

MEXICAN SEAFOOD · PIZZA & BAR

Anafre

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[www.anafredc.com](http://www.anafredc.com)

# PARA COMPARTIR - TO SHARE



**\* Ceviche Vuelve a la Vida  
(Made to Order) \$17.95**

Oyster, Shrimp, Crab Meat, Octopus, Avocado and Spicy Tomato.



**Anafre Ceviche  
(Made to Order) \$15.95**

Crab Meat, Octopus, Lobster, Cucumber, Radish, Fresh Lime and Cilantro.



**Camarón Aguachile  
(Made to Order) \$12.95**

Shrimp, Cucumber, Red Onion, Radish, Fresh Lime and Tostada.



**Los Cabos Guacamole \$15.00**

Seafood, Crab, Lobster, Onions and Cilantro.

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**\* Oysters al Carbón con Crab Meat \$14.95**  
Crab Meat, Chipotle Butter, Parmesan Cheese and Bread.



**Tostada Yucateca \$12.95**  
Crispy Corn Tortilla, Braised Chicken cooked in Chile Morita, Black Beans, Chihuahua Cheese and Sour Cream, topped with Fried Egg.



**\* Yucatan Shrimp Tostadas \$11.00**  
Shrimp, Avocado, Pico de Gallo and Serrano Chile.



**\* Acapulco Seafood Nachos \$12.00**  
Grilled Chicken or Grilled Steak, Cheese, Beans, Jalapenos and Pico de Gallo.



**Queso Fundido en Hoja de Platano \$10.00**  
Huitlacoche, 3 Cheese, Corn, Epazote and Tortillas.



**Chicharón Preparado \$10.00**  
Fried Calamari, Valentina Sauce, Avocado and Pickled Jalapenos.

## PIZZAS



### **Jardín \$10.00**

Wild Mushrooms, Goat Cheese, Pickled Jalapeno, Pickled Red Onion and Spinach.

### **China Poblana \$11.00**

Grilled Chicken, Mole Poblano, Fresh Cheese, Sour Cream and Cilantro.

### **El Golfo \$13.00**

Shrimp, Chorizo, Chipotle Sauce, Avocado and Pico de Gallo.

### **El Gallego \$14.00**

Octopus, Chipotle Aioli, Fresh Mozzarella, Red Onion, Pickled Jalapeno, Avocado and Cilantro.

### **Chile Relleno \$11.00**

Blistered Poblano Pepper, Chihuahua Cheese, Oaxaca Cheese, Chile de Arbol Sauce, Sour Cream and Cilantro.

### **El Sol Chicharrón \$11.00**

Slow Braised Pork, Guajillo Sauce, Chihuahua Cheese, Cactus, Onions and Cilantro.

### **The Classic \$10.00**

Pepperoni, Tomato Sauce, Chihuahua Cheese and Fresh Mozzarella Cheese.



## SANDWICHES

Served with Fried Yuca or Salad.

### **Jibarito \$12.00**

Grilled Steak, Caramelized Onions, Lettuce, Jalapeno and Cilantro Jalapeno Aioli Sauce.

### **Fried Oyster Sandwich \$12.95**

Red Cabbage, Guacamole, Mixed Greens, Chipotle Aioli and Pico de Gallo.

### **Blackened Fish Sandwich \$12.50**

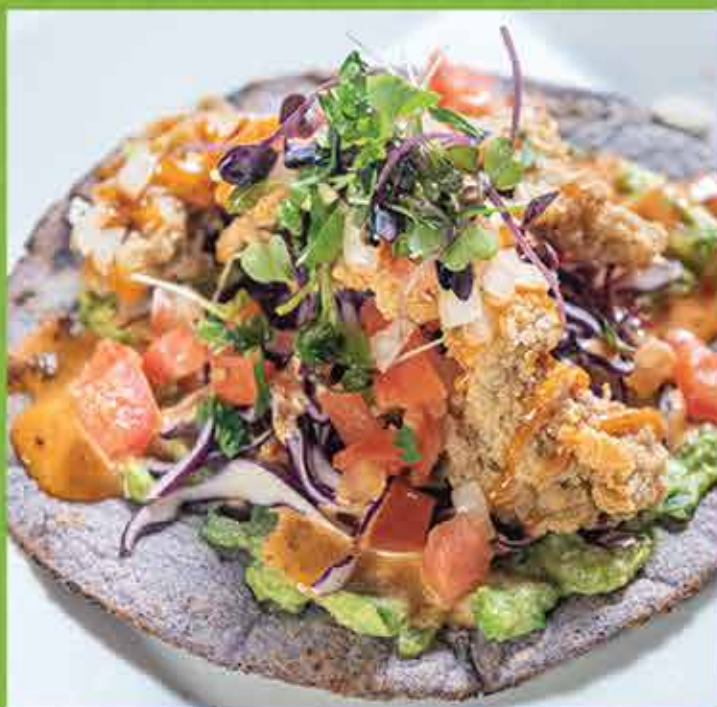
Spicy Mango Aioli, Mixed Greens, Tomato and Avocado.

### **Choripan \$10.00**

Grilled Spanish Chorizo, Cheese and Mexican Chimichurri Sauce.

### **Chicken Sandwich \$10.00**

Grilled Chicken, Pepper Jack Cheese, Caramelized Onions, Lettuce, Tomato and Avocado.



## TACOS DE GUISADO

### **Fried Oyster Taco \$4.50**

Chipotle Aioli, Red Cabbage, Pico de Gallo and Guacamole.

### **Baja California Taco (Flour Tortilla) \$4.50**

Tempura Fried Fish, Red Cabbage, Habanero Aioli and Guacamole.

### **Chile Relleno Taco \$4.00**

Blistered Poblano stuffed with Cheese, Rice, Red Sauce and Sour Cream.

### **Arrachera Taco \$4.00**

Grilled Skirt Steak, Rice, Pinto Beans and Cilantro.

### **Puerco en Salsa Verde \$4.00**

Slow Braised Pork, Rice, Onions and Cilantro.

### **Carne de Res en Salsa Morita \$4.00**

Braised Beef, Rice and Pickled Red Onion.

### **Chicken con Mole Verde \$4.00**

Grilled Chicken, Fresh Cheese, Green Sauce and Rice.

### **Shrimp Gobernador (Flour Tortilla) \$4.00**

Salsa Ranchera, Chihuahua Cheese and Rice.

### **Crispy Beef Milanese (Flour Tortilla) \$4.00**

Fried Steak, Rice, Pico de Gallo and Guacamole.

### **Chicharrón con Queso \$4.00**

Spicy Pork, Rice, Chihuahua Cheese, Cactus and Cilantro.

### **Papas con Rajas Poblanas \$3.50**

Blistered Poblanos, Queso Fresco, Rice and Cilantro.

## PLATOS FUERTES - ENTRESS



### **Enchiladas Suiza con Mole \$12.95**

Chesse, Red Mole, Sour Cream, Rice and Beans.



### **\* Carne Asada \$17.95**

Grilled Steak, topped with Jalapeno and Pico de Gallo, served with Beans and Fried Yuca.



### **\* Anafre Parrillada \$25.00**

Grilled Steak, Shrimp, Chicken, Chorizo, Onions, Jalapenos, Rice, Beans and Tortillas.



### **\* Pulpo a la Diabla \$14.95**

Chipotle Sauce, Rice, Garlic Spinach and Pico de Gallo.



### **\* Salmón al Carbón \$19.95**

Grilled Salmon, Papas con Rajas and Garlic Spinach.



### **Seafood Enchilada \$17.95**

Crab Meat, Shrimp, Cheese, Morita Sauce, Rice and Beans.

## PLATOS FUERTES - ENTRESS



### **Carne Tampiqueña \$17.95**

Grilled Steak, Two Enfrijoladas, Two Fried Eggs, Cheese, Sour Cream and Red Sauce.



### **Milanesa de Carne \$13.00**

Breaded Steak, Yuca Fries, House Salad and Cilantro Jalapeno Aioli Sauce



### **Submarino \$14.95**

Seafood Wrap, Crab Meat, Fried Shrimp, Red Cabbage, Guacamole, Pico de Gallo and Habanero Aioli.



### **Fish and Chips Tacos \$14.00**

Tempura Fried Fish, Fried Yuca and Smoked Tartar Sauce.



### **La Gringa \$12.00**

Pastor, Pineapple, Chihuahua Cheese, Guacamole, Sour Cream and Pico de Gallo.



### **Ensalada Puerto Vallarta \$14.95**

Shrimp, Crab Meat, Cheese, Avocado, Cucumber, Radish and Avocado Dressing.