



El Puerto
SEA FOOD

El
Sabor
del
Mar
está
Aquí



Ceviches & Molcajetes

Made with shrimp, octopus, and fish. (230 g)

Puerto de Veracruz | \$245

Seafood Molcajete prepared in traditional seasoning sauces with red onion, serrano chili, green, yellow, and red aji peppers, avocado, fresh lime juice, and olive oil.

Bali | \$270

Served in a fresh coconut and filled with seafood, dressed in creamy coconut milk with pineapple, lime juice, kiwi, mango, yellow and red aji peppers, red onion, cilantro, habanero chili, and olive oil.

Creta | \$245

Seafood molcajete prepared in a vibrant aguachile sauce with tomatillo, cucumber, red onion, serrano chili, cilantro, fresh lime juice, and olive oil.

Puerto de Barcelona | \$245

Seafood molcajete seasoned with chiltepin chili, cilantro, red onion, cucumber, avocado, olive oil, and a touch of our house dried chili sauce.

Puerto Madero | \$270

Black ceviche prepared in a squid ink sauce with a white wine reduction, balsamic vinegar, olives, capers, tomato, red onion, avocado, green, yellow, and red aji peppers, fresh lime juice, and a touch of olive oil.

La Española | \$245

Seafood molcajete seasoned with paprika, cucumber, jicama, red onion, mango, cilantro, cherry tomatoes, fresh lime juice, olive oil, and peperoncino chili.

Puerto Morelos | \$380

Seafood molcajete served over fresh guacamole, seasoned with chiltepin chili and our house dried chili sauce, red onion, cucumber, and lime-cured shrimp.

(Serves 2 | 330 g)

**All our prices include VAT.*



Cocktails

	Medium 150g	Large 220g
Single Ingredient		
Conch, blue crab, or octopus	260	290
Combination Choose 2 Ingredients		
<i>Your choice of:</i>		
Shrimp, oyster, fish, or octopus	200	250
Mixed		
<i>Includes: shrimp, oyster, fish and octopus</i>	180	220

Extra Portion (30 g): Conch, blue crab or octopus \$60 | Shrimp, oyster or fish \$50



Toasts

Prepared with tomato, onion, and cilantro, served with avocado, fresh lime, olive oil, and a chipotle mayonnaise base.

Ceviche, shrimp, fish, tuna, octopus, or aguachile. Combination add-on: \$15	\$90
Scallops, Caribbean conch or pasteurized crab meat. Combination add-on: \$30	\$110





Live from the Sea

Puerto de Ensenada | \$130

Live almeja chocolata clam sourced from Ensenada, Baja California Sur, served with shaved sauce and our house dried chili sauce. (1 piece)

Isla Santa Cruz | \$370

Live oysters sourced from Ensenada, served with shaved sauce, our house dried chili sauce, and coarse sea salt. (6 pieces)

Isla Clipperton | \$130

Live Almeja Reina clam sourced from Ensenada, served with shaved sauce and our house dried chili sauce. (1 piece)



Salads

Sicilia | \$250

Romaine lettuce, Parmesan cheese, crispy bacon, avocado, shrimp, cherry tomatoes, croutons, and our house Caesar-style dressing. (130 g)

Puerto de Coatzacoalcos | \$230

Shrimp with avocado, mayonnaise, red and yellow aji peppers, red onion, celery, cherry tomatoes, cilantro, fresh lime juice, and olive oil. (130 g)

Cold Appetizers



Puerto Dos Bocas | \$***

Moro crab claws (270 g) served with chipotle mayonnaise and our house dressing.

Isla Ángel de la Guarda | \$220

Tuna tartare with tomato, cilantro, white onion, avocado, carrot sprouts, mango, garlic dressing, and balsamic vinegar. (80 g)

Isla de Camerón | \$250

Peel-and-eat shrimp served with chipotle mayonnaise and our house dried chili sauce. (280 g)

Isla Tiburón | \$230

Shrimp aguachile, lime-cured and served in your choice of green, red, or black sauce. (200 g)

Isla Tokio | \$390

Thinly shaved scallops served with avocado and Melba toast. (110 g)

Hot Appetizers



Isla de Sacrificios | \$220

Veracruz-style fish minilla, served with avocado. A traditional dish from the port of Alvarado, Veracruz. (250 g)

Isla Salomón | \$330

Grilled octopus or octopus in its ink. (190 g)

Isla Santa Catalina | \$280

Traditional Rockefeller oysters (6 pieces), El Puerto Seafood style.

Gran Canaria | \$250

Veracruz-style stuffed blue crabs (2 pieces).

Martinica | \$230

Fried breaded calamari, served with tartar sauce. (250 g)

Maui | \$220

Mussels in white wine, celery, parsley, garlic, onion, olive oil, butter, and a touch of lemon. (250 g)



Soups

Ibiza | \$230

Seafood soup prepared with fish broth, shrimp, squid, fish, clams, and mussels, Veracruz port style. (390 g)

La Isla Pom Pom | \$240

Red rice prepared with seafood, infused with epazote and jalapeño chili. (Arroz a la Tumbada) (390 g)

Puerto Santos | \$200

Shrimp broth infused with epazote, a touch of chipotle chili, served with vegetables. (180 g)

Isla Mujeres | \$220

Shrimp pozole prepared with fish broth and hominy, served with lettuce, radish, crispy tortilla strips, onion, avocado, and oregano. (200 g)

Gran Caimán | \$250

White sea bass caldo largo with tomato, onion, jalapeño chili, epazote, and oregano, prepared in the traditional style of the port of Alvarado Veracruz. (200 g)

Pasta



Marie-Galante | \$310

Pasta with shrimp, clams, mussels, squid, tuna, garlic, olives, capers, roasted peppers, cherry tomatoes, basil, olive oil, and white wine.

Isla de Pascua | \$340

Squid ink with black fettuccine with shrimp, mussels, squid, aioli, and cognac.

Consuming raw or undercooked foods increases the risk of foodborne illness, depending on individual predisposition, dietary habits, and/or allergies. Consumption is entirely at the guest's own risk.





Lobster

Whole lobster to taste: Butter, fried garlic, garlic, grilled, white wine, accompanied by rice and refried beans. (Price varies by season)



Langostinos

Red Swamp Crayfish to taste: Chipotle, garlic, garlic mojo or white wine style, accompanied by rice and refried beans. (Price varies by season)



Lobster Tail

To taste: Butter, fried garlic, garlic, grilled, white wine style, accompanied by rice and refried beans. (Price varies by season)



Imported Fillets

Puerto Montreal | \$310

Salmon Veracruz-style or grilled, served with rice infused with a touch of saffron. (210 g)

Fiji | \$290

Grilled yellowfin tuna steak with Portobello mushrooms in soy sauce and a balsamic vinegar reduction, served with rice infused with a touch of saffron. (250 g)

Sea Bass (200 g) | Red Snapper (200 g)

Your choice, served with rice infused with a touch of saffron.

Puerto San Sebastián | \$350

Koskera Style: clams, shrimp, and oysters.

Curazao | \$340

Stuffed with seafood (300 g) – shrimp, octopus, and fish minilla.

Puerto Chiapas | \$290

Breaded.

Madeira | \$300

Zarandeado style.

Islas Mariás | \$290

Crispy garlic style.

Islas Isabela | \$290

Garlic sautéed (al ajillo).

Hidra | \$300

Chili-lime style.

Empapelados “El Puerto”

- Acuyo (Hoja Santa) Sauce | \$290
- Veracruz-Style | \$330
- Seven Seas (Shrimp & Mussels) | \$350
- White Wine Sauce | \$290
- Peanut Sauce | \$290
- Chipotle Sauce | \$290

National Fillets





Shrimp

Served with rice, delicately infused with saffron. (200 g)

Puerto Progreso | \$290

- Breaded
- White Wine
- Garlic
- Crispy Garlic
- Chipotle
- Chili Lime

Rizhao | \$310

**In Peanut Sauce,
Veracruz Style.**

Isla Stewart | \$330

**Stuffed with panela cheese,
wrapped in bacon.**

Colón | \$310

**Zarandeado Style,
Nayarit-Style.**



Fried Fish

*Your choice, served with rice
infused with a touch of saffron
and a fresh vegetable salad.*

- Sea Bass
- Hogfish
- Red Snapper
- Tilapia

Price varies depending on the size.



Meats

Anguila | \$470

Succulent grilled ribeye steak (280 g) served with grilled onions and guacamole.

Puerto Manzanillo | \$295

Grilled beef skirt steak (250 g) served with grilled onions and guacamole.

Caiola | \$210

Grilled chicken breast (230 g) served with grilled onions and guacamole.

La Isla Piraeus | \$530

Rack of lamb in morita chili sauce, infused with rosemary, served with grilled vegetables. (260 g)



For Our Little Sharks

Puerto de los Ángeles | \$150

Sincronizada with turkey ham and Manchego cheese, finished with a touch of mayonnaise and served with guacamole. (80 g)

Isla Cozumel | \$170

Sincronizada with shrimp, Manchego cheese, and a touch of mayonnaise, served with guacamole. (100 g)

Puerto de Bremen | \$160

Breaded fish fillet served with French fries. (150 g)

Palawan | \$130

Delicious breaded chicken breast served with French fries. (150 g)

Yokohama | \$190

Breaded shrimp served with French fries. (150 g)



Deserts

Chocolate Lava Cake (with ice cream)	\$150
Sweet Corn Cake (with ice cream)	\$140
Coffee Flan	\$90
Apple Mille-Feuille (with ice cream)	\$140
Key Lime Pie	\$120
Fried Plantains with Cream	\$100



— Discover Our —
**Veracruz Style
Breakfast**

Visit us from 9:00 a.m. to 12:30 p.m.

Visit us on:
Canal #94 Centro.
San Pedro #14 Centro.



How about a delicious snack?

Visit us on:
San Francisco
#20 Centro. | From 1:00 p.m.
to 9:30 p.m.

