



- EST. 2015 -





APPETIZER



CREAMY POBLANO SOUP

Delicious creamy soup made with roasted poblano peppers and cream cheese, a specialty of the house

\$95.00

TORTILLA SOUP

Beef broth with fried corn tortilla strips with chipotle, avocado, cheese and cream.

\$95.00

SEAFOOD MOLCAJETE

240 grs of avocado prepared at the table with tomato, onion, cilantro and cotija cheese, topped with shrimps and marinated octopus.

\$185.00

RED FRUIT SALAD

Bed of lettuce, strawberries, blackberries, blueberries, nuts, cucumber and balls of philadelphia cheese, served with our house dressing and your choice of protein

\$165.00

Salmon 200 grs

+ \$80.00

Shrimps 150 grs

+ \$80.00

Tuna 200 grs

+ \$80.00

TACO SALAD

Tortilla shell with a bed of lettuce, grilled onion, pico de gallo, guacamole, panela grilled cheese and cesar dressing and your choice of protein.

\$169.00

Skirt steak 150 grs

+ \$80.00

Chicken breast 150 grs

+ \$60.00

EL CIELO NACHOS

A perfect combination of skirt steak and grill shrimps on a bed of tortilla chips with beans, grated cheese, pico de gallo, guacamole, cheese sauce and jalapeños.

\$190.00

CHILES GÜEROS

- 2 pieces of chile güero stuffed with shrimps and chihuahua cheese wrapped in bacon.
- 2 pieces of chile güero breaded, stuffed with smoked marlin and cream cheese.

\$150.00



SEA SNACKS



ROCK SHRIMPS

Delicious weathered shrimps stuffed with philadelphia cheese covered in sour dressings served on a bed of purple cabbage.

\$210.00

AGUACHILE MAZATLECO

A traditional Sinaloa dish with shrimps pickled in lemon and green chili hot sauce, purple onion, cucumber and avocado.

\$190.00

BLACK TUNA CEVICHE

House ceviche based in a fresh tuna medallion cut into cubes, pickled with lemon and black sauces with a spicy flavor, onion, tomato, cilantro, avocado and mango.

\$210.00

GREEN CEVICHE

House ceviche based in shrimps pickled in lemon, accompanied by green apple, a twist of orange, cucumber, purple onion, cilantro, tajin and a touch of aguachile sauce.

\$195.00

MALECON CEVICHE

A combination of fresh seafood; octopus, cooked shrimps, shrimps pickled in lemon mixed in our "marea roja" sauced with cucumber, purple onion and cilantro.

\$210.00

TWINS TOSTADAS

2 exquisite pieces of fried tortillas with, tuna and salmon with black sauces, bed of avocado, cucumber and purple onion, topped with of crunchy onion and peel of habanero dressing.

\$140.00



BLACK TUNA CEVICHE



AGUACHILE MAZATLECO



ROCA SHRIMPS



TWINS TOAST



HOUSE SPECIALITIES



CILANTRO SHRIMPS

\$295.00

180 grs of delicious shrimps cooked in butter and in our cilantro house sauce, mixed with chihuahua cheese served with mashed sweet potato and sautéed vegetables.

COCONUT SHRIMPS

\$295.00

180 grs of grated coconut breaded shrimps served with coleslaw, risotto and mango dressing.

IMPERIALS SHRIMPS

\$320.00

180 grs of delicious shrimps stuffed with cheese wrapped in bacon, served with sweet potato and sautéed vegetables

SUNSET SHRIMPS

\$295.00

180 grs of delicious shrimps cooked in butter, bathed in our smooth creamy sauce "sunset" served with risotto and bittersweet grilled vegetables.

"EL CIELO" FISH

\$295.00

200 grs of weathered breaded fish stuffed with shrimps and marlin, covered in our house sauce and sour dressing, served with sweet potato and sautéed vegetables.

"3 ISLAS" FISH

\$330.00

200 grs of fish fillet wrapped in bacon, stuffed with shrimps, octopus and philadelphia cheese covered in cilantro sauce, served with sweet potato and grilled vegetables.

"ARRECIFE" FISH

\$285.00

200 grs of golden fillet fish topped with of octopus and shrimps mixed with our creamy house sauce "mazatleca", served with parmesan potatoes.

MACHADO SALMON

\$295.00

200 grs of fish fillet with red pepper and garlic sauce, served with asparagus.

"MAZATLECA" SALMON

\$295.00

200 grs of fish fillet covered in our special creamy house sauce with bacon, onion, mushrooms and spinach, served with parmesan potatoes and asparagus.

IMPERIAL TUNA

\$280.00

200 grs of grilled tuna steak topped with a combination of shrimps, octopus, garlic mushrooms served in a bed of sautéed vegetables.

SEAFOOD PASTA

\$250.00

Creamy pasta Alfredo topped with of grilled shrimps and octopus, creating an unforgettable mix of seafood flavors.

GRILLED OCTOPUS

\$395.00

500 grs of grill octopus marinated with adobo sauce served with paprika potatoes.

MIX STEAK

\$335.00

2 mix medallions of beef and shrimp with a reduction of red wine served with salad and sweet potato.

CHIMICHURRI RIB EYE

\$320.00

350 grs of beef tender with a great flavor seasoned with our chimichurri sauce served with parmesan potatoes and asparagus.

FLANK STEAK

\$280.00

250 Gr of marinated tender meat accompanied by beans, guacamole and a quesadilla

"ANGELA PERALTA" CHICKEN

\$240.00

150 grs of breast chicken wrapped in bacon, stuffed with spinach and philadelphia cheese bathed in our poblano sauce served with mushrooms cooked in butter and risotto.



MALECON CEVICHE



GRILLED OCTOPUS



COCONUT SHRIMPS



"ARRECIFE" FISH



SEAFOOD PASTA



CHIMICHURRI RIB EYE



RED FRUITS SALAD



SUNSET SHRIMPS



"EL CIELO" SHRIMPS



DE LA CARRETA



MELT CHEESE

\$130.00

Delicious combination of gratin oaxaca cheese, chihuahua cheese and cheddar cheese, served with tortilla chips with your favorite protein.

Flank steak
Mushrooms
Shrimps
Chorizo

+ \$45.00
+ \$35.00
+ 50.00
+ \$45.00

ENCOSTRADO TACO

\$85.00

Crispy corn tortilla served in a chihuahua cheese crust with your favorite protein, avocado sauce and chipotle.

Shrimps
Flank steak

SEA TACOS TRILOGY

\$210.00

3 different sea stews served in a corn tortilla with gratin cheese.

1

Governor taco
(Mexicans style shrimps)

2

Marlin taco
(Mexican style marlin)

3

Octopus taco
(Grilled octopus.)

FLANK STEAK TACOS

\$225.00

3 tacos of marinated flank steak served in a corn tortilla with guacamole, beans and mexican sauce.

SEAFOOD CHORREADITA

\$175.00

Delicious gordita with gratin cheese, served with octopus and garlic shrimps, topped with purple onion, a bed of avocado en our house dressing.

MEXICAN BURRITO

\$225.00

Flour tortilla stuffed with marinated flank steak, gratin cheese, a bed of guacamole, and grilled onion, with french fries and our house dressing.

SEAFOOD BURRITO

\$225.00

Flour tortilla stuffed with shrimps, octopus, garlic shrimps, a mix of cheeses, a bed of avocado and cilantro dressing with french fries and our house dressing.

CHIPOTLE BURRITO

\$210.00

Flour tortilla stuffed with chicken breast marinated en chipotle sauce, mix of cheeses, a bed of guacamole with french fries.



MIX STEAK



SHRIMP
ENCOSTRADO TACO



FLANK STEAK
ENCOSTRADO TACO



TRADITIONS OF SINALOA



SHRIMPS TO TASTE 180 grs

\$280.00

Shrimps cooked with butter, breaded or with garlic sauced accompanied by salad and risotto.

FISH TO TASTE 200 grs

\$260.00

Golden fish fillet cooked with butter, breaded or with garlic sauced, accompanied by salad and risotto.

SALMON TO TASTE 200 grs

\$280.00

Salmon fillet cooked with butter or garlic sauced, accompanied by salad and risotto.

FAJITAS

\$195.00

Delicious and traditional combination of sautéed peppers, with onion and your choice of protein and beans.

Flank steak
Shrimps
Chicken breast
Fish fillet

ASADO MAZATLECO

\$180.00

A traditional dish of the port prepared with delicious cubes of beef, cooked potatoes, carrot, squash, lettuce, purple onion, cotija cheese and sour cream, with beef broth.



ASADO MAZATLECO



FAJITAS



"3 ISLAS" FISH



MAZATLECA SALMON

Remember that you can add or change your garnishes with an extra cost.

GARNISHES:

- Butter mushrooms
- Sweet potato
- Parmesan potatoes.
- Bittersweet grilled vegetables
- Risotto





"CILANTRO" SHRIMPS



"MACHÁDO" SALMON



IMPERIAL TUNA



BREAD



"PATA SALADA" BURGER

\$260.00

150 grs of juicy grilled meat + 150 grs of shrimp medallion wrapped in bacon, parmesan bread, dressing house, avocado, onion, lettuce and tomato, with french fries.

"DOBLE O NADA" BURGER

\$265.00

300 grs of juicy grilled meat, parmesan bread, house dressing, crispy bacon, grated cheese, cheddar cheese, lettuce, tomato, grilled onion, mushrooms and avocado with french fries.

TUNA BAGUETTE

\$245.00

200 grs of grilled tuna, baguette bread, grated cheese, lettuce, tomato, grilled onion, avocado and cilantro dressing with french fries.



KIDS MENU



FISH AND CHIPS

\$180.00

120 grs of fish fingers with french fries.

KIDS BURGUER

\$160.00

150 grs of beef meat, parmesan bread, cheddar cheese with french fries.

"POBLANO" PASTA

\$185.00

Fettuccine pasta with creamy poblano chili sauce topped with breaded weathered chicken breast.



"DOBLE O NADA"
BURGUER



"PATA SALADA"
BURGER

WITHOUT ALCOHOL DRINKS

ORANGEADE	\$55.00	PREPARED CLAMATO	\$65.00
CUCUMBER - LEMON	\$55.00	JAZMIN TEA	\$49.00
LIMONADE	\$49.00	SODAS 355 ml	\$35.00
RED FRUIT LEMONADE	\$65.00	TOPOCHICO	\$35.00
STRAWBERRY LEMONADE	\$60.00	QUINA WATER	\$30.00
MORITA LEMONADE	\$65.00	BOTTLE OF WATER	\$30.00
(Basil - Blackberry)		FRAPPE	\$80.00
		Mango • Strawberry • Pineapple	

BEER

PACÍFICO CLARA - PACÍFICO LIGHT - CORONA - CORONA CERO	\$40.00
PACÍFICO SUAVE - CORONA LIGHT	\$45.00
MODELO NEGRA - MODELO ESPECIAL	\$45.00
MICHELOB ULTRA	\$49.00
STELLA ARTOIS	\$60.00
MICHELADO SALT AND LEMON	\$15.00
MICHELADO PREPARED CLAMATO	\$30.00
SALSEADO WITH BLACK SAUCES, SALT AND LEMON	\$20.00

DIGESTIVES

CARAJILLO	\$125.00
BAILEY'S	\$105.00
KALHUA	\$90.00
GRAND MARNIER	\$130.00
RUSO BLANCO	\$95.00
LICOR 43	\$100.00

CAFES (No refill)

AMERICAN	\$35.00
CAPUCCINO	\$50.00
EXPRESO	\$45.00

TRDITIONAL COCKTAILS

MARGARITA	\$100.00
Flavors: Mango - Strawberry - Lemon - Cucumber	
PALOMA	\$95.00
Jose Cuervo - Grapefruit Soft Drink - Lemon Juice	
MOJITO	\$100.00
Bacardi Rum - Mint - Lemon - Mineral Water	
PIÑA COLADA	\$100.00
Pineapple - Coconut - Bacardi Rum - Grenadine	
DAIQUIRI	\$100.00
Flavors: Mango - Strawberry - Lemon	
BLUE MALIBÚ	\$100.00
Malibu Rum - Curacao - Pineapple Juice	
VODKA TONIC	\$100.00
Absolut Vodka - Tonic Water	
COSMOPOLITAN	\$100.00
Cranberry Juice - Absolut Vodka - Grand Marnier	
SANGRIA RUSA	\$100.00
Absolut Vodka - Lemon juicie - Mineral water- Red wine	

HOUSE COCKTAILS

MARGARITA EL CIELO

\$150.00

Lemon Juice – Don Julio Blanco – Grand Marnier – Curacao

MEZCAL CIELO ROJO

\$185.00

Lemon Juice – Syrup Red Fruits – Amaras – Orange Twist – Tajin

PURPLE SKY

\$185.00

Don Julio Blanco – Syrup de Red fruits – Grapefruit Soft Drink – Mint – Lemon juice – Red fruits

CUCUMBER MEZCAL

\$165.00

Mezcal Dulce Infierno – Cucumber lemon – Mineral water – Agave syrup

EL MAZA

\$175.00

Mezcal Dulce Infierno – Pineapple juice – Lemon juice – Cilantro – Serrano chili – Salt – Natural syrup

MANJITO

\$135.00

Mango extract – Peppermint – Havana Club 7 years – Lemon

MOJITO FRUTOS ROJOS

\$135.00

Havana Club 3 years – Lemon – Red fruit syrup – Mint

CLERICOT MACHADO

\$135.00

Natural Orange – Red Wine – Red Fruits – Nuts

CARAJILLO DE GARRAFA

\$150.00

Licor 43 – Espresso – Vanilla Ice Cream

GINEBRA MAREA ROJA

\$135.00

Red Fruits Syrup – Pineapple Juice – Basil – Tanqueray – Tonic Water





IMPERIAL SHRIMPS



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