

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



APPETIZERS

Soup Du Jour

Piping hot, fresh and seasonal. 9

Garlic Prawns

8 Prawns sautéed in butter, white wine, garlic and shallots. 15

Ahi Tuna

6oz Ahi tuna seared rare and chilled. Finished on top a bed of greens with mixed vegetables. Accompanied with tamari. 17

Seafood Cakes

A rich and delicious mixture of prawns, salmon, halibut, bell peppers and onions, panko breaded served with a chili and lime aioli; comes with 2 cakes. 14

Steamed Mussels

One pound of steamed mussels infused with a curry and cream sauce. 16

Steamed Clams

One pound of local manila clams steamed to perfection in a white wine and featuring shallots, tomato, garlic and mint. 16

Prices do not include tax