



HORARIO 2 - 10 PM

🍷 HOME DELIVERY

📞 984 205 7034

STARTER TO SHARE

GUACAMOLE with a mexican twist of "pico de gallo"	\$ 180
VEGGIE FRESH SALAD Lettuce hearts, spinach, tomato, cucumber, red onion, avocado, alfalfa germ & vinaigrette.	\$ 230
OYSTERS SHOT Clamato prepared with oyster	\$55 1pz /\$275 6pz
FISH POPCORN Fish cubes served with french fries.	\$ 265
THE TORREMBRILLA Seafood tower, shrimp, octopus & tuna on a cucumber bed, red onion, tomato & avocado, house sauces & dressings.	\$ 310
TUNA SASHIMI Tuna slices marinated in our black sauce, onion, coriander, serrano chili & cucumber	\$ 350

TACOS

ATUMBRILLO TACO A seared tuna taco on a goat cheese bed.	\$ 95
VEGETARIAN TACOS Order of 2 pieces , mushrooms, sautéed peppers with garlic & red onion on an avocado bed, red cabbage & coriander.	\$ 185
FISH TACOS Order of 3 pieces, weathered fish, cabbage & "pico de gallo". In flour or corn tortilla.	\$ 195
SHRIMP TACOS Order of 3 pieces, weathered shrimp, cabbage & "pico de gallo". In flour or corn tortilla.	\$ 215
GOVERNOR TACOS Order of 3 pieces, sautéed shrimp with garlic, onion, green peppers & gouda cheese. In flour or corn tortilla.	\$ 235
ARRACHERA TACOS Order of 3 pieces in flour or corn tortilla, marinated beef, "pico de gallo", alfalfa germ & raddish	\$ 240

BURRITOS & QUESADILLAS

MARLIN QUESADILLAS Order of 3 pieces, mexican style marlin mash & gouda cheese on corn tortilla.	\$ 195
SHRIMP BURRITO Garlic sautéed shrimp & mexican sauce garnished with sour cream, lettuce, "pico de gallo" & gouda cheese in flour tortilla.	\$ 280
ARRACHERA BURRITO Beef, guacamoles, "pico de gallo" & caramelized onions. Served with french fries.	\$ 295
ARRACHERA QUESADILLA Flour tortilla with beef & gouda cheese, served with guacamole & "pico de gallo".	\$ 295

TOSTADAS

FISH Fish ceviche tostada, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.	\$ 110
SHRIMP Cooked shrimp tostada, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.	\$ 120
OCTOPUS Octopus ceviche tostada, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.	\$ 175
TUNA SASHIMI Marinated tuna slices tostada mounted on chipotle dressing, red onion & serrano chili.	\$ 180
BLACK TUNA Marinated tuna cubes in a mixture of acid & black sauces, garlic, ginger, coriander & red onion.	\$ 180
MANGO TUNA Fresh marinated tuna tostada with mando, avocado & red onion, on a bed of goat cheese.	\$ 185
TUNA WITH GOAT CHEESE & AVACODO Delicious marinated tuna cubes in house sauce tostada, on a goat cheese bed & an avocado crown	\$ 185
MIXED Cooked shrimp, fish & octopus tostada, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.	\$ 195

CALAMBRILLO CEVICHES

FISH Tanned marinated fish in lemon, Clamato base, shrimp broth, cucumber, red onion, tomato & coriander.	\$ 295
FISH WITH MANGO Tanned marinated fish in lemon, Clamato base, shrimp broth, mango, red onion, "pico de gallo" & coriander.	\$ 310
SHRIMP Cooked shrimp, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.	\$ 310
MIXED Cooked shrimp, fish & octopus, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.	\$ 340
CALAMBRILLO Fish, octopus, cooked & raw shrimp, cucumber, red onion, coriander, green chiles & our red sauce based on chilepin.	\$345
BLACK TUNA CEVICHE Exquisite marinated tuna cubes in a mixture of acid & black sauces, garlic, ginger, coriander, cucumber & red onion.	\$ 350
SHRIMP & OCTOPUS Cooked shrimp & octopus, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.	\$ 385

* ALL OUR DISHES ARE MADE INSTANTLY. PREPARATION TIME IS BETWEEN 10 TO 15 MINUTES.
* THE CONSUMPTION OF RAW SEAFOOD AND/OR RAW FOOD IS DINER'S RESPONSIBILITY.

THANKS FOR YOUR PATIENCE AND UNDERSTANDING!

AGUACHILES

RED AGUACHILE Raw shrimp cubes tanned in lime, red onion, cucumber, green chili, "Clamato" & chilepin	\$ 310
GREEN AGUACHILE Raw shrimp cubes tanned in lime, red onion, cucumber, green chili, "Clamato" & green chili sauce.	\$ 310
CALAMBRILLO AGUACHILE Raw shrimp cubes and octopus tanned in lime, red onion, cucumber, green chili, "Clamato" & chilepin	\$ 335
BLACK AGUACHILE Raw shrimp cubes and octopus tanned in lime, red onion marinated in dark sauces.	\$ 335

SEAFOOD COCKTAILS

SHRIMP Cooked shrimp, Clamato base, shrimp broth, lemon juice, cucumber, red onion & coriander.	\$ 290
SHRIMP & OCTOPUS Cooked shrimp, octopus. Clamato base, shrimp broth, lemon juice, cucumber, red onion &	\$ 310
SPICY CLAMATO WITH SEAFOOD Cooked & raw shrimp, fish cubes, octopus, chilepin chili, Clamato base, shrimp broth, lemon juice, green chiles, cucumber, red onion & coriander.	\$ 310
CAMPECHANO COCKTAIL Fish, octopus, oyster, cooked & raw shrimp, Clamato base, shrimp broth, lemon juice, cucumber, red onion & coriander.	\$ 310

* ALL OUR CEVICHES / COCKTAILS / AGUACHILES / TOSTADAS ARE MADE WITH LEMON JUICE, SHRIMP BROTH, CLAMATO & VEGETABLES (TOMATO, ONION, CUCUMBER & CORIANDER).
* IF YOU ARE ALLERGIC TO ANY OF THESE INGREDIENTS PLEASE LET OUR STAFF KNOW.

MAIN DISHES

GRILLED FISH FILLET Grilled sea bass fillet seasoned with garlic & butter, served with salad and mashed potatoes.	\$ 355
BREADED SHRIMP Served with french fries and salad.	\$ 350
FISH AND CHIPS English style fried sea bass filets with potatoes and house dressing.	\$ 350
"ZARANDEADO" OCTOPUS Marinated octopus tentacles served with steamed vegetables.	\$ 395
CATCH OF THE DAY Fried fish with rice, beans & "pico de gallo". Natural or garlic mojo option.	\$ 495

DESSERTS

NEAPOLITAN FLAN	\$ 90
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BEERS & MEXICAN SPECIALS

CORONA / MODELO ESPECIAL / NEGRA MODELO / PACIFICO	\$ 60
MICHELLOB ULTRA / VICTORIA	
Vaso glass / Michelado / Ojo Rojo	\$ 35
Serum	\$ 70
Preparado Clamato 1/2 Liter	\$ 80
Chelada Liter	\$ 150
Michelada Liter	\$ 150
Ojo Rojo Liter	\$ 160
Double Canala Liter	\$ 170

COCKTAILS

WHITE OR RED HOUSE WINE	\$ 185
CALAMBRILLO SANGRIA	\$ 185
PIÑA-COLADA	\$ 185
FLAVOURED MEZCALITAS	mango, passion fruit, strawberry tamarid or jamaica. \$ 185
FLAVOURED MARGARITAS	coco, mango, passion fruit, tamarind, strawberry or jamaica. \$ 185
CARAJILLO	\$ 185
NEGRONI	\$ 185
MOJITO	\$ 185
APEROL SPRITZ	\$ 185
HUGO SPRITZ	\$ 200
EXPRESSO MARTINI	\$ 200
GIN & TONIC	\$ 200

DISTILLATES & LIQUORS

TRADICIONAL TEQUILA	\$ 150
HOUSE MEZCAL	\$ 150
BACARDI	\$ 130
CAPITÁN MORGAN	\$ 150
ABSOLUT	\$ 150
MATUZALEM PLATINO	\$ 155
LICOR 43	\$ 155
SAMBUCA NEGRO	\$ 155
WHISKY JOHNNIE WALKER RED LABEL	\$ 155
WHISKY JOHNNIE WALKER BLACK LABEL	\$ 200
DON JULIO 70 TEQUILA	\$ 200
BUCHANANS WHISKY	\$ 200

SOFT DRINKS

BOTTLED MINERAL O NATURAL WATER	\$ 50
SODAS Coca Cola, Coca Cola Light, Coca Cola Zero, Squirt & Sprite	\$ 60
NATURAL O MINERAL LEMONADE	\$ 70
FLAVORED WATERS mango, passion fruit, strawberry tamarid or jamaica.	\$ 80
PINADA	\$ 150

EXTRAS

SAUCES & DRESSINGS	\$ 45
PICO DE GALLO	\$ 55
RICE OR BEANS	\$ 55
GOUDA CHEESE	\$ 55
GOAT CHEESE	\$ 60
MASHED POTATOES	\$ 60
MANGO	\$ 60
AVOCADO	\$ 65
FRENCH FRIES	\$ 70
CHILEPIN	\$ 85

* ALCOHOLIC BEVERAGES WILL BE SOLD ONLY TO OVER 18 YEARS OLD ADULTS.
* ALL OUR DISHES ARE PERSONAL PORTIONS. MENTIONED PRICES ARE IN MEXICAN PESOS.
* DELIVERY ORDERS WILL INCLUDE \$20 ECO PACKING CHARGE.