

WE ARE COMMITTED TO BUY FROM ARTISANAL AND INDIGENOUS FISHING COMMUNITIES AT FAIR PRICES
 THANKS FOR SUPPORTING SUSTAINABLE SEAFOOD SOURCE!

Pescayé

APPETIZERS



SHRIMP COCKTAIL

43.000

Deveined shrimp, premium sauces, julienned red onions, olive oil, lemon, hot pepper, and crackers.



PATACONES WITH SOUR CREAM

24.000

A generous portion of crunchy fried plantains served with the best local costeño sour cream.

KIDS MENU

39.000

100 grams strips of snook filet breaded and air fried until golden brown, served with fried plantains or coconut rice.

BAKED BREADED SHRIMP

69.000

Wild shrimp from the Ciénaga Grande de Santa Marta, deveined, breaded, and air-fried, low-fat! Served with patacones or steamed yucca, golf, and sauce.

BAKED FISH CROQUETTES

69.000

Strips of snook, breaded and air-fried until golden brown (low-fat!), served with patacones or steamed yucca, golf and our homemade tartar sauces.



FISH SOUP

Our grandma's special recipe. Fresh fish consommé, local ingredients, tropical spices, coriander, and lemon.

470 ml

18.000

1000 ml

35.000

BEVERAGES

Water

9.000

Soft drinks

9.000

Taino Beverages

10.000

Domestic Beers

11.000

Imported Beers

14.000

Michelada

2.000



LET'S GO DANCING

Open your spotify app by scanning this code and enjoy our music.



OUR FAMOUS TRAYS!

LA PESCADORA

190.000

(3-4 people)
 Breaded shrimp, tilapia, coconut rice, shrimp rice, steamed yucca, greenhouse salad, and our grandma's fish soups.



PESCAYÉ

220.000

(3-4 people)
 Delicious combination with shrimp rice, fish chunks (snook or mullet), snook croquettes or breaded shrimp, white or coconut rice, patacones, house green salad, and dressings.



IYO TE ROBO!

130.000

(2 people)
 Snook croquettes air-fried breaded until golden brown, real low-fat! shrimp rice, patacones, house green salad, and our grandma's fish soup for two. Great for couples that steal food from each other!



TUMBA CATRE

450.000

(6-7 people)
 Snook croquettes, house breaded shrimp, snook and mullet chunks, shrimp rice, coconut rice, patacones, steamed yucca, shrimp cocktails, and our grandma's fish soup for everyone.



RATE US
 BARRIO ABAJO





WHOLE FISH

Authentic artisanal fish, air-fried, real low fat! Served with patacones or steamed yucca, coconut rice or white rice*, our grandma's fish soup, and house green salad.

YUCA Y YA

Air fried whole fish served with steamed yucca.

RED TILAPIA 50.000

MULATTO TILAPIA 50.000



LEBRANCHE MULLET 82.000



RED TILAPIA 60.000



SNOOK 82.000



MULATTO TILAPIA 60.000



SNOOK FILLET 74.000

You can replace rice with shrimp rice for an additional \$14,000.

CASUAL



FISH BURGER 55.000

Homemade artisan bread, 100 grams of crispy snook fillet, fresh tomato, white onion and lettuce, mozzarella, and Pescayé tartar sauce. Served with platanitos.



PERRO PLAYERO 55.000

Homemade artisan bread, garlic shrimp, mozzarella, lettuce, and Pescayé tartar sauce. Served with platanitos.

PESCAYÉ SUPPORTS MOTHERS WHO ARE HEADS OF HOUSEHOLD.
THANK YOU FOR JOINING OUR CAUSE!

RICE

SHRIMP 59.000

Prepared in a cauldron, slow cooking, traditional recipe. House pride served with crunchy patacones or steamed yucca and our house green salad.



POPEYE 59.000

Spectacular preparation of wok-sautéed chicken and shrimp, peppers, julienned red onions, sweet corn, and topped with spinach and seasoned with bittersweet touches of oriental notes. Enjoy it with crunchy patacones or steamed yucca.

