

BREAKFAST & LUNCH & DINNER

EL SHRIMP BUCKET MR



FIRST OF IT'S KIND!....SINCE 1963

For Reservations / Para Reservaciones

tel: 981 - 6350 / 982 8019

Av. Olas Altas #11-126 Sur

Zona Centro / Downtown

JUICE

	Small	Large
Orange.....	\$13	\$19
Carrot.....	\$13	\$19
Tomato.....	\$13	\$19
Pineapple.....	\$13	\$19
Grapefruit.....	\$13	\$19
Mixed.....	\$13	\$20
Orange and Papaya Smoothie.....	\$20	
Fruit Yogurt Smoothie.....	\$24	

SWEET'N FIBRE

Oatmeal with banana.....	\$25
Cereal with banana.....	\$25
Wheat Toast.....	\$18
Pancakes.....	\$31
Whole Wheat Pancakes.....	\$33
Waffles.....	\$34
French Toast.....	\$33

Coffee.....\$12

Sweet Bread.....\$5/ea
Basket of homemade Pan Dulce.

MEXICAN DISHES

CHILAQUILES (*chee-lah-KEE-lehs*)
Tortilla strips cut into pieces cooked in sauce and topped with cheese.

Red or green salsa.....	\$38
Add Chicken.....	\$43
POBLANOS Creamy sauce chilaquiles with chicken.....	\$43

SOPES (*Soh-peez*) Small thick corn tortillas topped with beef or chicken and vegetables.

Shredded Beef.....	\$40
Chicken.....	\$38

ENCHILADAS (*u-know-dis-1*) Tortillas rolled with chicken and topped with melted cheese.

With red or green salsa.....	\$43
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Quesadillas.....	\$36
Quesadillas with Marlin.....	\$43

OMELETTES

All have melted cheese, unless you don't want any, tell your waiter.

Ham.....	\$40
Shrimp.....	\$60
Madrazo*.....	\$42
Popeye.....	\$40
Fresh Mushrooms.....	\$40
Chilorio*.....	\$42
Machaca.....	\$42
Chorizo*.....	\$40

FRESH FRUIT

Papaya.....	\$24
Pineapple.....	\$24
Melon.....	\$24
Watermelon.....	\$24
Assorted fruit plate.....	\$26
Fruit with Cottage Cheese.....	\$42
Fruit with Yogurt.....	\$27
Add honey & granola.....	\$3

EGGS ANY STYLE

MEXICAN STYLE.....\$37
With tomato, onions & serrano peppers.

CHIHUAHUA.....\$40
With shredded beef, onions & tomato.

TAMPIQUEÑA.....\$42
Over easy with green chile strips, enchilada, guacamole and refried beans.

GARNACHA.....\$37
Over easy on top of sopos, green salsa & melted cheese, with refried beans.

DIVORCED.....\$37
Over easy on top of sopos, green & red salsa with refried beans.

POTATO AND CHEESE.....\$37
Srambled with potato & melted cheese.

MOTULEÑOS.....\$37
Mounted on a tortilla, ham & red salsa on top. Seved with bacon.

TEX-MEX.....\$37
Mounted over ham and cheese and covered with red salsa.

LOCAL TRADITIONS

Mochomos*.....	\$42
Ranch Style Steak.....	\$60
Chilorio*.....	\$45
Nopales* w/ or w/o eggs.....	\$34

CHICHARRONES*

With red or green salsa.....	\$41
With Nopal.....	\$42

PUNTAS*

With fresh mushrooms.....	\$60
With chipotle sauce.....	\$60
Spiced Puntas.....	\$60

Machaca* beef.....	\$42
Machaca Sonora.....	\$42
Burritos de Machaca.....	\$38

Liver w/onions or ranch style...\$42

Marlin Stew (<i>mild or spicy</i>).....	\$44
Marlin Burritos.....	\$40

COMBINATIONS

- Two Eggs any style with ham or bacon, refried beans, juice, toast w/jam, coffee..\$54
- Ranch style eggs with refried beans, juice, coffee..\$50
- Pan cakes with ham or bacon, juice, coffee..\$49
- Machaca*, chilaquiles, refried beans & fresh cheese, juice, coffee....\$59

KIDS MENU

Includes glass of either milk or chocolate milk.....\$22

- Scrambled Eggs with ham
- Micky's Pancakes
- Moyetes*
- Quesadillas
- Assorted cereals

SPECIAL REQUESTS

Club Sandwich.....	\$44
Menudo (on Sundays only).....	\$32
Side of bacon.....	\$10
Order of Fries.....	\$10

BIG BURSTIN' LUNCH BOXES.....\$60

THE ONLY REASON TO GO FISHING

Please order night before. Pick up from 6am

★ WHAT'S THAT?

- CHICHARRONES:** Fried pork skins.
- CHILORIO:** Spiced smoked pork sausage.
- CHORIZO:** Similar but smokier taste.
- MADRAZO:** A hard hittin' blow. Here it means: spinach, melted cheese & chipotle sauce.
- MOCHOMOS:** Shredded beef with onions, and serrano peppers.
- MOYETES:** Home bread with refried beans and melted cheese.
- NOPALES:** Broiled Cactus with onions.
- PUNTAS:** Beef loin tips.
- MACHACA:** Dried salty beef.

EL SHRIMP BUCKET

MR

FIRST THINGS FIRST

MARISCOCO.....\$86
Seafood cocktail with fresh coconut meat and clamato juice served in a coconut.

RED FISH CEVICHE.....\$63
GREEN FISH CEVICHE.....\$63
AGUACHILE SHRIMP CEVICHE \$60

SHRIMP COCKTAIL.....\$60
With horseradish cocktail sauce and avocado.

SHRIMP COCKTAIL LOCAL STYLE \$55

OCTOPUS COCKTAIL LOCAL STYLE\$76
With tomato, cucumber, onions, avocado, lime juice and served in its own shrimp broth.

CHARBROILED SHRIMP TACOS.....\$80
Four grilled corn tortilla tacos filled with shrimp, bacon and melted Monterey Jack Cheese. Served with avocado slices and salsa.

SMALL SHRIMP TOSTADAS.....\$58
SMALL MARLIN TOSTADAS.....\$50
MARLIN QUESADILLAS.....\$63

OYSTERS

12 baked oysters prepared in these three different classic styles: madrazo, cardenas and diabla.....\$120

SLURP SLURP

SEAFOOD SOUP.....\$75
TORTILLA SOUP.....\$30
SHRIMP BISQUE.....\$45

SALADS

GARDEN SALAD.....\$50
Leaf & romaine lettuce, tomato, cucumber, carrots and celery with vinaigrette dressing.

CHILLED CRAB STUFFED CHILE...\$40

CEASER SALAD

With a touch of chipotle sauce, parmesan cheese and pepper.

With Shrimp.....\$70
With grilled chicken breast.....\$53

SEAFOOD SALAD.....\$68
Two towers of chilled cooked shrimp and fresh crab salad with avocado.

PASTAS

FETUCCINI ALFREDO.....\$66
With grilled chicken breast and parmesan cheese.

SPAGHETTI MARINARA.....\$112
Italian marinara sauce with fish, shrimp and octopus. La Vita è bella!

TEQUILA LIME FETUCCINI.....\$80
Fettuccini tossed in our creamy tequila lime sauce with a touch of jalapeño and cilantro.

SPLASH!

GRILLED SALMON FILLET.....\$115
Honey glazed salmon fillet grilled to a crisp served over bed of fried noodles accompanied by grilled vegetables.

HAWAIIAN FISH SKEWERS.....\$105
Grilled mahi-mahi, pineapple, onions and bell pepper skewers, served with rice and small salad.

MADRAZO FISH FILLET.....\$105
With spinach, cream, chipotle & melted cheese.

AJIOLE FISH FILLET.....\$105
Seared with garlic, chile huajillo & mushrooms, accompanied by rice and grilled vegetables.

BALSAMIC FISH FILLET.....\$109
Marinated and sauteed in balsamic vinegar.

EMPAPELADO FISH FILLET.....\$105
Steamed fish fillet wrapped in foil with green salsa, rice, mushrooms & cilantro.

MOOOOOO

SIRLOIN.....\$115
Grilled 10 oz. sirloin steak accompanied by seared vegetables or baked potato.

ARRACHERA.....\$105
CABRERÍA.....\$130
Grilled and accompanied by guacamole, fried beans and grilled cambray onions.

SHRIMP'N SHRIMP

EI SHRIMP BUCKET.....\$160
Jumbo breaded shrimp with french fries.

PEAL & EAT SHRIMP.....\$165
Served hot or cold, accompanied by rice & salad.

COCONUT SHRIMP.....\$165
Coconut crusted & fried golden brown. Served with our chipotle-mango sauce.

STUFFED SHRIMP.....\$190
Stuffed with cheese wrapped with bacon.

GRILLED SHRIMP.....\$165
SHRIMP SCAMPI.....\$175

VIVA MEXICO!

GRILLED FISH TACOS.....\$70
3 tacos filled with grilled mahi-mahi, shredded white cabbage, cilantro and avocado. Comes with a creamy cilantro sauce & green or red salsa.

SEAFOOD STUFFED PEPPER.....\$105
Poblano pepper stuffed with shrimp, fish and octopus, cooked in cayenne salsa with melted chihuahua cheese and mounted over bean sauce. (note: poblano peppers can be spicy sometimes)

FAJITAS

Served with refried beans.

Shrimp.....\$97
Chicken.....\$66
Steak.....\$95

BAJA SHRIMP TACOS.....\$75
3 flour tortilla tacos with breaded shrimp, shredded cabbage, avocado & creamy cilantro sauce. With red or green salsa.

MEXICAN COMBO DISH.....\$116
Arrachera steak, chicken enchilada, sopes, guacamole and refried beans.

ENCHILADAS

Shrimp.....\$93
Crab.....\$89

CHICKEN ALAMBRE.....\$72

Pan grilled chicken breast chopped and cooked with bellpeppers, onions, fresh mushrooms and melted chihuahua cheese. Served with refried beans & warm tortillas.

SANDWICHES

SHRIMP BURGER.....\$76
Made with homemade ciabatta bun and served with french fries. The staff loves it!

CHEESE BURGER.....\$48

SHRIMP SALAD SANDWICH.....\$76
With homemade ciabatta bread. Accompanied by a small salad with vinaigrette dressing.

SPECIAL REQUESTS

GUACAMOLE WITH CHIPS.....\$58
BAKED POTATO.....\$20
ORDER OF FRENCH FRIES.....\$20

FOR THE KIDS

Kids menu available for children under twelve.....\$45
Includes soft drink & refill.

* **NOTICE:** PRICES, HOURS OR CONTENT COULD CHANGE IN TIME ON EL SHRIMP BUCKET'S MENUS. HOTEL LA SIESTA IS NOT RESPONSIBLE FOR ANY OF THESE CHANGES ON THE TIME OF VISIT.

JUGOS

Chico Grande

Naranja.....	\$13...\$19
Zanahoria.....	\$13...\$19
Tomate.....	\$13...\$19
Piña.....	\$13...\$19
Toronja.....	\$13...\$19
Mixto.....	\$13...\$20
Licudo de Papaya y Naranja.....	\$20
Licudo de Yogurt con Fruta.....	\$24

PURA FIBRA

Avena con Plátano.....	\$25
Cereal con Plátano.....	\$25
Pan Tostado.....	\$18
Hot Cakes.....	\$31
Hot Cakes Integrales.....	\$34
Waffles.....	\$34
Pan Francés.....	\$33

Café Americano.....\$12

Pan Dulce.....\$5/cu

Conchas, Roles, Canelones,
Bollitos y Polvorones

FRUTA FRESCA

Papaya.....	\$25
Piña.....	\$25
Melón.....	\$25
Sandía.....	\$25
Plato de Frutas.....	\$27
Fruta con Queso Cottage.....	\$43
Fruta con Yogurt.....	\$27
Agregar granola y miel.....	\$3

DEL COMAL

Chilaquiles rojos o verdes.....	\$38
Chilaquiles con pollo.....	\$43
Chilaquiles Poblanos.....	\$43
Sopes de Pollo.....	\$40
Sopes de Carne Deshebrada.....	\$43
Enchiladas rojas o verdes.....	\$43
Quesadillas naturales.....	\$36
Quesadillas con Marlin.....	\$43

OMELETTES

Todos llevan queso chihuahua.

Shrimp Bucket.....	\$60
Madrazo.....	\$40
Popeye.....	\$42
Jamón.....	\$40
Champiñones frescos.....	\$40
Chilorio.....	\$42
Machaca.....	\$42
Chorizo.....	\$40

HUEVOS DIAS

A LA MEXICANA.....\$37
Con tomate, cebolla y chile serrano.

CHIHUAHUA.....\$40
Mezclados con carne deshebrada.

TAMPIQUEÑA.....\$42
Con rajas, enchiladas, guacamole y frijoles.

GARNACHA.....\$37
Volteados sobre sopas, salsa verde, queso chihuahua gratinado.

DIVORCIADOS.....\$37
Volteados sobre sopas, salsa verde & roja, con frijoles.

PAPA Y QUESO.....\$37
Mezclados con papas y queso chihuahua gratinado.

MOTULEÑOS.....\$37
Montados sobre una tortilla, jamon, con salsa roja y tocino.

TEX-MEX.....\$37
Montados en jamon y queso chihuahua cubiertos en salsa roja.

LOS PAISANOS

Mochomos.....	\$42
Bistec Ranchero.....	\$60
Chilorio con o sin huevo.....	\$45
Nopales con o sin huevo.....	\$34

CHICHARRONES
Con salsa verde o roja.....\$41
Con nopal.....\$42

PUNTAS
Con Champiñones.....\$60
Al chipotle.....\$60
Adobadas.....\$60

Carne Machaca.....\$42
Machaca Sonora.....\$42
Burritos de Machaca.....\$38

LENGUA
Encebollada, ranchera o al chipotle.....\$73

HIGADO
Encebollado o ranchero.....\$42

Marlin en Estofado.....\$44
Burritos de Marlin.....\$40

COMBINADOS

1. Huevos al gusto con jamón o tocino, frijoles refritos, jugo de naranja, pan tostado, mermelada y café..\$54

2. Huevos rancheros, frijoles refritos, jugo de naranja y café...\$51

3. Hot cakes con jamón o tocino, jugo de naranja y café....\$51

4. Machaca, chilaquiles, frijoles refritos y queso fresco, jugo de naranja y café.....\$59

LOS PEQUEÑOS

Incluyen un chocomilk o leche helada.....\$22

1. Huevos con jamón
2. Hotcakes de Mickey
3. Molletes
4. Quesadillas
5. Cereales Surtidos

EXTRAS

Tocino.....	\$10
Jamón.....	\$10
Queso fresco.....	\$10
Champiñones.....	\$10
Papas Fritas.....	\$10

ESPECIALES

Club Sandwich.....	\$44
Menudo (solo Domingos).....	\$32

EL LUNCH BOX.....\$60

LA UNICA RAZÓN PARA IR DE PESCA

Ordenar la noche anterior.
Recoger desde las 6am.

PRIMERO LO PRIMERO

MARISCOCO.....\$86
Coctel de camarón cocido, camarón agua-chile y pulpo, damato helado y coco fresco.

CEVICHE ROJO DE PESCADO: \$63
CEVICHE VERDE DE PESCADO: \$63
AGUACHILE: \$60

COCTEL DE CAMARÓN CARRETA..\$55
COCTEL DE PULPO CARRETA.....\$76

COCTEL DE CAMARÓN ESTILO AMERICANO.....\$60
Con salsa coctelera, rabano picante y aguacate.

TACOS TATEMADOS.....\$80
Crujientes tacos de camarón con queso en tortilla tatemada de maíz.

TOSTADITAS DE CAMARÓN.....\$58
TOSTADITAS DE MARLIN.....\$50

QUESADILLAS DE MARLIN.....\$63

OSTIONES 4 4 4

12 ostiones horneados y preparados al estilo cardenas, roquefeller y madrazo \$120

SLURP SLURP

SOPA DE MARISCOS.....\$75
SOPA DE TORTILLA.....\$30
CREMA DE CAMARÓN.....\$45

ENSALADAS

ENSALADA MIXTA.....\$50
Lechugas, tomate, zanahoria, pepino, apio y aderezo de vinagreta.

CHILE RELLENO DE JAIBA EN ESCABECHE.....\$40

ENSALADA CESAR AL CHIPOTLE
Con nuestro aderezo especial con un toque de chipotle, crotones y queso parmesano.
Con Camarón.....\$70
Con Pechuga de Pollo.....\$53

ENSALADA DOS TORRES.....\$68
Dos torres de ensalada de camarón y jaiba con aguacate.

PASTAS

FETUCCINI ALFREDO.....\$66
Con pechuga de pollo y queso parmesano.

SPAGHETTI MARINARA.....\$112
Con pescado, pulpo y camarón. La Vita è bella!

FETUCCINI AL TEQUILA LIMÓN CON CAMARÓN.....\$80
Fetuccini saltado con una salsa cremosa de limón y tequila con un toque de chile jalapeño.

SPLASH

SALMÓN A LA PARRILLA.....\$115
Con un crujiente glaseado de miel agri dulce sobre una cama de fideos y acompañado de verduras a la parrilla.

BROCHETAS DE PESCADO HAWAII: \$105
Dos brochetas de dorado a la parrilla con piña, pimiento morrón y cebolla, acompañado de arroz y ensalada chica.

PESCADO MADRAZO.....\$110
Con espinacas, crema, chile chipotle y queso.

PESCADO AJJOLE.....\$105
Guisado al ajo, chile huajillo y champiñones.

PESCADO BALSAMICO.....\$105
Filetes de dorado sarteneado en salsa de vinagre balsamico y servido con vegetales asados y arroz.

PESCADO EMPAPELADO.....\$105
Cocinado al vapor en salsa verde, arroz, pimiento morrón, champiñones frescos, cebolla y cilantro.

ÑMUUUUUU

SIRLOIN.....\$115
Preparados a la parrilla, acompañados de verduras sarteneadas o papa al horno.

ARRACHERA.....\$105
CABRERÍA.....\$130
Asados a la parrilla, acompañados de cebollines, frijoles charros, guacamole y tortillas.

CAMARONES

CAMARÓN SHRIMP BUCKET.....\$160

CARRUSEL DE CAMARÓN PARA DOS PERSONAS.....\$365
Camarón empanizado, a la cerveza, a la plancha, rellenos, cocidos y al coco.

CAMARÓN PA' PELAR.....\$165
Cocidos y sazonados en su jugo.

CAMARÓN RELLENO.....\$190
Rellenos de queso y envueltos en tocino.

CAMARÓN AL COCO.....\$165
Camarones empanizados en coco rayado con salsa de mango-chipotle.

CAMARÓN A LA PARRILLA.....\$165

CAMARÓN SCAMPI.....\$175
Camarones guisados al ajo, mantequilla y vino blanco, servidos sobre fetuccini cocido.

¡ VIVA MEXICO !

FAJITAS
Servidas con frijoles refritos
De camarón.....\$97
De pollo.....\$66
De arrachera.....\$95

TACOS DE PESCADO.....\$70
Tacos de pescado a la parrilla montados en tortilla de maíz, con col blanca, salsa cremosa de cilantro.

CHILE RELLENO DE MARISCOS.....\$105
Chile poblano relleno de camarón, pescado y pulpo, guisado en salsa de chile de arbol. Gratinado con queso y montado sobre espejo de frijoles refritos y ají de chile rojo y verde.

TACOS DE CAMARÓN BAJA.....\$75
3 tacos de camarón empanizado montados sobre tortillas de harina, con col blanca y salsa cremosa de cilantro.

PLATO MEXICANO.....\$116
Arrachera, enchilada de pollo, sopes, guacamole y frijoles refritos. Acompañado de tortillas.

ENCHILADAS

De Camarón.....\$93
De Jaiba.....\$89

ALAMBRE DE POLLO.....\$72
Pechuga de pollo asada a la plancha con tocino, cebolla, chile morrón, champiñón fresco y queso chihuahua gratinado. Acompañado de frijoles refritos y tortillas recién hechas.

SANDWICHES

HAMBURGUESA DE CAMARÓN.....\$76
Hecho con pan ciabatta de casa. Acompañado de papas fritas. Recomendado por el staff!

HAMBURGUESA CON QUESO.....\$48

SANDWICH DE DE CAMARÓN.....\$76
En pan ciabatta hecho en casa. Con ensalada.

LOS EXTRAS

GUACAMOLE ESPECIAL.....\$58
PAPA AL HORNO.....\$20
PAPAS A LA FRANCESA.....\$20

PA' LOS CHAMACOS

Menu para menores de 12. Incluyen refresco con refil.....\$45

* OJO: LOS PRECIOS, EL CONTENIDO Y LAS HORAS EN LOS MENUS DEL SHRIMP BUCKET PUEDIERAN CAMBIAR CON EL TIEMPO. EL HOTEL LA SIESTA NO SE HACE RESPONSABLE POR NINGUN CAMBIO AL TIEMPO DE VISITA.