



FROM FISHING ENTHUSIASTS
TO RESTAURATEURS
EST. 1977



LOS ARCOS

-EST. 1977-

You are here

AGUASCALIENTES | CDMX | CULIACÁN | CHIHUAHUA | GUADALAJARA | JUÁREZ | LEÓN
MAZATLÁN | MEXICALI | MONTERREY | TIJUANA | TOLUCA



SI TE TRAIGO A COMER MARISCOS, ES PORQUE QUIERO QUE TE PONGAS CONTENTO...



ANGULO'S FAVORITES *El que sabe, sabe*

TACO GOBERNADOR® 1 pce / 90 Grs. **\$98**
100% Los Arcos creation since 1987!
Shrimp machaca with cheese.

🍷 **SHRIMP CEVICHE ESPECIAL** 180 Grs. **\$295**

🍷 **PULPO MONGOL** **\$472**
150 Grs. octopus, 50 Grs. shrimp and 70 Grs. smoked fish with olive oil, onion and chile.

CAMARONES ARCOS MAZATLÁN 300 Grs. **\$459**
Shrimps baked in house's special recipe.

SALSA AGUACATE 150 Grs. **\$131**
Avocado pieces with spicy dark sauces.

LONJA DE PESCADO 300 Grs. **\$384**
Charbroiled fish fillet seasoned.

TOSTADA DE CEVICHE ESPECIAL DE PULPO 1 pce 70 Grs. **\$145**

CHILES TORITO 6 pieces / 150 Grs. **\$235**
Caribbean peppers with shredded shrimp in dark sauces.

LOSTACOS

We are good to create

TACO GOBERNADOR® 1 pce / 90 Grs. **\$98**
¡100% Los Arcos creation since 1987!

TACO BONITA® 1 pce / 60 Grs. **\$97**
Chipotle shrimp, mexican salsa and cabbage.

TACO DE JÍCAMA 1 pce / 40 Grs. **\$82**
Crunchy shrimp on a jicama tortilla.

TACO DE PESCADO AL PASTOR 1 pce / 80 Grs. **\$79**

TACO MARLIN CON QUESO 1 pce / 75 Grs. **\$77**

TACO REGIO 1 pce / 60 Grs. **\$110**
Finely chopped octopus cooked with olive oil, olives, onions and chili.

TACO JAIBA SUAVE 1 pce / 70 Grs. **\$183**

🍷 **TACO LEO** 1 pce / 80 Grs. **\$130**
Crunchy cheese in flour tortilla, carne asada, chicharrón with tatemada sauce.

🍷 **TACO PATRÓN** 1 pce / 60 Grs. **\$50**
Shrimp Taco with blue corn tortilla, fried asadera cheese with grilled onion.

🍷 **TACO DEL DUMBO** 1 pce / 80 Grs. **\$100**
Crunchy cheese filled with bonita shrimp and beans.

🍷 **QUESITOS CAMARÓN** 1 pce / 40 Grs. Shrimp and cheese. **\$90**

QUESITACO DE RES 1 pce/60 Grs. Shrimp and carne asada. **\$95**

PROHIBIDO 1 pce / 40 Grs. **\$89**
Fried fish machaca, crunchy cheese, fried onion, chipotle dressing.

MIXTA ARCOS 1 pce / 80 Grs. **\$145**
Arrachera, crunchy cheese, tomato sauce and cabbage.

TOSTADAS

TOSTADA DE ATÚN 1 pce / 60 Grs. **\$101**

TOSTADA DE CEVICHE 1 pce **\$82**
80 Grs. Shrimp or fish.

TOSTADA DE CEVICHE ESPECIAL 1 pce **\$145**
70 Grs. Octopus **\$90**
80 Grs. Shrimp **\$109**
80 Grs. Robalo

TOSTADA DE CAMARÓN COCIDO 1 pce / 80 Grs. **\$106**

🍷 **TOSTADA 7 CHILES** 1 pce / 70 Grs. **\$120**

TOSTADA SAN BLAS 1 pce / 80 Grs. **\$120**
Fresh fish and coconut with cherry tomato and red chili.

🍷 **TOSTADA VALLARTA** 1 pce / 60 Grs. **\$115**

AU NATURAL

CAMARÓN COLOSAL LOS ARCOS 300 Grs. **\$396**

CAMARÓN NATURAL 200 Grs. **\$283**

CALLO DE HACHA 250 Grs. in season. **\$944**

PULPO NATURAL 180 Grs. **\$355**

OSTIÓN EN SU CONCHA 1/2 Dozen **\$342** | Dozen **\$586**

AQUÍ NO VENDEMOS MARIISCOS,
NOMAS SERVIMOS EL PACÍFICO
FRESQUECITO **DESDE 1977**



RECOMMENDATIONS

🍷 SPICY

🍷 GRUPO LOS ARCOS® FAMILY

GRUPO
LOS
ARCOS

COCKTAILS AND APPETIZERS


	LECHE DE TIGRE 60 Grs. shrimp.	\$106
	CEVICHE LORETO 120 Grs. tuna.	\$340
	CEVICHE DE CAMARÓN 200 Grs. shrimp.	\$233
	CEVICHE DE PESCADO 200 Grs. fish.	\$229
	CEVICHE ESPECIAL PULPO 160 Grs. Octopus with cucumber, onion, chili, clamato and lemon.	\$342
	CEVICHE ESPECIAL DE ROBALO 200 Grs. Robalo cubes with tomato, red onion, arbol chili and lemon.	\$355
	CALLO DE ROBALO ESPECIAL 200 Grs.	\$380
	CEVICHE TROPICAL Fish scallops, shrimp, red onion, serrano chili, mango and melon in a fruit passion sauce. 160 Grs.	\$314
	CEVICHE PRIMAVERA Shrimp, octopus, scallops, coriander, habanero chili and olive oil. 210 Grs.	\$517
	CEVICHE 7 CHILES Shrimp and octopus in 7 chilis sauce. 170 Grs.	\$342
	CEVICHE COOKED SHRIMP 200 Grs.	\$355
	AGUACHILE RED 180 Grs.	\$283
	AGUACHILE GREEN 180 Grs.	\$283
	AGUACHILE DE LA TÍA 180 Grs. in dark sauces.	\$283

TO SHARE

With friends and family

ARROZ ESPECIAL 30 Grs. squid, 50 Grs. shrimp and 40 Grs. octopus.	\$290
CAMARONES ROCA 200 Grs. Breaded with spicy sauce.	\$372
CARNITAS DE ATÚN 280 Grs. With guacamole, beans, onions and tatemada sauce.	\$413
CAMARONES CUCARACHA 230 Grs. Shrimp on 3 sauces.	\$342
OSTIONES A LAS BRASAS 10 pieces.	\$591
OSTIONES ROCKEFELLER 10 pieces.	\$586

SOUPS

SEAFOOD SOUP 40 Grs. shrimps, 40 Grs. octopus and 50 Grs. fish.	\$235
SPECIAL SEAFOOD SOUP 20 Grs. shrimp, 20 Grs. octopus, 30 Grs. fish, 1 Pz. oyster, 10 Grs. squid, 30 Grs. shrimp.	\$264
CLAM CHOWDER 250 ml.	\$231
LOBSTER CREAM 250 ml.	\$326
 MANOLO EL PESCADOR 250 ml. Crema of bean soup served with mexican noodles and dices chiltepin shrimp.	\$160

	COPITA DEL TÍN Shrimp. 100 Grs.	\$145
	SHRIMP COCTEL 140 Grs.	\$198
	OCTOPUS COCTEL 140 Grs.	\$284
	SEAFOOD CAMPECHANA Shrimp and octopus, fish scallops and oysters. 140 Grs.	\$360
	TUNA SASHIMI 180 Grs. Tuna	\$384
	CALLO TIRADITO 120 Grs. Scallops	\$595
	LOBINA TIRADITO 120 Grs. Lobina fish.	\$390
	LOBINA TARTAR 120 Grs. Lobina fish.	\$365
	COMBINACIÓN MAR DE CORTÉS 90 Grs. shrimp, 90 Grs. octopus, 90 Grs. shrimp ceviche, 90 Grs. fish ceviche and 6 oysters.	\$804
	COMBINACIÓN DE MARISCOS 90 Grs. shrimp, 90 Grs. octopus, 80 Grs. aguachile shrimp and 125 Grs. scallops.	\$992

SALADS

	ENSALADA LEO Avocado salad with french dressing. 80 Grs.	\$180
	COLIFLOR BRASAS 1 Pce. Grilled coliflower	\$260
	BETABEL DEL CHEF 150 Grs.	\$180
	ENSALADA LORENZA Hearts of palms, tender baby corn, tomato and grilled beets, served over a bed of mixed greens, drizzled with balsamic vinaigrette.	\$235
	ENSALADA CABANNA Lettuce, strawberries, goat cheese and pecans, mixed with our special dressing.	\$210
	With shrimp 80 Grs.	\$251
	AGUACATE RELLENO Avocado filled with shrimp salad.	\$290

SPECIALTIES

	CAMARONES CULICHI 200 Grs. Shrimps baked in our green sauce au gratin.	\$372
	CAMARONES CABALLITO 150 Grs. Stuffed shrimps with coconut served with sweet and sesame with mango sauce.	\$384
	CAMARONES AL GUSTO 240 Grs. Shrimps grilled, garlic or charbroiled style.	\$348
	CAMARONES ENCHIPOTLADOS 180 Grs. Shrimps baked with chipotle, celery, onion and garlic; au gratin.	\$372
	CAMARONES A LA DIABLA 180 Grs.	\$374
	CAMARONES PUERTO RICO 150 Grs. Breaded shrimps with coconut served with sweet and sour mango sauce.	\$378
	CAMARONES RELLENOS 400 Grs. Stuffed shrimps with smoked fish, wrapped in bacon.	\$384
	CAMARONES EMPANIZADOS 180 Grs.	\$348
	FETUCCINI CON CAMARONES Culichi or Alfredo sauce.	\$288
	ESPAGUETTI CON CAMARONES Tamazula sauce.	\$280
	PASTA SPICY Spicy pasta with tomato sauce and vodka. With shrimps	\$190 \$280

GRUPO LOS ARCOS® FAMILY

My family is made up of a group of gastronomic concepts and we have chosen the best of each of the for you to enjoy.

CABANNA

CASA DE LEO
— Dishes in fractions —

LORENZA
COCINA APASIONADA



Prices are in Mexican pesos, sales taxes included.

The items are cooked to order and may be served raw or undercooked.
Any extra ingredient will have an extra cost.

“ THE SPECIALS ”


 LONJA VOLCÁN MARINO 300 Grs. Charbroiled fish fillet with shrimp stewer	\$472
 ROBALO 77 250 Grs. Robalo fish baked with butter	\$412
 RÓBALO BICOLOR Price per 1 kg. Fish grilled with 2 sauces: cascabel chile adobo and cilantro pesto.	\$591
LOBINA TATEMADA 250 Grs. Fresh lobina fish fillet au natural with rice.	\$640
FILETE CULICHI ® 200 Grs. Fish fillet in our green sauce au gratin.	\$360
FILETE DOÑA REYNA ® 240 Grs. Stuffed fish fillet with shrimp, mushrooms, celery, onion, chili, bacon and cheese.	\$360
FILETE CARIBE ® 300 Grs. Baked with octopus, shrimp, smoked fish, mushrooms and celery, au gratin.	\$372
FILETE LOS ARCOS 240 Grs. Grilled fish fillet stuffed with shrimp and spinach, covered with bechamel sauce and cheese.	\$360
FILETE CERO 170 Grs. Steamed fish fillet stuffed with vegetables, covered with spinach, celery and mushrooms sauce.	\$319
FILETE DE PESCADO 200 Grs. Fish fillet grilled, garlic or charbroiled.	\$319
FILETE DE PESCADO EMPANIZADO 180 Grs.	\$591
RÓBALO Price per 1 kg. A la Silla o Mazatlán Style.	\$810
RÓBALO ESPECIAL Price per 1 kg. A la talla style with shrimp or au gratin with shrimp.	\$1080
LOBINA RAYADA Price per 1 kg. Premium fish fillet.	\$342
PESCADO FRITO Price per 500 Grs.	\$307
CHICHARRONES DE PESCADO 200 Grs. Breaded and fried fish.	\$384
CHICHARRONES DE LONJA 300 Grs. Sliced fish pieces, marinated and fried.	\$503
 PULPO A LAS BRASAS 250 Grs. Charbroiled octopus grilled in our own special marinated.	\$425
PULPO AL OLIVO 250 Grs. Olive octopus.	\$460
SALMÓN 250 Grs. Salmon fillet grilled, buttered, garlic.	\$1135
LANGOSTA Price per 600 Grs. In season only.	

BEVERAGES

REFRESHERS LEMONADE, JAMAICA, ORANGE, CEBADA, CUCUMBER LEMON, GUAVA PINNEAPPLE. 448 ml	\$64
ICED TEA 448 ml	\$64
SODA 355 ml	\$53
NATURAL WATER HEITHE 350 ml	\$53
MINERAL WATER DE PIEDRA 650 ml	\$112
MINERAL WATER PERRIER 330 ml	\$101
TUNA KIWI 400 ml	\$108
MANGO YUZU 400 ml	\$108
FRESA JENGIBRE 400 ml	\$108
MARACUYÁ CHÍA 400 ml	\$108
SANGRÍA 400 ml	\$148
CLERICOT 400 ml	\$178
MARGARITA CLÁSICA 300 ml	\$172
MOJITO 350 ml	\$172
PIÑA COLADA 300 ml	\$148
APEROL SPRITZ 400 ml	\$224

STEAKS

These are not from the Pacifico but they are so good!

 SHORT RIB 480 grs. Slowly cooked for 24 hours, marinated with beer and fine herbs.	\$790
CABRERÍA LOS ARCOS 250 Grs. Flamble on Oaxaca mezcal, served over grilled cheese, with fries.	\$635
RIB EYE CHOICE 600 Grs.	\$1190
ARRACHERA CHOICE 300 Grs.	\$437
PAPA TAPATÍA 350 Grs + 150 Grs carne asada.	\$380

SIDES

VERDURAS ROSTIZADAS 350 Grs. Roasted vegetables, brocoli, coliflor, champiñón, zanahoria, camote y cebolla cambray.	\$116
TOSTADAS ADOBADAS 4 Pcs.	\$118
SINALOA STYLE BEANS 500 Grs.	\$131

DESSERT

The best dessert is a beer but we have some more options too.

PASTEL TRES LECHES 1 Piece.	\$151
CHURROS 2 Pces.	\$154
FLAN 1 Pce.	\$151
 PAY DE PLÁTANO 1 Pce + 90 Grs. ice cream.	\$165
PAY DE LIMÓN 1 Pce.	\$151
PAY DE GUAYABA 1 Pce.	\$151
VOLCÁN DULCE DE LECHE 1 Pce + 90 Grs. ice cream.	\$188
CREPAS DE CAJETA 4 Pcs with ice cream.	\$236
HELADO Ice cream.	\$172

KIDS MENU

BURGER KID	\$150
PALOMITAS DE CAMARÓN Shrimp pop corn.	\$161
NUGGETS DE PESCADO Fish nuggets.	\$150
FAJITAS DE RES Carne asada.	\$190

BEERS & CLAMATOS

CORONA, VICTORIA 210 ml	\$53
CORONA, CORONA LIGHT, PACÍFICO, VICTORIA 330 ml	\$64
NEGRA MODELO, MODELO ESPECIAL 330 ml	\$72
MICHELOB ULTRA, BUG LIGHT 330 ml	\$101
STELLA ARTOIS 330 ml	\$101
CRAFT BEER 330 ml	\$141
CLAMATO FOR A BEER 200 ml	\$101
CLAMATO WITH SALSAS 350 ml	\$208
CLAMATO WITH LICOR 350 ml	\$101

As someone said ... 2 beers and 1 love