

PESCAÜ MENU



Jesús 21, Zona Centro, 37700 San Miguel
de Allende, Gto., Mexico

OPEN

01:00 PM - 10:00 PM

MENU TOPS

Zarandeado Octopus	\$	Bar	\$
Fish Taco	\$	Tacos Rebeca de Alba	\$
Ceviche Y Aguachile	\$	Coctel de Camaron	\$
Ceviche de Camaron	\$	Ceviche de Atún	\$
Tostada de Atún	\$	Pulpo Pescaü	\$
Deliciosos Totopos	\$	Steak de Atún	\$
Carpaccio de Pulpo	\$	Chile	\$
Seafood Cazuela	\$	Aguachile Verde	\$
Taquitos	\$	Creo Camarones Pescau	\$
Carajillo Y Pay de Limón	\$	Salmón A la Plancha Con Salsa Agridulce	\$

Objective Reviews

The menu at Pescaü, located on Jesús 21 in San Miguel de Allende, is a vibrant celebration of coastal Mexican cuisine with creative flair. Each dish reflects the freshness of the sea and the chef’s refined touch. The **Zarandeado Octopus**

stands out for its smoky, char-grilled flavor and tender texture, a true testament to the restaurant's skill in seafood preparation. The **Pulpo Pescaü** offers a more sophisticated interpretation, highlighting subtle marinades that elevate the octopus's natural sweetness. For those who enjoy lighter bites, the **Ceviche Y Aguachile**, **Ceviche de Camaron**, and **Ceviche de Atún** present refreshing combinations of citrus, spice, and perfectly cured seafood. The **Aguachile Verde** adds an herbal punch that balances heat and acidity beautifully.

Street-style favorites like the **Fish Taco**, **Tacos Rebeca de Alba**, and **Taquitos** deliver authenticity and comfort, while maintaining Pescaü's signature finesse. The **Tostada de Atún** and **Carpaccio de Pulpo** highlight the kitchen's ability to craft delicate textures and bold flavors, ideal for sharing. The **Seafood Cazuela** offers a hearty and aromatic mix of shrimp, fish, and shellfish, simmered in a savory broth that captures the essence of the ocean. For a modern touch, the **Salmón A la Plancha Con Salsa Agridulce** and **Steak de Atún** combine traditional grilling with refined sauces, offering a perfect bridge between land and sea. Meanwhile, the **Creo Camarones Pescau** delivers a playful, crispy shrimp dish that balances crunch with zest.

To complement the meal, **Deliciosos Totopos** serve as a delightful starter, crisp and seasoned, setting the tone for what follows. And to close on a sweet note, the **Carajillo Y Pay de Limón** provides a balanced finale - the creamy tang of the lemon pie paired with the coffee liqueur's boldness creates a lasting impression. Overall, Pescaü's menu blends authenticity, creativity, and precision, crafting a culinary experience that reflects both the heart of coastal Mexico and the artistry of modern dining.