



richard sandoval
R E S T A U R A N T S

CEVICHE KETSI (serves 4)

10 oz. fresh mahi mahi or any other fresh white fish cut in small cubes
1 cup bay scallops
1 cup small shrimp; boiled in salt water – liquid reserved
1 cup cooked octopus; sliced
½ ea chile Serrano chopped
1 cup white onion; minced
1 cup roma tomato; seeded and diced
1 cup cucumber; small dice
3 tbsp fresh cilantro leaves; chopped
½ cup fresh lime juice
Sliced avocado for garnish
Richard Sandoval Chipolte Finishing Salt to taste

Preparation

1. In a large bowl, marinate the fish and scallops with the lime juice and salt for 20 minutes
2. Strain the liquid
3. Add the cooked shrimp and mix with all of the remaining ingredients, and seasoning to taste.
4. Place equal portions into glass serving dishes, being sure to evenly distribute the ceviche liquid for each dish.
5. Garnish with sliced avocado and serve with tortilla or yuca chips.