

ceviches



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

*CEVICHE SAMPLER

try 4 small portions of our most popular ceviches 22

NUEVO SHRIMP

sm./lrg. aji amarillo sauce 15/26

*MEXICANO

corvina, tomato, red onion, jalapeño-cilantro sauce 15/26

*PERUANO

corvina, lime, rocoto, sweet potato, red onion, giant corn & cilantro 15/26

*BLACK MARKET

shrimp, calamari, corvina, aji amarillo sauce, sweet potato, corn, cilantro & red onion 15/26

*VUELVE A LA VIDA

shrimp, calamari, octopus, corvina in spicy tomato sauce with red onion and cilantro 15/26

*TIRADITO LIMA

tuna, aji amarillo sauce and red pepper criolla salad 26

*TIRADITO ORIENTAL

tuna, ginger-jalapeño sauce, avocado & cucumber criolla salad 26

*TUNA NIKKEI

tuna, avocado, tomato, red bell pepper, pumpkin seeds and jalapeño leche de jaguar 26

add crunchy calamari +6

extras

CHIPS & SALSA 3

CANCHITAS 6

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

jaguar classics



PORK PERNIL

roasted pork, guava sauce, sour orange mojo and yuca fries 33

CHICKEN COSTEÑO

roasted half chicken, tropical salad, jerk spice aioli & french fries 29

LOMO SALTADO

tomato, potato, red onion, asian sauce, fried egg 31

SALMON NORMA

heart of palm, corn, sweet potato & lime butter sauce 31

FRIED RICE CHAUFA

veggies, aji panca & fried egg 24

**add: chicken +8 | salmon +9 | mahi +9 | skirt 4oz +9
tuna +10 | octopus +10 | shrimp +10**

ARROZ CON MARISCOS

aji amarillo cream & saffron sauce 38

options: mixed seafood | mahi mahi | salmon | octopus

SEASONAL SPECIALTIES

FISH ESCABECHE

sea bream, calamari and peppers escabeche 40

BRAISED ROPA VIEJA (for 2)

brisket, peppers & olives sofrito, plantains, rice & beans 58

PRAWNS ENCOCADO

tiger prawns, mote sucio (sautéed corn & chorizo), coconut sauce 48



appetizers

GUACAMOLE

made to order, merken, pork rinds & corn chips 18
add crispy steak bites +10

THREE CHEESE QUESADILLA

gouda, manchego and mozzarella, caramelized onions & corn 15/22

SMOKED FISH CROQUETAS

aji panca & aji amarillo aioli 7/14/21

FRIED CALAMARI

frontera sauce (aji amarillo & guajillo) 18

QUESO FUNDIDO

melted cheese, sautéed onions, corn, poblano peppers,
flour tortillas 16 **add: chorizo +4 | pulled pork +4**

soups & salads

CILANTRO SOUP 10 | **BLACK BEAN SOUP** 9

CELIA'S SALAD

iceberg, romaine, black bean vinaigrette, tomato, cilantro,
jalapeño dressing, avocado, peppers & crispy tortilla 16

TIJUANA CAESAR

romaine, parmesan, anchovy and croutons 16

LETTUCE WRAPS

iceberg, carrots, cabbage, peppers, sesame seeds & chipotle aioli 16

QUINOA SALAD

quinoa, coleslaw, red bell peppers, avocado, pickled red
onions, pumpkin seeds and mango 16

**ADD: chicken +8 | salmon +9 | mahi +9 | skirt 4oz +9
tuna +10 | octopus +10 | shrimp +10**

grilled / plancha

CHURRASCO merken sauce 36 **add giant shrimp +4**

PICANHA ADOBADA chimichurri 34 **add giant shrimp +4**

BIFE DE LOMO Venezuelan guasacaca 34 **make it fundido +8**

SALMON 3 chile sauce 31

MAHI MAHI chipotle aioli 26

SHRIMP AJILLO sour orange mojo 31

OCTOPUS merken & aji amarillo 31

**CHOICE OF: french fries | yuca fries | rice & beans | celia's salad
caesar salad | grilled veggies | quinoa salad | sweet plantains**

Additional Sides +9

tacos & burgers

STEAK TACOS chopped steak, salsa roja, pico de gallo
& guacamole 25 **make it fundido +8**

FISH TACOS grilled mahi, slaw, chipotle aioli 24

PORK TACOS pulled pork roasted with achiote, pickled red
onions & guacamole 22

VEGAN TACOS quinoa, red pepper, onions, zucchini 20

CHEESEBURGER gouda cheese, lettuce, tomato, red onion,
chipotle ketchup & french fries 20
add: bacon +4 | chorizo +4 | guac +3 | egg +2

GRILLED CHICKEN SANDWICH

chicken breast, mixed greens, tomato and aji amarillo aioli
& french fries 19
add: bacon +4 | chorizo +4 | guac +3 | cheese +2

cocktails



after dinner drinks

SIGNATURE COCKTAILS

PALOMA SOUR

tequila blanco, grapefruit, lime, agave, egg white, pomp & whimsy 19

TAMARINDOWSKI

vodka, tamarind, lime, maraschino liqueur 18

MULA FRESCA

mezcal, lime, ginger, agave, sal de gusano rim 19

GUAYABERA

ron blanco, guava, lime, pineapple, orgeat 19

MEXICO OVER MELON

mezcal or tequila, lime, fresh watermelon-lychee purée, spicy rim 19

COSTA VERDE

gin, cucumber, elderflower liqueur, lime & pineapple juice 19

MEZCALTINI

mezcal, triple sec, lime juice 19

CHAMPETA

mezcal or tequila, agave, lime, nixta liqueur, orange juice 18

LOS CLÁSICOS

MARGARITA

tequila blanco, triple sec, lime, azucar 17

MOJITO

light rum, lime, hierbabuena, azucar, soda water 17

PISCO SOUR

pisco, lime, egg whites, azucar, bitters 17

CAIPIRINHA

cachaça, lime, azucar 17

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

COFFEE \$4

ESPRESSO

MACCHIATO

CORTADITO

CAPPUCCINO

LATTE

ICED COFFEE

CUBAN COFFEE

HOT TEA \$3.5

ASSORTED

DIGESTIFS

LIMONCELLO 14

AMARETTO 14

PORT 22

SAMBUCA 15

SHERRY 22

COCKTAILS

CARAJILLO

licor 43, espresso, nixta licor de elote 17

ESPRESSO MARTINI 19

HOT LUNCH \$24

A quick, delicious lunch at a friendly neighborhood price.

Our daily creation for a quick & delicious lunch. Includes a soup, salad, entrée, fresh agua fresca & a sweet spoon bite dessert! Designed to come out in about 10 minutes, so you can get back to the office in time.

Scan below to find out more



EVENTS SPACE

Celebrate your special moments with us.

Our semi private dining area, with colorful muraled walls and extraordinary paintings by renowned artist Dionisio Ceballos creates an inviting, contemporary setting to host your next special event.

Scan below to find out more





LUNCH SPECIALS

11 am to 3pm Mon-Fri except holidays \$24
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 veggies, aji panca, grilled chicken & fried egg

GRILLED CHICKEN SANDWICH chicken breast, mixed greens, tomato, and aji amarillo aioli

CERVEZAS

- CORONA** 9
- CORONA LIGHT** 9
- LA TROPICAL ORIGINAL** 9
- DOS EQUIS LAGER** 9
- NEGRA MODELO** 9
- VICTORIA** 9
- PACIFICO** 9
- MODELO ESPECIAL** 9
- JAI ALAI IPA** 9
- CUSQUEÑA** 9
- CHARRO** 9

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** chardonnay / sauvignon blanc / pinot grigio / torrontés 13
- ROSÉ** 13
- RED** carménère / cabernet / pinot noir / malbec 14

SANGRIA

13 / 25 / 35

booze

Happy Hour “Hora Jaguar” 4pm to 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, triple sec, 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

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 12

FLAN DE QUESO

a traditional cheese flan with an incredible texture served with almond & raisin praline 11

CHOCOLATE CAKE

spongy chocolate outside with a warm, rich flowing chocolate inside and spicy caramelized almonds, with a scoop of vanilla ice cream 11

CHEESECAKE CON DULCE DE LECHE

fluffy, creamy cheesecake with “galleta Maria” crust, topped with dulce de leche and spicy caramelized hazelnuts 12

BREAD PUDDING

Gloria’s style with caramel and vanilla ice cream 11

HAVE ANY DESSERT AS A SPOON BITE \$2

undecided? try more than one!

brunch

Weekends 11am to 3pm

CHIVITO URUGUAYO

brisket sandwich, cheese, grilled onions & peppers,
fried egg, lettuce, tomato, wedge potatoes, chimichurri aioli 20

HUEVOS RANCHEROS

tortillas, fried eggs, salsa ranchera, black beans 15

CACHAPANCAKES

sweet corn cachapas, maple syrup & banana 17

CHILAQUILES

crispy tortilla bits, choice of salsa ranchera or verde, fried eggs,
onions, cheese & crema 15

YUCATAN BREAKFAST

achiote braised pulled pork, poached eggs, pickled onions
& guacamole 15

PAN CON MADUROS

crispy, custardy toast, leche quemada, cream, maduros 16

bites

all brunch bites: \$8

FRUIT PLATE

fruit of the day

CREMITA DE MAIZ

cold coconut-corn porridge, tropical fruits, caramelized nuts

MIGAS CON HUEVO

crispy tortilla bits, soft scrambled eggs

MOTE PILLO

sautéed giant corn, soft scrambled eggs

JAGUAR HASH

maduros, yuca, chorizo (add fried egg +2)