LOS MAREADOS

JALISCO-STYLE SEAFOOD · LÓPEZ COTILLA 1988, ARCOS VALLARTA, GUADALAJARA · PRICES IN MXN

STARTERS

PA' EMPEZAR

El Secreto del Capitán — **$160**
Shrimp pâté
Creamy pâté made with fresh and dried shrimp, served with crackers.

La Costeñita — **$50**
Fish ceviche tostada
Fresh fish marinated Jalisco style on a crispy tostada, topped with avocado.

La Camaroncita — **$60**
Shrimp ceviche tostada
Shrimp marinated Jalisco style on a crispy tostada, topped with avocado.

Tartar Tropical — **$99**
Tuna tartare
Diced Pacific tuna with mango and house dressing, served on a rice paper sheet.

Sashimi del Pacífico — **$189**
Tuna sashimi
Thin slices of tuna with a sesame sauce.

Ostiones de la Baja – Half dozen — **$220**
Oysters (6 pieces)
Fresh oysters on the half shell from La Paz, Baja California, with lime and house sauces.

Ostiones de la Baja – Dozen — **$420**
Oysters (12 pieces)
Fresh oysters on the half shell from La Paz, Baja California, with lime and house sauces.

Chicharrón de Pescado — **$140**
Crispy fish chicharrón
80 g of crispy fish chicharrón on a bed of guacamole, with fresh lettuce leaves.

Guacamole — **$95**
450 g of guacamole with fresh lettuce leaves and tortilla chips.

Almeja Chocolata Colosal — **$125**
Colossal chocolate clam
Served with black sauces and diced cucumber.

TACOS

ENTRE OLAS Y TORTILLAS

El Pulpo Perdido — **$89**
Octopus taco
Grilled octopus tentacle with creamy cilantro dressing on a fresh tortilla.

El Baja Mareado — **$59**
Baja-style shrimp taco
Battered shrimp Los Mareados style with our special touch, on a fresh tortilla.

El Baja del Pacífico — **$52**
Baja-style fish taco
Battered fish fillet with our special touch, on a fresh tortilla.

El Mero Gobernador — **$60**
Gobernador taco
Sautéed shrimp with vegetables and melted Manchego cheese on a flour tortilla.

El Dorado del Mar — **$70**
Crispy marlin or requesón cheese taco with aguachile
Crispy taco filled with marlin or requesón cheese, topped with black or chiltepín aguachile.

La Jaiba Birriosa — **$94**
Crab birria taco
Jalisco-style crab meat with onion, cilantro, rustic salsa, avocado and consommé.

AGUACHILES (half-liter order)

LA MAREA BRAVA

Shrimp aguachile — **$199**

Tuna aguachile — **$230**

Octopus aguachile — **$240**

Choose your aguachile sauce: green, red chiltepín, black sauces, mango habanero or fire-roasted.

Extra: bag of Tostitos — **$32**

Tostada de Aguachile — **$75 / $80 / $85**
Aguachile tostada – shrimp $75 · tuna $80 · octopus $85
Choose your protein and aguachile sauce.

CEVICHES (half-liter order, Jalisco style)

LA MAREA BRAVA

Shrimp ceviche — **$185**

Fish ceviche — **$165**

SEAFOOD COCKTAILS AND SOUP

ENTRE FRÍOS Y CALIENTES

Shrimp cocktail – Small (200 g) / Large (350 g) — **$169 / $264**

Shrimp and octopus cocktail – Small (200 g) / Large (350 g) — **$195 / $300**

Caldo de Camarón — **$45**
Shrimp broth
House broth with onion and cilantro, 200 ml.

MAIN COURSES
LOS CONSENTIDOS DEL CAPITÁN

Besos del Caribe — **$259**
Coconut shrimp with mango sauce
Shrimp in shredded coconut with special mango sauce, salad and side of your choice.

Las Momias del Capitán — **$288**
Bacon-wrapped shrimp
Shrimp with Manchego cheese wrapped in bacon, with salad and side of your choice.

Camarones a la Carta — **$239**
Breaded or garlic shrimp
Shrimp breaded or al ajillo, with salad and side of your choice.

El Pescado del Capitán — **$195**
Breaded or diabla-style fish fillet
Fish fillet with salad and side of your choice.

Atún a Fuego Lento — **$245**
Sesame-seared tuna
Tuna medallion crusted with sesame seeds and spices, with salad and side of your choice.

Salmón entre Olas — **$289**
Salmon in cheese sauce
Salmon with cheese sauce over mashed potatoes with croutons.

ZARANDEADOS (grilled whole fish and seafood)
PESCADOS Y MARISCOS ZARANDEADOS

Fried fish — **$359 to $539**
Priced by weight (500 to 800 g)

Pargo zarandeado (red snapper) — **$399 to $579**
Priced by weight (500 to 800 g)

Camarón zarandeado (shrimp) — **$309**

Pulpo zarandeado (octopus) — **$459**

Ostiones zarandeados (grilled oysters) – Half dozen — **$250**

Ostiones zarandeados (grilled oysters) – Dozen — **$460**

Fried fish and red snapper: whole fish, 500 to 800 g. Your server will confirm the weight and price.

KIDS MENU
PARA LOS PECECITOS

Beef or fish burger — **$125**
Served with potato or sweet potato chips.

Pasta Alfredo — **$115**
Creamy pasta with Parmesan cheese.

DESSERTS

LA ÚLTIMA OLA

Corn, plantain or carrot bread	**$110**
Creamy cheesecake with seasonal fruit	**$125**
Chocolate or cajeta lava cake	**$125**
Scoop of ice cream	**$40**