FAMILIA MALDONADO PRESENTA

MARISCOS Playa Hermosa

ESTD 2023

CIELO ROJO

AUTHENTIC MEXICAN SEAFOOD

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.

CRAFT COCKTAILS — PARA REFRESCARTE

El Cantarito 1942 — 35
Don Julio 1942 mini bottle, fresh lime, grapefruit, orange, agave, grapefruit soda, chamoy, tajin

El Picante — 15
Jose Cuervo tradicional cristalino, jalapeño, cilantro, pineapple, fresh lime, agave, tajin

A la Madre! — 15
400 Conejos Mezcal, agave, passionfruit, fresh lemon

La Nacional — 15
Jose Cuervo tradicional reposado, fresh lime, fresh grapefruit, agave, tajin

El Clásico — 15
Jose Cuervo tradicional reposado, sour mix, fresh lime, agave, sea salt

Sabor A Playa Michelada — 15
Cerveza, house michelada blend, chamoy, tajin, lime

El Chingadazo! — 28
House michelada blend with cerveza, chamoy and salsa negra; topped with grilled shrimp, chingadazo-style!

Mango Diablo — 15
Frozen, mango blend with Jose Cuervo tradicional reposado, fresh lime, sour mix, chamoy candy stick







Callejon Del Beso (Cielo Exclusive) — 15
Hendricks Gin, strawberry, muddled cucumber, agave, tonic water

Pideme La Luna (Cielo Exclusive) — 15
Lavender, fresh lemon, titos vodka, served chilled

Oaxacan Old Fashioned (Cielo Exclusive) — 15
Mezcal, angostura bitters, agave, maraschino cherry, large ice cube

Spicy Mami — 15
Jose Cuervo tradicional reposado, watermelon, fresh lime, chiltepin, tajin & watermelon paleta

Shark in the Water — 15
Jose Cuervo tradicional reposado, blue curacao, sour, fresh lime, sea salt rim with shark gummies

Oyster Shooter * — 10
Fresh oyster, house tequila, michelada blend, fresh lime

El Torito — 35
Jose Cuervo tradicional reposado, fresh lime, agave, cointreau, Corona bottle, tajin or sea salt rim

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 / 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** +12
- **Carne Seca** +3
- **Cucumber & Tajin** +2
- **Chamoy Candy Straw** +2

TEQUILA | MEZCAL

Clase Azul Reposado - 35, Blanco - 25
Don Julio 1942 - 32, 70 - 20, Blanco - 15
Patron El Alto - 32, Cristalino - 20, Reposado - 14, Blanco - 13
Casamigos Reposado - 15, Blanco - 14
Herradura Ultra Añejo - 17, Blanco - 12
Jose Cuervo Tradicional Cristalino - 12, Reposado - 10
Corralejo Añejo - 13, Reposado - 11
Corazon Blanco - 10
400 Conejos Oaxaca, MX - 12

ASK YOUR SERVER FOR MORE

CERVEZAS

UNA CUBETA — 30
Your choice of 6 ice-cold beers in an ice-bucket

DRAFTS

Mega 35 oz — 15
Tarro 24 oz — 12

VINO

BLANCO

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

Bread & Butter Chardonnay
California — 11 / 40

TINTO

Bonanza Cabernet
California — 11 / 40

Bread & Butter Cabernet
California — 11 / 40

SODA

BOTELLA — 5 **Mexican Coke** / **Orange** / **Strawberry** / **Mineral** / **Sidral** | AGUAS FRESCAS — 5 **Pink Horchata** / **Azul Limonada**
COCA COLA PRODUCTS

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

APERITIVOS — FRESCOS PARA EMPEZAR

Ostiones Preparados * — 12/38 | 6/20 | 4/14
Fresh oysters, topped with aguachile shrimp, salsa chiltepin, onion and avocado

Toritos Fantasía — 24
Six bacon-wrapped chile gueros, stuffed with shrimp, served in a soy and pepper salsa

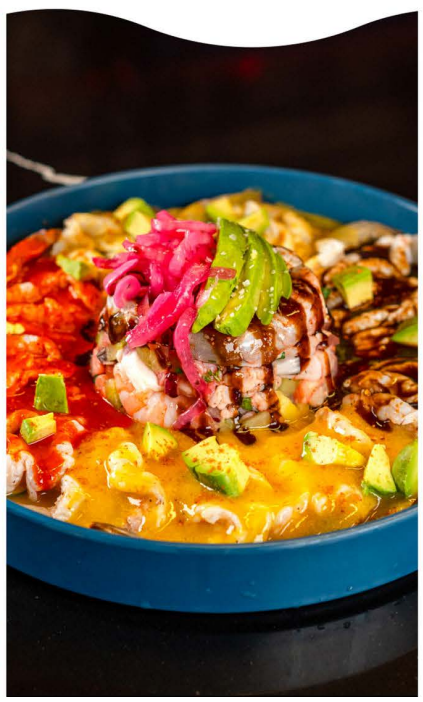
El Peligroso —40
Steam-cooked shrimp, aguachiles, scallop, octopus, avocado and red onion, bathed in our bold chiltepin-aguachile rojo

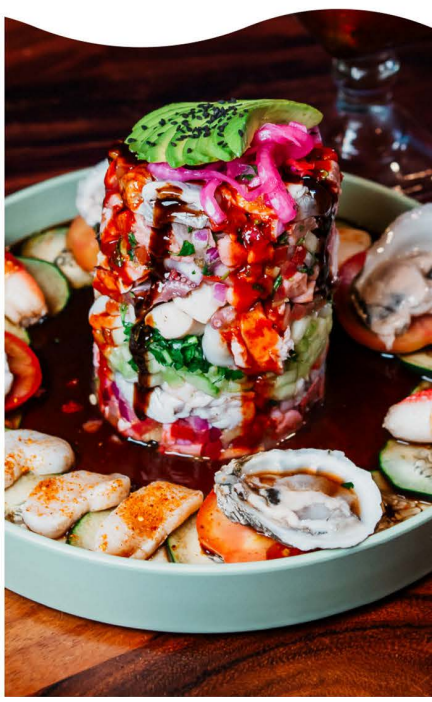
Orden de Ceviche * — 20 (Add Pulpo +5)
Fish or shrimp ceviche, cucumber, tomato, red onion, avocado, salsa negra, tostadas

Camarones Locos (Cucaracha) — 35
Large, head-on shrimp, grilled with salsa zarandeada; includes salsa verde

Choriqueso Fundido — 16
Sizzling mozzarella with chorizo, serrano

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

PARA COMPARTIR — SHAREABLES

La Probadita * — 70
Four different aguachile salsas-rojo, mango habanero, negro, and verde; centered with a tostada embarazada

La Grandiosa * — 120
A seafood tower with lobster tail, crab legs, steamed-whole shrimp, mussels, raw and prepared oysters, shrimp and fish ceviche, cucumber, lime, and house salsas

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

MARISCOS — DESDE EL MAR A TU MESA™

Aguachile 4X * — 28 (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 * — 20
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 * — 38
Chilled molcajete with crab legs, shrimp, oyster, abalone, ceviche, calamari, baby clam, octopus, avocado, cucumber & onion

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

Plato del Capitan — 35
Shrimp sampler: fantasia, toritos, culichi, endiablados and
empanizados; served with rice and salad

Botana EL REY * — 42
Scallop, aguachile and steamed shrimp, octopus, oyster, onion, avocado, salsa roja, negra

CAMARONES

Camarones Al Gusto — 25
Shrimp your way: Divorciados (culichi & diabla), Mojo de Ajo (add pulpo & calamari +5), Empanizados, Crema de Brócoli OR Fantasía
Served with rice, beans & salad

El Orgasmo — 29
Bacon-wrapped shrimp medallion layered in a creamy, chipotle salsa; with rice, beans, salad

CALDOS

Caldo 7 MARES * — 25 (add chipotle +1)
Crab legs, shrimp, fish, octopus, abalone, clams, calamari, onion, cilantro & avocado

Caldo de Camaron o Pescado — 22
Shrimp, fish or mixed, with onion, cilantro & avocado

Caldo Bichy — 8
Light fish consommé with shrimp & lime

FILETES

Filetes Al Gusto — 28
Fish fillet your way: Divorciado (culichi & diabla)
Al Ajillo (garlic butter & chile colorado)
Poblano OR Relleno (shrimp & octopus)
Served with rice, beans & salad

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

A UN LADO

Side de Arroz o Frijol — 5 | **Fried Calamari** — 16 | **Papas Fritas** — 5 | **Pico de Gallo** — 3 | **Chiles Toreados** — 3

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* **Advertencia para El Consumidor:** Consumir carnes, aves, mariscos, crustáceos o huevos crudos o a término medio puede incrementar el riesgo de enfermedades alimentarias. Caldo de sopa puede contener elementos de mariscos y las salsas contienen nueces.

PLATOS FUERTES — DEL FUEGO A TU MESA

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

Carne Mar y Tierra — 38
Grilled Carne Asada, grilled shrimp, crispy bacon, sauteed onion; rice, beans, salad

Carne Asada Tampiqueña — 30
Grilled Carne Asada, one enchilada, chiles, pickled onion, rice, beans, guac

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

Molcajete Caliente — 75
Sizzling molcajete with grilled 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
14 oz grilled ribeye, buttered lobster tail, grilled shrimp & head-on shrimp, with jalapeño, pickled onions, rice, beans & salad







FAVORITOS DE LA CASA — HOUSE SIGNATURES

Tomahawk Aguachile (Big Daddy) — MKT
36 oz fire-grilled tomahawk, sliced and finished with grilled shrimp, serrano, avocado and pickled onion; aguachile salsa trio with rice, beans and salad

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

Huachinango Zarandeado (Big Mama) — MKT
4-5 lb Brazilian red snapper, butterflied and fried; salsa zarandeada, grilled shrimp, pickled onion, avocado, grilled serrano; includes rice, beans, salad and quesadillas

CLÁSICOS — SABORES AUTÉNTICOS

Lobster & Crab Enchiladas — 35
Four enchiladas, red, green or divorciadas, with crema, queso fresco & cabbage

Enchiladas Tradicionales (red or green) — 18
Shredded chicken, red or green salsa, crema, mozzarella, cabbage

Flautas — 15 (Cielo Exclusive)
Shredded beef, salsa verde, crema, queso fresco, serrano, rice, beans

Molcataco (Cielo Exclusive) — 27
Chicken and beef flautas, diabla or culichi salsa, guacamole, queso fresco, pickled onion

Enchiladas de Mole * (Cielo Exclusive) — 25
House made mole, shredded chicken, roasted sesame, pickled onion, cilantro, crema mexicana, queso fresco, rice, beans

Chile Relleno Verde — 28
Roasted poblano pepper, arrachera steak, grilled shrimp, mozzarella, crema mexicana, queso fresco in a rich, salsa verde

Burrito de Carne Asada (or Chicken) — 15
Diced beef, whole beans, cilantro and onion

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

Paella de Langosta — 40
Lobster tail, shrimp, octopus, mussels, seasoned rice & vegetables with crema & salsa naranjada

Salmon a la Veracruzana — 30
Salmon, tomato, olives, capers, peppers & onion; lightly spiced and served sizzling

Chingadazo Fries — 25
French fries, grilled shrimp, bacon, chipotle salsa, crema, queso fresco, cilantro, chile

Ranchero Steak — 28
Sauteed carne asada strips with onion, serrano chile and tomato; served with salad, rice and beans

TACOS

Tacos Dorados del Mar (Gobernador) — 20
Three fried shrimp tacos, mozzarella, onion, tomato, salsa roja, crema, queso fresco, rice, beans

Tacos Mar y Tierra — 18
Two steak and shrimp tacos, mozzarella, chipotle salsa, queso fresco, rice, beans

Tacos de Pulpo Zarandeado — 20
Two grilled octopus tacos with onion, salsa zarandeada, mozzarella, crema, queso fresco, rice, beans

Tacos Al Gusto — 15
Three grilled tacos of: carne asada, pollo, al pastor, camarón OR pescado (grilled or fried), with onion, cilantro, rice, beans

Tacos de Langosta — 25
Two grilled lobster tacos, grilled onion, shredded cabbage, cilantro, crema, queso fresco, rice, beans

Tacos Mixtos — 20
Carne asada, grilled chicken, shrimp, fried fish, rice, beans

NIÑOS – 10

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

POSTRES – 9

House-made Flan | **Chocolate Cake**
Churros Calientes

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