

LA MARISKEÑA®

SEAFOOD & SPORTS



Loyalty PROGRAM



REGISTER AND **WIN** AND IN EVERY 6th VISIT
\$100 IN CONSUMPTION **\$500** IN CONSUMPTION

IMPORTANT:

The consumption of meat, fish and shellfish, mainly raw (dishes marked with an asterisk (*)), can increase the risk of food poisoning and is subject to the eating habits of the person who eats them. Their ingestion is the consumer's decision, so we are not responsible for allergic reactions to our food or any ingredient used for its preparation. Please notify your waiter or the manager if you or any of your companions have any allergies. Prices include the 16% VAT. Dishes subject to availability. Prices may change without prior notice.

All grammages expressed correspond to the protein in the dish.

LA MARISKEÑA®

SEAFOOD & SPORTS

Mariskeña Plaza Mayor
Blvd. Juan Alonso de Torres
Pte. 1443, Valle del Campestre
Tel: 477 779 4121

Mariskeña Centro Max
Blvd. Torres Landa Oriente 5306,
San Isidro de Jerez
Tel: 477 779 4122



RED FOREST



OASIS



**CINNAMON
CLOUD**



MARTINI DE MAZAPAN



SUNANDSEA

MIXOLOGY LA MARISKEÑA

ICE CREAM CARAJILLO

Red wine, liqueur 43, vanilla ice cream and coffee

APEROL SPRITZ

Refreshing combination of sparkling wine, Aperol Spritz and sparkling water

NEGRONI

Authentic Italian drink based on Campari, Gin and Vermouth

SUNANDSEA

Gin, Tonic Water, Ginger Soda, Olives, Cucumber Strips, Rosemary, Natural Syrup

RED FOREST

Gin, Cherry, Raspberry, Blackberries, Strawberry, Red Fruit Syrup, Lime / Lemon Extract, Apple Extract

BLACK BULL

Mezcal, Real Lemon Juice, Black Sauces, Jamaica Syrup, Jamaica Salt, Light Beer

OASIS

Mezcal, Ancho Chile Syrup, Chile Liqueur, Real Lemon Juice, Grapefruit Soda, Smoked with Romero, Chile Piquín

PINEAPPLE

Mezcal, Pineapple Juice, Campari, Real Lemon Juice, Natural Syrup, Orange

CINNAMON CLOUD

White cocoa liqueur, coffee liqueur, amaretto and evaporated milk

SAND

Gin, grapefruit juice, tonic water, ginger ale, touch of grenadine and grapefruit slice

SUNRISE

Gin, grapefruit juice, ginger extract, tonic water

MARTINI MAZAPAN

Vodka, evaporated milk, coffee liqueur, white cocoa liqueur and mazapan

GOLDEN TROPIC

Mezcal, lemon juice, natural syrup, ancho chile syrup and grapefruit soda

CANTARITOS DON JULIO (400 ml)

70

REPOSADO

BLANCO

NON-ALCOHOLIC MIXOLOGY

RED FRUIT SODA (500 ml)

Cherry, raspberry, blackberries, strawberry, red fruit syrup, extract lemon/lime and apple extract

PINNATE (500 ml)

STRAWBERRY KIWI MOJITO (500 ml)
Strawberry, kiwi, mint, natural syrup, water mineral and ice

POINT AND END (500 ml)

Cucumber, lemon, mint, natural syrup, mineral water and ice

CONGA (342 ml)

Orange juice, pineapple juice and grenadine

Beer

CORONA, VICTORIA (250 ml "CUARTITO")

CORONA, VICTORIA, CORONA LIGHT, PACÍFICO (330 ml)

NEGRA MODELO, MODELO ESPECIAL (355 ml)

CERVEZA SIN ALCOHOL (355 ml)

STELLA ARTOIS (330 ml)

MICHELOB ULTRA (355 ml)

 BUCKET OF BEERS (5 BEERS)
Corona, Victoria y Pacífico

MICHELADAS

MICHELADA (495 ml)

Corona, Victoria, Pacífico

WITH CLAMATO (590 ml)

MICHELADA (495 ml)

Negra Modelo, Modelo Especial Corona Light, Corona Light Bote, Stella y Michelob Ultra

WITH CLAMATO (590 ml)

IMPERIAL*

*(590 ml beer and clamato + 110 g seafood)
Shrimp, octopus and oyster with clamato and cucumber*

Stella Artois

Michelob Ultra

CAMARONADA (535 ml)

Clamato, Mix of sauces, pieces of shrimp and cucumber

BLACK BULL

MICHELADA IMPERIAL

BEBIDAS

WATER OF THE DAY (500 ml)
Horchata - Alfalfa - Lime and Chia

SODA (355 ml)

LIGHT SODA (355 ml)

BOTTLED WATER (400 ml)

SPARKLING WATER (355 ml)

SPARKLING WATER "AGUA DE PIEDRA" (640 ml)

SPARKLING WATER "TOPO CHICO" (355 ml)

PERRIER (330 ml)

QUINNE WATER (237 ml)

NATURAL LEMONADE OR ORANGEADE (500 ml)

SPARKLING LEMONADE OR ORANGEADE (500 ml)

CLERICTO CUP (207 ml)

CARAJILLO (1.5 oz licor 43 + coffee)

CARAJILLO WHIT BAILEYS (1.5 oz Baileys + coffee)

JARRAS 1.8 LT

WATER OF THE DAY
Horchata - Alfalfa - Lime and Chia

ORANGEADE (*natural o sparkling*)

LEOMANDE (*natural o sparkling*)

CLERICOT

SNACK ENTRIES

OCTOPUS CHICHARRON WITH MARROW (100 g)
Fried octopus in chicharrón style, served on bone grilled bone marrow, with a touch of spices

RIB-EYE AGUACHILE (200 g)
Thin sheets of rib eye sealed at the moment, bathed in aguachile of black sauces with chili habanero, lemon and cucumber. Intense, juicy and with a smoky touch that conquers

FISH CHICHARRON WITH GUACAMOLE (200 g)
Crispy pieces of seasoned fish, assembled on fresh and creamy guacamole

RIB-EYE CHICHARRON WITH GUACAMOLE (200 g)
Freshly fried rib eye bites, served with house guacamole

 **BUCKET OF BEERS (5 BEERS)**
Corona, Victoria y Pacifico

COLD ENTRIES

***SHOTS**

OYSTER (22 g)
SHRIMP (22 g)
OCTOPUS (22 g)
Shots with clamato, lemon, salt onion and sauces

***COCKTAILS**

SMALL (only shrimp) (50 g)
MEDIUM (120 g)
LARGE (160 g)

SHRIMP - OCTOPUS - OYSTER COMEBACK TO LIFRE

PREPARATIONS FOR COCKTAILS

Traditional: Olive oil, lemon, salt, onion tomato, cilantro, avocado and olive

Fierce: Combination of chilies, coriander, onion, cucumber celery, lemon, salt, pepper and a touch of sauce

Fire: Clamato, habanero, onion, tomato, lemon, salt, pepper, red habanera sauce and a touch of sauce

***CEVICHES**

FISH (160 g)
SHRIMP Sinaloa Style (160 g)

***TOSTADAS**

MARLIN (160 g)
SHRIMP (160 g)
OCTOPUS (160 g)
TUNA 3 pieces (160 g)

***SNACKS**

Seafood of your choice
MEDIUM (200 g)
LARGE (300 g)

TORRE MARISKEÑA AGUACHILE



AGUACHILE TROPICAL DE MANGO

 **New Plates**

 **House Plates**

***MIXED SNACK WITH CEVICHE** (300 g)

Mixture of fish, shrimp ceviche mix cooked, raw shrimp, octopus; prepared with red onion, lemon, salt, chiltepin and plantain with its two special sauces (Clamato and Aguachile)


***AGUACHILE**

MEDIUM (200 g)
LARGE (300 g)


**TROPICAL MANGO
AGUACHILE** (In season) (200 g)
Delicious shrimp aguachile with mango cubes and a spicy touch of chiltepin

**MIXED SALMON AND
TUNA TIRADITO** (200 g)
Dipped Salmon and Tuna Sheets with citrus vinaigrette, soy and ginger

TRIO OF AGUACHILES (300 g)
Shrimp cooked in lemon, bathed in 3 special sauces: green aguachile, red aguachile and black aguachile

 **MARISKEÑA AGUACHILE
TOWER** (240 g)
Seafood tower (shrimp and octopus) bathed in clamato sauce prepared with a touch of chiltepin

 **FILLED COCONUT
SEAFOOD** (200 g)
Fresh coconut with a combination of raw and cooked shrimp, tuna and octopus, bathed in black sauces and Clamato. A tropical feast of flavor and freshness!

 **AX CALL** 3 PIECES
Carreta style, served with lemon, red onion, sea salt and a touch of chiltepin chili. Authentic flavor and fresh from the sea!

PREPARATIONS FOR TOAST AND SNACKS

Vinaigrette: oils, sauces, lemon, olives and spices

Greek (without spicy): olive oil, lemon, olives, capers and spices

Clamat: Clamato, lemon, sauces and spices

Aguachile: lemon, cucumber, onion, combination of chilies and spices

***CARPACCIOS**

SALMON (100 g)

HOT ENTRIES

PASTRY

SHRIMP (65 g)
MARLIN WITH CHEESE (120 g)
CHEESE (65 g)

TACOS

SHRIMP (60 g)
PRESIDENT (60 g)
GOVERNATOR MARLIN (80 g)
MARISKEÑO *of fish* (80 g)
PASTOR OCTOPUS (80 g)
CRAB (100 g)
Whole soft shell crab, fried in crispy tempura with corn tortilla, cheese crust, parsley, avocado, molcajete sauce and red onion with habanero

ROASTED BEAN TACOS ON THE EMBERS (3 pieces)

QUESADILLAS

SHRIMP (60 g)
MARLIN (80 g)
PASTOR OCTOPUS (80 g)
MARISKEÑA *fish* (80 g)

OYSTERS IN THEIR SHELL 3 PIEZAS 6 PIEZAS 12 PIEZAS

NATURALES
ROCKEFELLER (GRATIN)

MELTED CHEESE

NATURAL (200 g)
WITH CHISTORRA (90 g)
WITH SHRIMPS (90 g)
WITH ARRACHERA (90g)

ROCKEFELLER SHRIMP (140 g)

Butter shrimp, bathed in creamy spinach and mushroom sauce, topped with bacon and fried parsley

CROACH SHRIMP (200 g)

Fried shrimp with shell and a touch of paprika, garlic and house sauces. Accompanied with cucumber and onion resting in real lemon

MUSSELS IN WHITE WINE SAUCE

(200 g) *Decorated with real lemon and fresh parsley*



MUSSELS IN WHIT
WINE SAUCE

TACO CRAB

ROCKEFELLER
SHRIMPS

SOPA
MARISKEÑA



CAMARONES AL COCO



SALADS

CAESAR SALAD

WHIT CHICKEN BREAST (220 g)
WHIT ARRACHERA (200 g)
WITH SHRIMPS (200 g)

SOUPS

TORTILLA SOUP (290 g)

MARISKEÑA SOUP (680 g)
Shrimp, clam callus, mussels, octopus, chocolate clam, tilapia fillet and crab

SHRIMP BROTH (90 g)
With shrimp, potato and chopped carrot

FISH AND SEA FOOD

FISH FILLET OF YOUR CHOICE (230 g)
Breaded - grilled - garlic sauce
-to the garlic - to the devil - to butter

SHRIMP OF YOUR CHOICE (200 g)
Grilled - garlic sauce - to the garlic
- to the devil - to butter

COCONUT SHRIMPS (150 g)
Accompanied with house salad, rice,
mango sauce, house sauce, plantain
and roasted pineapple

BREADED SHRIMP (150 g)
Crispy shrimp breaded to order,
served with garnish of your choice: rice, salad
fresh, steamed vegetables or French fries

MARISKEÑA FISH FILLET (450 g)
Fish fillet with octopus and shrimp bathed
in burnt sauce; everything au gratin

**FISH FILLET PREPARED WITH
WHITE WINE** (240 g)
Fillet with shrimp bathed in butter and white
wine with capers, spaghetti and steamed
vegetables

FISH FILLET TO SIZE (250 g)
Classic Acapulco preparation, marinated with
our special blend of chilies and spices
served with salad, vegetables and rice

RED SNIPPER (Whole to taste; minimum 500 g)
Frito natural - garlic mojo - garlic - to the devil

OCTOPUS OF YOUR CHOICE
Garlic sauce - al ajillo - to the devil - grilled -
to butter

PUERTO NEW LOBSTER
Fresh lobster sautéed in butter with
white wine, garlic, rosemary and lemon. Pan-fried
sea bream to achieve a deep flavor and juicy texture.
A classic from a new port full of aroma and tradition

GRILLED

GRILLED OCTOPUS

Whole grilled octopus, bathed in marinade of the house, served on a board with potatoes chambray, mixed salad and serrano chili emulsion. An explosion of flavor, intensity and texture

Half or Complet
mín. 200 g mín. 350 g

GRILLED TUNA (220 g)

Sealed on the embers accompanied by a spinach salad with balsamic dressing, walnuts and grilled vegetables

SALMON WITH HERBS (220 g)

Bathed in a fine herb sauce with capers accompanied with rice and steamed vegetables

KING SALMON

Unique style of La Mariskeña accompanied by salad, grilled pineapple and special chipotle sauce

SHAKEN SHRIMPS (200 g)

Shell-on shrimp bathed in a La Casa ´s special marinade, rice, mixed salad, golden bean taco, lemon and pineapple

SHAKEN SNAPPER OR CUT TO SIZE

100% open fish in a special marina of the house, avocado, serranos and corn tortilas

Nuevo

BASS FISH

High-quality fish, with white, soft meat and juicy, perfect to enjoy shaken or the size. Accompanied by pico de gallo and avocado, rice and salad

Nuevo

GOLDEN FISH

Fish with a firm texture and exquisite flavor, ideal to enjoy shaken or carved, with a authentic touch and full of flavor. Accompanied rice, salad, pico de gallo and avocado

TO SHARE

MOLCAJETE SEA AND LAND (300 g)

Strips of flank steak and shrimp bathed in burn sauce; all to the gratin

“PATRON” SHRIMP (250 g)

4 U-12 shrimp stuffed with cheese and crab wrapped in bacon on a mirror of house sauce and guacamole, accompanied by salad, rice, frijoles and flour tortillas

Nuevo

“TRITÓN” MOLCAJETE (750 g*)

Champion of champions, flank steak girdles with shrimp to taste and pattern, with octopus at embers, bathed in burnt sauce and covered with gratin cheese. Accompanied by salad, rice, beans and french fries. Enjoy!

FETTUCINE ALFREDO WHIT SHRIMP



GRILLED OCTOPUS



YECAPIXTLA STYLE CECINA



PASTAS

SPAGHETTI BOLOGNESE (400 g)

Pasta and ground beef, prepared with fine herbs and parmesan cheese

BUTTERED SPAGHETTI

Pasta prepared with butter and parmesan

WHIT CHICKEN (100 g)

WHIT SHRIMP (100 g)

WHIT LOBSTER (100 g)

FETTUCINE ALFREDO

Exquisite pasta, cream and parmesan cheese

WHIT CHICKEN (100 g)

WHIT SHRIMP (100 g)

WHIT LOBSTER (100 g)

MEAT SPECIAL

SKIRT STEAK (250 g)

Excellent quality, tender and juicy

Nuevo

NEW YORK (350 g)

Excellent quality, tender and juicy

Nuevo

RIB EYE (350 g) IMPORTED

Excellent quality, tender and juicy

Nuevo

RIB EYE PRIME (500 g) IMPORTED

Highest Grade *USDA Classification
Less than 2% of the meat produced in the United States of America (USA)
Classifies as USDA PRIME. This maxim quality means extraordinary marbling, exquisite flavor, juiciness and tender texture.

YECAPIXTLA STYLE CECINA, MORELOS (220 g)

Juicy grilled meat accompanied by refried beans, cambray onion, corn tortillas, guacamole and toreado chiles

CHICKEN (220 g)

GRILLED

MILANESA

Choose a side

CHOOSE YOUR SIDE

(Included in your order of American cuts, skirt steak and chicken)

Mixed Salad - Baked potato - Smashed potato - White rice

French fries - Beans of the house - Caesar salad

EXTRA GARNISH

French fries, baked potatoes, mashed potatoes, order of avocado or guacamole

Mixed salad, Caesar salad, white rice or house beans

 New Plates

 House Plates

KIDS MENU

SKIRT STEAK (170 g)
Choose a side dish: rice, salad or French fries

BUTTERED SPAGHETTI (120 g)
Pasta prepared with butter and parmesan cheese

BOLOGNESA SPAGHETTI (240 g)
Pasta with ground beef and herbs

CHICKEN NUGGETS (150 g)
Choose a side dish: rice, salad or French fries

FRIED FISH FILLET (125 g)
Choose a side dish: rice, salad or French fries

CORN QUESADILLAS(50 g)

FLOUR QUESADILLAS(60g)

PACKAGES

SKIRT STEAK (170 g)
*Choose a side dish: rice, potatoes or steamed vegetables,
glass of flavored water: lemon with chia, horchata or alfalfa;
ice cream ball flavor: strawberry, chocolate or vanilla*

BUTTERED SPAGHETTI (120 g)
*Glass of flavored water: lemon with chia, horchata or alfalfa;
ice cream ball flavor: strawberry, chocolate or vanilla*

BOLOGNESA SPAGHETTI (240 g)
*Glass of flavored water: lemon with chia, horchata or alfalfa;
ice cream ball flavor: strawberry, chocolate or vanilla*

CHICKEN NUGGETS (150 g)
*Choose a side dish: rice, potatoes or steamed vegetables,
glass of flavored water: lemon with chia, horchata or alfalfa;
ice cream ball flavor: strawberry, chocolate or vanilla*

FRIED FISH FILLET (125 g)
*Choose a side dish: rice, potatoes or steamed vegetables,
glass of flavored water: lemon with chia, horchata or alfalfa;
ice cream ball flavor: strawberry, chocolate or vanilla*

BOLOGNESA
SPAGHETTI



CHICKEN
NUGGETS

APPEL STRUDEL

MOLTEN DE CHOCOLATE CAKE

NUTELLA CREPS

DESSERTS

APPLE STRUDEL (230 g)
with vainilla ice cream

NUTELLA OR CARAMEL CREPES (120 g)
WITH VAINILLA ICE CREAM

FLAN OF THE HOUSE (200 g)

SCOOP OF ICE CREAM (100 g)
Strawberry or Vainilla or Chocolate

SLICE OF BLACKBERRY CHEESECAKE (200 g)

MOLTEN DE CHOCOLATE CAKE (200 g)
with vainilla ice cream

DULCE DE LECHE MOLTEN
Freshly baked, filled with dulce de leche

FERRERO CAKE
Rich and sweet cake inspired by one of the most emblematic chocolates in history

BAILEYS CHEESECAKE
Creamy cheesecake with a touch of liqueur from Baileys

CAFE

CAPUCCINO
Espresso coffee with steamed

AMERICANO
Based on freshly groun espresso

LATTE
Espresso coffee with steamed milk

AFFOGATO
Sweet vainilla ice cream with espresso coffee

TÉ
Various flavors

ESPRESSO
CUT ESPRESSO
Espresso with a small amount of steamed milk

CAPUCCINO FRAPPÉ
MILK SHAKES
Strawberry, Vainilla, Chocolate

ADDITIONAL FEATURES
EXTRA COFFEE LOAD

340 ml

454 ml

For Share



TABLE FOR 4 PEOPLE

- 1 Imported Rib Eye of 350 g
- 1 Order of Patron Shrimp 500 g
- 1 Grilled octopus 200 g
- 1 Order of Coconut Shrimp 150 g
- 1 Order of Shaken Shrimps 200 g

FITTINGS

- 2 Orders of salads
- 2 Orders of French fries
- 1 Order of guacamole
- 1 Order of rice

TABLE FOR 6 PEOPLE

- 1 Imported Rib Eye of 350 g
- 2 Orders of Pattern Shrimp 500 g each
- 2 Grilled octopuses 200 g each
- 1 Order of Coconut Shrimp 150 g
- 1 Order of Shaken Shrimps 200 g
- 1 Order of Breaded Shrimps 200 g

FITTINGS

- 2 Orders of salads
- 2 Orders of French fries
- 1 Order of guacamole
- 1 Order of rice
- 1 Order of bean tacos (3 pieces)

TABLE FOR 8 PEOPLE

- 2 imported Rib eyes 350 g each
- 2 Orders of Pattern Shrimp 500 g each
- 2 Grilled octopuses 200 g each
- 2 Orders of Coconut Shrimp 150 g each
- 1 Order of Shaken Shrimps 200 g
- 1 Order of Breaded Shrimps 200 g
- 1 Processed cheese 200 g

GUARNICIONES

- 3 orders of salads
- 2 orders of French fries
- 2 orders of guacamole
- 2 baked potatoes
- 1 Order of rice
- 1 Order of bean tacos (3 pieces)



CONTACT US!
WE HAVE SERVICE FOR
SPECIAL EVENTS
MEALS
DINNERS

WITH YOUR FAMILY AND FRIENDS



TABLE FOR 4 PEOPLE



*i You Eat
and Stay !!*