

Los Aguachiles

MARISQUERÍA • CAGUAMERÍA

MENU



◆ ALWAYS FRESH ◆



THE **NEW** **SPECIALS**

ESTRENANDO Y BAILANDO

SNACK CHIPS \$105

Fairground chips, can't you eat just one!
With house red sauce and delicious dressing.

LET THE SNACK BE ARMED !



	ORDEN COMPLETA	MEDIA ORDEN
TIRADITO THE FRESCOLIN	\$355	\$189

A combination of the coolest seafood and frescolines
(cooked shrimp, aguachile shrimp, tuna smoked and
fresh tuna), bathed with fresh lemon, a combination of
red sauces and chiltepin pepper.

AYY DAD THAT'S COOL !



FISH PACHON CHIDO \$235

Breaded fish like grandma's with rice and cabbage
salad, carrots and spinach tartare that is very cool

ASK FOR IT BECAUSE IT IS PRAISED!



THE HORNY SHRIMPS \$395

(500 grs) de Campeche shrimps on the grill with a
delicious macha sauce based on chilies to lick your
fingers, with purple onion and a dressing delicious.

ORDER THEM BECAUSE IT'S OVER !



FRIED TUNA \$319

Because you asked for it and in aguachiles we consent
to you. We bring the overflowing tuna with its compa
the guacamole, cured onion, coriander, toreado chili
peppers and toast tatemadas.

TO SATISFY THE CRAVING !



HAMBURGER SHRIMP IN LOVE \$279

Shrimp with cheese ando some roasted spices,
accompanied by guacamole, cured onion and carrot,
mounted and fresh bread with home fries.

MARVELOUS, THE DANCE IS READY!















Los de ley.

TIKITIKI TUNA \$189

The pure flavor to enjoy and not stop, tuna with chipotle dressing, pressed rice, crispy onion and sauce mounted on cucumber rolls. UFF!

BOTANERO CORN \$95

Roasted corn with 2 very great sauces based on chili and lemon.

TIRADITO PACÍFICO \$189

Design for dream it, you will repeat and you won't get tired, tuna slices, crispy purple onion, sliced serrano pepper, sesame sleep over black sauce.

THE TASTY ONES \$239

Super fresh crabs sauteed with macha sauce, made with dried chili peppers, garlic slices and toasted sesame seeds.

Lo mejor del probete

ROCK & ROLL SHRIMP \$285

The most requested and quoted. Shrimp with their weathered house dressing and a few chives. **NEW**

CRISPY SQUIDS \$193

Crispy squid rings served on a bed of french lettuce, accompanied by a sweet sauce made from dried chili peppers with a slight heat and a touch of garlic very good to kill the craving.

HOUSE GUACAMOLE \$125

Avocado mixed with fresh tomato, cilantro, onion and chef's secret seasonings accompanied with house chips.

MARINERAS POTATO MEATLOAF \$185

With smoked tuna breaded in a secret sauce that you will love. **NEW**

FRIED CUBES OF CHEESE \$175

6 pieces stuffed with cheese served with our special ketchup. **NEW**

CUCARAMACARA SHRIMP \$249

A good endowment of crispy shrimp made to order served with spicy matona sauce... for those who like what is different. (Eat them with everything and shell)

Some of our cymbals are served raw, we appreciate your consideration.

ALBONDIGAS DE PAPA MARINERAS

NUEVO



ATÚN TIKITIKI



**TIRADITO
PACÍFICO**



LOS ESTELARES

Aguachiles

MÍTICOS Y FAMOSOS

SHRIMP	\$283	FISH	\$229
HALF ORDER	\$156	HALF ORDER	\$134
OCTOPUS	\$345	MIXED	\$325
HALF ORDER	\$230	HALF ORDER	\$185

CALLUS BY SEASON \$485.00

The aguachiles are a super combination of fresh seafood with cucumber and the taste of our now famous house sauces, these are made to be the perfect complement to these dishes.

¡ESCOGE TU SALSA!

BLACK SAUCE

Natural soy seasoned with a touch of lemon juice and slightly spicy a sauce that goes perfectly with cucumber and fresh seafood.

RED WATER SAUCE

A flavorful sauce made from a mix of dried chili peppers and spices with lemon juice with excellent heat, you won't forget it.

GREEN WATER SAUCE

One of our classics, made with serrano peppers with coriander and a touch of garlic a basic but powerful combination to quench the craving.

MUSTARD SAUCE WITH HABANERO

Made with mustard and habaneros it is a very fresh sauce, tropical and very original that only here you can try.

◆ Ceviches ◆

SHRIMP	\$283	OCTOPUS	\$325
HALF ORDER	\$166	HALF ORDER	\$230
FISH	\$260	MIXED	\$325
HALF ORDER	\$134	HALF ORDER	\$185

CALLUS BY SEASON \$485.00

Of the customs of the fishermen of the coast we present you a marinated ceviche in its point preserving all the flavor of the sea... Fresh seafood in combination with citrus, onion, tomato and coriander, accompanied by a chilled lager kills stress.

Some of our cymbals are served raw, we appreciate your consideration.

AGUACHILE SALSA ROJA



CEVICHE



Los más Famosos

KING OCTOPUS \$475 **NEW**

Braised with a very cool sauce, potatoes and roasted tomato finished with aregula. Ask for it will be your spoiled.

FISH CRACKLINGS \$295

Fish fillet weathered black beer based, accompanied with pico de gallo, refried beans, rice, avocado and corn tortillas.

HUGO`S RICE \$229

The always imitated but never equaled, shrimp fried rice, squid and octopus rings, a touch of garlic and butter for the perfect flavor.

SUNNY OCTOPUS \$475

Grilled octopus crispy on the outside and soft on the inside served on a bed of white rice, bathed in the chef's secret sauce (the one that gives all the flavor) accompanied with black beans and dried chili peppers.

Los Cocteles

¡ANOCHÉ DURMIERON EN EL MAR!

**SHRIMP
FISH**

**\$225
\$195**

**OYSTER \$225
OCTOPUS \$249
MIXED \$239**

Our ketchup is a unique blend of flavors and texture that will give you the ideal base to quench your craving, served with our house vegetables and avocado.

La onda Light **NEW**

LA CHIDOTA SALAD \$175

A salad if you go with the onda light gourmet roasted potatoes and tomatoes, mixed lettuce aregula and a sauce to suck your fingers uy uy uy

FRESH FRESH SALAD \$155

Lettuces, red onion, carrot, avocado, tender tomato and olive oil.



PULPO ASOLEADO

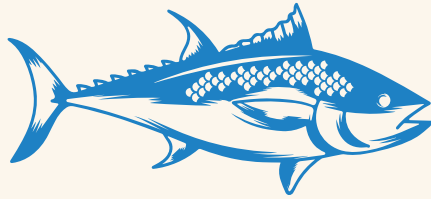
PULPO REY





**COCTEL DE
CAMARÓN**

Calientes y Deliciosos



CANNIBAL BURGER \$269

Grilled sirloin meat with gratin cheese, crispy bacon, red onion, fresh tomato and romaine lettuce accompanied by french fries.

BROTH RAISES BEDSPREADS \$235

Shrimp broth with tuna meatloaf, octopus, onion and cilantro with yucatecan habanero chilli. i You get up because you get up!

SEAFOOD BROTH "CHEFFPIRITO" \$189

Super healing broth No more raw! Shrimp and squid accompanied by white onion, cilantro and habanero chopped to taste.

FOR CHILDREN

FISH FINGERS \$169

Breaded fish fillet strips served with french fries.

FRENCH FRIES \$129

The Classic but delicious french fries.

CHICHARRÓN DE PESCADO



CALDO DE MARISCO





NUEVO

CALDO LEVANTA CONCHAS

♦ Tostadas ♦

¡QUE CHULADA!

FISH CEVICHE \$79

Of the best, fish ceviche super fresh served on grilled toast, with all the flavor of the sea, in the company of a blond beer uff... natural stress reliever.

AGUACHILE \$99

Aguachile shrimp served on grilled toast with fresh cucumber in half moon cut and thin slices of red onion, above our traditional vegetable choose the sauce of your preference:

GREEN 🌿 **RED** 🌶️
MUSTARD AND HABANERO 🌶️🌶️🌶️

FRESH TUNA \$89

Our cool tuna toast very fresh with olive oil and spices, chile de arbol dressing and our traditional vegetables.

MIXED CEVICHE \$95

Super combination of shrimp ceviche and fish ceviche mixed with fresh tomato, marinated with the super secret lemon sauce.

THE SMUG TUNA \$95

Super fresh tuna bathed with a secret mustard sauce with habanero and our traditional vegetables.

THE WONDERFUL TUNA \$98

Seared tuna mixed with a flavorful combination of eel sauce, sesame and a touch of soy, Tasty tasty!!!

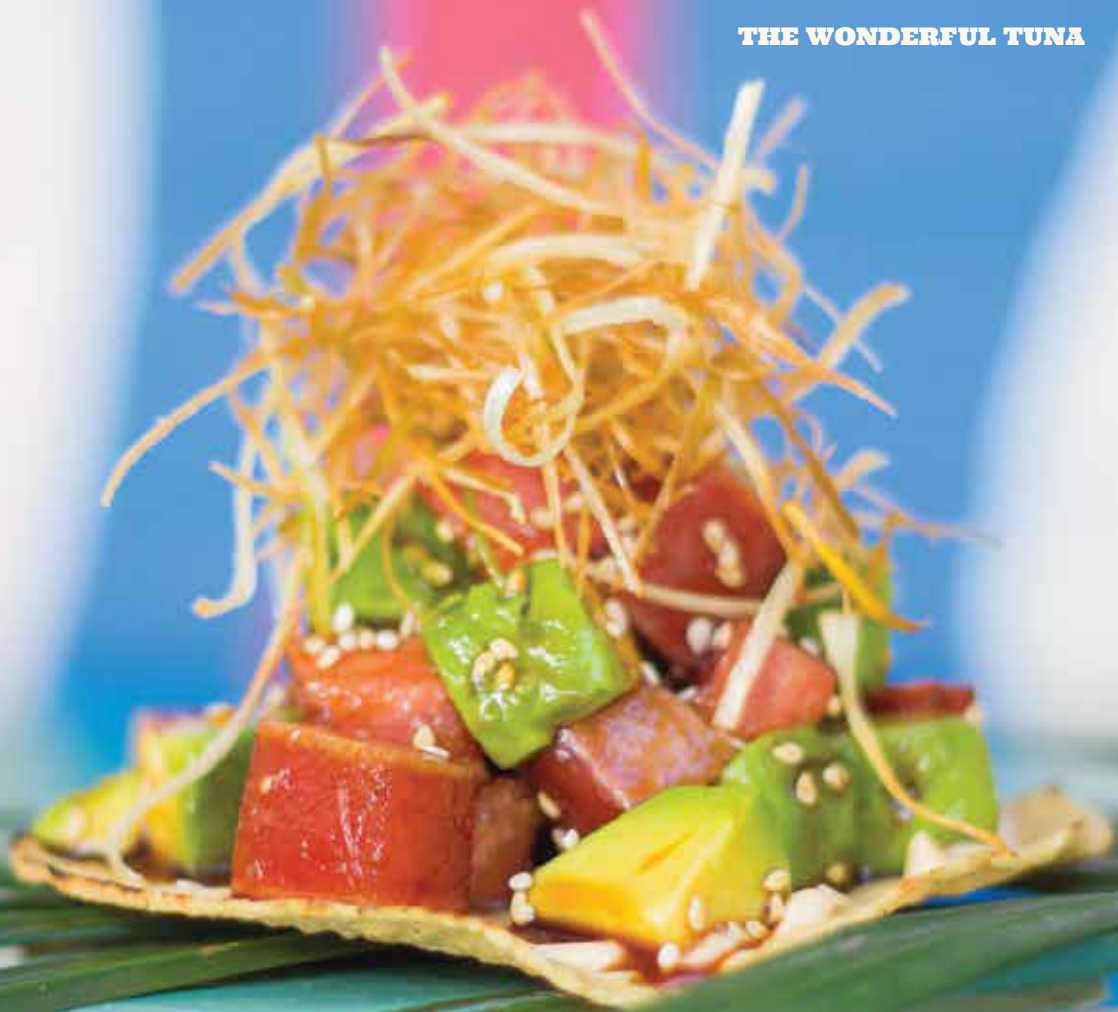
SHRIMP CEVICHE \$99

Minced shrimp accompanied by fresh tomato and marinated in a super secret lemon sauce.

Some of our cymbals are served raw, we appreciate your consideration.

**TOSTADA DE
AGUACHILE**





♦ Tostadas ♦

¡QUE CHULADA!

THE TUNA SHIQUITA \$95

Excellent combination of fresh tuna with cucumber squares and spicy chipotle dressing, on top add pork rinds with purple onion, sliced serrano pepper and avocado.

SMOKED TUNA \$83

Smoked tuna mixed in a base of olive oil and fine herbs.

Some of our cymbals are served raw, we appreciate your consideration.

Figurines \$89

FRENCH LETTUCE TACOS WITH A TOUCH OF HOUSE DRESSING IDEAL TO TAKE CARE OF THE FIGURE IF YOU ARE IN THE HEALTHY WAVE.

SHRIMP CEVICHE- FISH CEVICHE OR MIXED FRESH TUNA - SMOKED TUNA

¡¡Tacos!!

In corn or flour tortilla with the traditional house vegetables, for 10 extra pesos add cheese to make it taste better.

THE CRISPY COMPITA \$65

Crispy corn or flour tortilla tuna stewed like grandma's cream and house vegetables, try them. UY UY UY!!! **NEW**

COLIFLOWER \$55 **NEW**

Cauliflower tempura, carrot, cucumber, pickled onion, suckling pig dressing, coriander leaves and sesame seeds.

CHILLI SHRIMP \$79 **NEW**

With manchego cheese in tortilla with onion toreada, cream and house vegetables.

BLACK GOLD SHRIMP \$55

Shrimp prepared with refried black beans.

SMOKED TUNA \$55

Prepared with smoked tuna lightly seasoned in an olive oil dressing.

CAMARÓN AL ORO NEGRO



TACO DE COLIFLOR

NUEVO



y más Tacos



ENSABANADO FISH \$55

Tempura-weathered fish topped with a spicy chipotle sauce.

POPEYE TACO \$59

Shrimp prepared in spinach dressing and cream with grandma's ultra super recipe.

ENSABANADO SHRIMP \$65

Tempura-weathered shrimp topped with a spicy chipotle sauce.

STEAMED FISH \$55

Steamed fish fillet with fine herbs, a very original stew with tamarind sauce that goes very well.

CHILORIO \$55

Chilorio stew for those who are not a lot of seafood, with lemon to taste and habanero sauce.

Desserts

FRUIT PANACOTA

SEASONAL \$125

Based of yogurt and seasonal fruit with a berries jam combination, perfect for the heat.

CARRTO CAKE \$139

Served warm and fluffy.

BROWNIE \$149

The same kills cravings, with its delicious vanilla or banana ice cream.

ICE CREAM \$119 EXTRA + \$39

Homemade vanilla ice cream, more than delicious

◆◆ **A DISFRUTAR** ◆◆

"THE SALE OF ALCOHOLIC BEVERAGES TO MINORS IS PROHIBITED"

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NUESTROS COCKTELES *Specials*

SPECIAL MARGARITA

GLASS	LITER
\$185	\$350

Crushed ice, tequila, lemon juice, **COINTREAU** liqueur.
a super cool combination.

GIN TOPOCHICO

GLASS	LITER
\$205	\$330

Ice, fresh lemon, **BOTANIST** gin, topochico mineral water.
More than a pimp.

COINTREAU
THE ART OF THE MIX



THE BOTANIST[®]
ISLAY DRY GIN

MOJITO MARACUYA



OSTION PILAS



CLAMATOS

◆ MAKE YOUR CLAMATO ◆
CLAMATOCHELA \$139

★ ADD YOUR PROTEIN ★



Dry shrimp
40GR
\$56



Mayan octopus
40GR
\$79



Cooked shrimp
60GR
\$65

◆ LAS DE LITRO CON CHEVE ◆

- ◆ **MICHE CHIDA** **\$139**
- ◆ **CHAMOCHELA** **\$139**
- ◆ **CLAMATO VIRGENCITA** **\$139**



Ostión Pilas
\$69

MAGIC POSION SHOT RAISES PASSIONS,
MIX OF CLAMATO LOCOCHON WITH OYSTERS AND FOR MOORING
A TOUCH OF MEZCAL AND MOZTAZA SEEDS.

Vinos

- ◆ **BLANCO** 750 ML **\$140** COPA 5 OZ
- ◆ **ROSA** 750 ML **\$150** COPA 5 OZ
- ◆ **TINTO** 700 ML **\$160** COPA 5 OZ

SABROSOS COCKTELES

CUCUMBER MEZCAL



GLASS	LITER
2 OZ	4 OZ
\$125	\$239

Super refreshing combination of cucumber and papa diablo mezcal with a touch of lemon ice cream with tajin chilli. **¡CHULADA!**

TROPICAL SOURSOP



\$125	\$239
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Mezcal papa diablo with natural soursop pulp, lemon juice and a few secrets. Perfect combination for this heat.

CHARMING CANTARITO



\$125

Chidota combination of orange, grapefruit and lemon. With papa diablo mezcal, tajin chili and a tamarind to entertain you. **¡A QUE NO PUEDES TOMAR SOLO 1!**

PASSION FRUIT MEZCAL



\$125	\$239
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The most exotic and fresh combination of passion fruit with papa diablo mezcal. It is to dance very tasty.

CLASSIC MARGARITA

\$125	\$239
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Crushed ice, tequila, lime juice, orange liqueur, the perfect combination of the Mayan gods.

LOS MOJITOS

♦ LOS MÁS CHIDOTES ♦

OUR STELLAR DRINK IF YOU DON'T TRY IT YOU DIDN'T COME TO AGUACHILES
THEY ARE REFRESHING, LIGHT AND A CAUSE OF HAPPINESS. ♦♦♦♦♦♦

♦ THE PROTAGONISTS ♦
RUM, SUGAR, MINT AND ICE

CHOOSE YOUR FAVORITE FLAVOR

BECAUSE HERE WE CONSENT

GLASS	LITER
2 OZ	4 OZ
\$125	\$220

♦ PASSION FRUIT, STRAWBERRY, ♦
TAMARIND, SOURSOP AND CLASSIC

Mezcal y Tequila

	SHOT 2 OZ	
	COPA	BOTELLA
PAPADIABLO ESPECIAL 750 ML	\$145	\$1450
PAPADIABLO ESPADÍN 750 ML	\$140	\$1400
MAESTRO DOBEL 700 ML	\$180	\$1800
TRADICIONAL 695 ML	\$115	\$1150
CAZADORES REPOSADO 700 ML	\$115	\$1150
HERRADURA PLATA 700 ML	\$150	\$1500
HERRADURA ULTRA 700 ML	\$175	\$1750
HERRADURA REPOSADO 700 ML	\$160	\$1500
JIMADOR 700 ML	\$115	\$1050
400 CONEJOS 750 ML	\$139	\$1390
MEZCAL CREYENTE 750 ML	\$155	\$1550
PATRON REPOSADO 750 ML	\$180	\$1800

¡Las Cheves!

- ♦ CORONA EXTRA 355 ML
- ♦ MODELO ESPECIAL 355 ML
- ♦ VICTORIA 355 ML
- ♦ MONTEJO 355 ML
- ♦ BARRILITO 325 ML
- ♦ NEGRA MODELO 355 ML
- ♦ PACIFICO 355 ML
- ♦ ULTRA 355 ML

\$65

ESTELLA ARTOIS \$79 330 ML

CORONA FAMILIAR \$125 940 ML

CORONA MEGA \$145 1.2 L

VASO CHELADO \$25 VASO MICHELADO \$35

OJO ROJO \$45 VASO DE CLAMATO \$89

PESCADORES \$105 355 ML

(CERVEZA ARTESANAL)

GÜERA • PALE ALE • AMBER ALE • IPA



EVITA EL EXCESO | www.alcoholinformate.org.mx

"Prohibida la venta de bebidas alcohólicas a menores de edad"

◆ *Vodka & Gin* ◆

	COPA 2 OZ	BOTELLA
◆ STOLICHNAYA 750 ML	\$119	\$1190
◆ ABSOLUT 750 ML	\$115	\$1150
◆ ERISTOFF 750 ML	\$110	\$1100
◆ BOODLES 750 ML	\$140	\$1400
◆ BOMBAY 750 ML	\$145	\$1450
◆ GREY GOOSE 750 ML	\$165	\$1650

◆ *Whiskey* ◆

	COPA 2 OZ	BOTELLA
◆ BUSHMILLS 750 ML	\$125	\$1250
◆ CHIVAS 12 750 ML	\$149	\$1490
◆ JW BLACK LABEL 750 ML	\$149	\$1490
◆ JW RED LABEL 700 ML	\$130	\$1300
◆ JACK DANIELS 700 ML	\$130	\$1300
◆ BUCHANANS 12 750 ML	\$149	\$1490

◆ *Ron* ◆

	COPA 2 OZ	BOTELLA
◆ BACARDI BLANCO 750 ML	\$105	\$1050
◆ MATUSALEN PLATINO 750 ML	\$105	\$1050
◆ MATUSALEN CLÁSICO 750 ML	\$115	\$1150
◆ HAVANA 3 750 ML	\$110	\$1100
◆ HAVANA 7 700 ML	\$120	\$1200

◆ *Digestivos* ◆

◆ CAFÉ AMERICANO		\$69
◆ CAFÉ EXPRESO		\$69
◆ CAFÉ FRIO		\$69
◆ CARAJILLO		\$165
◆ SAMBUCA NEGRO 2 OZ		\$110
◆ JAGERMEISTER 2 OZ		\$120
◆ LICOR 43 2 OZ		\$135
◆ BAILEYS 750 ML	\$115 COPA 2 OZ	\$1150 BOTELLA
◆ SIN ALCOHOL ◆		
◆ REFRESCOS 355 ML		\$52
◆ NARANJADA / LIMONADA		\$55
◆ AGUA MARACUYÁ		\$55
◆ AGUA MINERAL TOPO CHICO 600 ML		\$69
◆ AGUA MINERAL CRISTAL 355 ML		\$52
◆ AGUA CRISTAL 600 ML		\$52
◆ COCO REFRESCO (POR TEMPORADA)		\$115
◆ AGUAS FRESCAS		\$49

HORCHATA, JAMAICA, TAMARINDO, PEPINO MENTA



PUERTO AVENTURAS

12:00 pm a 9:30 pm
Calle Punta Celis
Mz. 24 Lt. 1 10c. Disp P. Celis
tel: (984) 119081

TULÚM

12:30 pm a 10:00 pm
Av. Tulúm mza 40 lote 1
(carretera federal dirección a Chetumal)
tel: (984) 802 5482

PLAYA DEL CARMEN

CENTRO

Av. 34
12:30 pm a 9:00 pm
Av. 34 con av. 25 norte col. centro
tel: (984) 859 1442

AV. CONSTITUYENTES

11:30 pm a 10:00 pm
Av. constituyentes entre 5ta y av. 1 norte col.
centro
tel: (984) 803 1583

PLAYACAR

11:30 pm a 9:00 pm
Plaza Paraíso, entre la entrada de playacar fase 1
y fase 2
tel: (984) 803 5913

BÚSCANOS EN REDES SOCIALES



RECOMIÉNDANOS EN



#LOSAGUACHILESRM #LAPURASABROSURA