



El Sinaloense

MEXICAN RESTAURANT

DINNER MENU

HOUSE OF THE BEST CEVICHE

APPETIZERS / BOTANAS

Super Nachos Camaron (A la Diabla).....	\$26.50
Super Nachos Choice of Meat, Beans, chips, cheese, beans, guacamole, sour cream and pico de gallo	\$16.00
Combo Starter Quesadillas, chimichanguita, nachos, guacamole and sour cream....	\$ 17.25
Queso Fundido Baked Cheese with three flour or corn tortillas	\$ 14.00
Con Champiñones (mushrooms)	\$ 15.25
Con chorizo	\$ 15.75
Con camarones	\$ 17.50
Guacamole	Seasonal Price
Ceviche Shrimp	\$ 24.000
with Octopus.....	\$ 29.00
with mango.....	\$ 29.00
Lime marinated raw shrimps, tomatoes, cucumbers, onions, jalapeños, cilantro	
Ceviche Fish with Cook shrimp	\$ 29.00
Tostada de Ceviche Raw shrimps	\$10.00(each).....
(with cooked octopus).....	\$11.00
Mariscada Piaxtla Raw oysters, cooked prawn, aguachile and marinated ceviche	\$ 32.00
Aguachile Raw shrimps in lime juice with green or red sauce – very hot	\$ 24.00
Aguachile Especial Raw and cooked prawns, octopus and oysters in lime juice (very hot)	\$ 38.50
Ostiones en su Concha Raw oysters on the half shell ...½ doz. \$16.50	Dozen
\$ 29.95	
Berna Special whole shrimp butterfly cut cooked in a special recipe	\$ 25.00
Molcajete Botanero Raw and cooked shrimps, octopus, & scallops in our salsa botanera	\$ 39.00
Torre de mariscos shrimp ceviche, cook shrimp, aguachile, octopus and 3 oysters.....	\$ 36.00
Camarones Roca (Panko breaded shrimp with honey sriracha sauce)	\$ 24.95
Coconut Shrimp (coconut breaded shrimp with honey sriracha)	\$ 22.00
Tuna Special (tuna aguachile with cooked shrimp in special salsa Negra)	\$ 33.95
Mixto Sinaloense (tuna and shrimp aguachile, cooked shrimp and octopus, cucumber Onions and mango in special house salsa Negra)	\$ 44.95



Camarones con COCO



Camarones Tocino/Queso



Tuna Special



Aguachile Especial



Mixto Sinaloense



Torre de Marsicos

SALADS / ENSALADAS

Garden Salad	\$ 13.00
Taco Salad	\$ 18.00
Grilled Chicken Salad	\$ 21.95
Grilled Fish Or Shrimp Salad	\$ 23.95

MEXICAN SPECIALTIES / PLATOS MEXICANOS

Served with rice and beans unless noted. Corn or flour tortillas included



Mole Enchiladas



Tacos Dorados



Chilaquiles

Pollo Asado	\$ 24.95
Carne Asada Grilled steak	\$ 26.95
Carne Asada y Camaron Grilled steak and prawns	\$ 29.95
Chile Verde Plate Pork in mild green sauce served with rice and beans	\$ 23.95
Chile Colorado Plate Beef in spices served with rice and beans	\$ 24.95
Milanesa Breaded steak	\$ 28.00
Torta with Fries	\$ 18.95
Chilaquiles con Pollo Fried tortilla with red or green sauce topped with chicken and cheese	\$ 23.95
Pollo Chipotle.....	\$ 23.95
Super Wet Burrito	\$ 17.95
Super Shrimp Burrito (Al gusto)	\$ 19.95
Fajita Quesadilla	\$ 18.95

COMBINATION PLATES / COMBINACIONES

Choice of Soft Taco, Crispy Taco, Enchilada, Chalupa, Tostada or Chile Relleno

One Item	\$ 16.95
Two Items	\$ 21.95
Three Items	\$ 24.95

**Meat Choices: Asada, Grilled chicken, Carnitas, Pastor, Chile Verde, Chile Colorado, Shredded chicken, Ground beef, Chorizo

CAMARONES / PRAWN & SOUPS

Served with fresh steamed vegetables and rice.

A la Diabla Sauteed Prawn in a spicy sauce	\$ 27.95
Tocino Y Queso Prawn wrapped in bacon and stuffed with cheese	\$ 29.95
Rancheros Sauteed Prawns in a traditional Mexican sauce	\$ 27.95
Empanizados Breaded Prawns	\$ 27.95
Chipotle Sauteed Prawns in our smoky creamy Chipotle sauce	\$ 27.95
Al Mojo de Ajo	\$ 27.95
Caldo de Camaron Prawn soup	\$ 24.95
Caldo de Camaron Con Pulpo Y Callo Prawn soup with octopus and scallops	\$ 28.95
Caldo 7 Mares Variety seafood soup	\$ 29.95
Albondigas de Camaron Prawn meatballs in shrimp broth	\$ 27.95



7 Mares



Camarones
Chipotle



Carne Asada

*** Our Red Enchilada sauce contains peanut butter.

SEAFOOD SINALOA STYLE



Mariscoco

Mariscada \$ 36.00 serves 4 ...\$ 120.00

Served with rice and fresh steamed vegetables.

Molcajete Marino (Scallops, Crab, Clams, Fish, Shrimp, Bacon wrap Prawn, Nopal, Green Onion).....\$ 45.00

Filete Zarandeado Marinated fish filet, grilled with bell peppers, onions and tomatoes \$ 29.00

Filete Empanizado Fish filet, breaded and deep fried\$ 29.00

Filete a la Plancha Grilled Fish filet\$ 28.00

Filete en Salsa Verde Grilled Fish filet with green sauce and cheese.....\$ 29.00

Filete Encebollado Grilled Fish filet sauteed in garlic butter and onion ...\$ 29.00

Filete al Ajo Grilled Fish filet sauteed in garlic butter\$ 29.00

Pescado Frito Whole fried fish \$ 24.00

Pescado Frito A la Diabla, Ranchero, Al Mojo de Ajo \$ 26.00



Culiacan

SEAFOOD COCKTAILS / COCTELES

Coctel de Camaron Shrimp cocktail served warm or cold\$ 23.95

Coctel de Camaron y Pulpo Shrimp and octopus cocktail, served warm or cold\$ 25.95

Campechana Shrimp, octopus and oyster cocktail, served warm or cold\$ 26.95

Vuelve a la Vida Same as Campechana plus clams & scallops\$ 27.95

Mariscoco Shrimp in coconut, tomato, cucumber, avocado, pico de gallo\$24.95

Mariscoco with Octopus \$26.95

Mazatlan

OCTOPUS SPECIALTIES

Pulpo y Camaron al Gusto Any style octopus and Shrimps.....\$ 32.00

Pulpo al Gusto A la Diabla, Ranchero, Al Mojo de Ajo \$ 33.00



Molcajete Marino

PLATOS ESPECIALES

“Mazatlan” Filet of fish, Shrimp and scallops grilled with bell peppers, onions and tomatoes\$ 32.95

“Topolobampo” Filete cubierto con almejas, camaron y pulpo / Grilled fish filet topped with clams, Shrimp and octopus\$ 33.95

“Culiacan” Carne a sada, camaron y callos a la plancha / Grilled steak, with grilled prawns and scallops served with rice and beans\$ 32.95

Filete Salsa Verde



Mariscada



HOUSE SPECIALTIE/ESPECIALIDADES SINALOENSE

Served with rice and beans unless noted. Corn or flour tortillas included.



Molcajete

- * Molcajete Chicken, steak & shrimp slow cooked with Nopal, served with cheese and onions in a special sauce\$ 30.95
- Enchiladas de Mole; Mole enchiladas served with rice and beans\$ 23.95
- Pollo en Mole Chicken in mole sauce served with rice and beans\$ 25.95
- Bistek Ranchero Strips of steak sauteed with tomatoes, pasilla and serrano pepper and onions\$ 25.95
- Bistek Ranchero con Camaron Strips of steak sauteed with prawns.....\$ 27.95
- Tacos Dorados Three rolled crispy tacos filled with potato and choice of shredded chicken or beef\$ 24.75
- Machaca Dried and finely shredded steak sauteed with tomatoes, pasilla pepper and onions\$ 25.95
- Fajita Beef or chicken grilled with bell pepper and onions\$ 25.00
- Prawn Fajita Prawn grilled with bell pepper and onions\$ 28.00
- * Fajita Sinaloense Chicken steak and prawns grilled with bell pepper, onions and topped with special sauce and cheese\$ 31.95
- * Chicken With Mushrooms Chicken and mushrooms sauteed in special sauce with melted cheese, served with rice and salad\$ 24.95
- Tacos Capeados (3) \$18.00
- Super Taco Fish or Prawn (1) \$ 8.00
- * Sinaloense Tropical Shrimp in our special sauce in a pineapple, green onions, garlic, vegetables, and Spanish rice\$ 27.00
- Combination of shrimp and fish\$ 31.00
- Triple Combo (shrimp, fish and octopus)\$ 34.00



Fajitas Sinaloenses

CHILDREN MENU

- Kids Enchilada Chicken or beef, rice and beans or french fries\$ 11.95
- * Kids Quesadilla Chicken or beef, rice and beans or french fries \$ 11.95
- Kids Taco Soft or crispy, Chicken or beef, rice and beans \$ 11.95
- Chicken Nuggets French fries \$ 11.95
- Kids Burrito Chicken or beef, rice and beans\$ 11.95
- Cheese Hamburger\$ 12.95

Sinaloense Tropical



Hamburguesa

*** Our Red Enchilada sauce contains peanut butter.

DESSERT

Homemade Flan	\$ 8.95
Vanilla Ice Cream	\$ 8.00
Buñuelitos	\$ 9.75
Churros	\$ 9.95



BEVERAGES / BEBIDAS

Fountain Sodas Free refills: Coke, Diet Coke, Sprite, Root Beer, Lemonade.	\$ 4.99
Agua Frescas No refills: Jamaica, Tamarindo, Horchata	\$ 4.99
Sidral Jarritos, Sangria, Coca	\$ 4.99
Iced Tea	\$ 4.99
Bottled Mineral Water	\$ 4.99
Coke In A Can	\$ 3.50
Juices No refills: Pineapple, Apple, Orange and Clamato	\$ 4.99
Coffee, Tea	\$ 4.95
Fresh Limonade (NO Refills)	\$ 6.95
Red Bull	\$ 5.00



Thank you for your patronage! / Gracias por su preferencia!

Sales tax will added to all food & beverages sold. We accept Visa or Master card.

We do not accept personal checks.

All prices are subject to change without notice.

An 20% gratuity will be added to parties of 6 or more.

For split checks, 3 credit cards is the maximum.

★Eating any raw food is not recommended for children, older people, pregnant women and persons with a weakened immune system.

★Red Enchilada sauce contains peanut butter.

Discover a real treat with our catering!

Prices subject to change without notice.