



LUNES A DOMINGO  
2PM - 12AM  
**PASEO ÁLVARO OBREGÓN**  
**COL. CENTRO**  
**C.P. 23000**  
**LA PAZ B.C.S. MÉXICO**  
**WWW.HAMBRUSIA.COM**  
**612 202 4853**

OMAKASE  
DEGUSTACIÓN A SEIS TIEMPOS EN LAS MANOS DEL CHEF

**START LIGHT**

520

**TAQUEA**

<b>CHILLI GARLIC EDEMAMES</b> (VG) (H) 150g	130
Edemames, garlic chili sauce and ponzu on the side.	
<b>BEETROOT TARTARE</b> (VG) 150g	130
Baked beets, olive oil, pistachio powder, old fashioned mustard and bread on the side.	
<b>THE BRASSIC</b> (V) (VG-OP) 100g	100
Baked broccoli and cauliflower on a mustard vinaigrette and Parmesan cheese.	

**OYSTERS**

<b>OYSTERS</b> (R) 2pza	90
Oysters with nothing. Fermented serrano sauce on the side.	
<b>OYSTERS WITH FISH</b> (R) 2pza	135
Oysters in ponzu, cured fish and guacamole sauce with furikake and lemon.	
<b>LEMON BUTTER TORCHED OYSTERS</b> (R) 2pza	115
Oysters in burnt butter with lemon and Parmesan cheese on top.	

**FROM THE SEA TOSTADAS**

<b>TOSTATÚN</b> (S-OP) 80g 2pza	165
Wonton tostada, mashed avocado, confit tuna, pickled cucumber and sesame seeds.	
<b>SMOKED FISH "PATE" SMALL TOSTADAS</b> (S-OP) 120g 4pza	180
Corn tostada, guajillo sauce with nori seaweed, smoked fish with ponzu alioli, chives and chiltepin powder.	
<b>GREEN SASHIVICHE</b> (R) (S-OP) 120g	220
Cured fish slices on guacamole sauce with furikake and lemon, pieces of cooked octopus, wakame seaweed and sesame seeds.	
<b>SASHIMI TOSTADA WITH TATEMA OF PONZU</b> (R) (H) 60g	130
Flour tostada, guacamole, slices of fish cured in a ponzu tatemada, watercress, cilantro, pickled spring onion and sesame seeds.	

**ALGA ARROZY MAR**

<b>TACO SUSHI</b> (R) 40g	100
Alga nori, arroz blanco, pepino encurtido, aguacate, pescado curado y ajonjolí.	
<b>SUSHI BLUNT DE PULPO</b> (R) 60g	150
Alga nori, arroz blanco, pulpo curado en ponzu mezclado con alioli de ponzu, aderezo de ajonjolí, chives y ajonjolí. Acompañado de ponzu y wasabi.	
<b>SUSHI BLUNT DE PESCADO</b> (R) 40g	130
Alga nori, arroz blanco, pescado curado en ponzu mezclado con alioli de guajillo con alga nori, furikake con guacamole, chives y ajonjolí. Acompañado de ponzu y wasabi.	

**BOTANEA A GUSTO**

<b>GUACAMOLE DEHYDRATES N´RGIONAL CHEESE</b> (V) (H) (VG-OP) 150g	170
Mashed avocado, dehydrated serrano, cherry tomato and cambray onion with grated aged local cheese.	
<b>TRAYNACHOS</b> (V) (H) 150g	170
Corn tortilla chips, refried beans, mix of regional grilled cheese and grilled oreado cheese, mashed avocado, jocoque, pickled red onion and tatemada sauce.	
<b>TO TOASTING</b> (H) 220g	340
Smoked diced New York steak, bacon, green chile, jocoque, mashed avocado, tatemada sauce and goes with three flour tostadas with melted cheese.	
<b>PESTO PAPAS</b> (V) 110 + <b>100g DE FILETE</b>	385
Fries with pesto and parmesan cheese. If you want it with tenderloin, it goes with more pesto.	

**GLOSARIO**

(VG)	<b>VEGAN</b>
(V)	<b>VEGETARIAN</b>
(R)	<b>RAW</b>
(H)	<b>HOT</b>
(VG-OP)	<b>VEGAN OPTION</b>
(V-OP)	<b>VEGETARIAN OPTION</b>
(S-OP)	<b>SMALL OPTION</b>

<b>MEMELITAS DE QUESO ASADO</b> (H) (V-OP) 80g 2pza	90
Pinched corn sope, chicharrón seats, refried beans, aged grilled cheese, green sauce and guacamole.	
<b>TACOTOWER</b> (V) (S-OP) (VG-OP) 180g 4pza	140
Half hard half soft corn tortilla cheese and beans tacos, red sauce, green sauce, crushed avocado and red pickled onion.	
<b>VAMPIRÓN DE CAMARONCINO</b> (H) 70g	130
Flour tostada, melted cheese, shrimp, bacon, mashed avocado, tatemada sauce and watercress salad.	
<b>TACO N´ MOLE</b> (H) 60g	90
Corn tortilla, house date mole, baked pork belly, watercress salad, drops of fermented serrano sauce and sesame seeds.	
<b>TACO DE BETABEL</b> (V) (VG-OP) (S-OP) 90g 2pza	100
Corn tortillas, baked beetroot strips, blue cheese and sesame seeds.	
<b>TACO TRIPULPO</b> (H) 80g	140
Corn tortilla, mashed avocado, tatemada salsa, golden beef tripe, garlic dressing and octopus.	
<b>TACO MEI MEI</b> (VG-OP) 60g	90
Flour tortilla, pork jowl in sweet and sour sauce, pickled red onion, pickled cucumber and sesame seeds.	
<b>TOSTADA DE PAPADA</b> (H) (V-OP) 85g	125
Flour tostada, mashed avocado, square jowls, pickled red onion, jocoque and burnt habanero oil.	
<b>GRILLED CHEESE BACON QUESADILLA</b> (H) 90g	110
Flour tortilla quesadilla with melted asadero cheese and bacon on the inside and cheddar cheese crust, mashed avocado, pickled red onion and tatemada sauce on the outside.	
<b>TORERITA</b> (H) 60g	95
Corn tortilla, New York thin cut, pickled red onion, salsa tatemada and guacamole.	
<b>VACA ENTERA</b> (H) 70g	85
Slow cooking of different parts of the cow in a marinade of dried chilies, pickled red onion, tatemada sasla and guacamole.	

**DALE CON TODO**

<b>KOREAN MEATBALLS</b> (H) (S-OP) (VG-OP) 150g	255
100% Sonora ground chuck meatballs, sweet and sour sauce with chili garlic on a bed of rice noodles with ponzu, lemon and sesame seeds.	
<b>PESTO HAMBURGUESA CON PAPAS FRITAS</b> 180g	285
Very good bread, pesto, 100% Sonoran ground chuck, cheddar cheese, grilled tomato slices, caramelized onion, old-fashioned mustard and fries on the side.	
<b>COCHI N´ RICE</b> (S-OP) (VG-OP) 150g	200
White rice, diced pork jowl in habanero BBQ sauce, pickled cucumber and sesame seeds.	
<b>PAPA RELLENA</b> (H) 120g	185
Potato crust stuffed with mashed potatoes with chistorra, mashed avocado, tatemada sauce, watercress salad, pickled red onion and strips of New York torerita.	

**VETE FELÍZ**

<b>FLAN DE CARAJILLO DE FAN FAN Y CRUMBLE CON NUEZ</b>	130
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**FOR THE KIDS**

<b>JUNIOR TACO TORERITA WITH GUACAMOLE</b> 60g	70
<b>CHEESE BURGER</b> 150g	255
<b>RICE WITH ABOCADO</b> 40g	70
<b>QUESADILLA</b> 40g	50

LET YOUR BOAT OF LIFE BE LIGHT, PACKED WITH ONLY WHAT YOU NEED - A HOMELY HOME AND SIMPLE PLEASURES, ONE OR TWO FRIENDS, WORTH THE NAME, SOMEONE TO LOVE AND SOMEONE TO LOVE YOU, A CAT, A DOG, AND A PIPE OR TEO, ENOUGH TO EAT AN ENOUGH TO DRINK; FOR THIRST IS A FANGEROUS THING.  
-JEROME K. JEROME