

* 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.



COCTELES — VAMOS A LA PLAYA™

★ **El Chingadazo** — 28
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!

El Diablito — 17
Devilishly bold mix of tequila, fresh lime, serrano, cilantro, pineapple juice served over ice with a fiery tajin rim!

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 Dragonos 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

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

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
Pepsi Diet Pepsi	<i>Add Rim Dip +1</i>
Dr Pepper Cranberry	<i>Escarchado con chamoy +1</i>
Orange Juice Iced Tea	

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!

Cocktel Mega Campechana * — 35

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

Cocktel Campechana * — 23

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

★ La Patrona (Torre de Mariscos) * — 58

Raw aguachile shrimp, cooked 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, cooked shrimp, octopus, oyster, onion, avocado, salsa roja, salsa negra

★ Molca-Frio * — 35

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

Aguachile de Luna Rosa * — 25 (Add Scallop +15)

Raw shrimp cooked in lime juice, salsa de pitahaya (dragonfruit), avocado, cucumber, dragonfruit slices

Trio de Aguachile * — 28

Three different flavors, one plate; aguachile rojo, mango habanero, aguachile negro, cucumber, onion, fresh herbs

Camarones y Pulpo en Aguachile Negro * — 25

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

Mango Habanero Aguachile * — 25

Aguachile shrimp, fresh mango, habanero, onion, cucumber, fresh herbs

★ Ostiones Preparados * — Dozen 40 / Half 20

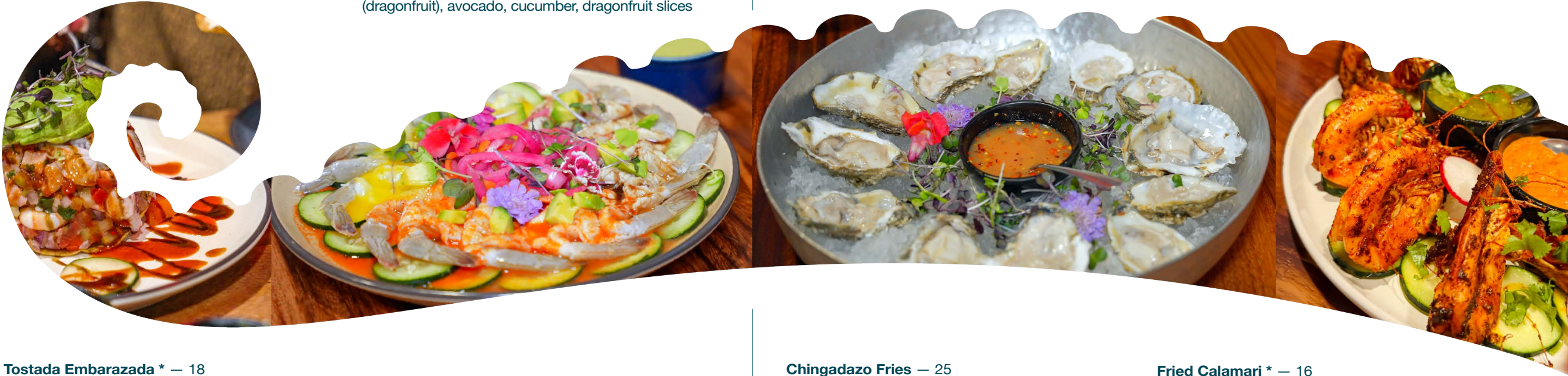
Oysters on the half-shell, topped with aguachile shrimp, salsa chiltepin, onion and avocado

Ostiones * — Dozen 30 / Half 15

Oysters on the half-shell, served chilled, lime, salsa

★ Camarones Locos ("Cucaracha") — 38

12 whole, head-on shrimp bathed in salsa sarandada, served with salsa verde; finger-licking good!



Tostada Embarazada * — 18

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

Tostada de

Ceviche de Camaron o de Pescado * — 10

Our famous signature shrimp or fish ceviche cooked with lime, cucumber, onion, tomato and cilantro

Camarones Aguachile * — 25 (Add Scallop +15)

(Verde, Rojo, Dívorciado o Chiltepin) Raw shrimp cooked in lime, cucumber, avocado, cherry tomato, pickled onion

Ceviche de Camaron OR Pescado * — 18

(add octopus +3; add salsa +2) 24 hour marinated ceviche, cucumber, cilantro, tomato, avocado

★ La Guacatona — 15

Crispy shrimp-fried tostada topped with guacamole, octopus, shrimp, salsa de cebolla and fresh radish

Chingadazo Fries — 25

Chingadazo salsa, 12 grilled shrimp, crispy bacon, french fries, mexican crema, spicy mayo sauce

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) *** — 70
12 oz grilled ribeye, a lobster tail zarandeado, 3 grilled shrimp, 3 whole, head-on shrimp, salsa negra, grilled serrano, chile guero; served with rice, beans and salad

★ **12oz Ribeye Aguachile *** — 40
12 oz ribeye, grilled to order, spicy aguachile salsa; served with rice, beans and salad

Mojarra Frita — 27
Whole, fried tilapia fish; served with rice, beans and salad

Filete Divorciado — 25
Fish filet, 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
A large, tender shrimp medallion wrapped in crispy bacon, smothered in our creamy chipotle salsa. Decadent and fiery - this dish lives up to its name! Served with rice, beans and salad

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



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 — 100

★★★ **Mega Molcajete** — 100
Our famous molcajete just got BIGGER! More carne asada, fried fish, grilled shrimp, diced shrimp, grilled chicken, octopus tail zarandeado and a lobster tail! Served with sides

★ **Pina Tropical *** — 40
Whole pineapple, split in half, diced pineapple, fish ceviche, shrimp, octopus, chamoy, tapatio

★ **“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 — 35
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

La Cura Cruda — 48
Hot molcajete, steamed king crab leg, lobster tail, head-on shrimp and fresh mussels; served in a spicy broth

La Bomba! — 35
Seafood boil, whole head-on shrimp, mussels and steamed crab legs, corn on the cob and potato

Plato del Capitan — 35
3 camarones fantasia, 3 toritos de camaron, 3 camarones culichi, 3 camarones endiablados and 3 camarones empanizados – served with rice

★ **Molcajete Caliente** — 70
Our famous, hot rock molcajete, salsa culichi verde (or spicy diablo) carne asada, fried fish, grilled shrimp, grilled chicken and diced octopus; served with all the sides you need!

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

★ **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 — 25
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

Camaron y Pulpo (your choice of salsa) — 25
Sautéed octopus and grilled shrimp with your choice of salsa: culichi, diablo, poblano or mojo de ajo



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CAMARONES — PURA DELICIA



PESCADO — FRESCO DEL MAR



- 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**
Sauteed 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!

- 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

EN TORTILLA — SUAVE Y FRESCA

- Carne Asada (or Chicken) Tacos — 16**
3 grilled carne asada (or chicken) tacos, onion, cilantro
- Tacos Dorados del Mar — 18**
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 — 16**
3 tacos al pastor, corn tortilla, onion and cilantro
- Tacos Mixtos — 16**
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 — 21**
Grilled lobster, salsa roja, queso fresco, cabbage, cilantro, onion and crema mexicana
- Tacos de Camaron or Pescado — 16 (A la plancha or empanizados)**
3 grilled shrimp tacos, cheese, cabbage, tomato, crema mexicana, salsa naranjada
- Tacos al Gobernador — 16**
3 shrimp tacos, onion, mozzarella cheese, corn tortilla, cabbage, tomato
- Quesatacos — 16**
Salsa roja tortilla, fried, cheese, shredded beef, crema mexicana

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 enchilada 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

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 — 35**
Grilled Steak, chicken AND shrimp! Bell peppers, onion, avocado, serrano
- Fajitas de Camarones — 29**
Grilled shrimp on a sizzling skillet, bell peppers, onion, avocado, serrano
- Fajitas de Carne Asada or Pollo or Mixto — 29**
Grilled carne asada (or chicken) strips, bell peppers, onion, avocado, serrano
- Vegetarian Fajitas — 20**
Grilled mushrooms, red and green bell peppers, onion, avocado, serrano

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