

OUR BEACH MENU

~ MARIOLA ~

SEAFOOD





APPETIZERS

FISH QUESADILLAS (3PCS) 150grs \$185
 Stir-fried dogfish with habanero mayonnaise, lettuce, pickled onion and avocado.

SHRIMP QUESADILLAS (3PCS) 150grs ... \$190
 Stir-fried shrimp with tomato, onion, coriander, habanero mayonnaise, lettuce, pickled onion and avocado.

ROCK SHRIMP (3PCS) 150grs \$220
 Crispy tempura shrimps covered with sweet lemon sauce, served with a ginger, mango and Chiltepin pepper dip.

SMALL FISH FILLETS (2PCS) 100grs.....\$170
 Tempura wahoo fillets served with an out-of-this-world salad.

SHRIMP EMPANADA (IPC) 75grs \$145
 Shrimp, tomato, coriander, onion, cucumber, in a crispy empanada served with avocado and spicy dressing.

TUNA CARNITAS 150grs \$275
 Crispy marinated tuna cubes on a bed of guacamole, served with corn tortillas.

SHOTS, MUSIC & PURE BEACH VIBES

LA HORA
Luis Miguel

COCKTAILS, BEER AND SPIRITS
 *RESTRICTIONS APPLY

3PM-5PM

THURSDAY AND FRIDAY

RAW BAR

OYSTERS (IPC) \$48

CHOCOLATE CLAM (IPC) \$95

SEAFOOD TOWER 400grs \$625

Exquisite “La Quebrada” seafood tower: Fish (200grs), Octopus (100 grs), shrimp (100grs), red onion, green olives, tomato, coriander, cucumber, avocado. Served with two types of sauce (Petrolera and clam juice).

STUFFED SHELL (IPC) \$80

TUNA CARPACCIO 120grs \$178

Slices of seared tuna with meco pepper vinaigrette, red onion, Persian cucumber, coriander and flakes.



AGUACHILE

MIXED BLACK AGUACHILE

150grs \$246

MIXED GREEN AGUACHILE

150grs \$236

SHRIMP BLACK AGUACHILE

150grs \$246

SHRIMP GREEN AGUACHILE

150grs \$236

BLACK: a spicy combination of roasted habanero pepper, white onion, garlic and a dash of apple cider vinegar.

GREEN: Mix of serrano pepper, cucumber, tomato, ginger, white onion and apple cider vinegar.

COCKTAILS

BLACK SHRIMP COCKTAIL 150grs **\$235**

KETCHUP SHRIMP COCKTAIL 150grs **\$245**

KETCHUP VUELVE A LA VIDA 200grs ... **\$295**

Cooked shrimp, octopus and oysters.

BLACK VUELVE A LA VIDA 200grs **\$285**

Cooked shrimp, octopus and oyster

SEA BASS CEVICHE 200grs **\$290**

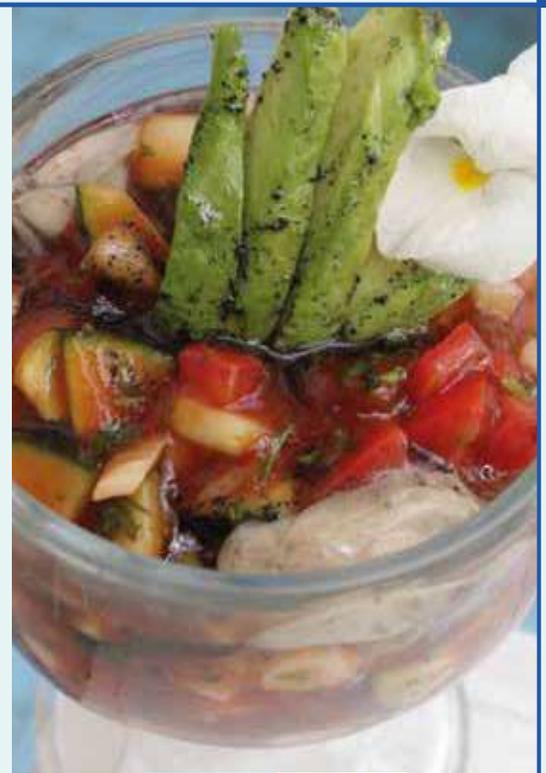
TRITON CEVICHE 120grs **\$285**

Shrimp, scallops and flank steak in petrolera sauce and macha sauce.

SALSAS

NEGRO: Roasted habanero pepper, prepared with tomato, cucumber, avocado, onion and coriander.

CATSUP: Ketchup-style sauce mix, prepared with tomato, cucumber, avocado, onion and coriander.



TOSTADAS

TUNA 75grs **\$140**

Tuna cubes marinated in our house black sauce, with fried leek and avocado.

MARLIN 75grs **\$115**

Marlin with habanero dressing, onion, tomato, cucumber, coriander and avocado.

OCTOPUS 75grs **\$215**

With tomato, onion, cucumber, seasoned with lemon juice and avocado.

JALAPEÑO OCTOPUS 75grs **\$180**

Stir-fried octopus with onion and cuaresmeño chili, cucumber, tomato, seasoned with lemon juice and avocado.

MIXED 75grs **\$140**

Raw shrimp and tuna, seasoned with lemon juice, tomato, onion, coriander, cucumber and avocado.

ACAPULCO 90 grs **\$162**

Shrimp, octopus, fish, onion, coriander, tomato, cucumber, avocado and cocktail sauce.

SHRIMP 75grs **\$140**

Cooked shrimp, avocado, tomato, onion, cucumber, coriander, seasoned with lemon juice.

THE CALLO KEN 120grs **\$185**

Scallops, raw shrimp and tuna, marinated in clamato with cucumber, red onion, habanero dressing, avocado and coriander.

AJILLO-STYLE 75grs **\$175**

Octopus and shrimp, marinated in garlic and guajillo chili with pineapple and avocado.

TACOS

FISH TACO (IPC) 50grs \$78

Battered fish, with tomato, cabbage, red onion, coriander, avocado and spicy dressing, prepared in a flour tortilla.

BREADED SHRIMP TACO (IPC) 50grs \$75

Breaded shrimp, tomato, with red onion, cilantro and avocado, spicy dressing, prepared in a flour tortilla.

THE GOVER TACO!!! (IPC) 40grs \$60

Delicious taco with shrimp sauce, beans, manchego cheese and avocado, prepared in a flour tortilla .

TACO PAPAGAYO (IPC) 60grs \$95

Grilled taco filled with deviled shrimp and cheese, prepared in a flour tortilla.

SHRIMP MACHACA TACO (IPC) 200grs \$210

Yellow chili peppers wrapped with bacon, stuffed with chopped shrimp, prepared in a flour tortilla.

OCTOPUS TACO (IPC) 70grs \$110

Stir-fried octopus with red onion, covered with spicy dressing with tomato, onion, coriander and avocado, prepared in a flour tortilla.

SARDINE TACO (IPC) 90grs \$145

Delicious sardine vizcaina style, accompanied with güero chili, prepared in a flour tortilla.

MARLIN AL PASTOR TACO (IPC) 70grs \$75

Marlin marinated with al pastor sauce, with manchego cheese, grilled pineapple, red onion and coriander, prepared in a flour tortilla.

FLANK STEAK TACO (IPC) 70grs \$95

Flank steak fajitas with red onion, covered with black sauce and manchego cheese, prepared in a flour tortilla.

CRAB TACO (IPC) 120grs \$205

Breaded crab, served with a butter Veracruz-style stir-fried base and mashed avocado, prepared in a flour tortilla.



MONDAY TO FRIDAY

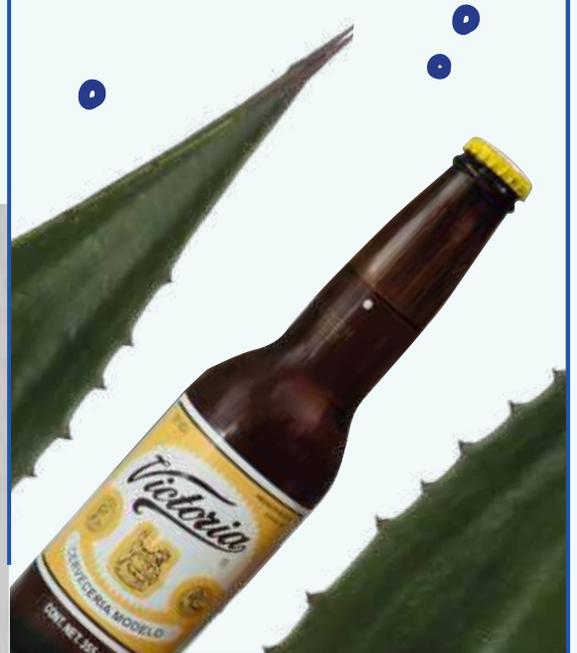
MEZCAL
+ BEER

\$150

5 P M
TO CLOSING

ALL BEERS EXCEPT MODELO,
BOHEMIA AND HEINEKEN

*RESTRICTIONS APPLY



LET'S REMEMBER ACAPULCO

ZARANDEADO FISH 1kg \$1,300

Grilled fresh red snapper per kg marinated in our house dressing. Served with rice, potato wedges with dressing and salad.

🕒 Preparation time 20 to 25 minutes.

ZARANDEADO SHRIMPS 225grs \$410

Grilled shrimps marinated in talla-style (adobo) sauce, served with salad and rice.

FISH FILLET PAPERED 225grs \$350

Delicious fish fillet steamed with carrot, bell pepper and pumpkin, with a touch of butter, accompanied by rice.

FISH FILLET PAPERED ON SEAFOOD

200grs \$460

Delicious fish fillet in spicy sauce with seafood. (Shrimp, Clam, Squid and Octopus).

GRILLED OCTOPUS 300grs \$700

Soft octopus marinated in our house dressing, cooked on the grill, served with potato wedges with our house dressing.

🕒 Preparation time 20 to 25 minutes.

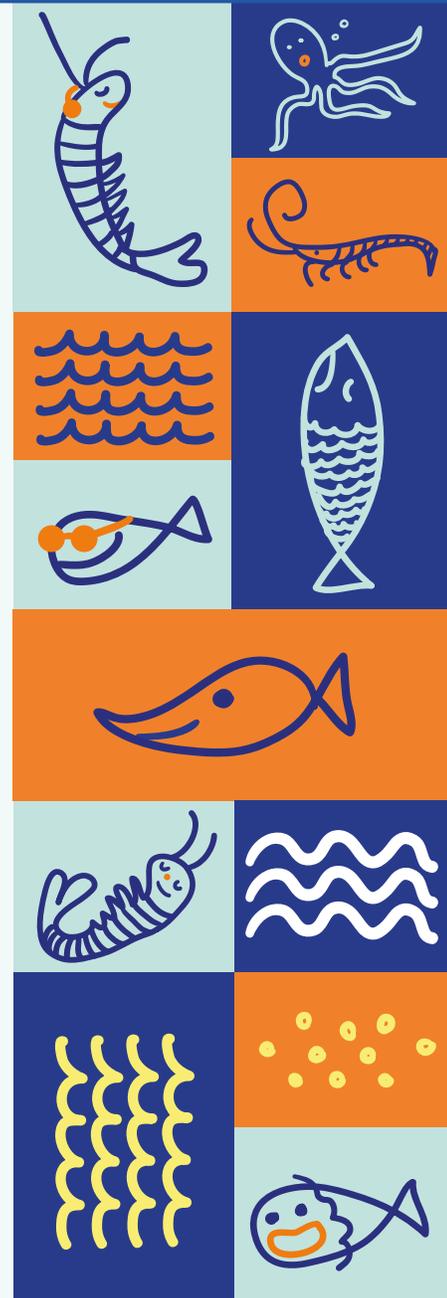
LANGOUSTINES IN BEER SAUCE

400grs \$780

Seasoned with olive oil, salt and pepper and grilled; served with French fries on a bed of beer talla-style.

FILLED CRABS 180grs \$290

Two pieces of crab, accompanied by white rice and spicy dressing.



FROM THE KITCHEN

COCONUT SHRIMPS 280grs \$295

Served with salad and mango sauce with a bit of spice.

WRAPPED SHRIMPS 360grs \$300

Shrimps stuffed with Philadelphia cheese wrapped with bacon, served with salad and rice.

DEVIL-STYLE SHRIMP 150grs \$230

Shrimp covered in a delicious creamy sauce made with chipotle meco chili, gratinéed with Manchego cheese.

SHRIMPS COOKED TO ORDER 150grs .. \$275

Served with salad and rice (Mojo, garlic and guajillo chili or breaded).

FILLET COOKED TO ORDER 150grs \$275

Served with salad and rice (Mojo, garlic and guajillo chili or breaded).

SWISS SHRIMP ENCHILADAS (3PCS)

150grs \$270

3 Pieces. Filled with buttered shrimp, bathed in a delicious Swiss sauce, gratinéed with Manchego cheese and accompanied by refried beans.



RICE AND BROTHS

SHRIMP BROTH 150grs \$270

With cooked vegetables, potatoes and carrots.

SEAFOOD SOUP 350grs \$295

WHITE: FISH STOCK

RED: SHRIMP STOCK

White broth fish base or red broth shrimp base Baby clam, shrimp, squid, and scallops.

TUMBADA RICEA 330grs \$325

Brothy paella-style rice, squid rings, shrimp, baby clams and scallops.

DESSERTS

CHOCOLATE BROWNIE 135grs \$115
 Handmade brownie, with vanilla ice cream, topped with powdered sugar and strawberry.

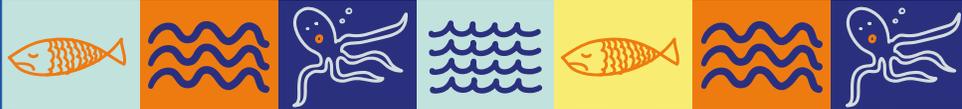
CORNBREAD 225grs \$90
 Homemade baked cornbread with a bit of strawberry and powdered sugar.

FRIED BANANAS 150grs \$70
 Fried bananas served with our house cream.

GRILLED PLANTAIN 320grs \$70
 Grilled butterflied plantain and covered with our house cream, cajeta and chopped nuts.

 Preparation time 20 to 25 minutes.

STRAWBERRIES WITH CREAM 160grs \$75
 Strawberries with our house cream and delicious toasted coconut.



SATURDAY AND SUNDAY GRILLED

BUY ONE OF OUR GRILLED FOOD, AND THE BEERS ARE ON US

ZARANDEADO FISH +4 BEERS

GRILLED OCTOPUS +2 BEERS

ZARANDEADO SHRIMPS +1 BEER

LANGOUSTINES IN BEER SAUCE +2 BEERS



*RESTRICTIONS APPLY

BEERS

FAMILY-SIZE VICTORIA 940ml	\$139
FAMILY-SIZE CORONA 940 ml	\$139
DOS EQUIS LAGER 325ml	\$60
DOS EQUIS AMBAR 325ml	\$60
INDIO 325ml	\$60
TECATE 325ml	\$60
TECATE LIGHT 325ml	\$60
BOHEMIA CLARA 355ml	\$65
BOHEMIA OBSCURA 355ml	\$65
BOHEMIA WAISSEN 355ml	\$65
*While stocks last	
HEINEKEN 355ml	\$70
HEINEKEN 0.0 355ml	\$70
*While stocks last	
HEINEKEN SILVER 355ml	\$70
CORONA 355ml	\$60
PACIFICO 355ml	\$60
*While stocks last	
VICTORIA 355ml	\$60
NEGRA MODELO 355ml	\$65
MODELO ESPECIAL 355ml	\$65
CRAFT BEER 355ml	\$100
Colimita and Piedra Lisa	
CLAMACHEVE	\$27
Rimmed with tajin and salt, 4 oz of clamato with black sauces and lemon.	
CLAMATO NATURAL 355ml	\$55
MICHELADO JAR	\$22
1 oz of lemon juice, black sauces, rimmed with salt and tajin.	
CHELADO JAR	\$19
1 oz of lemon juice, rimmed with salt and tajin	
JAR WITH TAMARIND AND SHRIMP	
1 oz of lemon juice, rimmed with prepared tamarind and tajin, with a delicious, dried shrimp marinated in our house sauces.	
JAR WITH TAMARIND	\$29
1 oz of lemon juice, rimmed with prepared tamarind and tajin.	
GLASS FOR HYDRATING DRINK	\$17
1 oz of lemon juice, rimmed with salt.	

BEVERAGES



MIXOLOGY

MOCTELS "NON-ALCOHOL COCKTAILS"	\$95
(Sunset, Sun, Sand, Nectar of the Sea).	
TIBURONCIN 45ml	\$175
Lemon juice, Kiwi, Strawberry, Gin, with chamoy sauce.	
MEZCALITAS 45ml	\$160
Pineapple, guava, hibiscus and tamarind.	
MARGARITAS 45ml	\$160
Strawberry, mango, tamarind and lemon.	
MARGACHEVES 45ml	\$185
Strawberry, mango, tamarind and lemon	
MARIOLADA 355ml	\$210
Rimmed with tamarind paste, tajin, cucumber and carrot sticks, 5 oz of clamato prepared with lemon and our house sauces, 4 oysters and 4 shrimps.	
SIN OF THE SEA 45ml	\$175
PEPE PEPINO 45ml	\$175
TANGERINE GIN 45ml	\$175
BERRY GIN 45ml	\$210
PIÑA COLADA 45ml	\$120
HAWAII AND BLUE 45ml	\$175

SNACKS/DIGESTIVES

APEROL	\$230
CARAJILLO	\$190

REFRESHERS

SODA 355 ml	\$45
ORANGEADE 450 ml	\$40
Carbonated or still	
LEMONADE 450 ml	\$40
Carbonated or still	
TOPO CHICO 355 ml	\$50
BOTTLED WATER 600 ml	\$40
NESPRESSO LONG BLACK 150ml	\$45
NESPRESSO CAPPUCCINO 180ml	\$60
NESPRESSO ESPRESSO 150ml	\$45
GLASS OF FLAVORED WATER 450ml	\$40
Horchata or hibiscus	



RUMS

BACARDI BLANCO	\$135
HAVANA 7	\$175

GIN

LARIOS	\$120
TANQUERAY	\$190
BOMBAY	\$185

TEQUILA

HORNITOS PLATA	\$125
DON JULIO 70	\$300
MAESTRO TEQUILERO DIAMANTE	\$230

WHISKEY/BOURBON

JIM BEAM	\$140
RED LABEL	\$155

VODKA

ABSOLUT	\$135
STOLICHNAYA	\$130

COÑAC/BRANDY

HENNESSY	\$370
TORRES 10	\$145

MEZCAL

UNION	\$190
400 CONEJOS	\$175
MONTE LOBOS	\$205

***OUR DISTILLATES ARE
FROM 1.5 OUNCES (45 ML) AN
ONLY INCLUDE A 235 ML MIXER.**



DISTILLATES

