

florde noche

Service from 11:00 a.m. to 5:00 p.m.

Appetizers

Guacamole, Accompanied with Tortilla Chips

Shrimp Ceviche,

Grilled Octopus Ceviche,

Tuna Tostada

Marinated Tuna with Mint, Coriander, Spicy Sesame Seeds Oil, Ponzu, Lemon and Chili, Accompanied with Won Ton Toast.

Aguachile

Your Selection of Shrimps or Scallops Marinated with Chili, Onion and Lemon Served with Avocado and Coriander Emulsion.

Currikan

Kani Kama Salad, Avocado, Cucumber, Wrapped with Tuna Sashimi Slices, Cilantro Sauce and Spicy Sesame Seeds Oil.

Peruvian Ceviche

Shrimp Marinated with Coconut Juice, Chile Habanero Served with Coconut Shot, and Cucumber Slices.

Fisher Sampler

Portions of Our Daily Seafood Specialties.

Chicken Wings, Selection of HOT, BBQ or TERIYAKI, Blue Cheese Dressing and Fresh Crudités

Sides

Homemade Fries

Homemade Fries/Parmesan

Mashed Potatoes

Grilled Asparagus

Soups & Salads

Our Famous Tortilla Soup

Tomato Broth Served with Avocado, Garnished with Crispy Tortilla, Fresh Cheese, Sour Cream, Epazote and Toasted Pasilla Peppers.

Romaine Salad

Local Mixed Greens, Arugula, Avocado, Prosciutto, Bread Crumbs with Parmesan Dressings.
Grilled Chicken or Shrimp

Mar y Monte Salad

Avocado Stuffed with Crab and Shrimp Salad Over Spinach with Crouton Dressed Cumin and Chipotle.

Cobb Salad

Mixed Lettuce, Chicken, Cherry Tomato and Red Onion Served with Over Easy Egg and Crispy Bacon.

Asian Salad

Mix Lettuce, Crispy Rice, Asian Pear, Goat Cheese, Almonds, Ginger-Chives Vinaigrette.
Grilled Chicken \$or Shrimp\$

Sea-red Salad

Tuna Tataki, Spinach, Cranberry, Strawberry, Caramelized Pecans with Jalapeño Blue Cheese Dressing.

Signature Entrees

Shrimp al Olio

Grilled Shrimps, Huitlacoche Sauce (Corn Mushrooms Sauce), Creamy Avocado, Melted Cheese and Kales.

Catch of the day, Ask for our Catch of the Day on our Special Preparations, Choice of: Butter Garlic, Blackened or Grilled. Served with Quinoa Tabbouleh.

Baby Back Ribs

Satay Marinate, Sweet Potato and Potatoes Fries, Blue Cheese and Baby Corn on The Cob.

Consuming raw food may increase your risk of foodborne illness.

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Sandwiches & Burger

Carnitas

Regional Pork Carnitas on Ciabatta Bread Served with Radish and Cucumber Salad, Lemon, Avocado, Green Sauce, Coriander and Grilled Onion.

Flor de Noche Burger

Ground Sirloin, with a Choice of Cheddar or Monterrey Jack Cheese; Bacon, Pickles and Cajun Chips or House Salad.

BLT

Brioche Bread, with Bacon, Lettuce, Tomatoes & Potatoes Wedges.

Club Sandwich

3 Pieces of Bread with Mayo, Monterrey Jack Cheese, Turkey Breast, Tomato, Lettuce, Bacon, Avocado, Grill Chicken and Potatoes Wedges.

Quesaburger

6oz. Sirloin Burger, Bacon, Crispy Onions, Lettuce, Tomato, Chipotle Dressing Wrapped with a Quesadilla of Flour Tortilla and Monterrey Jack Cheese.

Desserts

Caramel Flan

Variety of Ice Cream

Lemon Pie

Brownie with Vanilla Ice Cream

Il Forno Pizza

OUR FLOR DE NOCHE
FORNO OVEN PIZZA

Del Mar

Seafood, Tomato Sauce, Fresh Basil, Rosemary, Parmesan and Mozzarella Cheese.

Del Huerto

Tomato Sauce, Grilled Vegetables, Arugula and Fresh Mozzarella Cheese.

Napoletana

Tomato Sauce, Buffalo Mozzarella Cheese, Fresh Basil, Anchovies and Black Olives.

Lorraine

Pepperoni, Bacon, Turkey Ham, Mozzarella Cheese, Sausage, Prosciutto, Caramelize Onions And Parsley.

Hongos

Mixed Wild Mushrooms, Crème Fraiche, White Truffle Oil, Arugula, Buffalo and Parmesan Cheese.

Make Your Own Pizza

Start With Our Delicious Pizza with Tomato Sauce & Mozzarella Cheese

plus your choice of our Premium

ingredients

Anchovies
Turkey ham
Pepperoni
Shrimp

Mushrooms
Anchovies
Bell Peppers
Basil
Spinach

Black Olives
Capers
Blue Cheese
Parmesan Cheese
Onions
Arugula
Pineapple
Sundried Tomatoes

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