

ceviches

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

*CEVICHE SAMPLER

try 4 small portions of our most popular ceviches 24

NUEVO SHRIMP

aji amarillo sauce 15/26

sm./lrg.

*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 17/28

*VUELVE A LA VIDA

shrimp, calamari, octopus, corvina in spicy tomato sauce with red onion and cilantro 17/28

*TIRADITO LIMA

tuna, aji amarillo sauce and red pepper criolla salad 28

*TIRADITO ORIENTAL

tuna, ginger-jalapeño sauce, avocado & cucumber criolla salad 28

*TUNA NIKKEI

tuna, avocado, tomato, red bell pepper, pumpkin seeds and jalapeño leche de jaguar 28

add crunchy calamari +6



grilled / seared

all grilled/seared entrées include one side of your choice
additional sides — \$9 each

CHURRASCO merken sauce 38 **add giant shrimp +4**

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

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

SALMON SEARED 3 chile sauce 31

MAHI MAHI SEARED chipotle aioli 29

SHRIMP AJILLO sour orange mojo 31

OCTOPUS SEARED merken & aji amarillo 33

SIDES: (add an extra side for \$9)

french fries | yuca fries | rice & beans | grilled veggies

sweet plantains | celia's salad | caesar salad | quinoa salad

tacos & burgers

STEAK TACOS chopped steak, salsa roja, pico de gallo & guacamole, corn tortillas 26 **make it fundido +8**

FISH TACOS grilled mahi, slaw, chipotle aioli, flour tortillas 26

PORK TACOS pulled pork roasted with achiote, pickled red onion & guacamole, corn tortillas 22

VEGAN TACOS quinoa, red pepper, onion, zucchini, corn tortillas 22

CHEESEBURGER melted mozzarella cheese, lettuce, tomato, red onion, chipotle ketchup & french fries 22

add: bacon +4 | chorizo +4 | guac +3 | egg +2

GRILLED CHICKEN SANDWICH

crispy or grilled chicken breast, lettuce, tomato and aji amarillo aioli & french fries 21

add: bacon +4 | chorizo +4 | guac +3 | cheese +2

extras

CHIPS & SALSA 4

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.

appetizers



jaguar classics



GUACAMOLE

made to order, merken, pork rinds & corn chips 19

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 8/15/22

FRIED CALAMARI

frontera sauce (aji amarillo & guajillo) 19

QUESO FUNDIDO

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

TACOS DE PACHOLA

flour tortilla, guajillo seasoned ground beef, topped w/ pico de gallo 14

soups & salads

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

CELIA'S SALAD

iceberg, romaine, black bean vinaigrette, queso fresco, tomato,
cilantro, jalapeño dressing, avocado, peppers & crispy tortilla 17

TIJUANA CAESAR

romaine, parmesan, anchovy and croutons 17

LETTUCE WRAPS

iceberg, carrots, cabbage, peppers, sesame seeds & chipotle aioli 17

QUINOA SALAD

quinoa, coleslaw, red bell peppers, avocado, pickled red
onion, pumpkin seeds and mango 17

ADD: chicken +9 | salmon +10 | mahi +10 | skirt 4oz +11 | tuna +11

PORK PERNIL

roasted pork, guava sauce, sour orange mojo and yuca fries 35

CHICKEN COSTEÑO

roasted half chicken, tropical salad, jerk spice aioli & french fries 31

LOMO SALTADO

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

SALMON NORMA

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

FRIED RICE CHAUF

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

mixed seafood, aji amarillo cream & saffron sauce 38

FISH A LA TALLA

chiles toreados & corn tortillas 40

GARLIC MOJO PRAWNS

charred grilled vegetables, butter-garlic sauce 45

after dinner drinks

CARAJILLO

licor 43, espresso, nixta licor de elote 17

BESOS DE CACAO

cognac, hennese, amaretto, espresso 19

CAFE DEL CARIBE

ron diplomatico, vanilla ice cream,
licor 43, espresso 19

PASION Y ALMA

frangelico, midori, don q coco rum,
licor 43, espresso 19

ESPRESSO MARTINI 19

COFFEE

ESPRESSO

MACCHIATO

CORTADITO

CAPPUCCINO

LATTE

ICED COFFEE

CUBAN COFFEE

cocktails



booze

Happy Hour “Hora Jaguar” 4pm to 7pm

SIGNATURE COCKTAILS

PALOMA SOUR

tequila blanco, grapefruit, lime, agave, egg white, pomp & whimsy 20

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 21

COSTA VERDE

gin, cucumber, elderflower liqueur, lime & pineapple juice 20

MEZCALTINI

mezcal, triple sec, lime juice 19

CHAMPETA

mezcal or tequila, agave, lime, nixta liqueur, orange juice 19

MAKE IT A MOCKTAIL 10

LOS CLÁSICOS

MARGARITA

tequila blanco, triple sec, lime, azucar 18

MOJITO

light rum, lime, hierbabuena, azucar, soda water 18

PISCO SOUR

pisco, lime, egg whites, azucar, bitters 18

CAIPIRINHA

cachaça, lime, azucar 18

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

CAIPIRINHA

cachaça, lime, azucar 10

MOJITO

light rum, lime, hierbabuena, azucar, soda water 10

MARGARITA

tequila blanco, triple sec, lime, azucar 10

PISCO SOUR

pisco, lime, egg whites, azucar, bitters 10

MEZCALTINI

mezcal, triple sec, lime juice 10

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

BEERS / ALL WINES / 50% off regular prices

bites

all Happy Hour bites: \$12

TACOS DE PACHOLA

THREE CHEESE QUESADILLAS

FRIED CALAMARI

JALEA DE POLLO

½ PORTION GUACAMOLE

CEVICHE TOSTADAS



CERVEZAS / BEERS

CORONA 9
CORONA LIGHT 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 \$2)
MICHELADA CUBANA! (add \$2)

DRAFT

MONOPOLIO LAGER CLARA 10
MONOPOLIO LAGER NEGRA 10
MONOPOLIO IPA ESPECIAL 10

WINES BY THE GLASS

SPARKLING brut / rosé 16
WHITE chardonnay / sauvignon blanc / pinot grigio / torrontés 17
ROSÉ 17
RED carménère / cabernet / pinot noir / malbec 17

SANGRIA

BY THE GLASS 15
HALF PITCHER 28
FULL PITCHER 42

LUNCH SPECIALS

11am 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, queso fresco, 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 mahi mahi 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, lettuce, tomato, and aji amarillo aioli



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 14

FLAN DE QUESO

a traditional cheese flan with an incredible texture
served with almond & raisin praline 14

CHOCOLATE CAKE

spongy chocolate outside with a warm, rich
flowing chocolate inside and spicy caramelized
almonds, with a scoop of vanilla ice cream 14

CHEESECAKE CON DULCE DE LECHE

fluffy, creamy cheesecake with “galleta Maria”
crust, topped with dulce de leche and
spicy caramelized hazelnuts 14

BREAD PUDDING

Gloria’s style with caramel and vanilla ice cream 15

HAVE ANY DESSERT AS A SPOON BITE \$4

undecided? try more than one!



brunch

Weekends 11am to 3pm

CHIVITO URUGUAYO

sirloin sandwich, cheese, grilled onions & peppers,
fried egg, lettuce, tomato, wedge potatoes, chimichurri aioli 22

HUEVOS RANCHEROS

tortillas, fried eggs, salsa ranchera, black beans 18

CACHAPANCAKES

sweet corn cachapas, bacon, maple syrup & banana 18

CHILAQUILES

crispy tortilla bits, choice of salsa ranchera or verde, fried eggs,
onions, cheese & crema 17

YUCATAN BREAKFAST

achiote braised pulled pork, poached eggs, pickled onions
& guacamole 20

PAN CON MADUROS

crispy, custardy toast, leche quemada, cream, maduros 17

bites

all brunch bites: \$10

FRUIT PLATE

tropical fruits

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)