



COCTELES — VAMOS A LA PLAYA™

★ **El Chingadazo** — 30
Hand-made michelada mix, choice of cerveza or mineral water, home-made tajin, fresh lime and 12 of our signature chingadazo shrimp!

Sabor A Playa Michelada — 17
House michelada mix, choice of cerveza or mineral water, tajin

★ **Mango Diablo** — 17
Mango mix, house chamoy, tajin, tequila, chamoy stick!

Spicy Mami — 17
Watermelon mix, sour, chiletepin, tajin, tequila, watermelon paleta

Frozen Strawberry Margarita — 17
Tequila, fresh lime, strawberry mix and tajin rim!

El Cantarito Don Julio Edition — 30
Sweet, spicy, citrusy! Crowned with a mini Don Julio bottle. Regular is not in our vocabulary!

“THE BEST MARISCOS IN ARIZONA
SINCE 2002.”
— PHOENIX NEW TIMES



CERVERZAS

- | BOTTLE | DRAFT |
|--|-------------------------|
| DOMESTIC | Estrella Jalisco |
| Michelob Ultra | Modelo Especial |
| Heineken 0.0
(non-alcoholic) | Modelo Negra |
| IMPORT | Pacifico |
| Corona | Michelob Ultra |
| Modelo Especial | XX Lager |
| Modelo Negra | |
| Pacifico | |
| Tecate Light | |
| Tecate Roja | |
| XX Lager | |

TEQUILA

- Clase Azul** Reposado | Silver
- Casa Dragones** Añejo | Joven | Silver
- Casamigos** Añejo | Reposado | Silver
- Corazon** Extra Añejo | Añejo | Reposado | Silver
- Centenario** Leyenda | Cristalino | Añejo
- Don Julio** 1942 | 70 | Reposado | Silver
- Espolon** Cristalino | Añejo | Silver
- Fortaleza** Añejo | Reposado | Silver
- Hornitos** Añejo Black Barrel | Cristalino
- Herradura** Ultra Añejo | Reposado | Silver
- Jose Cuervo** Reserva de la Familia | Tradicional
- Patron** Platinum | Añejo | Reposado | Silver
- Tesoro** Añejo | Reposado | Silver
- 1800** Milenio | Cristalino | Añejo | Silver

LIQUOR

- Bacardi** | **Buchanan's Red Seal**
- Buchanans 12 Year
- Crown Royal** | **Fireball**
- Grey Goose** | **Hendricks Gin**
- House red wine | House white wine
- Jack Daniels** | **Jameson**
- Johnny Walker Black**
- Maker's Mark** | **Malibu**
- Tito's** Vodka

MEZCAL

- 400 Conejos** | **Casamigos Joven**

El Torito — 45
Large, Corona bottle margarita, Tequila, fresh lime, sour, agave, cointreau—sea salt or tajin

Margarita de La Playa — 17
Tequila, fresh lime, sour, agave, cointreau—sea salt or tajin

Playa Azul Margarita — 17
Tequila, blue curacao, shark gummy, sour, agave, fresh lime, tajin

★ **Pineapple Margarita** — 25
Whole pineapple! Pineapple juice, sour mix, fresh lime, tequila, rum

La Ofrenda — 17
Tequila, pomegranate, fresh lime, juice, sour mix, tajin

Shot of The Day (ask your server!) — 10

Oyster Shooter * — 12
Chilled tequila, michelada mix, lime, whole oyster

TRY OUR AWARD WINNING MICHELADA MIX
& CHILTEPIN RIM DIP — **SABOR A PLAYA®**
saboraplaya.com

SOFT DRINKS

- | | |
|---------------------------------------|--|
| SODA MEXICANA | AGUAS FRESCAS
(Made in-house) |
| Coca-Cola Mineragua | Azul Limonada |
| Sidral Mandarina | Pink Horchata |
| PEPSI PRODUCTS | Mineragua Preparada
Add Rim Dip +1
Escarchado con chamoy +1 |
| Pepsi Diet Pepsi | |
| Dr Pepper Cranberry | |
| Orange Juice Iced Tea | |

* Consumer Advisory | Advertencia Para El Consumidor: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Consumir carnes, aves, mariscos, crustáceos o huevos crudos o a término medio puede incrementar el riesgo de enfermedades alimentarias.

ANTOJITOS — FRESCOS PARA EMPEZAR



★ MAMALONA 2.0 * — 100

The ultimate seafood platter - stacked with aguachile shrimp, steamed shrimp, crab claws, fresh scallop, octopus and fresh tuna; topped with avocado, red onion, serrano and drizzled in our bold salsa negra and roja. Finished with oyster shots! Perfecto para botanar!

Coctel Mega Campechana * — 35

Cocktail, shrimp, octopus, abalone, calamari, oyster, baby clam, mexican scallop

Coctel Campechana * — 23

Shrimp, oyster, abalone, octopus, calamari, clamato mix, tomato, onion, cilantro

★ La Patrona (Torre de Mariscos) * — 60

Raw aguachile shrimp, steamed shrimp, scallop, calamari, oyster, crab claws, octopus, shrimp ceviche, fish ceviche, abalone; salsa negra, salsa roja, fresh cucumber, chiltepin

Botana EL REY * — 45

Fresh scallop cooked in lime, aguachile shrimp, steamed shrimp, octopus, oyster, onion, avocado, salsa roja, negra

★ Molca-Frío * — 35

Crab Legs, oyster, shrimp, abalone, ceviche, calamari, baby clam, octopus, avocado, cucumber and onion

Coctel de Camaron * — 18 (Served hot +1)

House clamato mix, tomato, onion, cilantro

Trio de Aguachile * — 30

Three different flavors: aguachile rojo, mango habanero, negro with cucumber and onion

La Probadita* — 80 (shareable)

FOUR different aguachiles in this mega botana: aguachile rojo, mango habanero, negro, verde; centered around a tostada embarazada!

Camarones y Pulpo en Aguachile Negro * — 30

Aguachile shrimp, diced octopus, salsa negra, cucumber, cherry tomato

★ Ostiones Preparados * — Dozen 40 / Half 20

Oysters on the half-shell, topped with aguachile shrimp, salsa chiltepin, onion and avocado

Ostiones * — Dozen 30 / Half 15

Oysters on the half-shell, lime, salsa

★ Camarones Locos ("Cucaracha") — 40

12 Large, head-on shrimp, flame-grilled, salsa sarandeada, served with salsa verde



Tostada Embarazada * — 20

Aguachile shrimps, ceviche de pescado, ceviche de camaron, cooked shrimp, octopus, onion, cucumber and avocado

Tosta-Tuna * — 15

Yellowfin Tuna cooked in lime juice, soy sauce, salsa naranja, avocado, salsa macha, fried onion

Ceviche de Cam / Pes * — Tostada 10 / Orden 20

Our signature shrimp or fish ceviche cooked with lime, cucumber, onion, tomato and cilantro; salsa negra and tostadas

Camarones Aguachile * — 28 (Add Scallop +15)

(Pidelo Verde, Rojo, Chiltepin, Mango Habanero o Negro) Raw shrimp cooked in lime, cucumber, avocado, cherry tomato, pickled onion

Pina Tropical * — 40

Whole pineapple, split in half, diced pineapple, fish ceviche, shrimp, octopus, chamoy, tapatio

Chingadazo Fries — 25

Chingadazo salsa, 12 grilled shrimp, crispy bacon, beans, french fries, crema mexicana, spicy mayo salsa, cilantro, queso fresco

Choriqueso — 16

Melted Mexican cheese topped with sizzling chorizo and jalapenos, served bubbling hot. A bold, crowd-favorite starter!

Fried Calamari * — 16

Crunchy calamari rings, served with sauces

Quesadilla de Camaron, Carne Asada or Pollo — 18

Shrimp, Carne Asada, or Chicken filled quesadilla; served with rice and beans

Classic Quesadilla — 15

Large flour tortilla, cheese, rice and beans (Add guacamole +5)



ESPECIALIDADES

★ **Mar y Fuego (grilled ribeye)*** — 75
14 oz grilled ribeye, Whole, grilled lobster tail, 3 grilled shrimp, 3 whole, head-on shrimp, salsa negra, grilled serrano, chile guero, pickled onion; served with rice, beans and salad

★ **Ribeye Aguachile *** — 45
14 oz ribeye, grilled to order, spicy aguachile salsa; served with rice, beans and salad

Mojarra Frita — 30
Whole, fried tilapia fish; served with rice, beans and salad

Filete Divorciado — 25
Fish fillet, half diablo sauce, half salsa culichi, cheese, served with rice, beans and salad

Filete Relleno — 25
Breaded fish fillet stuffed with cheese, shrimp and octopus; served with rice, beans and salad

El Orgasmo — 25
Large, tender shrimp medallion wrapped in crispy bacon, smothered in our creamy chipotle salsa. Rich and fiery. This dish lives up to its name! Served with sides

Toritos Fantasia — 22
Bacon-wrapped chile guero, stuffed with shrimp, served in soy and pepper sauce! Served with sides



LA TORRE DE PLAYA HERMOSA

Ceviche de Camarón, Ceviche de Pescado, Camarón Cocido, Ostion, Aguachile Trio: Verde, Negro y Rojo; Steam-Cooked Lobster Tail, Crab Legs & Whole, Head-on Shrimp — 150

★★★ **Mega Molcajete** — 100
Our legendary molcajete taken to the next level. Packed with extra carne asada, fried fish, grilled shrimp, diced shrimp, grilled chicken and tender octopus - plus a whole lobster tail and octopus tail for the ultimate feast. Served with all your favorite sides

★ **“La Tercia” (Pulpo, Camarón y Calamar al Mojo de Ajo)** — 25
Calamari, Octopus and Shrimp, garlic salsa; served with rice, beans and salad

Paella de Langosta, Camaron, Mejillon y Pulpo — 50
Grilled lobster, tail, shrimp, octopus, mussels; served over rice and vegetables; crema mexicana and salsa naranjada

★ **El Peligroso *** — 45
#peligrosochallenge - Ghost pepper, Carolina reaper, Scorpion and more! Accompanied by scallop, aguachile shrimp, cooked shrimp, octopus and avocado

★ **El Pulpazo** — 49
Grilled whole octopus, salsa zarandeada, pickled onion, charred lemon, cilantro; served with rice, beans and salad

Plato del Capitan — 40
3 camarones fantasia, 3 toritos de camarón, 3 camarones culichi, 3 camarones endiablados and 3 camarones empanizados – served with rice

★ **Molcajete Caliente** — 75
Our iconic hot-stone molcajete loaded with salsa culichi verde or salsa diablo, carne asada, fried fish, grilled shrimp, grilled chicken and tender diced octopus. It's bold, sizzling and full of flavor - served with all your favorite sides.

★ **Huachinango Sarandeado (Red Snapper)** — MKT
Fried Red Snapper, butterflied or whole; Made with salsa zarandeada; grilled shrimp, pickled onion, radish, cucumber, avocado; served with rice, beans and salad

Lobster & Crab Enchiladas (Green or Red or Divorciado) — 30
2 lobster & 2 crab enchiladas, crema mexicana, mozzarella, queso fresco; served with rice, beans and salad

Salmon a la Veracruzana — 30
Coastal classic with an MPH twist. Fresh Salmon fillet simmered in a tomato-based sauce with green olives, capers, peppers, onions, corn and vegetables; slight spice and served sizzling hot!

Camaron y Filete Empanizado — 25
Breaded fish fillet alongside several fried shrimp; served with rice, beans and salad

Camaron y Filete (your choice of salsa) — 25
Fish fillet and grilled shrimp with your choice of salsa: culichi, diablo, poblano or mojo de ajo



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CAMARONES — PURA DELICIA

Camarones Fantasia — 25
Bacon wrapped shrimp topped with melted mozzarella

Camarones Roca — 25
Breaded shrimp, sriracha, sweet and sour sauce, sesame and serrano

Camarones al Mojo de Ajo — 25
Shrimp in garlic sauce, butter, onion, bell pepper salsa

Camarones Culichi or Diabla (Divorciados +1) — 25
Sautéed shrimp in our famous green tomatillo salsa or try our spicy diabla sauce for a delicious kick!

Camarones a la Crema de Brocoli — 25
Shrimp, creamy mushroom and broccoli sauce (Add chile chipotle for spice!)

Camarones Empanizados — 25
Breaded, whole shrimp cooked to a perfect crunch!

EN TORTILLA — SUAVE Y FRESCA

Carne Asada (or Chicken) Tacos — 17
3 grilled carne asada (or chicken) tacos, onion, cilantro

Tacos Dorados del Mar — 20
3 fried tacos of diced shrimp, onion and cheese; crema mexicana and queso fresco, pickled onion

Tacos Mar y Tierra — 18
2 tacos of grilled steak, shrimp and cheese, corn tortilla

Tacos Al Pastor — 17
3 tacos al pastor, corn tortilla, onion and cilantro

Tacos Mixtos — 17
4 tacos, carne asada, chicken, fish and shrimp, corn tortilla

Tacos Pulpo Zarandeado — 18
2 grilled octopus tacos, salsa zarandeada, cheese, corn tortilla

Lobster Tacos — 25
Grilled lobster, salsa roja, queso fresco, cabbage, cilantro, onion and crema mexicana

Tacos de Camaron or Pescado (A la plancha or empanizados) — 17
3 grilled shrimp tacos, cheese, cabbage, tomato, crema mexicana, salsa naranjada

Tacos al Gobernador — 17
3 shrimp tacos, onion, mozzarella cheese, corn tortilla, cabbage, tomato

Quesatacos — 17
Salsa roja tortilla, fried, cheese, shredded beef, crema mexicana

CALDOS

Caldo 7 Mares — 25
Seven Seas soup, broth, crab leg, shrimp, fish, octopus, abalone, clams and calamari; onion and cilantro

Caldo Viagra — 24
Fish, shrimp, abalone and octopus, fiery chipotle broth; onion and cilantro

Caldo de Camaron o de Pescado (o Mixto) — 22
Broth, made with either shrimp or fish; onion and cilantro

Caldo Bichy (Consome) — 8
Fish broth, served with lime and 1 shrimp

FAJITAS

Super Parrillada — 40
Grilled Steak, chicken AND shrimp! Bell peppers, onion, avocado, serrano

Fajitas de Camarones — 35
Grilled shrimp on a sizzling skillet, bell peppers, onion, avocado, serrano

Fajitas de Carne Asada or Pollo or Mixto — 35
Grilled carne asada (or chicken) strips, bell peppers, onion, avocado, serrano



PESCADO — FRESCO DEL MAR

Filete Poblano — 25
Fish filet, poblano chile strips, onion and tomato; queso fresco served with rice, beans and salad

Filete a la Plancha or Empanizado — 23
Grilled fish filet, served with rice, beans and salad

Filete de Pescado Culichi or Diabla — 25
Fish filet, cooked with our famous green salsa Culichi

Filete al Ajillo — 25
Fish filet, chile colorado strips, spicy garlic salsa

AUTÉNTICOS — SABORES DE MÉXICO

Chile Relleno Chingon — 20
Breaded poblano pepper, queso fresco, crema mexicana, cilantro (add shrimp +5, mar y tierra +10)

Enchiladas (Verdes o Rojas) — 16
Enchiladas are available in either chicken, shredded beef or cheese; available in green or red salsa

Enchilada Style Burrito — 20
Enchilada salsa (green or red), fried, carne asada or grilled chicken; melted mozzarella and crema mexicana

Burrito Mar y Tierra — 20
Grilled shrimp and carne asada burrito, rice, cilantro and onion, flour tortilla



Carne Asada or Grilled Chicken Burrito — 14
Carne asada (or chicken), beans, cilantro and onion

Mar y Tierra — 35
Carne Asada, Grilled Shrimp and crispy bacon, served with rice, beans and salad

Ranchero Steak — 27
Slow-cooked strips of steak, tomato salsa, onion, serrano, rice, beans and salad

NIÑOS

Mini Bean and Cheese Burrito — 8
(Add Carne Asada/Chicken - 10)

Fried Chicken Strips — 10

Kids Cheese Quesadilla — 8
(Add Carne Asada/Chicken - 10)

Kids Fish Sticks — 10

Kids Shrimp Empanizados — 10

SIDES

Guacamole — 14
Made to order guacamole, lime, onion, tomato, cilantro, serrano

Pico de Gallo — 3
Salsa fresca, tomato, onion, cilantro, and serrano

Side of Rice or Beans — 5

Extra Plate of Rice/Bean/Salad — 7

Chiles Toreados — 3
A side of spicy, grilled chiles

POSTRE

Flan
Mom's special recipe! Our homemade, rum-infused flan is a must try!

Churros Calientes
Flash fried churros, filled with cajeta, served with vanilla ice cream

Chocolate Cake
Rich, creamy chocolate fudge, served with vanilla ice cream