EL CALAMBRILLO SEAFOOD

HOURS 2 - 10 PM

@el_calambrillo

Rappi HOME DELIVERY 984 205 7034

STARTER TO SHARE

GUACAMOLE — $ 175
with a mexican twist of "pico de gallo"

VEGGIE FRESH SALAD — $ 225
Lettuce hearts, spinach, tomato, cucumber, red onion, avocado, alfalfa germ & vinaigrette.

TUNA SASHIMI — $ 345
Tuna slices marinated in our black sauce, onion, coriander, serrano chili & cucumber

FISH POPCORN — $ 250
Fish cubes served with french fries.

OYSTERS SHOT — $45 1pz /$250 6pz
Clamato prepared with oyster

$250

SEAFOOD TOWER — $ 295
Seafood tower, shrimp, octopus & tuna on a cucumber bed, red onion, tomato & avocado, house sauces & dressings.

TACOS

SHRIMP TACOS — $ 205
Order of 3 pieces, weathered shrimp, cabbage & "pico de gallo". In flour or corn tortilla.

FISH TACOS — $ 185
Order of 3 pieces, weathered fish, cabbage & "pico de gallo". In flour or corn tortilla.

TUNA TACO — $ 85
A seared tuna taco on a goat cheese bed.

GOVERNOR TACOS — $ 215
Order of 3 pieces, sautéed shrimp with garlic, onion, green peppers & gouda cheese. In flour or corn tortilla.

ARRACHERA TACOS — $ 225
Order of 3 pieces in flour or corn tortilla, marinated beef, "pico de gallo", alfalfa germ & raddish

VEGETARIAN TACOS — $ 170
Order of 3 pieces , mushrooms, sautéed peppers with garlic & red onion on an avocado bed, red cabbage & coriander

BURRITOS & QUESADILLAS

SHRIMP BURRITO — $ 270
Garlic sautéed shrimp & mexican sauce garnished with sour cream, lettuce, "pico de gallo" & gouda cheese in flour tortilla. Served with french fries.

ARRACHERA BURRITO — $ 280
Beef, guacamoles, "pico de gallo" & caramelized onions. Served with french fries.

MARLIN QUESADILLAS — $ 195
Order of 3 pieces, mexican style marlin mash & gouda cheese on corn tortilla. Served with salad, "pico de gallo" and sour cream.

ARRACHERA QUESADILLA — $ 295
Flour tortilla with beef & gouda cheese, served with guacamole & "pico de gallo".

TOSTADAS

FISH — $ 95
Fish ceviche tostada, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.

SHRIMP — $ 115
Cooked shrimp tostada, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.

OCTOPUS — $ 170
Octopus ceviche tostada, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.

MIXED — $ 190
Cooked shrimp, fish & octopus tostada, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.

MANGO TUNA — $ 175
Fresh tuna marinated with mango, avocado and red onion, on a goat cheese bed.

TUNA SASHIMI — $ 175
Marinated tuna slices tostada mounted on chipotle dressing, red onion & serrano chili.

TUNA WITH GOAT CHEESE & AVACODO — $ 175
Delicious marinated tuna cubes in house sauce tostada, on a goat cheese bed & an avocado crown

BLACK TUNA — $ 175
Marinated tuna cubes in a mixture of acid & black sauces, garlic, ginger, coriander & red onion.

CALAMBRILLO CEVICHES

FISH — $ 285
Tanned marinated fish in lemon, Clamato base, shrimp broth, cucumber, red onion, tomato & coriander.

FISH WITH MANGO — $ 295
Tanned marinated fish in a Clamato base & shrimp broth, mango cubes, "pico de gallo", red onion & coriander.

SHRIMP — $ 295
Cooked shrimp, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.

SHRIMP & OCTOPUS — $ 370
Cooked shrimp & octopus, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.

MIXED — $ 320
Cooked shrimp, fish & octopus, Clamato base, shrimp broth, lemon, cucumber, red onion, tomato & coriander.

CALAMBRILLO — $320
Fish, octopus, cooked & raw shrimp, cucumber, red onion, coriander, green chiles & our red sauce based on chiltepin.

BLACK TUNA CEVICHE — $ 345
Exquisite marinated tuna cubes in a mixture of acid & black sauces, garlic, ginger, coriander, cucumber & red onion.

*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 RESPONSABILITY.

THANKS FRO YOUR PATIENCE AND UNDERSTANDING!

AGUACHILES

RED AGUACHILE — $ 295
Raw shrimp cubes tanned in lime, red onion, cucumber, green chilli, "Clamato" & chiltepín

GREEN AGUACHILE — $ 295
Raw shrimp cubes tanned in lime, red onion, cucumber, and green chilli sauce.

CALAMBRILLO AGUACHILE — $ 320
Cooked and raw shrimp and octopus in a Clamato sauce, cucumber, red onion, green chillis & chiltepin.

BLACK AGUACHILE — $ 320
Cooked and raw shrimp and octopus in a Clamato sauce, cucumber, avocado marinated on black sauces.

SEAFOOD COCKTAILS

SHRIMP — $ 275
Cooked shrimp, Clamato base, shrimp broth, lemon juice, cucumber, red onion & coriander.

SHRIMP & OCTOPUS — $ 295
Cooked shrimp, octopus. Clamato base, shrimp broth, lemon juice, cucumber, red onion & coriander.

SPICY CLAMATO WITH SEAFOOD — $ 295
Cooked & raw shrimp, fish cubes, octopus, chiltepín chili, Clamato base, shrimp broth, lemon juice, green chiles, cucumber, red onion & coriander.

CAMPECHANO COCKTAIL — $ 295
Fish, octopus, oyster, cooked & raw shrimp, Clamato base, shrimp broth, lemon juice, cucumber, red onion & coriander.

*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 — $ 345
Grilled fish fillet seasoned with garlic & butter, served with salad and mashed potatoes.

SHRIMP TO TASTE — $ 335
Breaded, with garlic sauce, al "ajillo", a la "diabla" or coconut, served with rice and salad.

FISH AND CHIPS — $ 285
English style fried fish fillets with potatoes and house dressing.

CATCH OF THE DAY — $ 485
Fried fish with rice, beans & "pico de gallo". Natural or garlic mojo option.

"ZARANDEADO" OCTOPUS — $ 395
Marinated octopus tentacles, served with styeamed vegatables.

DESSERTS

NEAPOLITAN FLAN — $ 85

BEERS

CORONA / MODELO ESPECIAL / NEGRA MODELO / PACIFICO — $ 50
MICHELOB ULTRA / VICTORIA

Chelado Glass / Michelado / Ojo Rojo — $ 35
Prepared Clamato 1/2 liter — $ 75
Double Canala Liter — $ 140
Serum — $ 65

COCKTAILS

APEROL SPRITZ — $ 180
CALAMBRILLO SANGRIA — $ 180
PIÑA COLADA — $ 180
FLAVORED MEZCALITAS mango, passion fruit, strawberry tamarid or jamaica. — $ 180
FLAVORED MARGARITAS coconut, mango, passion fruit, strawberry tamarid or — $ 180
FLAVORED GIN & TONIC mango, passion fruit, strawberry tamarid or jamaica. — $ 180
CARAJILLO — $ 180
MOJITO — $ 180
DAIQUIRI — $ 180
WHITE, ROSE OR RED HOUSE WINE — $ 180

DISTILLATES & LIQUORS

TRADICIONAL TEQUILA — $ 150
DON JULIO 70 TEQUILA — $ 200
BUCHANANS WHISKY — $ 200
JOHNNIE WALKER RED LABEL WHISKEY — $ 155
JOHNNIE WALKER BLACK LABEL WHISKEY — $ 200
BACARDÍ — $ 150
CAPITÁN MORGAN — $ 150
MATUZALEM AÑEJO RUM — $ 165
MATUZALEM PLATINO RUM — $ 155
FLOR DE CAÑA AÑEJO RUM — $ 175
LICOR 43 — $ 155
CAMPARI — $ 150
SAMBUCA NEGRO — $ 155

SOFT DRINKS

PIÑADA — $ 145
NATURAL O MINERAL LEMONADE — $ 65
FLAVORED WATERS mango, passion fruit, strawberry tamarid or jamaica. — $ 85
SODAS Coca Cola, Coca Cola Light, Fresca & Sprite — $ 55
BOTTLED MINERAL O NATURAL WATER — $ 45

EXTRAS

FRENCH FRIES — $ 70
PICO DE GALLO — $ 50
RICE OR BEANS — $ 50
SAUCES & DRESSINGS — $ 40
AVOCADO — $ 60
CHILTEPÍN — $ 80
GOUDA CHEESE — $ 55
MASHED POTATOES — $ 60
MANGO — $ 55

*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.