

CEVICHES

LOS CLÁSICOS

FISH / MIXED

Remedio Casero*	\$14/16
Classic hot limo pepper	
Fiebre Alta*	\$14/16
Rocoto cream	
Anestésico*	\$14/16
Pisco acholado cream	
Fiebre Amarilla*	\$14/16
Yellow pepper cream	

NUESTROS COLEGAS RECOMIENDAN*

FISH / MIXED

El Charapa*	\$18
Chopped seafood, mofongo, sachu culantro	
Psiquiatra*	\$15/17
Three layers ceviche	
Levántate Lazaro*	\$15/17
Rocoto, ginger, shrimp broth	
Diagnóstico Reservado*	\$15/17
Roasted pepper, ginger	
Dr. Tokyo*	\$18
Tuna, pineapple, hot limo pepper	
Dr. Miyagi*	\$15/17
Sesame oil, nikkei sauce and crispy sweet potato	
El Loco Calato*	\$16
Fried ceviche	
Centro de Lima*	\$16/18
Ceviche, jalea del mar	
Chimpún Doctor*	\$16
Chalaca mixture, hot limo pepper	
Dr. Characato*	\$15/17
Huacatay (black mint cream)	

NIKKEI

CAUSA MAKI

Maki Salmón	\$16
Smoked salmon, cream cheese, passion fruit glaze	
Maki Cangrejo	\$16
Crab meat, shrimp, avocado	
Maki Tuna*	\$16
Ahi tuna, avocado, wakame salad	

TIRADITOS

Clásico*	\$12
Yellow Pepper*	\$12
Ahi Tuna Tamarind	\$16
Rocoto Cream*	\$12
Three Senses*	\$16
Pulpo al olivo	\$17
Miyagi*	\$16

PARA QUE MANTENGAS LA DIETA...

HEALTHY UNDER 500 CALORIES



Causa Acevichada*	\$14
Mashed potato, fish ceviche, crispy calamari	
Sudado de Salmon	\$18
Panca, tomato, fish broth, sweet potato	
Quinoa Chicken Chaufa	\$17
Fried rice style, quinoa, chicken	
Solterito de Quinoa	\$14
Potatoes, white cheese, tomato, red onion, parsley, vinaigrette	
Dr. Limon Salads	
Spring mix, tomato, red onion, avocado, red pepper, sesame oil vinaigrette	

Chicken ..\$14 | Grilled Shrimp ..\$18 | Salmon ..\$18

AMAR ES COMPARTIR

FISH / MIXED

Los Amigos del Doctor	\$18
Causa Sampler	
Quitate el Es-Tres*	\$26/30
Three-flavored ceviche sampler	
Cuarentena*	\$34/38
Four-flavored ceviche sampler	
Eisha Beach Ceviche*	\$38
Peruvian peppers, shrimp broth, fried calamari	

PERUVIAN SUSHI ROLL

Acholado Roll	\$18
Shrimp tempura, smoked salmon, cream cheese, strawberry, passion fruit marmalade	
Salmon Pituco	\$18
Soy paper, shrimp tempura, baked salmon on top	
Tropical Roll*	\$18
Crispy roll, fresh tuna, smoked salmon, cream cheese, diced shrimp, rocoto aioli, maduros y avocado	
Shrimp Truffle Roll*	\$18
Fresh tuna, cream cheese, avocado, masago, crispy shrimp, truffle oil	

APPETIZERS

PRIMEROS SÍNTOMAS

Dr. Limon Causas	
Mashed potato, yellow pepper, lime stuffed with;	
Chicken	\$9
Tuna	\$9
Octopus	\$12
Shrimp	\$11
Yuquitas huancaína	\$9
Fried cassava croquettes, huancaína sauce	
Camaron que se duerme... We make them crispy	\$15
Creamy spicy sauce, chalaquita	
Los anticuchos del Doctor	\$16
Tender pieces of beef heart, choclo	
Tostones de Cangrejo	\$17
Fried plantains, crab salad, acevichado sauce	
Choritos a la Chalaca	\$13
Cold mussels, chalaquita, Peruvian corn	
Pulpo del Dr. Moreno	\$18
Grilled octopus, panca pepper, pisco	
Peruvian Egg Rolls	\$14
Stuffed with traditional Aji de Gallina	

MAIN COURSE

PARA QUE TE SIENTAS MEJOR...

Aji de Gallina	\$13
Yellow pepper cream, white cheese	
Arroz con Pollo	\$13
Cilantro, dark beer, "salsa criolla"	
Seco de Res	\$14
Short rib stew, cilantro, canary beans	
Sudado de Pescado	\$14
Onions, tomato, fish broth	
Lomo Saltado	\$17
Beef stir-fry, soy sauce, cilantro	
Jalea del Mar	\$17
Crispy seafood, cassava, tartar sauce	
911 Emergencia	\$20
Quinoa and canary beans cake, grilled salmon, huancaína sauce	
Tallarin Verde con Churrasco	\$22
Fresh pasta, basil, spinach, white cheese	
Pescado a lo Macho	\$18
Crispy fish fillet, creamy seafood sauce	
Arroz con Mariscos	\$18
Seafood rice cooked in beer, "salsa criolla"	
Playa Chucuito	\$21
Grilled Corvina, quinoa, yellow pepper, mushrooms	
Corvina Primavera	\$20
Spinach, mushrooms, panca, corn, cream	
Parihuela	\$18
Seafood soup, shellfish broth, panca, porter beer	
Chupe de Camarones	\$18
Shrimp chowder, white cheese, poached egg, huactay	
Chaufas	
Fried rice, soy sauce, scrambled eggs, red peppers	
Chicken	\$13
Seafood	\$16
Beef Chaufa	\$16
Mixed	\$17

* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions".



BEVERAGES

Coca Cola, Sprite, Sunkist	\$3
Inka Cola, Kola Inglesa	\$3
Chicha Morada	\$4
Frozen Lemonade	\$5
Frozen Chicha	\$5

LOS JUGUETES DEL DR

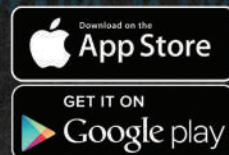
Mango, strawberry, passion fruit	\$6
Lucuma, milk	\$6
Passion Fruit, banana, strawberry	\$6
Lucuma, strawberry, milk	\$6

DESSERTS

PARA DARTE DE ALTA

Suspiro a la limeña	\$7
Sobredosis de Chocolate	\$8.5
Crema Volteada	\$7
Cremebruele de Maracuyá.....	\$7
Helado de Lúcumá	\$5

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Ceviche Bar

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PINECREST:

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@CARLOS BresciaOFFICIAL **CHEF CARLOS Brescia**
CHEFCARLOS Brescia **CHEF CARLOS Brescia**



CARLOS Brescia AKA DR. LIMON, IS
ORIGINALLY FROM CHICLAYO, PERU. FROM
HIS EARLY YEARS, HE STARTED COOKING IN
HIS FAMILY RESTAURANT. HE DEVELOPED
KNIFE AND COOKING SKILLS AT
INTERNATIONAL RESTAURANTS, WHICH HE
NOW APPLIES AT DR. LIMON, USING
PERUVIAN AND LOCAL INGREDIENTS, AND
ABOVE ALL, PASSION.