



**FIRST COURSE**

Garden Salad  
Mix greens, Papaya,  
roasted corn, chayote,  
pomegranate, lime  
dressing, crispy corn  
tortilla  
Or  
Jalapeño poppers  
Fried Jalapeño peppers  
stuffed with cream cheese,  
topped with Pico de Gallo  
and Guacamole

**MAIN COURSE**

Fajitas  
Sauté peppers, onions  
with meat of your choice,  
serve with soft tortillas;  
Chicken, Pork, Beef  
Or  
Mahi Mahi Veracruz  
Mahi mahi cooked in a  
sauce of onions, peppers,  
Jalapeño, Capers.  
Serve with Mexican rice  
and corn on the cob

**DESSERT**

Churros  
Crispy fried dough  
serve with chocolate  
Sauce  
Or  
Vanilla Flan  
Mexican style  
Caramel Vanilla  
Custard

\*COMPLIMENTARY GLASS OF WINE SERVED WITH MENU; feel free to  
indulge in additional glasses of our fine wines for just \$12ECD per  
glass.

**\$50**  
USD

 @la\_cantina\_antigua

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LOCATION:

JOLLY HARBOUR MARINA

*Brydens*