

## CRAFT COCKTAILS — PARA REFRESCARTE

**El Cantarito 1942** — 40  
Don Julio 1942 mini bottle, fresh lime, grapefruit, orange, agave, grapefruit soda, chamoy, tajin

**El Picante** — 17  
Jose Cuervo tradicional cristalino, jalapeño, cilantro, pineapple, fresh lime, agave, tajin

**La Nacional** — 17  
Jose Cuervo tradicional reposado, fresh grapefruit, fresh lime, agave, tajin

**El Clásico** — 17  
Jose Cuervo tradicional reposado, sour mix, fresh lime, agave, sea salt



**El Chingadazo!** — 30  
House michelada blend with cerveza, chamoy and salsa negra; topped with grilled shrimp, chingadazo-style!

**Sabor A Playa Michelada** — 17  
Cerveza, house michelada blend, chamoy, tajin, lime

**A la Madre!** — 17  
400 Conejos Mezcal, agave, passionfruit, fresh lemon

**Mango Diablo** — 17  
Frozen, mango blend with Jose Cuervo tradicional reposado, fresh lime, sour mix, chamoy candy stick

## EXCLUSIVES



**Callejon Del Beso** — 17  
Hendricks Gin, strawberry, muddled cucumber, agave, tonic water

**Carajillo** — 17  
Espresso, Licor 43, Jose Cuervo tradicional cristalino, rosemary

**Pideme La Luna** — 17  
Lavender, fresh lemon, titos vodka, served chilled

**El Cielo es Rojo y me Faltas Tu** — 17  
Hendricks Gin, fresh citrus, agave, muddled habanero, prosecco

**Oaxacan Old Fashioned** — 17  
Mezcal, angostura bitters, agave, maraschino cherry, large ice cube

### VINO BLANCO

**Sangria Blanca** — 17  
White wine, St. Germain, simple syrup, fresh berries

**Bread & Butter Chardonnay**  
California — 11 / 40

### VINO TINTO

**Bonanza Cabernet**  
California — 11 / 40

**Bread & Butter Cabernet**  
California — 11 / 40



**El Torito** — 45  
Jose Cuervo tradicional reposado, fresh lime, agave, cointreau, Corona bottle, tajin or sea salt rim

**Shark in the Water** — 17  
Jose Cuervo tradicional reposado, blue curacao, sour, fresh lime, sea salt rim with shark gummies

**Spicy Mami** — 17  
Jose Cuervo tradicional reposado, watermelon, fresh lime, chiltepin, tajin and watermelon paleta

**Besos de Fresa** — 17  
Jose Cuervo tradicional reposado, fresh lime, strawberry, tajin

**Oyster Shooter** \* — 12  
Fresh oyster, house tequila, michelada blend, fresh lime

**Pineapple Margarita** — 25  
Jose Cuervo tradicional reposado, house rum, pineapple, coconut, fresh lime, served inside a whole pineapple

## \*\*\* BUILD YOUR OWN MICHELADA \*\*\*

**1. Choose Your Beer & Rim** 🍺🌶️ →  
(Elige Tu Cerveza y Borde)

- Michelob Ultra
- Mich. Amber
- XX Lager
- Pacifico
- Corona / Non-Alcoholic
- Modelo Especial / Negra
- Tecate Light / Roja
- MPH Style (Tajin & Chamoy)
- Tajin
- Chamoy
- Limon & sal

**2. Choose Your Style** 🍹 →  
(Selecciona Tu Estilo)

- Classic Michelada
- Chelada (salt, lime, pepper, salsa negra, salsa worchesthire)
- Chavela (salt, lime and pepper)

**3. Add Ons** 🍤🔥  
(Extras)

- Chingadazo Style Shrimp +13
- Carne Seca +4
- Cucumber & Tajin +2
- Chamoy Candy Straw +2

## TEQUILA | MEZCAL

**Clase Azul Reposado** - 35, Blanco - 35  
**Don Julio 1942** - 35, 70 - 25, Blanco - 18  
**Patron El Alto** - 35, Cristalino - 25, Reposado - 15, Blanco - 15  
**Casamigos Reposado** - 15, Blanco - 15  
**Herradura Ultra Añejo** - 20, Blanco - 15  
**Jose Cuervo Tradicional Cristalino** - 14, Reposado - 14  
**Corralejo Añejo** - 14, Reposado - 14  
**Corazon Blanco** - 14  
**400 Conejos Oaxaca, MX** - 20

## WHISKEY, BOURBON

**Jack Daniels Tennessee Whiskey** — 15  
**Crown Royal Canadian Whiskey** — 15  
**Johnnie Walker Black Label** — 15  
**Johnnie Walker Blue Label** — 50  
**Buchanans 12 Year** — 15  
**Buchanans Red Seal** — 40

## VODKA

**Tito's** — 14 | **Grey Goose** — 20

## SODA

**BOTELLA** — 6  
**Mexican Coke** | Orange  
**Strawberry** | Mineral | Sidral

**AGUAS FRESCAS** — 5  
**Pink Horchata** | **Azul Limonada**

**CIELO ROJO** | **MPH**  
**Coca Cola products** | **Pepsi products**

FAMILIA MALDONADO PRESENTA



DONDE EL DESIERTO SE ACERCA AL MAR™

Desde 2002, nuestra familia ha compartido los sabores del mar.  
En 2023, nace Cielo Rojo — una nueva forma de vivirlos.

Creados con corazón, cultura y comunidad.

Bienvenidos.

## APERITIVOS — FRESCOS PARA EMPEZAR

**Ostiones Preparados \*** — Doz 42 / Half 22  
Fresh oysters, topped with aguachile shrimp, salsa chiltepin, onion and avocado

**Toritos Fantasía** — 27  
Bacon-wrapped chile guero, stuffed with shrimp, served in a soy and pepper salsa

**Camarones Locos (Cucaracha)** — 40  
Large, head-on shrimp, grilled with salsa zarandeada; includes salsa verde

**Orden de Ceviche \*** — 20 (Add Pulpo +5)  
**Fish or shrimp** ceviche, cucumber, tomato, red onion, avocado, salsa negra, tostadas

**Guacamole** — 14 (add fried octopus +6)  
Avocado, lime, onion, cilantro, tomato, serrano, pomegranate, queso fresco

**Choriqueso Fundido** — 16  
Sizzling mozzarella with chorizo, serrano

**La Grandiosa \*** — 150 🍷  
A seafood tower designed to be shared. Lobster tail, crab legs, whole shrimp, mussels, raw and prepared oysters, and shrimp and fish ceviche; cucumber, lime, and house salsas

**La Probadita \*** — 80 (shareable)  
Four different aguachiles-rojo, mango habanero, negro, and verde; centered with a tostada embarazada

## MARISCOS — DESDE EL MAR A TU MESA™



**Aguachile 4X \*** — 30 (Add Pulpo +5)  
Lime-cured shrimp with four different salsas: verde, rojo, mango habanero y negro; cucumber, avocado, pickled onion, salsa negra

**Cóctel de Camarón \*** — 18 (add pulpo +5)  
Shrimp cocktail, clamato, tomato, red onion, serrano, cucumber, cilantro, radish, avocado

**Coctel Campechana \*** — 23  
Shrimp, abalone, octopus, calamari, oyster, clamato, tomato, onion, cilantro, serrano, cilantro; avocado

**Tostada Embarazada \*** — 25  
Shrimp aguachile, fish and shrimp ceviche, octopus, steamed shrimp, chiltepin, avocado, pickled onion, cucumber and salsa negra

**Tosta-Tuna \*** — 15  
Lime and soy-cured tuna over a tostada, chipotle, avocado, salsa negra, fried onion

**Molca-Frio \*** — 40  
Chilled molcajete with crab legs, shrimp, oyster, abalone, ceviche, calamari, baby clam, octopus, avocado, cucumber and onion

**Botana EL REY \*** — 45  
Scallop, aguachile and steamed shrimp, octopus, oyster, onion, avocado, salsa roja, negra

**Camarones Divorciados** — 27  
Sautéed shrimp, salsa sulichi, salsa diabla; includes rice, beans and salad

**Filete Divorciado** — 27  
Fish filet with salsa sulichi and salsa diabla; includes rice, beans and salad

**Camarones Empanizados** — 27  
Crispy, fried shrimp with rice, beans and salad

**Camaron, Calamari, Pulpo, Mojo de Ajo** — 27  
Shrimp, octopus, calamari, minced garlic, onion and bell pepper; served with sides

**Camarones a la Crema de Brócoli** — 27  
Shrimp simmered in a creamy mushroom and broccoli sauce and finished with a touch of chipotle; served with sides

**Camarones Fantasía** — 27  
Bacon-wrapped, fried shrimp topped with melted mozzarella; served with sides

**El Orgasmo** — 32  
Bacon-wrapped shrimp medallion layered in a creamy, chipotle salsa. Served with sides

**La Patrona \*** — 60 🍷  
Stacked botana with aguachile and steamed shrimp, calamari, scallop, crab claws, oyster, octopus, abalone, shrimp and fish ceviche; cucumber, avocado, chiltepin, salsa negra, tapatio

**Filete Al Ajillo** — 28  
Fried fish, chile colorado strips in a butter and garlic salsa

**Filete Poblano** — 28  
Fried fish, poblano chile strips, onion, tomato, queso fresco

**Filete Relleno** — 28  
Fried fish with mozzarella, shrimp, octopus

**El Pulpazo \*** — 50  
Grilled whole octopus with salsa zarandeada; served sizzling with pickled onion, charred lemon, cilantro; includes sides

**Mojarra Frita** — 30 (add salsa +5)  
Whole fish seasoned and fried; Includes avocado, onion, rice, beans & salad

## CALDOS

**Caldo 7 MARES \*** — 25  
Steamed crab legs, shrimp, fish, octopus, abalone, clams, calamari with onions, cilantro, avocado (add chipotle +1)

**Caldo Chimpanhole** — 24  
Steamed crab legs and shrimp with onions, cilantro, avocado

**Caldo de Camaron o Pescado** — 22  
Shrimp or fish or mixto with onion, cilantro and avocado

**Caldo Bichy** — 8  
Light fish consomme with lime and shrimp

## A UN LADO

**Side Pico de Gallo** — 3  
**Side Chiles Toreados** — 3

**Side de Arroz o Frijol** — 5  
**Papas Fritas** — 5 | **Fried Calamari** — 16

## BURRITOS

**El Burrazo** — 20 (red or green)  
Enchilada style, fried burrito; shredded beef, rice, beans, crema mexicana, queso fresco, grilled serrano

**Burrito de Carne Asada** (or Chicken) — 16  
Diced beef, whole beans, cilantro and onion

## NIÑOS — 10

**Pollitos con Papas | Quesadilla con Papas**  
**Bean and Cheese Burrito con Papas**  
**Camaron Empanizado con Papas**

## PLATOS FUERTES — LO MEJOR PARA TI

**Aguachile Ribeye** — 45 (Add Shrimp +10, Lobster tail 🍷+25)  
14 oz ribeye with aguachile verde, rojo o negro; diced serrano and pickled onion; served with avocado, rice, beans and salad

**Ranchero Steak** — 35  
Sautéed carne asada strips with onion, serrano chile and tomato; served with salad, rice and beans

**Fajitas** — 35 (add grilled shrimp + 10)  
Steak or Chicken fajitas served over a sizzling platter, onion, bell pepper, grilled chile, avocado; includes rice and beans

**Chile Relleno Rojo** — 35  
Roasted poblano pepper, diced shrimp, tomato, onion and mozzarella, crema mexicana, queso fresco in a spicy salsa roja

**Platillo Mar y Tierra** — 40  
Grilled Carne Asada, grilled shrimp, crispy bacon; rice, beans

**Carne Asada Tampiqueña** — 40  
Grilled Carne Asada, enchilada, pickled onion; rice, beans, guac

**Mega Molcajete \*** — 100 🍷  
Molcajete feast with grilled arrachera, lobster tail, octopus tail, grilled shrimp, chicken, fried fish and diced shrimp; served with rice, beans, salad and choice of salsa diabla or culichi verde

**Molcajete Caliente** — 75  
Sizzling molcajete with grilled carne arrachera, shrimp, chicken, fried fish and diced octopus; served with rice, beans, salad and your choice of salsa diabla or culichi verde

**Mar y Fuego \*** — 75 🍷 (Add Octopus tail +12)  
Butter and turf built on fire! Grilled 14 oz ribeye served with a grilled lobster tail, grilled shrimp and head-on shrimp; jalapeño, pickled onions, rice, beans and salad

**Huachinango Zarandeado (BIG MAMA)** — MKT  
4-5 lb whole red snapper, butterflied and fried; salsa zarandeada, grilled shrimp, pickled onion, avocado, grilled serrano; includes rice, beans, salad and crispy quesadillas



ESTO 2023 AUTHENTIC MEXICAN SEAFOOD

CIELO ROJO

EXCLUSIVES

MARISCOS  
Playa Hermosa

**Molcajete Mexicano \*** — 85 (Add Lobster tail 🍷+25, Octopus tail +12)  
Hot-rock molcajete with grilled ribeye, shrimp, head-on shrimp, chicken, fried fish, diced octopus and grilled chile; choice of diabla or culichi

**Enchiladas de Mole \*** — 30  
House made mole, shredded chicken, roasted sesame, pickled onion, cilantro, crema mexicana, shredded cabbage, queso fresco

**Chile en Nogada \*** — 35  
Picadillo of meat, fruit and spices inside a roasted poblano with a walnut cream sauce, pomegranate, shredded walnut, fresh mint

**Chile Relleno Verde** — 35  
Roasted poblano pepper, arrachera steak, grilled shrimp, mozzarella, crema mexicana, queso fresco in a rich, salsa verde

**Tomahawk Aguachile (BIG DADDY)** — MKT  
36 oz fire-grilled tomahawk sliced and finished with grilled shrimp, serrano, avocado and pickled onion; aguachile salsa trio

**MAMALONA \*** — 100  
Seafood platter with aguachile and steamed shrimp, crab claws, scallops, octopus, and tuna; avocado, red onion, serrano, salsa negra and roja; oyster shots

**Plato del Capitan** — 40  
Shrimp sampler: fantasia, toritos, culichi, endiablados and empanizados; served with rice and salad

**Salmon a la Veracruzana** — 30  
Fresh salmon simmered in a tomato, olive, caper sauce with peppers and onions; lightly spiced, served sizzling

**Pina Tropical \*** — 40  
Whole pineapple filled with fish ceviche, shrimp and octopus; diced pineapple chunks, chamoy and tapatio

**Paella de Langosta** — 50  
Lobster tail, shrimp, octopus and mussels over seasoned rice and vegetables; crema mexicana and salsa naranjada

## EN TORTILLA — CON SABORES AUTENTICOS

**Lobster & Crab Enchiladas (Green, Red or Divorciadas)** — 35  
Tender lobster and crab folded into four enchiladas with salsa, crema Mexicana, queso fresco, shredded cabbage

**Enchiladas Tradicionales** (red or green) — 18  
Shredded chicken, crema mexicana, melted mozzarella, shredded cabbage

**Flautas** — 17 (Cielo Exclusive)  
Beef flautas, salsa verde, crema mexicana, queso fresco, diced serrano, rice, beans

**Molcataco** — 30 (Cielo Exclusive)  
Chicken and beef flautas, salsa diabla or culichi, guacamole, crema mexicana, queso fresco, pickled onions

**Tacos Dorados del Mar (gobernador)** — 20  
3 fried tacos, diced shrimp, onion, tomato, mozzarella, salsa roja, crema mexicana, queso fresco, cilantro, rice, beans

**Tacos de Asada / Pollo** — 17  
3 grilled carne asada tacos, cilantro, onion, fresh lime, rice, beans

**Tacos de Pastor** — 17  
3 al pastor tacos, grilled pineapple, onion, cilantro, grilled pineapple, rice, beans

**Tacos Mar y Tierra** — 18  
2 grilled steak, shrimp and mozzarella tacos, rice, beans

**Tacos de Langosta** — 25  
2 grilled lobster tacos, queso fresco, cabbage, grilled onion, cilantro, crema mexicana, rice, beans

**Tacos de Pulpo Zarandeado** — 20  
2 grilled octopus, salsa zarandeado, grilled onion, mozzarella, rice, beans

**Tacos Mixtos** — 20  
Corn tortilla, carne asada, grilled chicken, grilled shrimp, fried fish, rice, beans

**El Chingadazo Fries** — 25  
Grilled shrimp and bacon, salsa chipotle, crema mexicana, queso fresco, cilantro, jalapeño