



ESTD

2023

CIELO ROJO

AUTHENTIC MEXICAN SEAFOOD

CRAFT COCKTAILS — PARA REFRESCARTE

El Cantarito 1942 — 40

Don Julio 1942 mini bottle, fresh lime, grapefruit, orange, agave, grapefruit soda, chamoy and tajin

El Picante — 17

Jose Cuervo tradicional cristalino, jalapeño, cilantro, pineapple, fresh lime, agave, tajin

El Cielo es Rojo y me Faltas Tu — 17

Hendricks Gin, fresh citrus, agave, muddled habanero and topped with prosecco

La Nacional — 17

Jose Cuervo tradicional reposado, fresh grapefruit, fresh lime, simple syrup, tajin

Callejon Del Beso — 17

Hendricks Gin, strawberry, muddled cucumber, agave, tonic water

Carajillo — 17

Mayan Winds Espresso, Licor 43, Jose Cuervo tequila cristalino, smoked rosemary

El Clásico — 17

Jose Cuervo tradicional reposado, Sour mix, fresh lime, agave, sea salt along the rim

**El Chingadazo! — 30 🍻🔥**

House michelada mix with cerveza, chamoy and salsa negra; topped with grilled shrimp, chingadazo-style!

Sabor A Playa Michelada — 17

Cerveza, hand-made michelada mix, tajin, lime

A la Madre! — 17

400 Conejos Mezcal, agave, passionfruit, fresh lemon

Pideme La Luna — 17

Lavender, fresh lemon, titos vodka, served chilled

Oaxacan Old Fashioned — 17

Mezcal, angostura bitters, agave, maraschino cherry, large ice cube and orange peel

Mango Diablo — 17

Frozen, mango mix, Jose Cuervo tradicional reposado, fresh lime, sour mix, chamoy candy stick

BUILD YOUR OWN MICHELADA

☆☆☆ CREA TU PROPIA MICHELADA ☆☆☆

1. Choose Your Cold Beer 🍺 →
(Elige Tu Cerveza Fría)

- Michelob Ultra
- Mich. Amber
- XX Lager
- Pacifico
- Corona
- Modelo Especial / Negra
- Tecate Light / Roja
- Corona Non-Alcoholic

2. Pick Your Rim 🌶️ →
(Escoge Tu Borde)

- MPH Style (Tajin & Chamoy)
- Tajin
- Chamoy
- Limon & sal

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

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

4. Add Ons 🍤🔥
(Extras)

- Chingadazo Style Shrimp +13
- Carne Seca +4
- Cucumber & Tajin +2
- Chamoy Candy Straw +2
- Spicy Serrano & Ghost Pepper +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
Corazon Blanco - 14
Corralejo Añejo - 14, Reposado - 14, 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

VINO BLANCO | TINTO

Sangria Blanca — 17
 White wine, St. Germain, simple syrup, fresh berries
Bread & Butter Chardonnay California — 11 / 40

TINTO

Bonanza Cabernet California — 11 / 40
Bread & Butter Cabernet California — 11 / 40

SODA

BOTELLA — 6
Mexican Coke | **Fanta Orange** |
Fanta Strawberry | **Topo Chico**

Coca-Cola | **Coke Zero** | **Sprite**
Orange Soda | **Lemonade**
Unsweetened Iced Tea

AGUAS FRESCAS — 5

Pink Horchata | Azul Limonada

CAFÉ

Cafe de Olla - 5

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APERITIVOS — FRESCOS PARA EMPEZAR

Orden de Ceviche * — 20 (Add Pulpo +5)
24 hour marinated **fish or shrimp** ceviche, cucumber, tomato, red onion, diced serrano, avocado, salsa negra, tostada and crackers

Choriqueso Fundido — 16
Melted and crisped mozzarella, chorizo, serrano

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

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

Ostiones Preparados * (raw oysters) — Doz 40 / Half 20
Oysters on the half-shell, topped with aguachile shrimp, salsa chiltepin, onion and avocado

Camarones Locos (Cucaracha) — 40
Large, head-on shrimp, grilled with our special salsa zarandeada; includes rice and fresh lime

La Grandiosa * (Seafood Tower) — 150 🦞
A striking seafood presentation designed to be shared. Lobster tail, crab legs, whole shrimp, mussels, and fresh oysters — served both raw and prepared — alongside shrimp and fish ceviche. Finished with cucumber, fresh lime, and our house-made salsas. Bold. Fresh. Abundant.

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, onion, serrano, cucumber, cilantro and avocado

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

Botana EL REY * — 45
Scallops cured in lime, aguachile and steamed shrimp, octopus, oyster, onion, avocado; salsa roja and negra

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

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

Camarones, Calamari, Pulpo Al Mojo de Ajo — 27
Shrimp, octopus, calamari, minced garlic, onion and bell pepper; served with rice, beans and salad

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 rice, beans and salad

Camarones Fantasía — 25
Bacon-wrapped, fried shrimp topped with melted mozzarella; served with rice, beans and salad

La Patrona * — 60
This botana is stacked tall with aguachile shrimp, steamed shrimp, calamari, scallop, crab claws, fresh oyster, octopus, shrimp ceviche, fish ceviche, abalone, cucumber, chiltepin, avocado, salsa negra, tapatio

El Pulpazo * — 50
Grilled, whole octopus with salsa zarandeada and served over a sizzling skillet with pickled onion, charred lemon and cilantro; includes rice, beans and salad

Filete Al Ajillo — 28
Fried fish fillet, chile colorado strips, garlic & butter salsa

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

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

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

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

Mojarra Frita — 30 (add salsa +5)
Whole fish lightly seasoned and fried to a perfect crisp! Includes avocado, onion, rice, beans and salad

El Orgasmo — 32
Bacon-wrapped shrimp medallion layered in a creamy, chipotle salsa. Smokey, balanced heat and bold flavor. Served with rice, beans and salad

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PLATOS FUERTES — LO MEJOR PARA TI

Enchiladas de Mole * — 25
in-house made mole, shredded chicken, roasted sesame, pickled onion, cilantro, crema mexicana, queso fresco; includes rice and beans

Lobster & Crab Enchiladas (Green, Red or Divorciadas) — 30
Tender lobster and crab folded into four enchiladas with salsa verde o rojo — crema Mexicana, queso fresco, lettuce, carrot and potato

Chile en Nogada * — 30
Picadillo mix of meat, fruit and spices inside a roasted poblano with a walnut-based cream sauce, pomegranate, shredded walnut, fresh mint

Chile Relleno Verde — 30
Roasted poblano pepper, arrachera steak, grilled shrimp, mozzarella, crema mexicana, queso fresco in a rich, salsa verde

Chile Relleno Rojo — 30
Roasted poblano pepper, diced shrimp, tomato, onion and mozzarella, crema mexicana, queso fresco in a spicy salsa roja

Carne Asada Tampiqueña — 38
Classic dish of grilled Carne Asada, Enchilada Minera, sauteed nopal, pickled onion; whole beans, orange rice and guac!



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

Ranchero Steak — 30
Sauteed carne asada with onion, serrano chile and tomato; served with salad, rice and beans

Aguachile Ribeye — 45 (Add Shrimp +10, Lobster tail 🦞 +25)
14 oz ribeye with aguachile salsa (green, red or black) diced serrano and pickled onion; served with rice, beans and salad

Tomahawk Aguachile (Big Daddy) — MKT
36 oz fire-grilled tomahawk sliced and finished with our signature aguachile salsa verde (or red, black) sea salt, grilled serrano and pickled onion. Finished with grilled shrimp!



Molcajete Mexicano * — 85 (Add Lobster tail 🦞 +25, add Octopus tail +12)
Hot-rock molcajete with grilled ribeye, shrimp, head-on shrimp, chicken, fried fish, diced octopus and grilled nopal. Served with charred onion, jalapeño, rice, beans, warm tortillas; your choice of salsa diablo or culichi verde

Molcajete Caliente — 75
Hot-rock molcajete with grilled carne arrachera, shrimp, chicken, fried fish and diced octopus; served with rice, beans, salad and salsa diablo or culichi verde

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

Mar y Fuego * — 75 🦞 (Add Octopus tail +12)
This surf and turf is built on fire! Grilled 14 oz ribeye with a buttered lobster tail, grilled shrimp and head-on shrimp; served with charred onion, grilled nopal, 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! served with pickled onion, avocado, grilled serrano; includes rice, beans and crispy quesadillas



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EN TORTILLA — CON SABORES AUTENTICOS

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

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

Molcataco — 25
3 chicken flautas, 3 beef flautas, salsa diablo or culichi, guacamole, crema mexicana, queso fresco, pickled onions

El Chingadazo Fries — 20
Crispy french fries, Grilled shrimp, crispy bacon, salsa chipotle, crema mexicana, queso fresco, pickled onion, cilantro, grilled jalapeño

Flautas — 16
Fried corn tortilla, shredded beef, salsa verde, crema mexicana, queso fresco, diced serrano, includes rice and beans

El cielo es rojo, y nos faltas tú.

Tacos de Asada / Pollo — 17
3 corn tortilla, grilled carne asada, cilantro, onion, fresh lime, includes rice and beans

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

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

Tacos de Pastor — 17
3 Juicy, grilled al pastor, pickled onion, cilantro, grilled pineapple, includes rice and beans

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

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

A UN LADO

Side Pico de Gallo — 3

Side Chiles Toreados — 3

Side de Arroz o Frijol — 5

Papas Fritas — 5

Fried Calamari — 16

CALDOS

Caldo 7 MARES * — 25
Seafood broth with crab legs, shrimp, fish, octopus, abalone, clams and calamari; onions, cilantro and avocado

Caldo Viagra * — 24
Fish, shrimp, abalone and octopus in a spicy, chipotle broth; finished with onion, cilantro and avocado

Caldo de Camaron o de Pescado (o Mixto) — 22
Seafood broth made with either shrimp or fish; onion, cilantro and avocado

Caldo Chimpanchole — 24
Steamed crab legs and shrimp served over fish broth; onions, cilantro and avocado

Caldo Bichy (Consome) — 8
Warm fish broth, served with lime and 1 shrimp; perfect to start!

NIÑOS — 7

Pollitos con Papas

Bean and Cheese Burrito con Papas

Quesadilla con Papas

Camaron Empanizado con Papas — 10

POSTRES — 9

HOMEMADE DESSERTS

Pastel de Tres Leches

Chocoflan

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