



ERIZO®

POSDAS

ENGLISH



A stylized illustration of a beach scene. In the foreground, a woman with dark hair and a blue bikini top is sitting on a large, yellow and white scallop shell. She is holding a large, dark fish. The background features several palm trees, waves crashing on the shore, and several seagulls flying in the sky. The overall style is reminiscent of mid-century modern graphic design.

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

APPETIZER

~~~~~ 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

## ENTRÉE

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

FISH FILLET 7 oz

Preparations:

- Breaded
- Grilled
- Garlic
- Zarandeado style

WHOLE SHRIMPS 13oz

Preparations:

- Garlic sautéed
- Zarandeado style
- Mezquite grilled style
- Spicy

GRILLED SALMON IN MORITA SAUCE 7 oz

With mashed plantain and roasted vegetables

ROASTED CHICKEN 9 oz

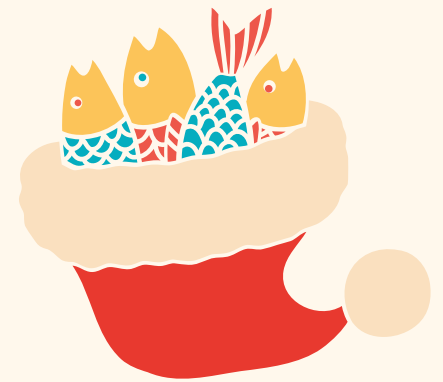
Cambay potatoes seared in olive oil with rosemary, pot beans, and garlic

APPETIZER

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

### CORN BREAD

### LEMON PIE

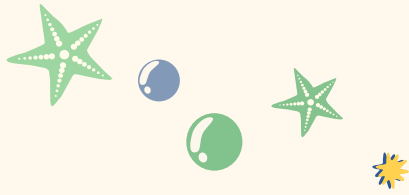


**\$650 MXN**

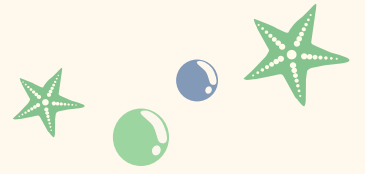
PRICE PER PERSON



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



## APPETIZER

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

ERIZO CARPACCIO* 4 oz

Octopus salami slices, beef fillet slices, salt-cured nopales, chiltepín dressing, and pickled onion

MIXED TIJUANA STYLE COCKTAIL 4oz

With special sauce, Mexican salsa, avocado, and seafood juice

OYSTERS:

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

ENTRÉE

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

### OCTOPUS 9oz

Preparations:

- Wood roasted: Peanut, chili, ponzu butter, cilantro and steamed rice
- Grilled: With shrimp broth and avocado

### WHOLE SHRIMPS 13oz

Preparations:

- Garlic sautéed
- Zarandeado style
- Mezquite grilled style
- Spicy

### BASS IN MIXE CHILI ADOBO 7 oz

Over a bed of esquites with shrimp

### ROASTED CHICKEN 9 oz

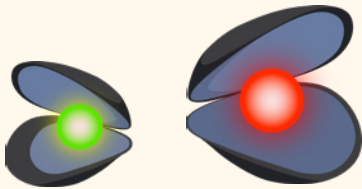
Cambray potatoes seared in olive oil with rosemary, garlic and thyme

## DESSERT

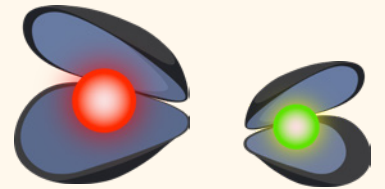
~~~~~ TO CHOOSE ~~~~~

FLAN

LEMON PIE



\$1,000 MXN
PRICE PER PERSON



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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

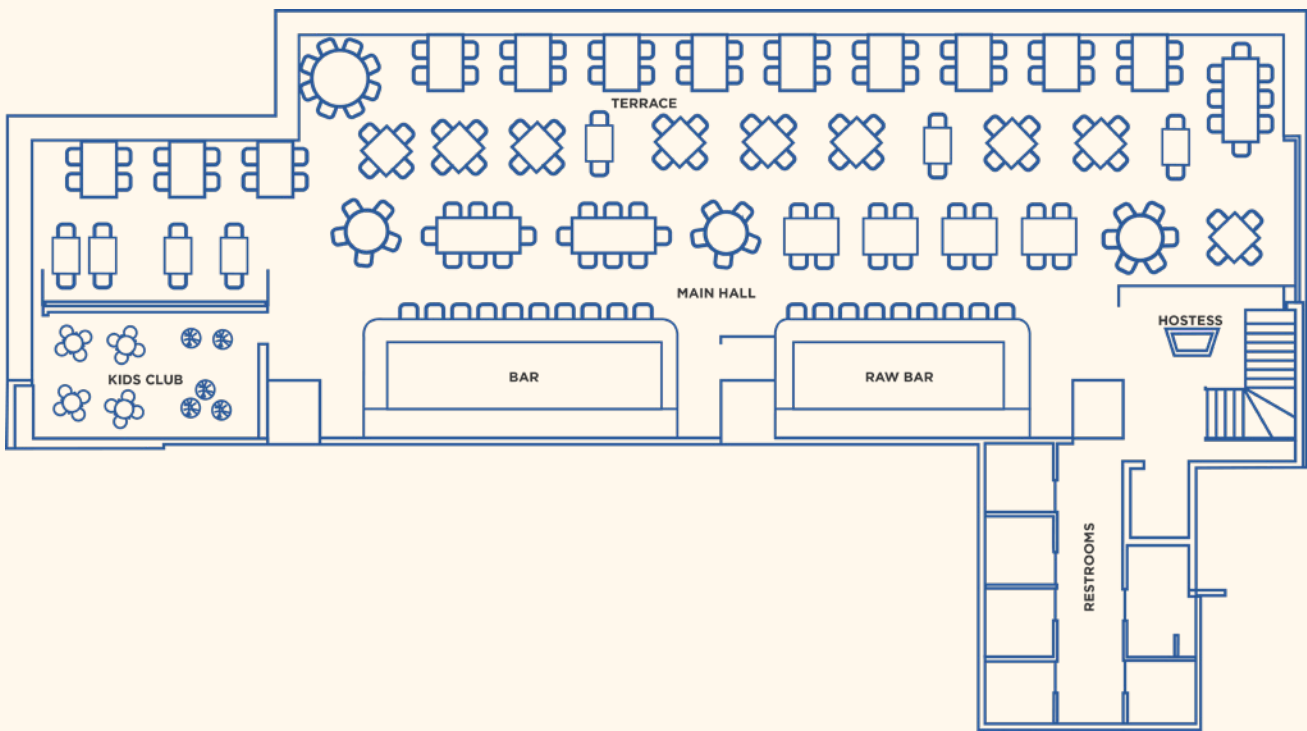
PRICE PER PERSON
(\$425 MXN ADDITIONAL HOUR)

- 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. EZCUN290923

RESTROOMS



TOTAL:
220 people

LOCATION



SALES & GROUPS

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SALES DIRECTOR

Juan Carlos Garza

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GRUPO
ANDERSON'S
EST. 1963

EL PORTEÑO

TITOS

Harry's

PORFIRO'S

BAK'

CAO

EL BOND ADE

LA VICENTA

H I ROOF

Carlisa's

Señor Frog's

Fred's

Nicoletta

ERIZO



ERIZO[®]

MERRY
CHRISTMAS

