

LAYLAS RESTAURANTE

APPETIZER

CRISPY FRIED OYSTERS 185
• 5 PZS WITH CHIPOTLE SAUCE AND MEXICAN SAUCE

FRIED CALAMARI 185
• 120 GRS JALAPEÑO RINGS, AND TROPICAL DIPPING SAUCE

COFFE B.B.Q RIBS 195
• B.B.Q PORK RIBS WITH ESPRESSO COFFE. CHEF CREATION

SALAD

SPICY CAESAR 175
• 140 GRS ROMANIE LETTUCE, PARMESAN CHEESE, POLENTA CROUTONS AND OUR CAESAR DRESING SPIKED WITH A TOUCH OFF TAMARIND AND CHIPOTLE

FATTOUSH SALAD 185
• TOMATE, CUCUMBER, RED ONION, RADISH, BELL PEPPER, LEMON ZEST, PARSLEY, FRIED PITA BRED AND MIX LETTUCE.

LAYLAS DELIGHT

TEQUILA SHRIMP 399
• SAUTÉED WITH GARLIC, CORN GRAINS, RED BELL PEPPER, ONION. AROMATIZED WITH OUR ANCESTRAL HERB "EPAZOTE" AND FLAMED WITH TEQUILA

PROVENCAL SHRIMPS 399
• SAUTÉED SHRIMP WITH BUTTER, GARLIC, BASIL, TOMATO, CILANTRO AND LEMON JUICE. ACCOMPANIED WITH WHITE RICE

MEDITERRANEAN MAHI MAHI FILLET 220 GRS 399
• BAKED AND BATHED WITH OUR SAUCE MADE WITH TOMATOES, GARLIC, JALAPEÑO, CILANTRO, TUMERIC AND SERVED WITH WHITE RICE

CHICKEN PORTOBELLO 345
• 200 GRS STUFFED WITH PORTOBELLO, ONION AND CHEESE. BATHED WITH A 3 CHEESE AND MORITA PEPPER SAUCE. SERVED WITH VEGETABLES AND MASHED CAULIFLOWER

CHAMORRO 700GRS 360
• PORK SHANK MARINADO IN ADOBO GRANDMOTHER'S RECIPE POR 24 HOURS AND BAKED POR 4 HOURS OVER SLOW FIRE,, ACCOMPANIED WITH MEXICAN SAUCE, XNIPEC SAUCE AND BATHED WITH 200 ML OF ADOBO. 4 CORN TORTILLAS.

ARRACHERA 250GRS 399
• MARINATED SKIRT STEAK WITH CHEF'S SPECIAL CHIMICHURRI AND FRESH SALAD. 3 CORN TORTILLAS.

ARABIAN DELIGHTS 420
• GREILLED LAMB 100GRS AND CHICKEN KEBAB, HUMMUS, SALAD, RICE AND TAHINI SAUCE

FALAFEL PLATTER 295
• HUMMUS, SALAD, TAHINI SAUCE

SHRIMP ENCHILADAS 380
• 200 GRS 2 FLOWER TORTILLA S STUFFED WITH SHRIMP, ONION, RED BELL PEPPER, CORN AND CHEESE. BATHED IN A CASCABEL AND GUAJILLO CREAM SAUCE

HOT GRILL FAJITAS 399
• FAJITAS CHICKEN 250 GRS OR ARRACHERA 250 GRS OR SHRIMP 220 GRS OR VEGETABLES. SERVED WITH GUACAMOLE AND CORN OR FLOUR TORTILLAS

LAYLAS RAVIOLIS 285
• BATHED WITH CREAMY THYME SAUCE

CHEF'S THANKS

• CHEF AND OWNER RODRIGOVILLAR WOULD LIKE TO THANK ALL HIS COLLABORATORS, ESPECIALLY NEGRITO PALMA COCINA, LUIS COCINA AND ALL THE STAFF OF THE FLOOR AND THE REST OF THE AREAS, AND THANK YOU VERY MUCH TO EACH OF OUR CLIENTS FRIENDS WHO HAVE MADE THIS DREAM CONTINUE TO COME TRUE. WE WILL CONTINUE TO WORK WITH GREAT PLEASURE AND PASSION TO PROVIDE YOU WITH A GREAT EXPERIENCE.

LAYLAS SALÓN

APPETIZER

CAJUN OCTOPUS \$210

ASSEMBLED ON GOLDEN CAMBRAY POTATO, CAJUN SPICES AND MAYONNAISE DRESSING WITH SIRACHA

GUACAMOLE \$189

ANCESTRAL

1 PZ OF AVOCADO, 10 GR OF SPICY GRASSHOPPERS, ONION, TOMATO, CILANTRO, HABANERO, LEMON JUICE

RIBS BOTANERAS . . . \$185

PORK RIBS MARINATED WITH CHEF'S SPICES AND COVERED WITH BUFFALO SAUCE

CHISTORRA \$175

MEDIOS CHILES

SAUTÉED CHISTORRA WITH GUAJILLO CHILE RINGS, GARLIC AND LEMON JUICE WITH A TOUCH OF BEER

RANCH PANELA . . . \$175

ARTISAN PANELA ROASTED AND ASSEMBLED ON A MIRROR OF GREEN SAUCE

SALADS

GREEN SALAD \$195

MIX OF LETTUCE, SPINACH, APPLE, TOASTED SEEDS, FETA CHEESE AND BALSAMIC VINAIGRETTE

MAYAN SALAD \$175

BLACK BEANS, ROASTED CORN GRAINS, RED ONION, CUCUMBER, LETTUCE, CILANTRO, GARLIC, VINAIGRETTE, OLIVE OIL, SALT AND PEPPER

SOUP

SOUP \$169

SOUP OF THE DAY MADE WITH FRESH INGREDIENTS AND INSPIRED OF WARMTH OF HOME

PLATO PRINCIPAL

TROPICAL SALMON \$450

BAKED SALMON, COCONUT SAUCE ACCOMPANIED WITH A BLACK BEANS AND PLATEIN PUREE.

CHICHARRON DE . . . \$320

PESCADO

DELICIOUS FISH CHICHARRON ACCOMPANIED BY MEXICAN SAUCE, GUACAMOLE AND TORTILLAS

MAHI MAHI \$399

VERACRUZANA

BELL PEPPER, ONION, GARLIC, CAPERS, OLIVES, TOMATO, WHITE WINE, BUTTER,

PARA CHUPARSE . . . \$399

LOS DEDOS

FINGER- LICKING IS A CLASSIC MEXICAN EXPRESSION. IT IS A TYPICAL VALLARTENSE RECIPE. SARANDEADO SHRIMP OVER RICE.

CANTINEROS \$399

SHRIMP

RESTED SHRIMP IN CANTINERA SAUCE. RED ONION, LEMON, CILANTRO, SESAME OIL, SOY SAUCE, TOUCH HABANERO AND WORCESTERSHIRE

LA CHINGONA DEL . . \$420

GRILL

SKIRT STEAK MARINATED IN CHIMICHURRI ACCOMPANIED WITH SALAD AND BAKED POTATOE

EL NEGRO \$445

CONSENTIDO

FLANK STEAK IN HUITLACOCHÉ SAUCE, COLIFLOWER PUREE AND VEGETABLES

CHICKEN AL PIRI . . . \$359

PIRI

HALF BONELESS CHICKEN SPICY PIRI PIRI SAUCE AND MASHED CAULIFLOWER AND VEGETABLES

CHICKEN OAXACA . . \$359

HALF BONELESS CHICKEN WITH HOMEMADE MOLE, SESAME SEEDS, RICE AND TORTILLAS

CHEFS RECOMENDATION

COMPARTIR \$2000

ENTRE AMIGOS

BARBECUE FOR 3 PEOPLE SKIRT STEAK OR FLANK STEAK, CHICKEN SKEWERS, SARANDEADO SHRIMP, CHISTORRA, BUFALO RIBS, QUESADILLAS, PURCOS BEANS, RAJAS POBLANAS, SALAD AND JALAPEÑOS STUFFED WITH CHEESE AND TORTILLAS.

RIB EYE AL \$585

AGUACHILE

COOKED AT YOUR TABLE, FLAMED WITH MEZCAL AND BATHED IN BLACK AGUACHILE SAUCE

LAMB CHOPS \$520

MARINATED IN GUAJILLO, CILANTRO, GARLIC, LEMON JUICE. ACCOMPANIED WITH SALAD AND COLIFLOWER PUREE

SEAFOOD \$410

MOLCAJETE

SHRIMP, OCTOPUSE, FISH, MUSSELS AND CLAMS WITH DRIED CHILES SAUCE

LA MAMALONA \$249

SPECIAL BEEF HAMBURGER. AMERICAN CHEESE, ONION RINGS, GUACAMOLE, BUFALO SAUCE AND ROASTED JALAPEÑO. ACCOMPANIED WITH POTATOE WADGE

LOS CHINGONES DE LA CANTINA

SANGRIA \$180

HOMEMADE SANGRIA

TOM COLLINS \$180

VODKA, LEMON JUICE, SYRUP AND CLUB SODA

SUBMARINO \$180

TEQUILA REPOSADO, AND DARK BEER

LAGARTIJA \$180

MOJITO MEXICANO

SOLO PARA \$180

VALIENTES

KAHULUA, VODKA, BRANDY, RUM AND TEQUILA. DRINK IT FLAMED

BLODY MERRY \$180

FOR HANGOVER \$180

TEQUILA, ANIS AND FERNET

LOS DE MEZCAL

EL CHAMAQUERO . . . \$210

MEZCAL, PASHIONED FRUIT, MANGO, SYRUP, LEMON JUICE AND WURM SALT

SANGRE AZTECA \$210

MEZCAL, LEMON JUICE, SYRUP, RED BERRIES, TRIPLE SEC. FROZEN

PARA LA NIÑA \$210

MEZCAL PINEAPPLE, CILANTRO, JALAPEÑO, MINT AND SYRUP

LA RAICILLA

JAMAQUINA \$210

RAICILLA, ORANGE JUICE, LEMON JUICE, HIBISCUS AND TRIPLE SEC

TORITOS \$180

ARTESANAL DRINK PREPARED WITH RAICILLA. COFFE OR PEANUT OR COCONUT

A CHUPAR CON TEQUILA

TRADITIONAL \$180

MARGARITA

CHOISE OF TEQUILA, MEZCAL OR RAICILLA

DIABLO \$210

MARGARITA

PINEAPPLE, STROWBERRY, JALAPEÑO, SYRUP, LEMON JUICE, TRIPLE SEC, FROSTED GLASS WITH SALT AND PEPPER

CUCUMBER \$210

MARGARITA

CUCUMBER, CILANTRO, LEMON JUICE, TRIPLE SEC, FROSTED GLASS WITH SALT AND BALSAMIC VINEGAR

BEER

LA INCONDICIONAL \$249

1 L, MICHELADA CLEAR OR DARK BEER WITH SNACK, SHRIMP, ORANGE, CUCUMBER, PEANUTS OR POPCORN AND CHIPS

CAGUAMAS \$155

1 L OF DARK OR CLEAR BEER

NEGRA MODELO, MODELO . . \$65 ESPECIAL

BEER \$55

CORONA, CORONA L, PACIFICO

ALL PRICES ARE IN PESOS TAXES INCLUDED