

CAYOMANGO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *GRATUITY OF 18% IS CHARGED AUTOMATED ON THE BILL AFTER \$200.00 OR 6 PEOPLE.

BOTANAS

* Botana de Camaron Boiled shrimp, raw shrimp, red onion, cucumber, serrar red pepper and homemade secret sauce	\$26.00 no chili, crushed
* Botana de Camaron y Pulpo Boiled shrimp, raw shrimp, octopus, red onion, cucumb	\$31.20 per, serrano chili,
crushed red pepper, homemadesecret sauce * Botana de Cayo de Hacha Scallops, red onion, cucumber, serrano chili, crushed re homemadesecret sauce	\$31.20 ed pepper,
COCTELES	
Coctel de Camaron Cooked shrimp, red onion, cucumber, serrano chili, avoc broth	\$25.48 cado and shrimp
Coctel de Camaron y Pulpo Cooked shrimp, ocotpus, red onion, cucumber, serrano o and shrimp broth	\$27.56 chili, avocado
Campechana Cayomango Cooked shrimp, shrimped coked in limon, octopus, scall serrano chili, cucumber, avocado, and shrimp broth	\$29.11 ops, red onion,
Coctel Cayomango Cooked shrimp, octopus, tuna, raw shrimp, red onion, cu serrano chili and mango	\$29.64 cumber,
Ceviche de Camaron Cocido Cooked chopped shrimp, red onion, cucumber, serrano avocado, shrimp broth	\$24.44 chili, tomato,
*Ceviche de Camaron Mixto Cooked chopped shrimp, raw shrimp, red onion, cucum tomato, avocado, shrimp broth	\$24.44 ber, serrano chili,
*Ceviche de Pescado Fish cooked in limon, red onion, cucumber, serrano chil	\$24.44 li, tomato,

* Ceviche Mitotero
 Fish cooked in lime, boiled shrimp with head, scallops, tuna, mango, red

* Ceviche Cayomango \$28.60 Cooked shrimp, tuna, scallops, red onions, cucumber, serrano chili,

onion, cucumber, serrano chili, crushed red pepper and tomato

AGUACHILE

crushed red pepper and mango

*Aguachiles Regulares	\$24.44
Raw shrimp, red onion, serrano chili, cucumber, homemado you can choose black or green	
*Aguachiles Especiales	\$30.68
Raw shrimp, boiled shrimp, red onion, serrano chili, cucum secret sauce you can choose black or green	iber, homade
* Aguachiles Tatemado	\$24.44
Raw Shrimp, boiled shrimp, red onion, serrano chili, crushe cucumber, glazed with our homemade roasted sauce	d red pepper,
*Aguachiles Cayomango	\$24.44
Raw shrimp boiled shrimp red onion serrano chili crushe	d red pepper

Raw shrimp, boiled shrimp, red onion, serrano chili, crushed red pepper, cucumber, glazed with our personal seasoning with the tase of mango.

TOSTADAS

- Tostada Ceviche de Camaron \$14.56 Diced cooked shrimp, raw shrimp, tomato, cucumber, red onion, serrano chili, avocado, shrimp broth
- * Tostada Ceviche de Cam. Cocido \$14.56 Diced cooked shrimp, tomato, cucumber, red onion, serrano chili, crushed red pepper, avocado, shrimp broth
- * Tostada de Cayo de Acha \$17.89
 scallop, red onion, cucumber, serrano chili, crushed red pepper glazed with our homemade seasoning
 * Tostada de Pescado \$14.56
- Fish cooked in lime, tomato, cucumber, red onion, avocado and serrano chili and crushed red pepper
- * Tostada Aguachile \$17.16 Raw aguachile shrimp, red onion, cucumber, serrano chili, crushed red





*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *GRATUITY OF 18% IS CHARGED AUTOMATED ON THE BILL AFTER \$200.00 OR 6 PEOPLE.



CAYOMANGO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *GRATUITY OF 18% IS CHARGED AUTOMATED ON THE BILL AFTER \$200,00 OR 6 PEOPLE.

\$17.36

BURGER Y ALITAS

Hamburguesa de Carne	\$15.28
Meat prepared with Cayomango seasoning, American cheese,	lettuce,
tomato, onion, avocado and french fries.	

Hamburguesa de Tres Quesos \$19.44

Meat prepared with Cayomango seasoning, American cheese, cheddar cheese, mozzarella cheese, lettuce, tomato, onion, avocado and french fries

Hamburguesa de Camaron

Shrimp prepard with Cayomango seasoning, American cheese, lettuce, tomato, onion, avocado and french fries.

WINGS 6pc \$10.92 12pc \$16.64 16pc \$20.80 BBQ Bufalo



TORITOS ESPECIALES

ENTRADAS

Guacamole Mexicano Avocado, tomato, red onion, serrano chili and cucumber \$12.48

- * Toritos Especiales 4pc \$16.12 6pc \$20.28 Banana peppers, shrimp, mozzarella cheese, wrapped in bacon with our homemade sauce
- * Ostiones Regulares **6pc \$14.56 12pc \$24.96** Fresh oysters on the shell wih a lime on the side
- * Ostiones Especiales **6pc \$21.84 12pc \$41.60** Oysters prepared with homemade sauce, scallops boiled shrimp with onion and Serrano peppers.

Chicharron frito de Rib Eye	\$36.40
Rib eye steak, mexican guacamole and onion pore.	
sashimi de Atun	\$23.40

Tuna strips marinated with our homemade sauce, serrano chili, chambray onions decorated with siracha sauce.

STEAKS

- * Rib Eye Aguachile \$45.76 Rib eye, purple onion, cherry tomatoes, chambray onion and onion pore with our homemade sauce
- * Rib Eye Aguachile Tatemado \$46.28 Rib Eye, purple onion, cherry tomato, chambray onion and pore with our homemade roasted sauce.
- * Rib Eye El Treinta \$57.20 Rib eye, Mexican guacamole, French fries, salad, chambray onion, cherry tomatoes, serrano chili.
- * NY Steak \$46.80 NY Steak, asparagus, bacon, mashed potatoes, dehydrated lime and garlic

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD , SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY. IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *GRATUITY OF 18% IS CHARGED AUTOMATED ON THE BILL AFTER \$200.00 OR 6 PEOPLE.

RIB EYE AGUACHILE



CAYOMANGO

*GRATUITY OF 18% IS CHARGED AUTOMATED ON THE BILL AFTER \$200.00 OR 6 PEOPLE.

TAGO DE PULPO CAMARONES

(Served with salad and rice)	
Camarones Empanizados	\$26.52
Breaded shrimp with our homemade seasoning and dip.	
Camarones al Mojo de Ajo	\$26.52
Shrimp on skillet with butter, garlic, and cooked onion	
Camarones a la diabla	\$26.52
Cooked shrimp with spicy hot cayomango sauce	
Camarones Rellenos	\$26.52
Shrimp wrapped in bacon, filled with cream cheese and our he dip.	omemade
Camarones Cucarachas	\$26.52

Shrimp cooked on skillet with its peel, with our aguachile sauce, served

TACOS Y QUESADILLAS

Taco de Camaron	\$7.80
Corn torilla, cooked chrimp with our special Cayomango seaso served with purple onion, purple cabbage and serrano.	ning,
Taco de Pulpo	\$9.88
Corn tortilla, boiled octopus with herbs topped with onions an	d chives.
Taco de Marlin	\$9.88
Corn tortilla, marlin cooked with our special Cayomango seaso mozzarella cheese crust, onion, chives, serrano chili y dressing	
Taco de Pescado	\$7.07
Breaded shrimp, topped with red onion, purple cabbage. serra and dressing.	no chili
Quesadilla de Marlin	\$15.60
Flour tortilla, cooked marlin with our special Cayomango seas mozzarella cheese, served with a salad and rice.	oning,
Quesedille de Camaren	¢15 60

Quesadilla de Camaron \$15.60 Flour tortilla, cooked shrimp with our special Cayomango seasoning,

Mozzarella cheese, served wih a salad and rice.

FILETES DE PESCADO

(Served with salad and rice)

Filete Zarandeado

\$22.36

Filetes Empanizados Fish fillet breaded with our Cayomango seasoning and homemad dip.

Filete al Mojo de Ajo	\$24.44
-----------------------	---------

Fish fillet cooked with butter, garlic, and cooked onion

\$24.44

Fish fillet seasoned with our special Cayomango seasoning, griled onions and homemade dip.

TAGO DE GAMARON

ESPECIALIDADES CAYOMANGO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *GRATUITY OF 18% IS CHARGED AUTOMATED ON THE BILL AFTER \$200.00 OR 6 PEOPLE.

*	Molcajete Los Charos	\$37.96
	Boiled shrimp with he head, Aguachile shrimp, octopus, scall onion, serrano chili, crushed red pepper and cucumber.	op, purple
*	Molcajete Ogaz	\$33.80
	Diced boiled shrimp, diced raw shrimp, aguachile shrimp, oc red onion, cucumber, serrano chili, crushed red pepper, and	
*	Tostada Cayomango	\$19.24
*	tuna, scallop, diced boiled shrimp, octopus, mango, red onior cucumber, serrano chili, and homemade dip.	٦,
*	Botana Cayomango	\$36.40
	Boiled shrimp, aguachile shrimp, octopus, tuna, scallops, pur cucumber, mango, serrano chili, crushed red pepper, glazed homemade seasoning.	
*	Torre Cayomango	\$36.40
	Boiled and raw shrimp ceviche, scallops, octopus, aguachile s size boiled shrimp, purple onion, cucumber, avocado, and our homemade sauce.	
*	Molcajete el Rey	\$40.04
	Shrimp, octopus cooked with vegetables and house dip, 2 fish served in hot molcajete with mozzarella cheese	fillet, it is
*	Caldo Siete Mares	\$28.48
	Shrimp, octopus, scallops, shrimp with head, fish fillet, chives, pepper, onion, tomao, celery and carrots.	red bell
*	Mojarra Frita	\$22.36
	Seasoned and fried mojarra, rice, Mexican salsa, french fries, s spicy sauce	alad and
*	Taco Cayomango	\$27.56
	Corn tortilla with cheese crisp, grilled shrimp, onion, purple calvocado, and homemade sauce. (Order of 3) $\!\!\!$	abbage,
	Taco Roca	\$11.96
	Fried shrimp, red onion, Mozzarella cheese crisp purple cabbag avocado seasame and chives.	e, serrano chili,
	Quesadilla Presidencial	\$22.88
	Flour tortilla, marlin cayomango style, stuffed shrimp and mos cheese served with rice and a salad.	zzarella
*	Quesadilla Gobernador	\$22.36
	Flour torilla, mozzarella cheese, chrimp, marlin, purple cabba avocado.	ge and
*	Camarones Roca	\$29.64
	Breaded and fried shrimp, dipped in our homemade dip sauce with chives, lettuce, siracha and sesame sauce	, served



TORRE GAYOMANGO

MOLCAJETE CHAROS

TACO CAYOMANGO

INSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*GRATUITY OF 18% IS CHARGED AUTOMATED ON THE BILL AFTER \$200.00 OR 6 PEOPLE.