

DESSERTS

\$ 8.95 ea

FLAN

traditional flan, whipped cream

CHURROS

sugar-cinamon churros, chocolate ice-cream

PASTEL TRES LECHEs

soaked sponge cake with dulce de leche, berries

ICE CREAM

trio of homemade ice cream
blue corn - chocolate - vanilla bean

CARAJILLO CON HELADO

vanilla ice cream, coffee, liquor 43

BEVERAGES

Mexican Coke, Squirt, Jarritos 4-
limeade, iced tea, agua fresca 4-
Agua de Piedra Mexican mineral water 6-
Verve coffee 4.5-

FULL BAR AVAILABLE

House Baja Margaritas by the glass or pitcher

Great selection of Tequilas and Mezcal

Wines by the Glass and Baja Wines



“Pescadero is an homage to my time spent in Mexico. It reflects the warmth and friendliness of the people and the simplicity, and quality of life there.

It’s a testament to how preparations made with fresh ingredients and shared with friends can lead to the most memorable meals.

It’s about the good life being shared by everyone.

I hope that you enjoy our take on traditional and contemporary Mexican dishes.”

- Gabe G.

TRADICIONALES

MEXICAN-AMERICAN CLASSICS

- small -

Sopa 9-
soup of the day

Guacamole 10- (v)(gf)
avocado, cilantro, onion, tomato, jalapeno, lime, cumin

Rajas con Queso 12- (v)(gf)
Queso Oaxaca, pasilla peppers, torpedo onions, tequila

Nachos 14- (v)(gf)
chips, chile guajillo sauce, cheese, cilantro, pickled jalapeno, avocado
w/chicken, steak, carnitas 17-

- large -

Enchiladas 19- (v)(gf)
chicken or cheese enchiladas, with rice and beans

Tacos “El D.F.” 17- (gf)
3 street tacos with rice and beans, choice of steak, al pastor, or carnitas

Fajitas 24- (v)(gf)
chicken, steak, or vegetables, served with the usual fixings and housemade tortillas

Burrito “El Naufrago” 17- (v)
choice of steak, chicken, al pastor, carnitas. Served wet with red or green sauce.

Camarones “A la Diabla” 26- (gf)
sauteed prawns, chile de arbol, garlic, tomato, with frisee salad and fries

*(v)vegetarian or can be made vegetarian, many can be prepared vegan on request
(gf) gluten-free, caution: fried items share a fryer with gluten dishes*

20% service added to parties of 7 or more, 0.25% Carmel Restaurant tax included in bill

BAJA NORTE

AUTHENTIC BAJA DISHES

- small -

Tortillas Mama Sheila 8- (v)(gf)
charred corn tortilla, avocado, queso fresco

Tostada “La Avioneta” 16- (gf)
roasted salmon, onions, peppers, olives, cilantro, habanero aioli

Ensalada del Valle 13- (v)(gf)
mixed greens, cucumber, red onion, seasonal veg, sunflower seeds, cactus vinaigrette

Ceviche 15- (gf)
shrimp, octopus, lemon, cucumber, avocado, red onion, w/chips

- large -

Tacos Baja Norte 19- (gf)
3 fried fish or shrimp tacos, cabbage, yusu, ginger, sesame, pickled red onion, tomatillo-avocado salsa

Tacos de Suadero “Traslomita” 22- (gf)
3 slow cooked brisket tacos, pipian sauce, avocado, with black beans

Enchiladas de Cangrejo 29- (gf)
local dungeness crab, green enchilada sauce

Pescado del Dia 26- (gf)
Local black cod, confit potatoes, black olives, broccoli rapini, harissa butter

Abalone Pasta “La Concheria” 31-
linguine pasta, abalone, white wine, garlic, butter, black sesame chile oil

Chile Relleno 21- (v)
pasilla pepper, queso Oaxaca, tomato and avocado leaf sauce, Mexican squash ratatouille

We grind organic corn daily to make fresh tortillas in house. 1 dozen to go \$5

Locals show us an ID with 939xx zip code and get our locals' discount applied to your bill