



MOLCAJETE AZTECA

MOLCAJETES FRIOS

A LAVA ROCK BOWL IN OUR SPECIALTY CHEFS CREATION SAUCE. CON NUESTRAS SALSAS ESPECIALES DE LA CASA: SALSA NEGRA, SALSA AGUACHILE VERDE, O ROJA.

SERVIDO CON PEPINO, TOMATE, CEBOLLA, CILANTRO, Y AGUACATE.

MOLCAJETE AZTECA **\$27.95**
Camarón cocido, camarón curtido, pulpo, pescado curtido, tuna, cayo de hacha, y ostiones.

MOLCAJETE MIXTO CAMARÓN COCIDO, PULPO Y PESCADO **\$26.95**

PIÑAS EN AGUACHILE **\$24.95**
Con salsa verde, roja, salsa negra o mango habanero, cebolla, tomate, cilantro, pepino, y aguacate, camarón curtido, camarón cocido, pulpo, pescado curtido, y cayo de hacha.

TORRES DE MARISCOS
Con nuestras salsas especiales de la casa: salsa negra, salsa aguachile, verde o roja, tomate, pepino, cilantro, mango, y aguacate.

TORRE LA PELIGROSA **\$24.95**
Camarón cocido, camarón curtido, pulpo, tuna curtido, y cayo de hacha.

TORRE AZTECA **\$23.95**
Camarón cocido, camarón curtido, pulpo, y pescado.



TORRE DE MARISCOS



MOLCAJETE SIETE MARES

MOLCAJETES CALIENTES

HOT SIMMERING MOLCAJETE A VOLCANIC LAVA ROCK BOWL FILLED WITH OUR CHEF'S OWN SALSA CREATIONS CHOOSE YOUR FAVORITE.

MOLCAJETE MAR Y TIERRA **\$26.95**
Steak, chicken, camarones, salchicha, nopal, cebolla asada, queso fresco, chile toreado, y salsa verde o roja. Served with rice, beans and tortillas

MOLCAJETE RANCHERO **\$23.95**
Carne y pollo, salchicha, nopal, cebolla asada, queso fresco, chile toreado, y salsa verde o roja. Served with rice, beans and tortillas.

MOLCAJETE DE COSTILLA DE RES **\$19.95**
Green or red sauce, queso fresco, chile toreado cilantro and raw onion, rice, beans and corn or flour tortilla.

MOLCAJETE MIXTO A LA MEXICANA **\$25.50**
Camarón y pescado in our very own traditional salsa a la mexicana and queso fresco. Served with rice o garlic bread.

MOLCAJETE SIETE MARES **\$29.95**
Camarón, pescado, scallops, pulpo, calamari, mussels, crab leg, in our very own house tomato clam sauce. Served with white rice or garlic bread.

EMPAPELADOS

YOUR FAVORITE SEAFOOD CHOICE WRAPPED IN ALUMINUM FOIL, SEASONED IN GARLIC AND BUTTER SAUCE AND IN OUR OWN CHEF'S CREATION WITH CAJUN SEASONED MIXED SPICES, HOT, MEDIUM OR IN A GARLIC SAUCE. WITH PAPA Y ELOTE AND SIDE OF WHITE RICE.

EMPAPELADO MIXTO **\$31.95**
½ LB CRABS LEGS, SHRIMP (HEAD ON or NO HEAD), AND FISH (GROUPER).
EMPAPELADO DE CRAB LEGS 1LB **\$31.95**
EMPAPELADO SHRIMP HEAD ON OR NO HEAD 1LB **\$24.99**
EMPAPELADO DICED PESCADO (GROUPER) **\$23.95**



MOLCAJETE DE COSTILLA

*** Warning*** There is a risk associated with shell fish, eating raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters or clams and should only eat these items fully cooked. If you are unsure of risk consult your physician.