

## fresh seafood

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baja oysters <i>serrano &amp; cilantro mignonette, lime</i>	4 ea
komo gwey shooter <i>mezcal, oaxacan bloody mix, clamato, aleppo salt</i>	8
gulf snapper & aji amarillo aguachile <i>toasted chia seed, shiso, corn chips</i>	18
octopus aguachile negra <i>avocado, fried leeks</i>	18
poached gulf shrimp aguachile <i>cucumber and jalapeno</i>	17
yellowfin tuna crudo <i>habanero, corn chips, red onion, horseradish</i>	20
playa cóctel <i>gulf shrimp, grouper, octopus, spicy tomato &amp; limon</i>	18

## specialties de la piscina

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fajita breakfast <i>arrachera, achiote chicken or pastor fried eggs, hash browns, beans &amp; tortillas</i>	27
caesar salad <i>classic with garlic croutons &amp; white anchovy</i>	15
<i>add steak arrachera</i>	7
<i>add achiote chicken breast</i>	5
<i>add bacon wrapped gulf shrimp</i>	12
seeded granola <i>chia pudding, berries, agave, mint</i>	16
sizzling crepes flambe <i>bananas, orange, cointreau, vanilla ice cream</i>	24
tres leches french toast <i>toasted coconut &amp; berries</i>	17
chilaquiles verdes <i>sunny side ups, cilantro &amp; crema</i>	17
omelet in salsa verde <i>avocado, spinach, mushrooms, queso oaxaca</i>	18
smoked salmon tostada <i>capers, dill, grated egg, sprouts, cucumber salsa</i>	21

## snacks & appetizers

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quick salted & smashed cucumber, lime & tajine	6
proper guacamole <i>toasted pignoli, cilantro, grilled jalapeno</i>	11
queso fundido <i>queso oaxaca, monterry and cabra cheese, rajas, salsa habanero &amp; fresh flour tortillas</i>	13
<i>add chorizo verde</i>	3
piscina nachos <i>queso mixto, refried beens, sour cream, shredded cabbage, freshly made pico de gallo</i>	14
additions	
beef picadillo & fresh jalapeno	5
steak arrachera	7
achiote grilled chicken breast	5

## table top sizzling fajitas

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*served with fresh tortillas, rajas, sherry garlic - jalapeno butter, salsas, escabeche, rice & beans*

no.1 10 oz prime steak arrachera al carbon	36
no.2 12 oz pineapple & soya marinated ribeye	55
no.3 6 oz bacon wrapped filet mignon	42
no.4 achiote marinated chicken breast	22
no.5 pork al pastor	23
no.6 seasonal local vegetables & greens	22
no.7 whole maine lobster	65
no.8 jumbo gulf shrimp	33
no.9 steak arrachera & achiote chicken	42
no.10 bacon wrapped filet & jumbo gulf shrimp	52
additions	
bacon wrapped gulf shrimp	7 ea
quail diablos	5 ea
charred veal sweetbreads	13
jalapeno & oaxaca cheese rellenos	4 ea
housemade chorizo	4 ea
fried eggs	6
hashbrowns	5