

ceviches

for its quality, authenticity and flavor, our ceviches are made with corvina

NUEVO SHRIMP sm./lrg.
aji amarillo, ginger, soy, lime & grape seed oil 11/23

MEXICANO
corvina, tomato, red onion, jalapeño, cilantro & lime 12/24

PERUANO
corvina, rocoto, corn & sweet potato 12/24

BLACK MARKET
shrimp, calamari, corvina, nuevo sauce, sweet potato, corn & red onion 12/24

VUELVE A LA VIDA
shrimp, calamari, octopus & corvina in spicy tomato sauce 12/24

TIRADITO LIMA
tuna, nuevo sauce and red pepper criolla 24

TIRADITO ORIENTAL
tuna, ginger-jalapeño sauce, avocado and cucumber criolla 24

TUNA NIKKEI
tuna, avocado, tomato, red bell pepper, pumpkin seeds and jalapeño leche de jaguar 24

add crunchy calamari +5

extras | **CHIPS & SALSA** 2.5
CANCHITAS 6

soups & salads

CILANTRO SOUP 9 | **BLACK BEAN SOUP** 9

CELIA’S SALAD
iceberg, romaine, black bean vinaigrette, tomato, cilantro, jalapeño dressing, avocado, peppers & crispy tortilla 15

TIJUANA CAESAR
romaine, parmesan, anchovy and croutons 15

LETTUCE WRAPS
iceberg, carrots, cabbage, sesame seeds and chipotle aioli 15

QUINOA SALAD
quinoa, cole slaw, red bell peppers, avocado, pickled red onions, pumpkin seeds and mango 16

ADD: chicken +8 | salmon +9 | mahi +9 | skirt +9
tuna +10 | octopus +10 | shrimp +10

appetizers

GUACAMOLE
made to order, merken, pork rinds & corn chips 15
add crispy steak bites +8

THREE CHEESE QUESADILLA
gouda, manchego and mozzarella, caramelized onions & corn 12/19

SMOKED FISH CROQUETAS
aji panca & aji amarillo aioli 7/13/20

FRIED CALAMARI
frontera sauce (aji amarillo & guajillo) 15

QUESO FUNDIDO
melted cheese, onion & corn, flour tortillas 15
add: chorizo +3 | cochinita +3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

SEASONAL SPECIALTIES

FRESH WHOLE SNAPPER
with salsa dorada, served with assorted pickles 35

CHURRASCO GAUCHO
criolla potatoes & merken sauce 36

PORK PERNIL
yuca fries, guava sauce & sour orange mojo 28

CHICKEN PATAGONIA
tropical criolla & jerk aioli 26

grilled / plancha

CHURRASCO merken sauce 31 add giant shrimp +4
PICANHA ADOBADA chimichurri 29 add giant shrimp +4
BIFE DE LOMO Venezuelan guasacaca 29 make it fundido +8
SALMON 3 chile sauce 28
MAHI MAHI chipotle aioli 23
SHRIMP AJILLO sour orange mojo 27
OCTOPUS merken & aji amarillo 26

CHOICE OF: french fries | rice & beans | celia’s salad
caesar salad | grilled veggies | quinoa salad

jaguar classics



LOMO SALTADO
tomato, potato, red onion, asian sauce, fried egg 29

SALMON NORMA
heart of palm, corn, sweet potato & lime butter sauce 29

FRIED RICE CHAUF
veggies, aji panca & fried egg 20
add: chicken +8 | salmon +9 | mahi +9 | skirt +9
tuna +10 | octopus +10 | shrimp +10

ARROZ CON MARISCOS
aji amarillo cream & saffron sauce 34
options: mixed seafood | mahi mahi | salmon | octopus

tacos & burgers

STEAK TACOS chopped steak, salsa roja, pico de gallo & guacamole 23 make it fundido +8

FISH TACOS grilled mahi, slaw, chipotle aioli 22

PORK TACOS pulled pork roasted with achiote, pickled red onions & guacamole 19

VEGAN TACOS quinoa, red pepper, onions, zucchini & poblano pepper 19

CHEESEBURGER gouda cheese, lettuce, tomato, red onion, chipotle ketchup & french fries 17
add: bacon +3 | chorizo +3 | guac +2 | egg +2

GRILLED CHICKEN SANDWICH
chicken breast, mixed greens, tomato and aji amarillo aioli 17
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GRILLED CHICKEN SANDWICH
chicken breast, mixed greens, tomato and aji amarillo aioli 17
add: bacon +3 | chorizo +3 | guac +2 | cheese +2

cocktails

SIGNATURE COCKTAILS

- PALOMA SOUR**
tequila blanco, grapefruit, lime, agave, egg white, pomp & whimsy 16
- JAMAICA MULE**
flor de jamaica infused pisco, ginger, lime, agave 15
- TAMARINDOWSKI**
vodka, tamarind, lime, maraschino liqueur 15
- MULA FRESCA**
mezcal, lime, ginger, agave, sal de gusano rim 15
- GUAYABERA**
ron blanco, guava, lime, pineapple, orgeat 16
- MEXICO OVER MELON**
mezcal or tequila, lime, fresh watermelon-lychee purée, spicy rim 15

LOS CLÁSICOS

- MARGARITA**
tequila blanco, triple sec, lime, azucar 14
- MOJITO**
light rum, lime, hierbabuena, azucar, soda water 14
- PISCO SOUR**
pisco, lime, egg whites, azucar, bitters 14
- CAIPIRINHA**
cachaça, lime, azucar 14

MAKE IT SPICY OR FRUIT FLAVORED (add \$1)

CERVEZAS

- CORONA** 8
- CORONA LIGHT** 8
- LA TROPICAL ORIGINAL** 8
- DOS EQUIS LAGER** 8
- NEGRA MODELO** 8
- VICTORIA** 8
- PACIFICO** 8
- ACE PINEAPPLE CIDER** 8
- MODELO ESPECIAL** 8
- JAI ALAI IPA** 8
- CUSQUEÑA** 8

MAKE IT A MICHELADA! (add \$1)
MICHELADA CUBANA! (add \$2)

DRAFT

- MONOPOLIO LAGER CLARA** 10
- MONOPOLIO LAGER NEGRA** 10
- MONOPOLIO IPA ESPECIAL** 10

WINES BY THE GLASS

- SPARKLING** brut / rosé 13
- WHITE** sauvignon blanc / pinot grigio / white blend 13
- ROSÉ** 13
- RED** carménère / cabernet / pinot noir / malbec 14

SANGRIA

13 / 25 / 35

desserts

- PALOMAS DE CAJETA** hazelnuts, sliced fresh bananas & peach flavored mascarpone cream cheese, wrapped in a crêpe served with vanilla ice cream and dulce de leche 10
- FLAN DE QUESO** a traditional cheese flan with an incredible texture served with almond & raisin praline 10
- CHOCOLATE CAKE** spongy chocolate outside with a warm, rich flowing chocolate inside and spicy caramelized almonds, with a scoop of vanilla ice cream 10
- CHEESECAKE CON DULCE DE LECHE** fluffy, creamy cheesecake with “galleta maria” crust, topped with dulce de leche and spicy caramelized hazelnuts 10
- BREAD PUDDING** Gloria’s style with caramel and vanilla ice cream 10

after dinner drinks

COFFEE

- ESPRESSO**
- MACCHIATO**
- CORTADITO**
- CAPPUCCINO**
- LATTE**
- ICED COFFEE**
- CUBAN COFFEE**

HOT TEA

ASSORTED

DIGESTIFS

- LIMONCELLO** 12
- AMARETTO** 13
- PORT** 22
- SAMBUCA** 12
- SHERRY** 22

COCKTAILS

- CARAJILLO**
licor 43, espresso, nixta licor de elote 14
- ESPRESSO MARTINI** 16

LUNCH SPECIALS

11 am to 3 pm Mon-Fri except holidays \$22
includes: fresh natural fruit water and a sweet spoon bite

- CHOPPED CELIA’S SALAD** iceberg & romaine, black bean vinaigrette, tomato, cilantro, jalapeño dressing, avocado, peppers & crispy tortilla with grilled chicken breast
- CHILAQUILES** tortilla casserole, cheese, cream, onion, fried eggs
- TIJUANA CAESAR SALAD** romaine, grilled chicken breast, parmesan & croutons
- THREE CHEESE QUESADILLA** grilled chicken breast, gouda, manchego & mozzarella
- FRESH FISH SANDWICH** seared fish of the day on a bun with watercress, tomato & guacamole
- QUINOA SALAD** quinoa, cole slaw, red bell peppers, avocado, pickled red onions, pumpkin seeds & mango w/ grilled chicken breast
- JAGUAR’S FAMOUS ANGUS CHEESEBURGER** with chorizo, lettuce, tomato, red onion & french fries
- FRIED RICE CHAUF**a veggies, aji panca & fried egg
add: chicken +8 | salmon +9 | mahi +9 | skirt +9 | tuna +10
octopus +10 | shrimp +10
- GRILLED CHICKEN SANDWICH** chicken breast, mixed greens, tomato, and aji amarillo aioli

booze

Happy Hour “Hora Jaguar” 4PM - 7PM
all classic cocktails 50% off regular prices (holidays excluded)

CAIPIRINHA

cachaça, lime, azucar

MOJITO

light rum, lime, hierbabuena, azucar, soda water

MARGARITA

tequila blanco, triple sec, lime, azucar

PISCO SOUR

pisco, lime, egg whites, azucar, bitters

MEZCALTINI

mezcal, triplesec, lime juice

MAKE IT SPICY OR FRUIT FLAVORED (add \$1)

BEERS / WINE BY THE GLASS / 50% off regular prices

bites

all happy hour bites: \$8 (only available at the bar)

TACOS DE PACHOLA

THREE CHEESE QUESADILLAS

FRIED CALAMARI

JALEA DE POLLO

½ PORTION GUACAMOLE

CEVICHE TOSTADAS

our daily special

