

CRAFT COCKTAILS — PARA REFRESCARTE

El Cantarito 1942 — 40
Don Julio 1942 mini bottle, fresh lime, grapefruit, orange, agave, grapefruit soda, chamoy, tajin

El Picante — 17
Jose Cuervo tradicional cristalino, jalapeño, cilantro, pineapple, fresh lime, agave, tajin

La Nacional — 17
Jose Cuervo tradicional reposado, fresh grapefruit, fresh lime, agave, tajin

El Clásico — 17
Jose Cuervo tradicional reposado, sour mix, fresh lime, agave, sea salt



El Chingadazo! — 30
House michelada blend with cerveza, chamoy and salsa negra; topped with grilled shrimp, chingadazo-style!

Sabor A Playa Michelada — 17
Cerveza, house michelada blend, chamoy, tajin, lime

A la Madre! — 17
400 Conejos Mezcal, agave, passionfruit, fresh lemon

Mango Diablo — 17
Frozen, mango blend with Jose Cuervo tradicional reposado, fresh lime, sour mix, chamoy candy stick

EXCLUSIVES



Callejon Del Beso — 17
Hendricks Gin, strawberry, muddled cucumber, agave, tonic water

Carajillo — 17
Espresso, Licor 43, Jose Cuervo tradicional cristalino, rosemary

Pideme La Luna — 17
Lavender, fresh lemon, titos vodka, served chilled

El Cielo es Rojo y me Faltas Tu — 17
Hendricks Gin, fresh citrus, agave, muddled habanero, prosecco

Oaxacan Old Fashioned — 17
Mezcal, angostura bitters, agave, maraschino cherry, large ice cube

VINO BLANCO

Sangria Blanca — 17
White wine, St. Germain, simple syrup, fresh berries

Bread & Butter Chardonnay
California — 11 / 40

VINO TINTO

Bonanza Cabernet
California — 11 / 40

Bread & Butter Cabernet
California — 11 / 40



El Torito — 45
Jose Cuervo tradicional reposado, fresh lime, agave, cointreau, Corona bottle, tajin or sea salt rim

Shark in the Water — 17
Jose Cuervo tradicional reposado, blue curacao, sour, fresh lime, sea salt rim with shark gummies

Sandia Fresca — 17
Jose Cuervo tradicional reposado, watermelon, fresh lime, chilepin, tajin and watermelon paleta

Besos de Fresa — 17
Jose Cuervo tradicional reposado, fresh lime, strawberry, tajin

Oyster Shooter * — 12
Fresh oyster, house tequila, michelada blend, fresh lime

Pineapple Margarita — 25
Jose Cuervo tradicional reposado, house rum, pineapple, coconut, fresh lime, served inside a whole pineapple

*** BUILD YOUR OWN MICHELADA ***

1. Choose Your Beer & Rim 🍺🌶️ →
(Elige Tu Cerveza y Borde)

- Michelob Ultra
- Mich. Amber
- XX Lager
- Pacifico
- Corona / Non-Alcoholic
- Modelo Especial / Negra
- Tecate Light / Roja
- MPH Style (Tajin & Chamoy)
- Tajin
- Chamoy
- Limon & sal

2. Choose Your Style 🍹 →
(Selecciona Tu Estilo)

- Classic Michelada
- Chelada (salt, lime, pepper, salsa negra, salsa worchesthire)
- Chavela (salt, lime and pepper)

3. Add Ons 🍤🔥
(Extras)

- Chingadazo Style Shrimp +13
- Carne Seca +4
- Cucumber & Tajin +2
- Chamoy Candy Straw +2

TEQUILA | MEZCAL

Clase Azul Reposado - 35, Blanco - 35
Don Julio 1942 - 35, 70 - 25, Blanco - 18
Patron El Alto - 35, Cristalino - 25, Reposado - 15, Blanco - 15
Casamigos Reposado - 15, Blanco - 15
Herradura Ultra Añejo - 20, Blanco - 15
Jose Cuervo Tradicional Cristalino - 14, Reposado - 14
Corralejo Añejo - 14, Reposado - 14
Corazon Blanco - 14
400 Conejos Oaxaca, MX - 20

WHISKEY, BOURBON

Jack Daniels Tennessee Whiskey — 15
Crown Royal Canadian Whiskey — 15
Johnnie Walker Black Label — 15
Johnnie Walker Blue Label — 50
Buchanans 12 Year — 15
Buchanans Red Seal — 40

VODKA

Tito's — 14 | **Grey Goose** — 20

SODA

BOTELLA — 6
Mexican Coke | Orange
Strawberry | Mineral | Sidral

AGUAS FRESCAS — 5
Pink Horchata | **Azul Limonada**

CIELO ROJO | **MPH**
Coca Cola products | **Pepsi products**

FAMILIA MALDONADO PRESENTA

Playa Hermosa MARISCOS

ESTD 2023
CIELO ROJO
AUTHENTIC MEXICAN SEAFOOD

DONDE EL DESIERTO SE ACERCA AL MAR™

Desde 2002, nuestra familia ha compartido los sabores del mar.
En 2023, nace Cielo Rojo — una nueva forma de vivirlos.

Creados con corazón, cultura y comunidad.

Bienvenidos.

APERITIVOS — FRESCOS PARA EMPEZAR

Ostiones Preparados * — Doz 40 / Half 20
Fresh oysters, topped with aguachile shrimp, salsa chiltepin, onion and avocado

Toritos Fantasía — 25
Bacon-wrapped chile guero, stuffed with shrimp, served in a soy and pepper salsa

Camarones Locos (Cucaracha) — 40
Large, head-on shrimp, grilled with salsa zarandeada; includes salsa verde

Orden de Ceviche * — 20 (Add Pulpo +5)
Fish or shrimp ceviche, cucumber, tomato, red onion, avocado, salsa negra, tostadas

Guacamole — 14 (add fried octopus +6)
Avocado, lime, onion, cilantro, tomato, serrano, pomegranate, queso fresco

Choriqueso Fundido — 16
Sizzling mozzarella with chorizo, serrano

La Grandiosa * — 150 🍷
A seafood tower designed to be shared. Lobster tail, crab legs, whole shrimp, mussels, raw and prepared oysters, and shrimp and fish ceviche; cucumber, lime, and house salsas

La Probadita * — 80 (shareable)
Four different aguachiles-rojo, mango habanero, negro, and verde; centered with a tostada embarazada

MARISCOS — DESDE EL MAR A TU MESA™



Aguachile 4X * — 30 (Add Pulpo +5)
Lime-cured shrimp with four different salsas: verde, rojo, mango habanero y negro; cucumber, avocado, pickled onion, salsa negra

Cóctel de Camarón * — 18 (add pulpo +5)
Shrimp cocktail, clamato, tomato, red onion, serrano, cucumber, cilantro, radish, avocado

Coctel Campechana * — 23
Shrimp, abalone, octopus, calamari, oyster, clamato, tomato, onion, cilantro, serrano, cilantro; avocado

Tostada Embarazada * — 20
Shrimp aguachile, fish and shrimp ceviche, octopus, steamed shrimp, chiltepin, avocado, pickled onion, cucumber and salsa negra

Tosta-Tuna * — 15
Lime and soy-cured tuna over a tostada, chipotle, avocado, salsa negra, fried onion

Molca-Frio * — 35
Chilled molcajete with crab legs, shrimp, oyster, abalone, ceviche, calamari, baby clam, octopus, avocado, cucumber and onion

Botana EL REY * — 45
Scallop, aguachile and steamed shrimp, octopus, oyster, onion, avocado, salsa roja, negra

Camarones Divorciados — 27
Sauteed shrimp, salsa sulichi, salsa diabla; includes rice, beans and salad

Filete Divorciado — 27
Fish filet with salsa sulichi and salsa diabla; includes rice, beans and salad

Camarones Empanizados — 27
Crispy, fried shrimp with rice, beans and salad

Camaron, Calamari, Pulpo, Mojo de Ajo — 27
Shrimp, octopus, calamari, minced garlic, onion and bell pepper; served with sides

Camarones a la Crema de Brócoli — 25
Shrimp simmered in a creamy mushroom and broccoli sauce and finished with a touch of chipotle; served with sides

Camarones Fantasía — 25
Bacon-wrapped, fried shrimp topped with melted mozzarella; served with sides

El Orgasmo — 32
Bacon-wrapped shrimp medallion layered in a creamy, chipotle salsa. Served with sides

La Patrona * — 60 🍷
Stacked botana with aguachile and steamed shrimp, calamari, scallop, crab claws, oyster, octopus, abalone, shrimp and fish ceviche; cucumber, avocado, chiltepin, salsa negra, tapatio

Filete Al Ajillo — 28
Fried fish, chile colorado strips in a butter and garlic salsa

Filete Poblano — 28
Fried fish, poblano chile strips, onion, tomato, queso fresco

Filete Relleno — 25
Fried fish with mozzarella, shrimp, octopus

El Pulpazo * — 50
Grilled whole octopus with salsa zarandeada; served sizzling with pickled onion, charred lemon, cilantro; includes sides

Mojarra Frita — 30 (add salsa +5)
Whole fish seasoned and fried; Includes avocado, onion, rice, beans & salad

CALDOS

Caldo 7 MARES * — 25
Steamed crab legs, shrimp, fish, octopus, abalone, clams, calamari with onions, cilantro, avocado (add chipotle +1)

Caldo Chimpanhole — 24
Steamed crab legs and shrimp with onions, cilantro, avocado

Caldo de Camaron o Pescado — 22
Shrimp or fish or mixto with onion, cilantro and avocado

Caldo Bichy — 8
Light fish consomme with lime and shrimp

A UN LADO

Side Pico de Gallo — 3
Side Chiles Toreados — 3

Side de Arroz o Frijol — 5
Papas Fritas — 5 | **Fried Calamari** — 16

BURRITOS

El Burrazo — 20 (red or green)
Enchilada style, fried burrito; shredded beef, rice, beans, crema mexicana, queso fresco, grilled serrano

Burrito de Carne Asada (or Chicken) — 16
Diced beef, whole beans, cilantro and onion

NIÑOS — 10

Pollitos con Papas | **Quesadilla con Papas**
Bean and Cheese Burrito con Papas
Camaron Empanizado con Papas

PLATOS FUERTES — LO MEJOR PARA TI

Aguachile Ribeye — 45 (Add Shrimp +10, Lobster tail 🍷 +25)
14 oz ribeye with aguachile verde, rojo o negro; diced serrano and pickled onion; served with rice, beans and salad

Ranchero Steak — 35
Sauteed carne asada strips with onion, serrano chile and tomato; served with salad, rice and beans

Fajitas — 35 (add grilled shrimp + 10)
Steak or Chicken fajitas served over a sizzling platter, onion, bell pepper, serrano, avocado; includes rice and beans

Chile Relleno Rojo — 35
Roasted poblano pepper, diced shrimp, tomato, onion and mozzarella, crema mexicana, queso fresco in a spicy salsa roja

Carne Mar y Tierra — 40
Carne Asada, grilled shrimp, crispy bacon; rice, beans, salad

Carne Asada Tampiqueña — 40
Classic dish of grilled Carne Asada, one enchilada, sauteed nopal, pickled onion; rice, beans and guacamole

Mega Molcajete * — 100 🍷
Molcajete feast with grilled arrachera, lobster tail, octopus tail, grilled shrimp, chicken, fried fish and diced shrimp; served with rice, beans, salad and choice of salsa diabla or culichi verde

Molcajete Caliente — 75
Sizzling molcajete with grilled carne arrachera, shrimp, chicken, fried fish and diced octopus; served with rice, beans, salad and your choice of salsa diabla or culichi verde

Mar y Fuego * — 75 🍷 (Add Octopus tail +12)
Surf and turf built on fire! Grilled 14 oz ribeye served with a buttered lobster tail, grilled shrimp and head-on shrimp; charred onion, jalapeño, pickled onions, rice, beans and salad

Huachinango Zarandeado (Big Mama) — MKT
4-5 lb whole red snapper, butterflied and fried; salsa zarandeada, grilled shrimp, pickled onion, avocado, grilled serrano; includes rice, beans, salad and crispy quesadillas



ESTO 2023 AUTHENTIC MEXICAN SEAFOOD

CIELO ROJO

EXCLUSIVES

MARISCOS
Playa Hermosa

Molcajete Mexicano * — 85 (Add Lobster tail 🍷 +25, Octopus tail +12)
Hot-rock molcajete with grilled ribeye, shrimp, head-on shrimp, chicken, fried fish, diced octopus, grilled nopal. Served with charred onion, jalapeño, rice, beans; choice of diabla or culichi

Enchiladas de Mole * — 30
House made mole, shredded chicken, roasted sesame, pickled onion, cilantro, crema mexicana, queso fresco, rice, beans

Chile en Nogada * — 35
Picadillo of meat, fruit and spices inside a roasted poblano with a walnut cream sauce, pomegranate, shredded walnut, fresh mint

Chile Relleno Verde — 35
Roasted poblano pepper, arrachera steak, grilled shrimp, mozzarella, crema mexicana, queso fresco in a rich, salsa verde

Tomahawk Aguachile (BIG DADDY) — MKT
36 oz fire-grilled tomahawk sliced and finished with aguachile verde, rojo or negro; sea salt, grilled serrano and pickled onion

MAMALONA * — 100
Seafood platter with aguachile and steamed shrimp, crab claws, scallops, octopus, and tuna; avocado, red onion, serrano, salsa negra and roja; oyster shots

Plato del Capitan — 40
Shrimp sampler: fantasia, toritos, culichi, endiablados and empanizados; served with rice and salad

Salmon a la Veracruzana — 30
Fresh salmon simmered in a tomato, olive, caper sauce with peppers and onions; lightly spiced, served sizzling

Pina Tropical * — 40
Whole pineapple filled with fish ceviche, shrimp and octopus; diced pineapple chunks, chamoy and tapatio

Paella de Langosta — 50
Lobster tail, shrimp, octopus and mussels over seasoned rice and vegetables; crema mexicana and salsa naranjada

EN TORTILLA — CON SABORES AUTENTICOS

Lobster & Crab Enchiladas (Green, Red or Divorciadas) — 35
Tender lobster and crab folded into four enchiladas with salsa, crema Mexicana, queso fresco, lettuce, carrot and potato

Enchiladas Mineras (red or green) — 18
Shredded chicken, salsa roja, crema mexicana, queso fresco, shredded lettuce, potato, carrot

Flautas — 16 (Cielo Exclusive)
Beef flautas, salsa verde, crema mexicana, queso fresco, diced serrano, rice, beans

Molcataco — 25 (Cielo Exclusive)
Chicken and beef flautas, salsa diabla or culichi, guacamole, crema mexicana, queso fresco, pickled onions

Tacos Dorados del Mar (gobernador) — 20
3 fried tacos, diced shrimp, onion, tomato, mozzarella, salsa roja, crema mexicana, queso fresco, cilantro, rice, beans

Tacos de Asada / Pollo — 17
3 grilled carne asada tacos, cilantro, onion, fresh lime, rice, beans

Tacos de Pastor — 17
3 al pastor tacos, grilled pineapple, onion, cilantro, grilled pineapple, rice, beans

Tacos Mar y Tierra — 18
2 grilled steak, shrimp and mozzarella tacos, rice, beans

Tacos de Langosta — 25
2 grilled lobster tacos, queso fresco, cabbage, grilled onion, cilantro, crema mexicana, rice, beans

Tacos de Pulpo Zarandeado — 20
2 grilled octopus, salsa zarandeado, grilled onion, mozzarella, rice, beans

Tacos Mixtos — 20
Corn tortilla, carne asada, grilled chicken, grilled shrimp, fried fish, rice, beans

El Chingadazo Fries — 25
Grilled shrimp and bacon, salsa chipotle, crema mexicana, queso fresco, cilantro, jalapeño