



HOME DELIVERY
 Reggina ☎ 984.205.7034
 @ el.calambrillo



*** STARTERS TO SHARE ***

GUACAMOLE With a mexican twist of pico de gallo.	\$ 185
FRESH VEGGIE SALAD Lettuce hearts, spinach, tomato, cucumber, avocado, red onion, alfalfa sprouts, and vinaigrette.	\$ 230
FISH POPCORN Fish bites, served with french fries.	\$ 270
THE TORREMBRILLA Seafood tower with shrimp, octopus and tuna on a bed of cucumber, tomato, avocado, and red onion.	\$ 320
TUNA SASHIMI Slices of marinated tuna, cucumber, onion, cilantro, and serrano chili.	\$ 355
SCALLOPS Scallops, cucumber, avocado, red onion, cilantro, lime and olive oil.	\$ 495

*** TACOS ***

ATUMBRILLO (1 pc) Seared tuna on a bed of goat cheese and corn tortilla.	\$ 95
MARINATED OCTOPUS (1 pc) Octopus marinated in guajillo and morita chili peppers, avocado, and corn tortilla.	\$ 110
VEGETARIAN (3 pcs) Mushrooms, peppers, avocado, red cabbage, red onion, garlic, and cilantro.	\$ 195
FISH (3 pcs) Battered and fried fish, cabbage, and pico de gallo.	\$ 210
TACOS DE CAMARÓN (3 pcs) Battered and fried shrimp, cabbage, and pico de gallo.	\$ 225
TACOS GOBERNADOR (3 pcs) Shrimp sautéed with garlic, green pepper, and Gouda cheese.	\$ 245
TACOS DE ARRACHERA (3 pcs) Marinated beef, avocado, and pico de gallo.	\$ 255

*** BURRITOS & QUESADILLAS ***

MARLIN QUESADILLAS (3 pcs) Mexican-style marlin machaca and Gouda cheese.	\$ 220
SHRIMP BURRITO Shrimp sautéed with garlic and mexican sauce, lettuce, sour cream, pico de gallo and Gouda cheese, served with french fries.	\$ 285
ARRACHERA BURRITO Beef, guacamole, caramelized onion, and pico de gallo, served with french fries.	\$ 295
ARRACHERA QUESADILLA Flour tortilla with beef and Gouda cheese, accompanied by avocado and pico de gallo.	\$ 295

*** TOSTADAS ***

FISH Fish ceviche, cucumber, red onion, tomato, and cilantro.	\$ 135
SHRIMP Cooked shrimp ceviche, cucumber, red onion, tomato, and cilantro.	\$ 155
OCTOPUS Octopus ceviche with cucumber, red onion, tomato, and cilantro.	\$ 175
TUNA SASHIMI Marinated tuna slices, mounted on chipotle dressing with cucumber, red onion, cilantro, and serrano chili.	\$ 180
BLACK TUNA Marinated tuna cubes, cucumber, red onion, cilantro, garlic, and ginger.	\$ 185
MANGO TUNA Marinated tuna cubes, mango, avocado, and red onion on a bed of goat cheese.	\$ 190
TUNA WITH GOAT CHEESE & AVOCADO Marinated tuna cubes, cucumber, avocado, red onion, alfalfa sprouts, cilantro on a bed of goat cheese.	\$ 195
MIXED A mix of fish, octopus and shrimp ceviche with cucumber, red onion, and cilantro.	\$ 195

*** CEVICHEs ***

FISH (WHITE OR RED) Sea bass marinated in lime, cucumber, tomato, avocado, red onion, and cilantro.	\$ 295
FISH WITH MANGO (WHITE OR RED) Lime-marinated sea bass, cucumber, tomato, mango cubes, red onion, cilantro, and serrano chili.	\$ 310
SHRIMP Cooked shrimp, marinated in house sauce with cucumber, tomato, red onion, and cilantro.	\$ 310
MIXED Fish, octopus, and shrimp cooked with cucumber, tomato, red onion, and cilantro.	\$ 340
CALAMBRILLO Fish, octopus, cooked and raw shrimp with cucumber, tomato, red onion, cilantro, green chilies, and spicy sauce.	\$ 350
BLACK TUNA CEVICHE Cubes of fresh tuna marinated in black sauce, cucumber, red onion, garlic, ginger, and cilantro.	\$ 350
SHRIMP & OCTOPUS Cooked shrimp and octopus marinated in house sauce, cucumber, tomato, red onion, and cilantro.	\$ 385

*** EXTRAS ***

SAUCES AND 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
CHILTEPIN CHILI	\$ 85

*** AGUACHILES ***

RED OR GREEN Raw shrimp marinated in lime, cucumber, red onion, green chilies, and chiltepin chili.	\$ 315
CALAMBRILLO Cooked and raw octopus and shrimp marinated with cucumber, red onion, cilantro, and chiltepin chili.	\$ 340
BLACK Pickled shrimp, octopus, cucumber, avocado, and red onion marinated in black sauces.	\$ 340

*** SEAFOOD COCKTAILS ***

SHRIMP Cooked shrimp, cucumber, red onion, cilantro, Clamato, and lime.	\$ 295
SHRIMP & OCTOPUS Cooked shrimp, octopus, cucumber, red onion, cilantro, Clamato, and lime.	\$ 315
SPICY CLAMATO WITH SEAFOOD Cooked and raw shrimp, fish, octopus, cucumber, red onion, chiltepin chili, green chilies, house sauces, cilantro, Clamato, and lime.	\$ 315
CAMPECHANO COCKTAIL Fish, cooked and raw shrimp, octopus, oysters, cucumber, red onion, cilantro, Clamato base, and lime.	\$ 335

*** MAIN DISHES ***

SHRIMP YOUR WAY Breaded shrimp, garlic mojo sauce, ajillo sauce, diabla or coconut sauce, served with rice and salad.	\$ 350
GRILLED FISH FILLET Sea bass fillet seasoned with garlic and butter, accompanied by a salad (arugula, spinach, cherry tomatoes), and mashed potatoes.	\$ 350
FISH AND CHIPS English-style fried fish fillet with potatoes and house dressing.	\$ 355
GRILLED OCTOPUS Octopus tentacles marinated in butter, served with rice and steamed vegetables.	\$ 395
CATCH OF THE DAY Fried fish with a side of rice, beans, and pico de gallo. Available plain or with garlic mojo sauce.	\$ 495

*** DESSERTS ***

NEAPOLITAN FLAN	\$ 90
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*** BEERS & MEXICAN SPECIALS ***

BEER Corona, Modelo Especial, Negra Modelo, Pacifico, Michelob Ultra, Victoria.	\$ 60
CHELADA / MICHELADA / OJO ROJO	\$ 45
SUERO (sparkling water, lime, and salt)	\$ 70
SPECIAL CLAMATO 1/2L	\$ 85
BLOODY CAESAR 1/2L	\$ 150
MICHELADA 1L	\$ 170
CHELADA 1L	\$ 170
OJO ROJO 1L	\$ 185
DOUBLE CANALA 1L	\$ 195

*** COCKTAILS ***

PALOMA	\$ 200
HOUSE WINE / RED OR WHITE	\$ 200
SANGRIA	\$ 220
PIÑA COLADA	\$ 220
MEZCALITA (mango, strawberry, hibiscus, tamarind, or passion fruit)	\$ 220
MARGARITA (mango, strawberry, hibiscus, tamarind, or passion fruit)	\$ 220
MOJITO	\$ 220
CARAJILLO	\$ 220
NEGRONI	\$ 220
APEROL SPRITZ	\$ 220
ESPRESSO MARTINI	\$ 250
GIN & TONIC	\$ 250
HUGO SPRITZ	\$ 280

*** DISTILLATES & LIQUORS ***

TRADITIONAL TEQUILA	\$ 170
HOUSE MEZCAL	\$ 170
BACARDI	\$ 170
CAPTAIN MORGAN	\$ 170
ABSOLUT VODKA	\$ 170
MATUSALEM PLATINO	\$ 180
LICOR 43	\$ 180
BLACK SAMBUCA	\$ 180
WHISKY JOHNNIE WALKER RED LABEL	\$ 200
WHISKY JOHNNIE WALKER BLACK LABEL	\$ 220
TEQUILA DON JULIO 70	\$ 220
WHISKY BUCHANANS	\$ 220

*** SOFT DRINKS ***

STILL WATER OR SPARKLING WATER	\$ 50
SODAS (Coca Cola, Coca Cola Light, Coca Cola Zero, Squirt or Sprite)	\$ 60
FRESH LEMONADE OR SPARKLING LEMONADE	\$ 70
ALCOHOL-FREE BEER	\$ 70
FLAVORED WATER (mango, strawberry, hibiscus, tamarind, or passion fruit)	\$ 85
VIRGIN PIÑA COLADA	\$ 155

Preparation time is approximately 10 to 25 minutes, as our dishes are made to order.
 The consumption of seafood and/or raw foods is diner's responsibility.
 All our dishes are proportional and personal.
 Alcoholic beverages will only be sold to persons 18 years of age or older.
 All delivery orders are subject to a \$20 eco packaging fee.
 All prices listed are in Mexican pesos.