



ERIZO®

ENGLISH

SEAFOOD TIJUANA STYLE

Inspired by the flavor and style of Tijuana's gastronomy, Erizo is a casual, comfortable and fun restaurant where you can enjoy the best seafood in town, Mexican craft beer, exquisite cocktails and taste the best wines in the heart of the Mayan Riviera.



* PLATINUM *

APPETIZERS

~~~~~ TO CHOOSE ~~~~~

### GUACAMOLE

### TUNA TOSTADA\*

Ponzu, habanero cream, red onion, tomato, cucumber, cilantro, avocado, and dehydrated green onion

### TIJUANA STYLE TACO

Grilled octopus, spicy shrimp, beef jerky, beans, cheese, avocado and pico de gallo

## MAIN COURSE

~~~~~ TO CHOOSE ~~~~~

FISH FILLET 7 oz

Preparations:

- **Breaded:** With roasted vegetables and tzatziki
- **Grilled:** With white rice and roasted vegetables
- **Garlic:** Grilled with garlic chips and fried guajillo chili, white rice with veggies and roasted chayote
- **Zarandeado style:** Grilled with house creamy sauce, grilled spring onions, and white rice with veggies

WHOLE SHRIMPS 13 oz 🌶️🌶️

Preparations:

- **Garlic sautéed:** With white rice with vegetables and house salad
- **Zarandeado style:** With white rice with vegetables and house salad
- **Mezquite grilled style:** With lemon
- **Spicy:** With white rice with veggies

GRILLED SALMON IN MORITA SAUCE 7 oz 🌶️

With mashed plantain and roasted vegetables

ROASTED CHICKEN 9 oz

Cambray potatoes seared in olive oil with rosemary, pot beans, and garlic

DESSERTS

~~~~~ TO CHOOSE ~~~~~

### CORN BREAD

### LEMON PIE

**\$650 MXN**

PRICE PER PERSON



Spicy 🌶️ This menu only applies to groups of 10 or more people | All prices include taxes | \*Consumption of raw products is under your responsibility SSA. | Gratuity and beverages are not included.

# BLACK<sup>®</sup>

## APPETIZERS

~~~~~ TO CHOOSE ~~~~~

ERIZO CARPACCIO* 4 oz

Sliced octopus, sliced beef tenderloin, salt-cured nopales, chiltepin dressing, and pickled onions

TIJUANA STYLE COCKTAIL 4 oz

Shrimp, special sauce, Mexican sauce, avocado, and seafood juice

OYSTERS:

- **KUMAMOTO** 6 pcs
- **KUMIAI** 6 pcs
- **GRANJA** 6 pcs

MAIN COURSE

~~~~~ TO CHOOSE ~~~~~

### OCTOPUS 9 oz

Preparations:

- **Wood roasted:** Peanut, chili, ponzu butter, cilantro, and white rice with veggies
- **Grilled:** With roasted garlic paste, mashed potatoes, lemon, and cilantro

### WHOLE SHRIMPS 13 oz

Preparations:

- **Garlic sautéed:** With white rice with vegetables and house salad
- **Zarandeado style:** With white rice with vegetables and house salad
- **Mezquite grilled style:** With lemon
- **Spicy:** With steamed rice

### BASS IN MIXE CHILI ADOBO 7 oz

Over a bed of esquites with shrimp

### ROASTED CHICKEN 9 oz

Cambray potatoes seared in olive oil with rosemary, garlic and thyme

## DESSERTS

~~~~~ TO CHOOSE ~~~~~

FLAN

LEMON PIE

\$1,000 MXN
PRICE PER PERSON



Spicy  This menu only applies to groups of 10 or more people | All prices include taxes | *Consumption of raw products is under your responsibility SSA. | Gratuity and beverages are not included.

OPEN BAR

REGULAR

\$600

PRICE PER PERSON
(\$300 MXN ADDITIONAL HOUR)

RUM: Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced

VODKA: Absolut Azul, Smirnoff, Smirnoff Tamarindo

MEZCAL: Unión, 400 Conejos Espadín Joven, 400 Conejos Espadín Reposado

TEQUILA: Cuervo Tradicional Plata, Cuervo Tradicional Reposado, Patrón Cristalino, Patrón Silver

WHISKY: Bulleit Bourbon, JW Red Label, Jack Daniel's

GIN: Tanqueray, Beefeater, Puerto de Indias Strawberry

LIQUEUR: Baileys

BRANDY: Torres 10

BEER: National and International

MIXOLOGY: From the house

NOT INCLUDED: Wine, bottled water, energy drinks



OPEN BAR

PREMIUM

\$850

PRICE PER PERSON
(\$425 MXN ADDITIONAL HOUR)

RUM: Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana Club 7Y, Zacapa Centenario 23Y

VODKA: Smirnoff, Smirnoff Tamarindo, Absolut Azul, Stolichnaya, Ketel One Original

MEZCAL: Unión, 400 Conejos Espadín Joven, 400 Conejos Espadín Reposado, Montelobos Espadín

TEQUILA: Don Julio Blanco, Don Julio Reposado, Maestro Dobel Diamante, Cuervo Tradicional Reposado, Cuervo Tradicional Plata, 1800 Cristalino, Herradura Reposado, Patrón Cristalino, Patrón Silver

WHISKY: Buchanan's 12Y, Jack Daniel's, JW Black Label, JW Red Label, Bushmills Black Bush, Bulleit Bourbon, Dewars 12Y

GIN: Tanqueray, Bombay Sapphire, Hendrick's, Beefeater, Puerto de Indias Strawberry

COGNAC: Hennessy VS

LIQUEUR: Baileys

BRANDY: Torres 10

BEER: National and International

MIXOLOGY: From the house

NOT INCLUDED: Wine, bottled water, energy drinks



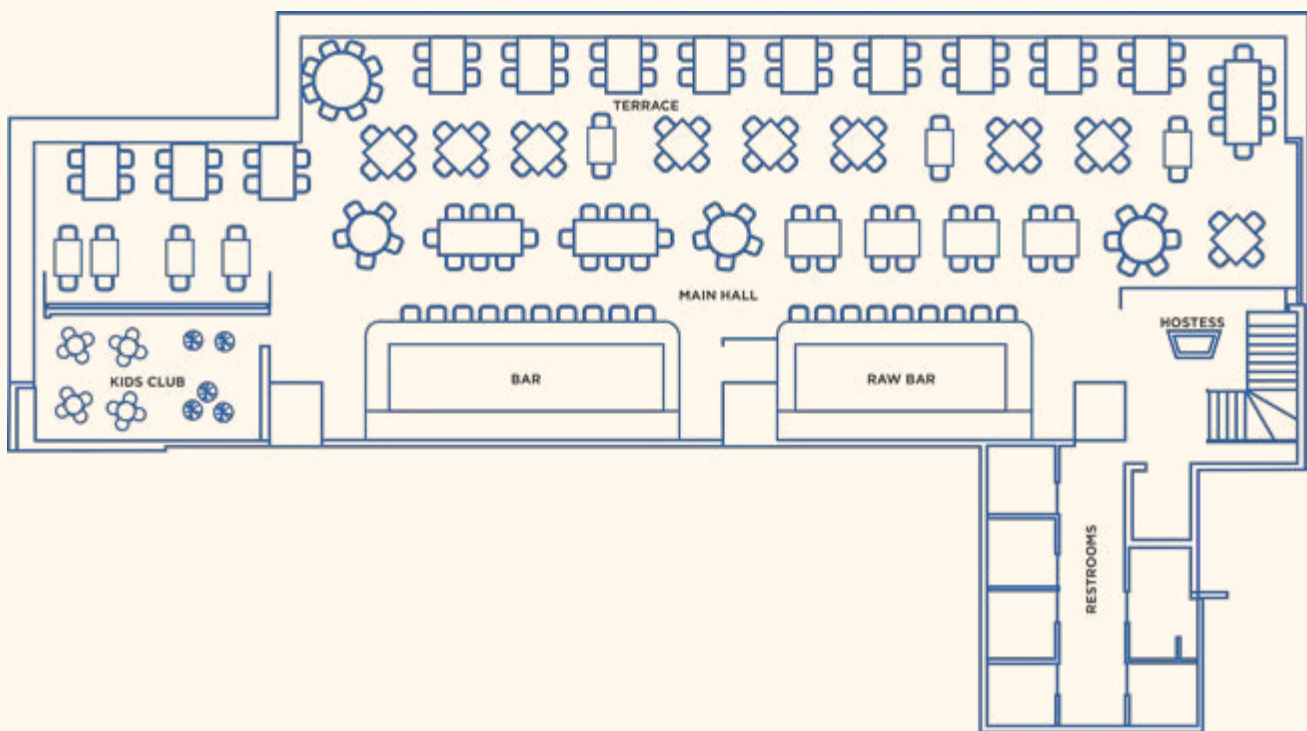
*Mixing energy drinks with alcohol is under the responsibility of the consumer. The establishment shall not be liable for mixing and or the consumption of energy drinks with alcohol. Avoid the excess. 2 hours of open bar minimum consumption, includes mixers. Does not include 15% service. This menu applies to groups of more than 10 consumers. All our prices include VAT. Prices are in Mexican pesos. EZCUN090924



LOCATION



CAPACITY



TOTAL:
220 people

SALES & GROUPS



ventas@andermail.com

(998) 840 7183/84

SALES DIRECTOR



Juan Carlos Garza

juancarlos.garza@grupoandersons.com

(55) 1841 8016

Proud Member

GRUPO
ANDERSON'S
EST. 1963

TTOS

Harry's

PORFIRIO'S

BAK'

EL BOUT ROE

LA VICENTA

IROOF

Golden Quality

Señor Frijoles

Fresh

Nicoletta

ERIZO