



# CANTINA LEON

## CORAL GABLES

### SEAFOOD BAR

SINALOA CUISINE Northwest Mexico hailing from Mexico's Pacific coast, is renowned for its fresh seafood and vibrant flavors.

<b>Shrimp Aguachile Tatemado</b> Shrimp in a citrus, fire roasted serrano chile marinade	21
<b>Ahi Tuna Aguachile</b> Fresh tuna in a bright lime-serrano chile marinade	22
<b>Tuna Tostadas</b> Crispy tortillas topped with marinated tuna and guacamole	17
<b>Ceviche Mexicano de Pescado</b> Shrimp in a citrus, fire roasted serrano chile marinade	24
<b>Ahi Tuna Sashimi with Jalapeño</b>	19
<b>Almejas a la Mantequilla Negra</b> Clams sautéed in black butter sauce, Mezcal flambéed	24
<b>Torre de Mariscos</b> Seafood tower with shrimp, octopus, tuna, avocado, onions, and cucumber	59

### SOUPS

<b>Sopa de Tortilla</b> Traditional tortilla soup with avocado, cotija cheese and crispy tortilla strips	12
<b>Crema de Elote</b> Mexican Corn chowder	12

### STARTERS

ANTOJITOS MEXICANOS

#### GUACAMOLE

Fresh avocado, cilantro, lime served with tortilla chips 12

**With Rib Eye Chicharron** 22

**With Pork Belly Chicharron** 20

#### QUESO FUNDIDO

Melted Oaxaca and Chihuahua cheese with warm corn tortillas 14

**With Chorizo** 16

**With Mushrooms** 16

**With Roasted Poblano Peppers (Rajas)** 18

#### CORN RIBS (ELOTE)

14

#### ESQUITES

14

**Mexican street corn in a cup with Salsa Macha** 5

### QUESADILLAS

CORN TORTILLAS (3 per order)

**Classic Oaxaca Cheese** 14

**Oaxaca Cheese & Mushrooms** 16

**Oaxaca Cheese & Roasted Poblano Peppers (Rajas)** 17

**A Mexican Tradition, Cheese & Squash Blossom (Flor de Calabaza)** 23

Add Chicken +8 / Add Shrimp +12 / Add Skirt Steak +16

### SALADS

**Caesar Salad** 18  
Created on 1924 by Caesar Cardini in Tijuana, Mexico with our Home made dressing.

**Leon Salad** 18  
Cucumber, tomato, avocado, peppers and pickled red onions

**Burrata Poblano** 22  
Burrata, heirloom tomatoes, chile poblano pesto

Add Chicken +8 / Add Shrimp +12 / Add Skirt Steak +16

### TACOS (2 per order, heirloom corn tortillas)

**Rib Eye** 16

**Cochinita Pibil** 18  
Slow-roasted pork with achiote and citrus

**Pork Belly** 16  
72 hrs. slow cooked served with pickled red onions

**Quesa-Birria** 19  
Beef birria taco with melted cheese.

**Pastor** 14  
Marinated pork with pineapple

**Gringa de Pastor (flour tortilla with cheese)** 18

**Grilled Shrimp Taco (flour tortilla)** 21

**Grilled Fish Taco (flour tortilla)** 21

**Grilled al Pastor Octopus** 24

**Vegetarian Mushroom Taco** 14

**Grilled Nopal (cactus) Taco** 14

### ENCHILADAS

TRADITIONAL MEXICAN DISH

rolled tortillas filled with chicken.

#### Enchiladas Suizas

Chicken with Creamy tomatillo sauce and melted cheese

21

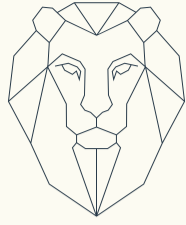
#### Enmoladas

Chicken Enchiladas with rich Mole sauce

22

Sub Skirt Steak +8 / Sub with Cheese +4

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any known food allergies. Specific dishes do contain nuts or use ingredients that may be manufactured in a facility that processes nuts



## FROM THE SEA

Nayarit cuisine is a vibrant Pacific coastal gastronomy renowned for fresh seafood, particularly Pescado Zarandeado. Influenced by indigenous roots and coastal resources.

<b>Pescado Zarandeado</b> Grilled Red Snapper fish with coastal spices	<b>Pulpo Zarandeado</b> Grilled octopus with coastal spices	<b>Camarón Gigante Flameado</b> Black Giant Tiger Prawns, Mezcal flambéed in mezcal-garlic butter	<b>Grilled al Pastor Octopus</b>
36	49	79	24

## MEATS

A carne asada goes far beyond grilled meat: In the Mexican state of Sonora, it's a weekly ritual, a tight-knit gathering of friends and family

**PARRILLADA STYLE STEAKS** Make your own tacos, served with guacamole, fresco cheese, grilled onions and tortillas.

<b>Arrachera</b> USDA PRIME Skirt Steak 12 oz	<b>Rib Eye</b> USDA PRIME 12 oz	<b>Tomahawk</b> USDA PRIME 24 oz
42	66	149

## FROM THE GRILL

<b>Filete Flameado al Tequila (Filet Mignon)</b>	58
<b>Pollo Zarandeado ( Chicken breast marinated in adobo sauce )</b>	28
<b>Castacán</b> 72-hour slow-cooked pork belly, rich Mole sauce	29
<b>Leon Burger</b> ½ lb certified Wagyu, avocado, sautéed onions, pickled jalapeño	24

Add Grilled Flambéed Bone Marrow +16 / Add Black Tiger Prawn +21 / Add Shrimp +12

## SIDES

<b>Cilantro-lime Rice</b>	6	<b>Sweet plantains</b>	9
<b>Red Rice</b>	6	<b>Caesar Salad Side</b>	10
<b>Black Beans</b>	6	<b>Leon Salad Side</b>	10
<b>Refried Beans</b>	6	<b>Fries</b>	7
<b>Charro Beans</b> (bacon, chipotle & chorizo)	8	<b>Sweet potato fries</b>	8
<b>Peppers and Zucchini</b>	9	<b>Avocado slices</b>	8

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# COCKTAILS & BEVERAGES

## MARGARITAS & MEZCALITAS

Hand-shaken, served on the rocks

<b>Classic</b> Mezcal Mur or Tequila Jose Cuervo Tradicional Blanco, triple sec, agave nectar, fresh lime	16 / HH 12
<b>Lion on Fire</b> Dobel Reposado, ancho reyes verde liqueur, agave Syrup, muddled jalapeño, fresh lime, tajín rim	22
<b>Smoky Mango</b> 400 Conejos Reposado, mango syrup, fresh lime, ancho reyes rojo liqueur, tajin rim	22
<b>Fresita spritz</b> 1800 Blanco, sparkling rose, muddled strawberry's, fresh lime, agave syrup	22
<b>Agave Mule</b> Dobel Tahona, fresh lime, ginger beer, crystallized ginger	22
<b>Oaxacan Jarrito</b> 400 Conejos Joven, tamarind jarritos, agave nectar, fresh lime, chamoy & tajin rim	22

## PALOMAS

<b>Classic</b> Mezcal Mur or Tequila Jose Cuervo Tradicional Blanco, grapefruit juice, fresh lime, simple syrup	16 / HH 12
<b>Dear Dove</b> 400 Conejos Joven, passion fruit pureé, grapefruit jarrito	22
<b>Ace Paloma</b> Dobel Cristalino, fresh lime, grapefruit jarrito, smoked black salt rim	22

## CARAJILLOS

<b>Classic</b> Licor 43, espresso	18
<b>Leoncillo</b> Frangelico, Licor 43, Baileys, Fresh Espresso	20

## OLD FASHIONED

<b>Classic</b> Tin Cup Bourbon, simple syrup, bitters, cherry, orange	16 / HH 12
<b>León Fashioned</b> Abasolo Mexican whiskey, Nixta corn liqueur, bitters, cherry, orange	19

## MARTINIS

Straight up or on the rocks

<b>Classic</b> Tito's vodka, dirty, dry, or sweet	16 / HH 12
<b>Espresso Martini</b> Baileys, Kahlúa, Frangelico, Fresh Espresso	20
<b>Cafe de Leon</b> Centenario Reposado Tequila, Khalua, fresh espresso, agave	20

## TONICS

<b>Classic</b> Canaima gin, Fever-Tree Tonic, Cucumber slice, Lime wedge	19 / HH 12
<b>Condesa Mexican Gin</b> Condesa gin, Fever-Tree and Orange peel	19

## CLAMATOS & MICHELADAS

<b>Michelada</b> Lime juice, ice, chamoy & tajin rim	10
<b>Cubana</b> Lime juice, dark sauces, ice, chamoy & tajin rim	11
<b>Clamachela</b> Lime juice, dark sauces, Clamato, ice, chamoy & tajin rim	14
<b>EXTRAS: TAMARIND CANDY STICK</b>	2

## MOCKTAILS

<b>Heat &amp; Passion</b> Passion fruit puree, Agave, fresh lime juice, muddled jalapeño, tajin rim	14
<b>Cucumber Cooler</b> Muddled cucumber, Agave, fresh lime juice, tonic water	14



## BEER 9 HAPPY HOUR 6

### DRAFT

**XX Lager**  
**Modelo Especial**  
**XX Ambar**  
**Pacífico**

### BOTTLES

**Victoria**  
**Charro**  
**Corona Non-Alcoholic**  
**Miller Lite**

**Corona**  
**Negra Modelo**  
**Blue Moon**

# WINELIST

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## SPARKLING & CHAMPAGNE

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**Valdo Marca Oro Prosecco DOC** 12/50  
**Valdo Marca Oro Prosecco Rose DOC** 14/55  
**Moët Chandon Brut Imperial** 28/180  
**Dom Pérignon** 520

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## ROSE AND WHITES

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(GLASS 10 — BOTTLE 38 — HAPPY HOUR 8)

**Fabre en Provence Rose**  
**Matua Sauvignon Blanc**  
**Alturis Pinot Grigio**  
**Valdemonxes Albariño**  
**Bonterra Chardonnay**

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## REDS

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(GLASS 10 — BOTTLE 38 — HAPPY HOUR 8)

**Alturis Cabernet sauvignon**  
**Santa Julia Malbec**  
**Tortoise creek Pinot noir**  
**Arzuaga La Planta Tempranillo**

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## BY THE BOTTLE

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**Black Stallion Pinot Noir** 60  
**Escorihuela limited edition Malbec** 64  
**Emmolo Merlot** 80  
**J Lohr Cabernet** 60

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## VIVA MEXICO

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**Unico Santo Tomas Red Blend** 160  
**Monte Xanic Gran Ricardo Red Blend** 160  
**Monte Xanic Gran Ricardo Sauvignon Blanc** 120

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## NON-ALCOHOLIC

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**Fresh Lemonade** 5  
**Hibiscus (Agua de Jamaica)** 5  
**Horchata** 5  
**Mexican Soft Drinks (Coca-Cola, Jarritos)** 6  
**Soft Drinks (Coke, Coke Zero, Diet Coke, Ginger Ale, Club Soda)** 4  
**San Pellegrino (24 oz)** 9  
**Acqua Panna (16 oz)** 9

