

## POSTRES

<b>BANANA SPLIT</b> (540 g)	115
<b>APPL STRUDEL</b> (230 g) <i>with vainilla ice cream</i>	105
<b>NUTELLA OR CARAMEL CREPES</b> (120 g) <i>with vainilla ice cream</i>	91
<b>FLAN OF THE HOUSE</b> (200 g)	77
<b>SCOOP OF ICE CREAM</b> (100 g) <i>Strawberry or Vainilla or Chocolate</i>	49
<b>SLICE OF BLACKBERRY CHEESECAKE</b> (200g)	75
<b>MOLTEN CHOCOLATE CAKE</b> (200 g) <i>with vainilla ice cream</i>	115
<b>LEMON CHARLOTTE</b> <i>slice</i>	119
<b>MANGO CHARLOTTE</b> <i>slice</i>	119
<b>APPLE CHEESECAKE</b> <i>slice</i>	119

## BEBIDAS

	500 ml	1 lt
<b>WATER OF TH DAY</b> <i>Horchata - Alfalfa - Lime and chia</i>	33	47
<b>SODA</b> (355 ml)		40
<b>LIGHT SODA</b> (355 ml)		40
<b>BOTTLED WATER</b> (400 ml)		40
<b>SPARKLING WATER</b> (355 ml)		40
<b>SPARKLING WATER "AGUA DE PIEDRA"</b> (640 ml)		102
<b>SPARKLING WATER "TOPOCHICO"</b> (355 ml)		44
<b>PERRIER</b> (330 ml)		52
<b>QUININE WATER</b> (237 ml)		37
<b>NATURAL LEMONADE OR ORANGEADE</b> (355 ml)	55	75
<b>SPARKLING LEMONADE OR ORANGEADE</b> (355 ml)	55	75
<b>CUP CLERICOT</b>		96
<b>CARAJILLO</b>		159
<b>CARAJILLO WHIT BAILEYS</b>		169

### JARS 1.8 LT

<b>WATER OF THE DAY</b> <i>Horchata - Alfalfa - Lime and chia</i>	133
<b>ORANGEADE</b> (natural or sparkling)	133
<b>LEMONADE</b> (natural or sparkling)	133
<b>CLERICOT</b>	270
<b>ICED TEA</b>	113

### CERVEZAS

<b>CORONA, VICTORIA</b> (250 ml "CUARTITO")	40
<b>CORONA, VICTORIA, CORONA LIGHT, PACÍFICO</b> (330 ml)	54
<b>NEGRA MODELO, MODELO BOTE, MODELO ESPECIAL</b> (355 ml)	57
<b>BEER WITHOUT ALCOHOL</b> (355 ml)	49
<b>STELLA ARTOIS</b> (330 ml)	91
<b>MICHELOB ULTRA</b> (355 ml)	71

## ALCOHOL-FREE COCKTAILS

<b>RED FRUIT SODA</b> <i>Boutique, cherry, raspberrry, blackberry, strawberry, red fruit syrup, extract lime/lemon and apple extract.</i>	95
<b>PINNATE</b> (500 ml)	77
<b>STRAWBERRY KIWI MOJITO</b> (500 ml) <i>Strawberry, kiwi, mint, natural syrup, mineral water and ice.</i>	43
<b>POINT AND END</b> (500 ml) <i>Cucumber, lemon, mint, natural syrup, mineral water and ice.</i>	43
<b>CONGA</b> (342 ml) <i>Orange juice, pineapple juice and grenadine.</i>	65

## SIGNATURE COCKTAILS

<b>SUN AND SEA</b> <i>Tanqueray gin, tonic water, ginger ale, olives, cucumber strips, rosemary, natural syrup.</i>	169
<b>RED FOREST</b> <i>Tanqueray gin, boutique, cherry, raspberrry, blackberry, strawberry, red fruit syrup, lime/lemon extract, apple extract.</i>	169
<b>BLACK BULL</b> <i>Mezcal, real lemon juice, black sauces, Jamaican syrup, Jamaican salt, light beer.</i>	169
<b>OASIS</b> <i>Mezcal, ancho chili syrup, chile liqueur, real lime juice, grapefruit soda, smoked with rosemary, piquín pepper.</i>	169
<b>PINEAPPLE</b> <i>Mezcal, pineapple juice, campari, real lemon juice, natural syrup, orange.</i>	169
<b>CINNAMON CLOUD</b> <i>White cocoa liqueur, coffee liqueur, amaretto and evaporated milk.</i>	169
<b>SAND</b> <i>Mezcal Unión, concentrated chili water (cucumber and serrano), lemon juice, syrup and grapefruit soda.</i>	169
<b>SUNRISE</b> <i>Tanqueray gin, grapefruit juice, ginger extract, tonic water.</i>	169
<b>MARTINI MAZAPAN</b> <i>Smirnoff, evaporated milk, coffee liqueur, white cocoa liqueur and mazapan.</i>	169
<b>GOLDEN TROPIC</b> <i>Unión Mezcal, lemon juice, natural syrup, ancho chile syrup and grapefruit soda.</i>	169
<b>CANTARITOS DON JULIO</b> (400ml.)	70
<b>REPOSADO</b>	425
<b>BLANCO</b>	287
<b>AÑEJO</b>	250
	344

VISIT OUR WEBSITE  
FOR EVENTS AND PROMOTIONS.



### IMPORTANT:

The consumption of meat, fish and sea food wich are mainly raw (dishes followed by a \* can increase the possibility of intoxication and is based on alimentary habits. The decision of eatin such dishes is made by the client, after saying this, we are not responisible for alergics reactions of our food or any of the ingredients used int he preparati3n of it. Please let your water know if you have any allergy. The prices include 16% of TAX. Dishes are subject to avaiability. Prices may change without previous notice.

# LA MARISKEÑA®

DESDE 2009

¡COMES Y TE QUEDAS!!

- SEAFOOD - MEAT - PASTA - SALADS  
SIGNATURE MIXOLOGY - WINES - SPIRITS - CHILDREN'S AREA -

**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

**Mariskeña Gran Jardín**  
Blvd. Colina de Gran Jardín 501,  
Lomas del Gran Jardín  
Tel: 477 779 4123

## COLD ENTRIES

<b>*SHOTS</b>	
OYSTER (22 g)	29
SHRIMP (22 g)	35
OCTOPUS (22 g)	39
<i>Shots with clamato, lemon, salt, onion and sauces</i>	

<b>*COCKTAILS</b>	
SMALL (only shrimp) (50 g)	69
MEDIUM (120 g)	200
LARGE (160 g)	250

### SHRIMP - OCTOPUS - OYSTER - COMEBACK TO LIFE

#### PREPARATIONS FOR COCKTAILS

**Traditional:** Olive oil, lemon, salt, house stock, onion, tomato, cilantro, avocado and an 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.

<b>*CEVICHE</b>	
FISH (160 g)	135
SHRIMP Sinaloa style (160 g)	189

<b>*TOSTADAS</b>	
MARLIN (160 g)	195
SHRIMP (160 g)	189
OCTOPUS (160 g)	185
TUNA 3pieces.(160 g)	189

<b>*SNACKS</b>	
<i>Seafood of your choice</i>	
MEDIUM (300 g)	
LARGE (380 g)	

<b>MIXED SNACK WITH CEVICHE</b> (380 g)	339
<i>Mixture of fish ceviche, shrimp, scallops, octopus prepared with red onion, lemon, salt, chiltepin and plantain with its three special sauces.</i>	399
	317

<b>*AGUACHILE</b>	
MEDIUM (300 g)	339
LARGE (380 g)	399

<b>TROPICAL MANGO AGUACHILE</b>	399
<i>Delicious shrimp aguachile with mango cubes and a spicy touch of chiltepin.</i>	

<b>MARISKEÑA AGUACHILE TOWER</b> (240 g)	399
<i>Seafood tower (shrimp, octopus and scallops) bathed in clamato sauce prepared with a touch of chiltepin.</i>	

<b>MAJOR TOWER</b> (450 g)	415
<i>Tilapia, shrimp, octopus, tuna, purple onion, tatemada sauce, green sauce, red sauce and three special sauces.</i>	

<b>SEAFOOD MOLCAJETE</b> (300 g)	425
<i>Shrimp and octopus marinated in real lemon juice, a mixture of chiles accompanied by red onion and avocado.</i>	

#### PREPARATIONS FOR TOASTS AND SNACKS

**Vinaigrette:** oils, sauces, lemon, olives and spices.

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

**Clamato:** clamato, lemon, sauces and spices.

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

<b>*CARPACCIOS</b>	
BEEF (100 g)	195
SALMON (100 g)	215
TUNA (100 g)	195

## HOT ENTRIES

<b>PASTRY</b>	
CHEESE (120 g)	57
SHRIMP (120 g)	69
MARLIN WITH CHEESE (120 g)	63
CRAB (120 g)	63
CRAB WITH CHEESE (120 g)	69

<b>TACOS</b>	
TUNA with flour tortilla (100 g)	55
MARISKEÑO (100 g)	69
PASTOR OCTOPUS (100 g)	69
SHRIMP (100 g)	75
GOVERNATOR MARLIN (100 g)	75
PRESIDENT (100 g)	75
CRAB (100 g)	196
<i>Whole soft shell crab, fried in crispy tempura with corn tortilla, cheese crust, parsley, avocado, molcajete sauce and red onion with habanero.</i>	

<b>ROASTED BEAN TACOS ON THE EMBERS</b> (3 pieces)	108
--	-----

<b>QUESADILLAS</b>	
SHRIMP (100 g)	87
MARLIN (100 g)	87
PASTOR OCTOPUS (100 g)	91
MARISKEÑA (100 g)	87

<b>SHELL OYSTERS</b>	3 PIECES	6 PIECES
ROCKEFELLER	89	159
GRILLED	89	159

<b>MELTED CHEESE</b>	
NATURAL (190 g)	97
WITH CHISTORRA (230 g)	169
WITH SHRIMPS (230 g)	187

<b>TNT SHRIMP</b> (300 g)	215
<i>Tempura bathed in a sauce mayonnaise, honey and chipotle.</i>	

<b>ROCKEFELLER SHRIMP</b> (220 g)	225
-----------------------------------	-----

<b>CROACH SHRIMP</b> (250 g)	205
<i>Fried shrimp with shell and a touch of paprika, garlic and house sauces. Accompanied with cucumber and onion resting in real lemon.</i>	

<b>MUSSELS IN WHITE WINE SAUCE</b> (180 g)	285
<i>Decorated with real lemon and fresh parsley.</i>	

## SALADS

<b>CAESAR SALAD</b> (230 g)	119
WHIT CHICKEN BREAST (450 g)	249

## SOUPS

<b>CHICKEN SOUP</b> (250 g of soup + 50 g of chicken) with vegetales and rice	89
<b>TORTILLA SOUP</b> (290 g)	139
<b>MARISKEÑA SOUP</b> (420 g)	399
<i>Shrimp, clam callus, mussels, octopus, chocolate clam, tilapia fillet and crab.</i>	

## FISH AND SEA FOOD

<b>FISH FILLET OF YOUR CHOICE</b> (315 g)	269
<i>Breaded - grilled - garlic sauce -to the garlic - to the devil</i>	

<b>SHRIMP OF YOUR CHOICE</b> (300 g)	295
<i>Breaded - grilled - garlic sauce -to the garlic - to the devil</i>	

<b>COCONUT SHRIMPS</b> (200 g)	295
<i>Accompanied with pineapple, plantains, fresh salad, habanero mango sauce and of the house sauce special.</i>	

<b>MARISKEÑA FISH FILLET</b> (450 g)	339
<i>Fish with octopus and shrimp bathed in molcajete sauce; all to the gratin</i>	

<b>FISH FILLET PREPARED WITH WHITE WINE</b> (450g)	269
<i>Fillet with shrimp bathed in butter and white wine with capers, spaghetti and steamed vegetables.</i>	

<b>RED SNIPPER</b> (Whole to taste 500 g)	89
<i>Frito natural - garlic mojo - garlic - devil</i>	C/100 g

<b>OCTOPUS OF YOUR CHOICE</b> (200 g)	475
<i>Mojo de ajo - al ajillo - devil - grilled</i>	

<b>SALMON &amp; ASPARAGUS</b> (220 g)	359
<i>Asparagus, butter, salt and pepper with salad, arugula, lettuce, cherry tomato and mustard vinaigrette.</i>	

## GRILLED

<b>GRILLED OCTOPUS</b> (200 g)	475
<i>Bathed in marinade accompanied with pico de gallo, mixed salad, jalapeño emulsion, cambray potato, real lemon, roasted pineapple.</i>	

<b>GRILLED TUNA</b> (220 g)	235
<i>Sealed on the embers accompanied by a spinach salad with balsamic dressing, walnuts and grilled vegetables.</i>	

<b>SALMON WITH HERBS</b> (220 g)	359
<i>Bathed in a fine herb sauce with capers accompanied with rice and steamed vegetables.</i>	

<b>KING SALMON</b>	220 g	1 kg
<i>Unique style of La Mariskeña accompanied by salad, grilled pineapple and special chipotle sauce.</i>	369	1,195

<b>SHAKEN SHRIMPS</b> (200 g)	295
<i>Shell-on shrimp bathed in a La Casa's special marinade, rice, mixed salad, golden bean taco, lemon and pineapple.</i>	

<b>SHAKEN SNAPPER</b>	89
<i>100% open fish in a special marina of the house, avocado, serranos and corn tortillas.</i>	C/100 g

## TO SHARE

<b>MOLCAJETE SEA AND LAND</b> (490 g)	369
<i>Strips of flank steak and shrimp bathed in burnt sauce; all to the gratin</i>	

<b>"PATRON" SHRIMP</b> (540 g)	499
<i>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.</i>	

<b>TAI-SON TOSTADA</b> (200 g)	395
<i>Shrimp, fish and dry jerky bathed in tatemada sauce with a touch of Sonora.</i>	

## PASTAS

<b>SPAGHETTI BOLOGNESE</b> (400 g)	116
<i>Pasta and ground beef, prepared with fine herbs and parmesan cheese.</i>	

<b>BUTTERED SPAGHETTI</b> (200 g)	91
<i>Pasta prepared with butter and parmesan cheese.</i>	

WHIT SHRIMP (96 g)	139
--------------------	-----

<b>FETUCCINE ALFREDO</b> (400 g)	116
<i>Exquisite pasta, cream and parmesan cheese</i>	
WHIT SHRIMP (96 g)	275

## MEAT SPECIAL

<b>SKIRT STEAK</b> (350 g)	239
<i>Highest quality, tender and juicy choose a side</i>	

<b>RIB EYE</b> (250 g)	339
<i>Highest quality, tender and juicy choose a side</i>	

<b>BEEF STEAK WITH PEPPER</b> (300 g)	375
<i>Exclusive pepper preparation accompanied by creamed spinach, garnished with asparagus and cambray potatoes.</i>	

<b>YECAPIXTLA STYLE CECINA, MORELOS</b> (220 g)	321
<i>Juicy grilled meat accompanied by refried beans, cambray onion, corn tortillas, guacamole and toreado chiles.</i>	

<b>CHICKEN</b> (220 g)	
GRILLED	197
MILANESA	217
<i>CHoose a side</i>	

<b>CHOOSE YOUR SIDE DISH</b>	
<i>(Included in your order of American cuts and skirt steak)</i>	
Mixed Salad - Baked potato - Smashed potato - French fires - Beans of the house - Caesar salad	

Avocado order (1 piece)	31
Guacamole (250 g)	49
Extra side dish	31



TO OUR DEAR CUSTOMERS.  
NOW YOU CAN FIND OUR  
MENU IN DIFFERENT  
LANGUAGES.

SCAN HERE!