



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
570



California Roll
480



Spicy Tuna Roll
540



Vegetarian Roll
280



El Tigre Roll
580



Philadelphia Roll
480

NIGIRI



Tuna
280



Salmon
280



Shrimp / Camaron
280



Check out our events!

Scan the QR code to see all our upcoming events
on our website.

LaJolla
De Quasacate



Contact Us

+505 5503-1484
reservations@lajollanica.com



MENU

BREAKFAST



Nica Breakfast

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

270



Desayuno Americano

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

340



Pancakes with Chantilly

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

280



Omelette

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

300



Ranchero

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

340



French toast

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

250



Fruits with Granola

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

200

MENU

ENTRADAS / STARTERS



Alitas de pollo 6 und.

Teriyaki, Tamarindo o Búfalo y papas fritas.

Teriyaki, Tamarind or Buffalo and French fries.

370



Quesadillas de Pollo.

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

Served with sour cream and pico de gallo.

370



Chicken Finger

Acompañada con ensalada & papas fritas

Served with salad & french fries.

370

PLATOS FUERTES



Filete de Pollo a la Parrilla

Pollo a la parrilla, arroz, ensalada y tostones.

Grilled chicken, rice, salad, and fried plantains.

470



Hamburguesa de Pollo

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

470



Smash Burger

Torta de res angus de 8onz, Queso y panceta crocante.

8oz Angus beef burger, cheese, and crispy bacon.

530



New York Steak

Servida con arroz , vegetales asados y salsa de tamarindo.

Served with rice, roasted vegetables, and tamarind sauce.

680



Camarones al Ajillo/ Empanizado

Acompañados con tostones, arroz y ensalada.

Served with fried plantains, rice, and salad.

650



Filete de Pescado al Ajillo/Empanizado

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

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).





SMOOTHIES

Green Power

Spinach, Menta, Lemon, Bok Choy, Ginger, Honey, Orange Juice

220

Choco Banana Peanut Butter

Banana, Peanut butter, Milk, Cocoa, Honey

220

Fresco Tropical

Pasion Fruit, Orange Juice, Pineapple, Honey

220

*Add an extra shot of protein in your smoothie

HEALTHY DRINKS

Homemade Juice

100

Citrus Tumeric Ginger Shot

120

COFFEE

Espresso

72

Americano

90

Cappuccino

130

Latte

130

Ice Coffee

150

Salty Canedian

Butter, Simple Syrup, Double Espresso, Milk

NATURAL TEA

Chamomile

90

Lemon Grass

90

Black

90

Gingerwater

120