

SEAFOOD



NAVÍOS

MEXICAN FUSION SEAFOOD



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| SEA STARTERS | | SEAFOOD | |
| TUNA TOSTADA | 185 | 325 | CILANTRO-CRUSTED SALMON
Salmon fillet with cilantro crust, & pumpkin seed, with black rice, yogurt, cucumber & mint sauce. |
| Dried tortilla with tuna and Serrano chili, marinated with black and rustic avocado sauce. | | M/P | FRIED FISH (HOGFISH)
The Chef's specialty with a variety of sauces & garnishes. |
| CAMARONILLAS | 135 | 390 | COCONUT SHRIMP
Shrimp breaded with coconut served with mango sauce. |
| Wheat flour tortillas filled with shrimp, melted cheese and spicy dressing | | 445 | ROSARITO STYLE LOBSTER TACOS
Flour tortilla with beans, avocado, lettuce and delicious Chipotle dressing. |
| CEVICHEs, TIRADITOS & AGUACHILES | | 315 | POPEYE FILLET
Steam cooked grouper topped with shrimp, spinach, bacon, cheese and cream. |
| NAVÍOS CEBICHE | 215 | 335 | TUNA STEAK
Fresh medallion tuna marinated in soy sauce, Worcestershire sauce, garlic and spices. Accompanied with grilled vegetables and butter sauteed potatoes. |
| Shrimp seasoned with lime, oregano, mango, cucumber, avocado, shot of clamato chaya & oysters. | | M/P | NAVÍO'S SPECIAL LOBSTER
Lobster tail with tocinetta, caramelized onion and green grape sauce, over creamy rice, with peppers & asparagus. |
| GREEN CEBICHE | 195 | LAND AHOY | |
| Fish seasoned with fresh lime juice, marinated with a combination of cilantro, basil and serrano chili, and served with banana chips. | | 425 | FILLET MIGNON IN A TAMARIND SAUCE
Wrapped with bacon, served with vegetables sauteed in a tamarind sauce & a little touch of guajillo chili. |
| OCTOPUS CARPACCIO & PICKLED MUSHROOMS | 185 | 230 | BREADED CHICKEN AU GRATIN
Chicken breast with mozzarella cheese, arugula and fresh tomatoes. |
| Thin slices of octopus and organic mushrooms marinated with sour orange, garlic and chili oil, avocado and toasted oregano cloud. | | VEGETARIAN | |
| SALADS & SOUPS | | 125 | BAKED STUFFED POTATO
Stuffed with mushrooms, asparagus, zucchini, peppers, spinach gratin with mozzarella & arugula salad. |
| PEAR MILLEFEUILLE | 125 | 145 | PORTOBELLO MUSHROOM WITH CHEESE FONDUE
Grilled portobello mushroom marinated in herb oil, stuffed with stewed vegetables & artisan cheese fondue. |
| Thinly sliced pears, baby spinach, goat cheese, caramelized almonds, dried cranberries & honey mustard vinaigrette. | | | |
| BAMBOO SHRIMP AVOCADO | 155 | | |
| Thinly sliced fresh avocado stuffed with shrimp, surimi, cilantro, mayonnaise and annatto oil. | | | |
| CLAM CHOWDER & ASPARAGUS | 145 | | |
| Clam base with white wine, herbs, asparagus juice, accompanied with grilled rustic bread. | | | |
| RICE & PASTAS | | | |
| NAVÍOS RICE | 310 | | |
| Seafood mix, marinated chili sauce and white wine. | | | |
| THE THREE CHEESE PENNE WITH SHRIMP | 275 | | |
| Topped with chili flakes and grilled bread. | | | |

Reservations
Accepted

HOTEL ZONE, BLVD. KUKULCAN, KM. 19.5
TEL. 885-3848, OPEN DAILY 12PM - 10PM www.naviosseafood.com

MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

Located on the southern part of the island, Navio's is a casual, pleasant escape from the commercialism of Cancun. Situated in a virtually undeveloped part of the lagoon, providing a perfect setting for a delicious lunch or dinner. The palapa-topped main dining area is on the water and the pier has four private 'huts' over the water for a unique dining experience. Open air, beautiful sunsets, live music (Thur.&Fri.) and candlelights after dark - oh so tropical and romantic!