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214 East 49th St. at 3rd Ave. 212-935-1316
2672 Broadway at 101 St. 212-864-2323
464 Sylvan Ave., Englewood Cliffs, NJ (opening soon!)

Campechana (Serves 4) Seafood Cocktail

8 oz. shrimp, peeled and de-veined
8 oz. calamari, chopped
8 oz. scallops
1 cup water
1/2 red onion, chopped
1 red bell pepper, chopped
1 yellow bell pepper, chopped
1 jalapeño pepper, seeded and chopped
1 rib of celery, chopped
3 springs of cilantro, chopped
1 cup fresh lime juice
1 cup fresh orange juice
2 tbsp. Tabasco sauce
1 tbsp. Worcester sauce
2 cups ketchup
Salt, ground black pepper, oregano leaves
for seasoning

Garnish

Avocado slices
Olive Oil

Place seafood in water. Bring to a boil and cook 2 more minutes. Strain and save 1/2 of seafood broth. In a large bowl, mix vegetables, seafood, broth, juices and sauces. Season with salt, pepper, and oregano. Garnish with sliced avocado and drizzle with extra virgin olive oil.