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An Eye for Details at Tapatio 2



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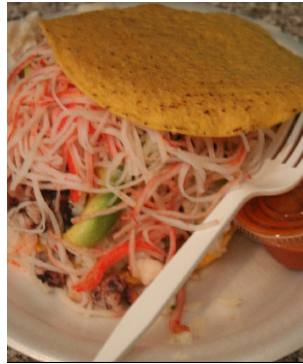
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Whose Ceviche Rules the Waves?

By Nicki Wood in [Food Fight](#)

Thursday, Jun. 25 2009 @ 10:26AM



Ceviche from Tapatio 2 taco wagon, far out Nolensville Road.

Tucked in among the extensive offerings on Cantina Laredo's menu is a ceviche unlike others: it adds capers and olives to the mixture of fish, shrimp and scallops. Their flavor adds some pucker power and turns it into a fresh-tasting, uncooked extension of the Snapper Veracruz dish so beloved in our house. I adored it.

Former Bites blogger Lee Stabert and Bites Mistress Carrington Fox prefer their ceviche simple: fish, lime juice, salt. They might prefer the

ceviche from Tapatio 2, [our discovery on Nolensville Road](#). Or they might reject it for including the fabricated k-r-a-b, those stix made from flavored whitefish. On the other hand, the krab has been lovingly pulled into shreds and marinated for a better flavor, then piled into a teetering haystack along with chopped fish. Throw in avocado, lime and cilantro -- and the \$6 price tag -- and you could be eating at a beach hut in Cabo.

The sophistications of Cantina Laredo's ceviche, or the sea legs of Tapatio 2? Cantina Laredo wins the round.

Tags: [ceviche](#), [fish](#), [Mexican cuisine](#), [Mexican food in Nashville](#), [seafood in Nashville](#)

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Toby says:

Haven't tried Cantina Laredo, but La Vaquita, the market adjoining the Salvation Army on Nolensville Rd between Thompson Ln and 440, makes a ceviche on most Saturdays that is killer. They throw in shrimp as well and just the right amount of jalapeno to give a kick.

Posted On: [Thursday, Jun. 25 2009 @ 11:28AM](#)

VinnyMurphSully says:

This post just makes me miss El Inca even more...

Posted On: [Thursday, Jun. 25 2009 @ 11:30AM](#)

eskaton says:

I've not had the ceviche from either of the establishments listed above, but I can wager the ceviche from Los Rosales will certainly give them both a run for their monev. I'd already had it several times before Iron

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