



La Cevichería

BAR & GRILL



Appetizers

QUESADILLA • \$ 10

soft tortilla filled with beef, chicken or cheese

NOPAL (CACTUS) SOPES (4) • \$ 14

thick disks of fried corn dough topped with lettuce, beans, cheese and chorizo or chicken

NACHO FIESTA • \$ 16

chicken or beef with corn tortilla chips, cheddar cheese, guac, chipotle aioli, tomato, jalapeño, beans and sour cream



EMPANADAS • \$ 9

fried pastry stuffed with your choice of fish or beef and spicy chipotle aioli on the side



MUSSELS • \$ 17

cooked into home made tomato based chowder



FRIED PLANTAIN • \$ 10

crispy home made chips with guacamole



CRISPY CALAMARI • \$ 14

fried calamari, lemon and chipotle aioli



GUAC AND CHIPS • \$ 10

Mexican style fresh mashed avocado



SHRIMP COCKTAIL • \$ 16

refreshing mix avocado and saltines on the side

Soups and Salads



SEAFOOD SOUP • \$ 18

assorted seafood
in a savory broth
with mild guajillo
pepper puree

HOUSE SALAD • \$ 8

lettuce, bell peppers,
onions, tomato, purple
cabbage, house dressing
on the side.

SHRIMP AND AVOCADO SALAD • \$ 13

lettuce, bell peppers,
onions, tomato,
purple cabbage,
avocado chunks,
and shrimps,
tossed in a
caesar dressing

NOPAL (CACTUS) SALAD • \$ 11

made with prickly pear
cactus, tomatoes,
onions, cilantro,
chilli peppers,
and lime juice

Tacos



OCTOPUS TOSTADAS (2) • \$ 17

fried or grilled, guac on a corn tortilla and chipotle dressing



TACOS GOBERNADOR (2) • \$ 12

grilled shrimp, avocado on a corn tortilla and chipotle dressing



ARRACHERA TACOS (2) • \$ 12

skirt steak taco, red sauce, guac and pico de gallo



ENCHILADAS (2) • \$ 12

mixed organic assorted veggies, beans and rice on a corn tortilla and house salsa on the top



BAJA FISH (2) • \$ 12

crispy beer-battered fish tucked into corn tortillas, topped with a cabbage and chipotle sauce.

VEGAN TACOS (2) • \$ 12

guac and mixed organic assorted veggies, beans and rice on a corn tortilla

CHICKEN TACOS (2) • 12

chicken on corn tortilla, caramelized onions and chipotle dressing

Ceviches



CEVICHE SHOTS • \$ 19

a little try of Mexican, Peruvian and octopus



PERUANO • \$ 19

fresh wild halibut soaked
in the classic Peruvian mix



OCTOPUS • \$ 19

fresh Moroccan octopus
soaked in the house mix

BUILD YOUR OWN • \$ 19

PROTEIN: shrimp / fish / octopus

VEGETABLES: onions, coriander,
tomatoes, jalapeño avocado
or cucumbers

SAUCE: mexican / peruvian

AGUACHILE • \$ 19

fresh wild black tiger shrimps
soaked with tomatoes,
cucumber in the house mix

MEXICANO • \$ 19

fresh wild halibut fish soaked
in lime juice, avocado and jalapeño

Mains



FILETE DE PESCADO AL AJILLO • \$ 20

grilled garlic fish fillet with roasted
veggies and white rice



MOLCAJETE • \$ 25

house special sea food cocktail



PESCADO FRITO • \$ 25

whole fried sea bass,
white rice and roasted veggies

10 OZ. RIBEYE STEAK • \$ 29

with roasted veggies and french fries



GRILLED OCTOPUS • \$ 28

Moroccan, served with roasted veggies
and white rice and plum-tamarind sauce

DIABLO SHRIMPS • \$ 24

large shrimps coated in fiery
red and chile sauce,
white rice and roasted veggies

Burritos



BURRITO BOX • \$ 12

your choice of chicken, beef or veggie burrito with fries or salad on the side

BURRITO • \$ 11

Your choice of beef, chicken or veggie burrito (Romaine, tomato, onions, cabbage, red peppers, rice and beans. spicy / mild sauce)



4 CHURROS • \$ 10

traditional Mexican fried dough, dusted in cinnamon sugar



TRES LECHEs CAKE • \$ 10

traditional Mexican fried dough, dusted in cinnamon sugar with chocolate and caramel glaze on the side

Cocktails

CAESAR • \$ 10

vodka, Mott's Clamato mix, hot sauce, and worcestershire sauce

MOSCOW MULE • \$ 12

vodka, spicy ginger beer, and lime juice

PIÑA COLADA • \$ 12

rum, coconut mix and pineapple

MARGARITA • \$ 12

regular or frozen and your choose between classic, azul, rosa, mango, spicy, strawberry or kensington market (passion fruit)

CORONA FLOATING MARGARITA • \$ 12

classic, rosa, azul, mango or spicy

MARGARITA TOWER

FULL (88 OZ.) • \$ 75

HALF (48 OZ.) • \$ 42

your choose between classic, azul, rosa, mango, spicy, strawberry or kensington market (passion fruit)



Wines

HOUSE RED WINE • \$ 10

4 Oz. glass

HOUSE WHITE WINE • \$ 9

4 Oz. glass

SANGRIA • \$ 11

8 Oz. red or white

SANGRIA PITCHER • \$ 38

51 Oz. of red or white



Beers Bottle

CORONITA • \$ 4.50

207 ml. ABV 4.6%

MOLSON CANADIAN • \$ 6

341 ml. ABV 5.0%

COORS LIGHT • \$ 6

341 ml. ABV 4.0%

HEINEKEN • \$ 7

330 ml. ABV 5.0%

CORONA • \$ 7

330 ml. ABV 4.6%

FRIA CERVEZA • \$ 6

473 ml. ABV 4.6%

STELLA ARTOIS • \$ 7

330 ml. ABV 5.0%

GUINNESS DRAUGHT • \$ 8

440 ml. ABV 4.2%

CORONA LIGHT • \$ 7

330 ml. ABV 4.6 %

NEGRA MODELO • \$ 7

355 ml. ABV 5.3 %

MODELO ESPECIAL • \$ 7

355 ml. ABV 4.5 %



Specials

MICHELADA GLASS • + 2

your choice of beer with lime, clamato, worcestershire and hot sauce in a glass with a salted rim.

BEER BUCKET • \$ 30

your choice between corona, corona light, heineken, negra modelo, modelo especial or stella

Shots

TEQUILA SILVER

SAUZA • \$ 5.5
JOSÉ CUERVO • \$ 5.5
TROMBA • \$ 7
MAESTRO DOBEL • \$ 8
PATRÓN • \$ 9

TEQUILA GOLD

SAUZA • \$ 6.5
CAZADORES • \$ 7
DON JULIO • \$ 10

MEZCAL ARTESANAL

SOMBRA • \$ 10
LEYENDA • \$ 12

VODKA

SMIRNOFF • \$ 5
ABSOLUT • \$ 5

RUM

BACARDI • \$ 5



Non Alcoholic

NATURAL SPRING WATER • \$ 2

330 ml .

SODA POP • \$ 3

330 ml. coke, diet coke or sprite

NESTEA • \$ 3

Lemon

JARRITOS • \$ 4

Mexican fruit flavoured soda

Aguas Frescas

JAMAICA • \$ 5

freshing hibiscus blossom water

HORCHATA • \$ 5

rice, cinnamon and vanilla water

CHIA LEMONADE • \$ 5

sweetened and fresh lemon
flavored water

TAMARIND • \$ 5

fresh sweet and sour
tamarind pulp water





La Cevichería

BAR & GRILL



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ORDER NOW



(416) 551 9020



DOORDASH



SKIP THE DISHES

Uber

Eats

RITUAL ♥