESPRESSO ESPRESSO $40

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BEER

CORONA CLARA O OSCURA 355 ml.	$50
PACIFICO CLARA 355 ml.	$50
MODELO ESPECIAL O NEGRA 355 ml.	$55
CORONA CERO	$50
MICHELOB ULTRA 355 ml.	$60
CUBETA CON 10 PZAS	$400
CUBETA CON 10 PZAS MODELO O MICHELOB ULTRA	$480

BLANCO TEQUILAS

	2 oz.	Bottle
HORNITOS PLATA 700 ml.	$100.00	$750.00
LOS AZULES BLANCO 700 ml.	$120.00	$900.00
3 GENERACIONES PLATA 750 ml.	$120.00	$1,000.00
ORENDAIN OLLITAS BLANCO 750 ml.	$145.00	$1,500.00
ORENDAIN 100% BLANCO 700 ml.	$110.00	$950.00
7 LEGUAS BLANCO 1000 ml.	$220.00	$2,100.00
DON JULIO BLANCO 700 ml.	$195.00	$1,950.00
ADICTIVO PLATA 750 ml.	$120.00	$1,100.00
TESORO DE DON FELIPE BLANCO 750 ml.	$310.00	$2,950.00
TEQUILEÑO PLATINUM BLANCO 750ml.	$195.00	$1,950.00
RESERVA DE LA FAMILIA PLATINO 750 ml.	$220.00	$2,100.00

HIGH-PROOF BLANCO TEQUILAS

	2 oz.	Bottle
7 LEGUAS BLANCO STILL STRENGTH 700 ml.	$260.00	$2,500.00
CARRERA BLANCO ALAMBIQUE 54% 750 ml.	$198.00	$1,900.00
TEQUILEÑO STRENGTH BLANCO 750 ml.	$200.00	$2,100.00

REPOSADO TEQUILAS

	2 oz.	Bottle
HORNITOS REPOSADO 700 ml.	$100.00	$850.00
3 GENERACIONES REPOSADO 750 ml.	$120.00	$1,100.00
TEQUILEÑO RESERVA REPOSADO 750 ml.	$190.00	$1,900.00
ADICTIVO REPOSADO 750 ml.	$125.00	$1,200.00

CRISTALINO TEQUILAS

	2 oz.	Bottle
HORNITOS CRISTALINO 750 ml.	$125.00	$990.00
3 GENERACIONES CRISTALINO 750 ml.	$150.00	$1,350.00
1800 AÑEJO CRISTALINO 700 ml.	$210.00	$2,100.00
MAESTRO TEQUILERO DOBEL DIAMANTE 700 ml.	$170.00	$1,1650.00
DON JULIO 70 700 ml.	$240.00	$2,400.00
TEQUILEÑO CRISTALINO 750 ml.	$220.00	$2,100.00

AÑEJO TEQUILAS

	2 oz.	Bottle
3 GENERACIONES AÑEJO 750 ml.	$150.00	$1,500.00
HORNITOS BLACK BARREL 750 ml.	$130.00	$1,100.00
ADICTIVO AÑEJO 750 ml.	$160.00	$1,500.00

WHISKY

	2 oz.	Bottle
J.W RED LABEL 750 ml.	$120.00	$1,050.00
J.W BLACK LABEL 750 ml.	$230.00	$2,300.00
TOKI 750 ml.	$190.00	$1,900.00
BUCHANANS MASTER 750 ml.	$250.00	$2,500.00

BOTTLE SERVICE INCLUDES THREE MIXERS.

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BRANDY

	2 oz.	Bottle
TORRES 10 700 ml.	$120.00	$1,100.00

RON

	2 oz.	Bottle
BACARDÍ BLANCO 980 ml.	$120.00	$950.00
MATUSALEM GRAN RESERVA 15 AÑOS 750 ml.	$145.00	$1,200.00

GIN

	2 oz.	Bottle
ROKU 750 ml.	$170.00	$1,600.00
TANQUERAY 750 ml.	$140.00	$1,200.00

VODKA

	2 oz.	Bottle
TITO'S HANDMADE 750 ml.	$140.00	$1,350.00

MEZCAL

	2 oz.	Bottle
400 CONEJOS JOVEN 750 ml.	$150.00	$1,350.00

AFTER-DINNER DRINKS

	2 oz.
LICOR 43 60 ml.	$140.00
KAHLÚA 60 ml.	$90.00
BAILEYS 60 ml.	$140.00
DISARONNO AMARETTO 60 ml.	$150.00
KALORE COFFEE LIQUEUR 60 ml.	$120.00

TABLE WINE

	Glass	Bottle
DON LUIS CETTO MERLOT RED WINE 750 ml.	$140.00	$650.00
LAS NUBES SELECCIÓN DE BARRICAS RED WINE 750 ml.	$150.00	$650.00

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