



EL TIGRE

## APPETIZERS



Gyoza  
C\$350



Thai Lettuce Wraps  
(Larb Gai)  
C\$350



Bang Bang  
Shrimp  
C\$480

## SOUPS



Beef ramen  
C\$ 580



Chicken ramen  
C\$ 530



Miso soup  
C\$ 250

## DESSERTS



Brownie with  
vanilla ice cream  
C\$220



Ice cream  
C\$220



Fruit Cheesecake  
C\$220



## MENU DE SUSHI



Spicy Salmon Roll  
C\$570



California Roll  
C\$480



Spicy Tuna Roll  
C\$540



Vegetarian Roll  
C\$280



El Tigre Roll  
C\$580



Philadelphia Roll  
C\$480

## NIGIRI



Tuna  
C\$280



Salmon  
C\$280



Shrimp / Camaron  
C\$280

# MENU

## ENTRADAS / STARTERS



### Alitas de pollo 6 und.

Teriyaki, Tamarindo o Búfalo y papas fritas.

*Teriyaki, Tamarind or Buffalo and French fries.*

**C\$ 370**



### Quesadillas de Pollo.

Relleno de vegetales, queso y tomates asados y green mix.

Served with sour cream and pico de gallo.

**C\$ 370**



### Chicken Finger

Acompañada con ensalada & papas fritas

*Served with salad & french fries.*

**C\$ 370**

## PLATOS FUERTES



### Filete de Pollo a la Parrilla

Pollo a la parrilla, arroz, ensalada y tostones.

Grilled chicken, rice, salad, and fried plantains.

**C\$ 470**



### Hamburguesa de Pollo

Pollo a la parrilla, manzanas caramelizadas y queso Brie.  
Grilled chicken, caramelized apples, and Brie cheese.

**C\$ 470**



### Hamburguesa de Res

Torta de res angus de 8onz, cebollas caramelizadas, queso de cabra y panceta crocante.

8oz Angus beef burger, caramelized onions, goat cheese, and crispy bacon.

**C\$ 530**



### New York Steak

Servida con arroz , vegetales asados y salsa de tamarindo.

Served with rice, roasted vegetables, and tamarind sauce.

**C\$ 680**



### Camarones al Ajillo/ Empanizado

Acompañados con tostones, arroz y ensalada.

Served with fried plantains, rice, and salad.

**C\$ 650**



### Filete de Pescado al Ajillo/Empanizado

Acompañados con tostones, arroz y ensalada.  
Served with fried plantains, rice, and salad.

**C\$ 530**

# DRINKS

## COCKTAILS

**Aperol Spritz** C\$350

*Aperol, spritz & soda.*  
Aperol, vino espumante & soda.

**Bloody mary** C\$220

*Lime, Tabasco, Tomato, Vodka*  
*English sauce.*  
Lima, Tabasco, tomate, salsa inglesa  
de vodka.

**Campari Orange** C\$200

*Campari & orange juice.*  
Campari & jugo de naranja.

**Negroni** C\$250

*Gin, Campari & martini rosso.*

**Nica Old Fashion**

*Sugar, Angostura, Rum 5 years,*  
*soda.*  
Azúcar, Angostura, ron de 5  
años, soda.

**The Sting** C\$200

*Melon licor, Lime & Tonic water.*

**Espresso Martini** C\$200

*Coffee Espresso, Coffee Rum,*  
*Vodka, Simple Syrup*

*Café espresso, ron de café,*  
*vodka y jarabe simple.*

**Gin Tonic** C\$300

*Gin & Tonic.*

**Margarita classic or devil** C\$250

*Lime, Syrup, Triple sec & Tequila.*  
*Lima, jarabe, triple sec y tequila.*

**Mojito** C\$200

*Lime, Syrup, Mint, Rum 4 years &*  
*soda.*  
*Lima, jarabe, menta, ron de 4 años*  
*y soda.*

## SHOT + MIXER

Flor de Caña Cristalino C\$140

Flor de Caña 12 C\$200

Flor de Caña 18 C\$290

Jimador C\$200

Jack Daniels C\$200

Absolut C\$300

Fire in Texas C\$200



## CRAFT COCKTAILS

**Perfumed Fire** C\$220

*Perfume with cinamon, lime,*  
*ginger syrup & whiskey.*

*Perfume con canela, lima, jarabe de*  
*jengibre y whisky.*

**Cucumber Special** C\$250

*Lime, Cucumber syrup, Vodka*  
*& malibu.*

*Lima, jarabe de pepino, vodka y*  
*malibú.*

**High Tide** C\$220

*Lime, syrup, pineapple, rum &*  
*amaretto*

*Lime, syrup, pineapple, rum &*  
*amaretto*

## HARD SELTZER

**Cervecería/Flor de Caña** C\$100

## LOCAL BEERS

**Toña/Victoria** C\$100

## IMPORTED BEERS

**Heineken/Sol** C\$180

**Miller** C\$150

## WINE

**Red Wine** C\$200

**White Wine** C\$200

**Sparkling** C\$200

**Bottle** C\$800

*Taxes are not included (Los impuestos no están incluidos).*





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*La Jolla*  
De Guasacate



Contact Us

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# MENU

## BREAKFAST



### Nica Breakfast

Gallo pinto, maduros fritos, frite cheese, crema, Eggs

C\$ 270



### Desayuno Americano

Served with toast and bacon jam, potatoes, roasted tomato and Eggs.

C\$ 340



### Pancakes with Chantilly

Served with blueberry and strawberry syrup, butter, and Chantilly cream.

C\$ 280



### Omelette

Served with vegetables, mozzarella cheese, roasted tomato and a green salad.

C\$ 300



### Ranchero

Served with fried eggs, corn tortillas, ranchera sauce, grated Nica cheese, and avocado.

C\$ 340



### Roasted Bread

Served with fried bread, sugar, Chantilly cream, blueberry/strawberry syrup or honey.

C\$ 250



### Fruits with Granola

Served with watermelon, pineapple, papaya, granola, and honey or yogurt.

C\$ 200



## SMOOTHIES

### Green Power

*Spinach, cucumber, green apple, lemon, ginger*

**C\$180**

### Choco Banana Peanut Butter

*Banana, peanut butter, oats, almond milk, cacao chocolate*

**C\$220**

### Berry Blast

*Straw berry, blueberry, raspberry and yogurt*

**C\$360**

## HEALTHY DRINKS

### Tumeric Ginger & Citrus Shot

**C\$120**

### Fresh Lemonade

**C\$100**

### Watermelon

**C\$ 100**

### Gingerwater Cocktail

**C\$120**

## COFFEE

Espresso  
**C\$72**

Americano  
**C\$90**

Cappuccino  
**C\$ 130**

Latte  
**C\$130**

Esc Frappe  
**C\$150**

Affogato Esc  
**C\$180**

Cappuccino

## NATURAL TEA C\$90

Chamomile

Lemon Grass

Black