

LOS ARCOS

- EST. 1977 -

A large, cooked crayfish is the central focus, resting on a dark wooden surface. The crayfish is surrounded by crushed ice, several slices of fresh lemons, and other pieces of seafood, including what appears to be a scallop and a piece of fish. The lighting is dramatic, highlighting the textures of the wood, the glistening shell of the crayfish, and the freshness of the ingredients.

THE FRESHNESS OF THE PACIFIC

From the sea to your table

CULIACÁN | MAZATLÁN | TIJUANA | MEXICALI | CD. JUÁREZ
GUADALAJARA | MONTERREY | AGUASCALIENTES
LEÓN | CDMX | TOLUCA | SATÉLITE

Flavors that have become a family tradition in Mexico.

Delicious Experiences



Los Arcos is a chain of restaurants, founded in 1977
in Culiacán Sinaloa.

The name “Los Arcos” honors the aqueduct constructed in the eastern side of Culiacán, in the 19th century, used by our ancestors to irrigate the old cane plantations. It was built using the region’s custom made brick in form of arches; the construction is still standing to admire, now a heritage to the world, just in front of Los Arcos’s landmark restaurant in Culiacán.



Try our recommendations
You will not regret it!

COCKTAILS AND APPETIZERS

| | | |
|---|--|---|
| CONSOMÉ DE CAMARÓN | | \$106 |
| Shrimp broth, cucumber, onion with 60 Grs. shrimp. | | |
| SHRIMP CEVICHE 180 Grs. | | \$233 |
| FISH CEVICHE 180 Grs. | | \$229 |
| CRAB CEVICHE 110 Grs. | | \$224 |
| With tomato, onion, coriander and lemon. | | |
|  SPECIAL SHRIMP CEVICHE 180 Grs. | | \$295 |
|  SPECIAL OCTOPUS CEVICHE 150 Grs. | | \$342 |
| With cucumber, onion, arbol pepper, clamato and lemon. | | |
|  SPECIAL FISH CEVICHE 200 Grs. | | \$355 |
| With tomato, onion, chili and lemon. | | |
|  TROPICAL CEVICHE 160 Grs. | | \$314 |
| 80 Grs. shrimp, 80 Grs. fish scallops, red onion, coriander, serrano chili, mango, melon and passion fruit sauce. | | |
|  PRIMAVERA CEVICHE | | \$517 |
| 70 Grs. shrimp, 70 Grs. octopus, 70 Grs. fish scallops, coriander, habanero chili and olive oil. | | |
|  7 CHILES CEVICHE | | \$342 |
| 70 Grs. shrimp, 70 Grs. octopus, 30 Grs. crab in 7 chilis sauce. | | |
| COOKED SHRIMP CEVICHE | | \$355 |
| Any presentation. 180 Grs. | | |
|  AGUACHILE SHRIMP 160 Grs. | | \$283 |
| Red or green. | | |
| SPECIAL SHRIMP 160 Grs. | | \$283 |
| In dark sauces. | | |
| SHRIMP COCKTAIL | Med. 130 Grs. \$198 Lge. 180 Grs. \$349 | |
| OCTOPUS COCKTAIL | Med. 130 Grs. \$264 Lge. 180 Grs. \$414 | |
| OYSTER COCKTAIL | Med. 130 Grs. \$200 Lge. 180 Grs. \$355 | |
| CAMPECHANA DE MARISCOS | Seafood cocktail with oyster, cooked shrimp and octopus. | Med. 130 Grs. \$213 Lge. 180 Grs. \$360 |
| TIRADITO MIXTO 120 Grs. | | \$336 |
| Sliced salmon and tuna marinated in oriental sauce, topped with jalapeño and Himalayan salt. | | |
| TARTAR DE ATÚN 100 Grs. | | \$277 |
| Tuna tartare, our house specialty. | | |
| TUNA SASHIMI 150 Grs. | | \$384 |
| Lightly shredded seasoned in a house sauce with black sesame seeds, chipped chives and sliced serrano peppers. | | |

AU NATURAL

| | | |
|--|---|--------------|
| FRESH SHRIMP 180 Grs. | | \$283 |
| LOS ARCOS FRESH SHRIMP 280 Grs. | | \$396 |
| In season. 6 pieces with head. | | |
| FRESH OCTOPUS 180 Grs. | | \$342 |
| OYSTER IN HALF SHELL | 1/2 Dozen. \$342 Dozen. \$586 | |
| PREMIUM FISH SCALLOPS 200 Grs. | | \$380 |
| In season. With red onion, cucumber and lemon. | | |
| SCALLOPS 250 Grs. | | \$944 |
| In season. Au natural. | | |



SPECIAL SHRIMP CEVICHE



AGUACHILE SHRIMP



TIRADITO MIXTO



FRESH SHRIMP

SPECIAL FISH CEVICHE



TROPICAL CEVICHE



OYSTER IN HALF SHELL

TACOS & TOSTADAS

TACO GOBERNADOR® 1 piece / 75 Grs. **\$98**

¡100% Los Arcos creation since 1987!
Shrimp machaca with cheese.

TACO BONITA® 1 piece / 70 Grs. **\$97**

Chipotle shrimp, mexican salsa and cabbage.

TACO DE JÍCAMA 1 piece / 50 Grs. **\$82**

Crunchy shrimp on a jicama tortilla.

TACO MEXICALI 1 piece / 70 Grs. **\$101**

Shrimp and cheese with chili mix.

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

Traditional mexican style marinated fish.

TACO DE PESCADO AHUMADO 1 piece / 90 Grs. **\$77**

Smoked fish machaca taco.

TACO REGIO 1 piece / 90 Grs. **\$98**

Finely chopped octopus cooked with olive oil, olives, onions and chili.

TACO DE JAIBA DE CONCHA SUAVE 1 pce / 90 Grs. **\$183**

MIXTA ARCOS 2 pieces / 80 Grs. **\$141**

Arrachera, crunchy cheese, tomato sauce and diced cabbage. 2 small tacos on a flour tortilla.

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

Fresh tuna with our oriental dressing with fried leek on top.

TOSTADA ATÚN CIELO 1 piece / 60 Grs. **\$101**

Our tostada de Atún served on a rice leaf.

TOSTADA DE CEVICHE 1 piece

70 Grs. Crab **\$82**

70 Grs. Shrimp **\$82**

70 Grs. Fish **\$80**

 **TOSTADA DE CEVICHE ESPECIAL** 1 piece

70 Grs. Octopus **\$113**

70 Grs. Shrimp **\$90**

70 Grs. Fish **\$109**

TOSTADA DE CAMARÓN COCIDO 1 pce / 70 Grs. **\$106**

TOSTADA PESCADO AHUMADO 1 pce / 100 Grs. **\$78**

TOSTADA SAN BLAS 1 pce / 80 Grs. **\$113**

Fresh fish and coconut with cherry tomato and red chili.



TACO GOBERNADOR®

LOS ARCOS TO SHARE

COMBINACIÓN MAR DE CORTÉS \$804

Seafood combination. 90 Grs. shrimp, 90 Grs. octopus, 90 Grs. shrimp ceviche, 90 Grs. fish ceviche and 6 pieces of oyster.

COMBINACIÓN DE MARISCOS \$992

Seafood combination. 90 Grs. shrimp, 90 Grs. octopus, 80 Grs. aguachile shrimp and 125 Grs. scallops.

ARROZ ESPECIAL \$271

Special seafood rice. 30 Grs. squid, 50 Grs. shrimp and 40 Grs. octopus.

CAMARONES ROCA 170 Grs. \$372

Tempura shrimps covered with sweet and spicy sauce.

CHILES TORITO 6 pieces / 150 Grs. \$235

Stuffed caribbean peppers with shredded shrimp, in dark sauces.

CHINCHULINES DE PULPO 180 Grs. \$326

Octopus pieces lightly breaded and fried served with a special spicy dressing.

CAMARONES FRITOS 230 Grs. \$342

Crunchy shrimps fried in 3 sauces.

OSTIONES A LAS BRASAS 10 pieces. \$591

OSTIONES ROCKEFELLER 10 pieces. \$586

ENCHILADAS DE CAMARÓN 3 pieces/110 Grs. \$312

Sinaloa style shrimp enchiladas in creamy guajillo chile sauce.




SOUPS

| | | |
|---|--|------------------------------|
| SEAFOOD SOUP | | \$235 |
| 40 Grs. shrimp, 40 Grs. octopus and 40 Grs. fish. | | |
| SOPA DE CAMARÓN | 360 Ml. w/ 100 Grs. | \$224 |
| SOPA ESPECIAL DE MARISCOS | | \$264 |
| 20 Grs. shrimp, 20 Grs. octopus, 30 Grs. fish, 1 Piece oyster, 10 Grs. squid and 30 Grs. shrimp with head. | | |
| ALBÓNDIGAS DE CAMARÓN | | \$236 |
| Shrimp balls soup. 360 Ml. w/ 135 Grs. | | |
| CREMA DE ALMEJA | 320 Ml. w/ 70 Grs. 160 Ml. w/ 35 Grs. | \$231 \$138 |
| CREMA DE CAMARÓN | 320 Ml. w/ 70 Grs. 160 Ml. w/ 35 Grs. | \$231 \$138 |
| CREMA DE LANGOSTA | 320 Ml. w/ 70 Grs. 160 Ml. w/ 35 Grs. | \$326 \$194 |
| In season. | | |

SALADS

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|---|----------|--------------|
| ENSALADA ARCOS | | |
| Shrimp. 150 Grs. | | |
| | | \$266 |
| Smoked fish. 150 Grs. | | |
| | | \$266 |
| AGUACATE RELLENO | 130 Grs. | \$283 |
| Stuffed avocado with shrimp or smoked fish salad. | | |
| CARPACCIO DE BETABEL | 120 Grs. | \$213 |
| Beet carpaccio with arugula, praline pecans, goat cheese and a slight touch of olive oil. | | |
| ENSALADA DE SALMÓN CURADO | 100 Grs. | \$256 |
| Cured Salmon with fresh avocado, strawberry, asparagus, spinach salad, walnut cracker and macha dash. | | |

SPECIALTIES

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|--|----------|--------------|
| CAMARONES CULICHI | 180 Grs. | \$372 |
| Shrimps baked in our green sauce au gratin. | | |
| CAMARONES ARCOS MAZATLÁN | 300 Grs. | \$459 |
| Shrimps baked in house's special recipe. | | |
| CAMARONES RELLENOS | 400 Grs. | \$384 |
| Stuffed shrimps with smoked fish, wrapped in bacon. | | |
| CAMARONES ENCHIPOTLADOS | 180 Grs. | \$372 |
| Shrimps baked with chipotle, celery, onion and garlic; au gratin. | | |
|  CAMARONES A LA DIABLA | 180 Grs. | \$374 |
| Shrimps baked in house's special chili recipe. | | |
| CAMARONES PUERTO RICO | 150 Grs. | \$378 |
| Breaded shrimps with coconut served with sweet and sour mango sauce. | | |
| CAMARONES MANGO | 180 Grs. | \$374 |
| Shrimps cooked with butter and mango sauce. | | |
| CAMARONES CABALLITO | 150 Grs. | \$384 |
| Stuffed shrimps with cream cheese, breaded in coconut and sesame with mango sauce. | | |
| STEAK DE CAMARÓN | 250 Grs. | \$378 |
| Shrimp medallion, wrapped with bacon. | | |

SPECIALTIES

| | |
|--|---------------|
| LONJA DE PESCADO 300 Grs. | \$384 |
| Charbroiled fish fillet seasoned. | |
| LONJA VOLCÁN MARINO 300 Grs. | \$472 |
| Charbroiled fish fillet with shrimp stewer, covered with a special garlic sauce. | |
| CHICHARRONES DE LONJA 300 Grs. | \$384 |
| Sliced fish pieces, marinated and fried. | |
| ROBALO 77 250 Grs. | \$412 |
| Robalo fish baked with butter and habanero. | |
| FILETE CULICHI ® 200 Grs. | \$360 |
| Fish fillet baked in our green sauce; au gratin. | |
| FILETE LOLA BELTRÁN 200 Grs. | \$360 |
| Grilled fish fillet with pieces of bacon, au gratin. | |
| FILETE RELLENO 270 Grs. | \$360 |
| Stuffed fish fillet with octopus shredded shrimp and smoked fish covered with Aurora sauce. | |
| FILETE DOÑA REYNA ® 240 Grs. | \$360 |
| Stuffed fish fillet with shrimp, mushrooms, celery, onion, chili, bacon and cheese. | |
| FILETE MAZATLÁN 240 Grs. | \$360 |
| Stuffed fish fillet with shrimp, octopus, celery, onion, covered with bechamel sauce. | |
| FILETE CARIBE ® 300 Grs. | \$372 |
| Baked with octopus, shrimp, smoked fish, mushrooms and celery, au gratin. | |
| FILETE LOS ARCOS 240 Grs. | \$360 |
| Grilled fish fillet stuffed with shrimp and spinach, covered with bechamel sauce and cheese. | |
| FILETE EVA 230 Grs. | \$360 |
| Fish fillet stuffed with spinach and pecans, on cheese sauce. | |
| FILETE CERO 170 Grs. | \$360 |
| Steamed fish fillet stuffed with vegetables, covered with spinach, celery and mushrooms sauce. | |
| PESCADO A LAS BRASAS | |
| Charbroiled fishes grilled and marinate. | |
| Róbalo, Pargo 1 Kg. | \$591 |
| Curvina 1 Kg. | \$537 |
| PESCADO A LA SILLA | |
| Fried fish skeleton with charbroiled fish grilled. | |
| Róbalo, Pargo 1 Kg. | \$591 |
| Curvina 1 Kg. | \$537 |
| PESCADO BICOLOR | |
| Fish grilled with 2 sauces: cascabel chile adobado and cilantro pesto. | |
| Róbalo, Pargo 1 Kg. | \$591 |
| Curvina 1 Kg. | \$537 |
| LOBINA RAYADA Price per 1 kg. | \$1063 |
| Fresh bass lion fish grilled and marinated. | |
|  PULPO A LAS BRASAS 250 Grs. | \$503 |
| Charbroiled octopus grilled in our own special marinate. | |
| PULPO MONGOL 150 Grs. octopus, 50 Grs. shrimp and 70 Grs. smoked fish, seasoned with olive oil, onion and chili. | \$472 |
| CAZUELA DE MARISCOS 320 Grs. Jospier shrimp, salmon, octopus and mussels marinated with the house special flavor. | \$472 |
| SALMÓN 250 Grs. | \$460 |
| Salmon fillet grilled, buttered, garlic. | |
| MEDALLÓN DE ATÚN 250 Grs. | \$413 |
| Tuna fillet grilled, buttered, garlic. | |
| CARNITAS DE ATÚN 280 Grs. | \$413 |
| Tuna "carnitas" with guacamole, beans, onions and salsa. | |



#legadoculinario



PULPO A LAS BRASAS



PESCADO BICOLOR

IN SEASON SPECIALTIES

| | |
|---|--------|
| LANGOSTINOS Crawfish, in season. Any style | |
| 400 Grs. | \$992 |
| 600 Grs | \$1488 |
| 800 Grs. | \$1983 |
| LANGOSTA Lobster, in season. Any style | |
| 600 Grs. | \$1135 |
| 800 Grs | \$1512 |
| 1 Kg | \$1890 |

STEAKS AND COMBINATIONS

| | |
|---|-------|
| ARRACHERA CHOICE 300 Grs. | \$437 |
| RIB EYE CHOICE 600 Grs. | \$947 |
| BROCHETA DE CARNE 200 Grs. | \$408 |
| BROCHETA MIXTA | \$413 |
| Mixed stewer. 120 Grs. meat and 80 Grs. shrimp. | |
| STEAK MIXTO | \$413 |
| 125 Grs. meat medallion and 125 Grs. shrimp medallion, wrapped with bacon. | |

TRADITIONALS

| | |
|--|-------|
| FILETE DE PESCADO | \$319 |
| Fish fillet breaded (170 Grs.), grilled, garlic or charbroiled (200 Grs.). | |
| PESCADO FRITO 500 Grs. | \$342 |
| CAMARONES | \$348 |
| Shrimps breaded (150 Grs.), grilled, garlic, ajillo or charbroiled style (180 Grs.). | |
| MACHACA DE CAMARÓN 210 Grs. | \$307 |
| MACHACA DE PESCADO AHUMADO 210 Grs. | \$307 |
| PULPO | \$425 |
| Ajillo style. 180 Grs. | |
| CHICHARRONES | \$307 |
| Breaded and fried fish or squid. 220 Grs. | |

SIDES

| | |
|--|-------|
| SALSA AGUACATE 150 Grs. | \$131 |
| Avocado pieces with spicy dark sauce. | |
| PAPAS AL JOSPER 300 Grs. Josper potatoes. | \$118 |
| VERDURAS ROSTIZADAS 350 Grs. | \$116 |
| Roasted vegetables. Brocoli, cauliflower, mushroom, carrot, sweet potato and chambray onion. | |
| TOSTADAS ADOBADAS 4 Pces. Marinated corn toasts. | \$118 |
| FRIJOLES SINALOENSES 500 Grs. Sinaloa style beans. | \$131 |

Prices are in mexican pesos, sales tax included.

The items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked seafood may increase your risk of food-borne illness.

The price of the middle orders will be the 60% of the entire order.

Any extra ingredient will have an extra cost.

DELICIOUSLY IRRESISTIBLE!



SHRIMPS BREADED



TOSTADAS ADOBADAS



SALSA DE AGUACATE



ARRACHERA & VERDURAS ROSTIZADAS

PESCADO FRITO & FIRJOLES SINALOENSES

DESSERTS

| | |
|---|-------|
| TRES LECHEs CAKE 1 Slice. | \$151 |
| CHURROS 2 Pieces. | \$154 |
| FLAN 1 Slice. | \$151 |
| PASSION FRUIT FLAN 1 Slice. 200 Grs. + 90 Grs. ice cream | \$173 |
| ICE CREAM Variety of flavors | \$172 |
| BANANA PIE 1 Slice. | \$151 |
| GUAVA PIE 1 Slice. | \$151 |
| LEMON PIE 1 Slice. | \$177 |
| DULCE DE LECHE VOLCANO 1 Slice. | \$188 |
| POSTRE MODA Any dessert with ice cream | \$178 |
| CREPAS DE CAJETA 4 Pieces + ice cream | \$236 |
| TSUNAMI 1 Pieces | \$200 |

A DELICIOUS TRADITION TO SHARE

DIGESTIVES

| | |
|--|-------|
| BAILEY'S 45 ML. | \$142 |
| OPORTO FERREIRA 45 ML. | \$131 |
| ANÍS CHINCHÓN SECO O DULCE 45 ML. | \$136 |
| VACCARI NERO O BLANCO 45 ML. | \$136 |
| FRANGELICO 45 ML. | \$141 |
| LICOR 43 45 ML. | \$141 |
| AMARETTO DISARONNO 45 ML. | \$141 |
| STREGA 45 ML. | \$134 |
| GRAND MARNIER 45 ML. | \$172 |
| COGNAC COURVOISIER VSOP 45 ML. | \$242 |
| COGNAC MARTELL VSOP 45 ML. | \$242 |
| COGNAC HENNESSY XO 45 ML. | \$827 |
| COGNAC HENNESSY VSOP 45 ML. | \$242 |

COFFEE

| | |
|-----------------------------------|-------|
| BLACK COFFEE 150 ML. | \$64 |
| EXPRESSO COFFEE 50 ML. | \$64 |
| CAPUCCINO 150 ML. | \$86 |
| CARAJILLO 105 ML. | \$208 |
| CARAJILLO CANIJA 105 ML. | \$208 |
| CARAJILLO IRLANDÉS 105 ML. | \$208 |
| CARAJILLO SARONNO 105 ML. | \$208 |

EXCEPTIONAL!



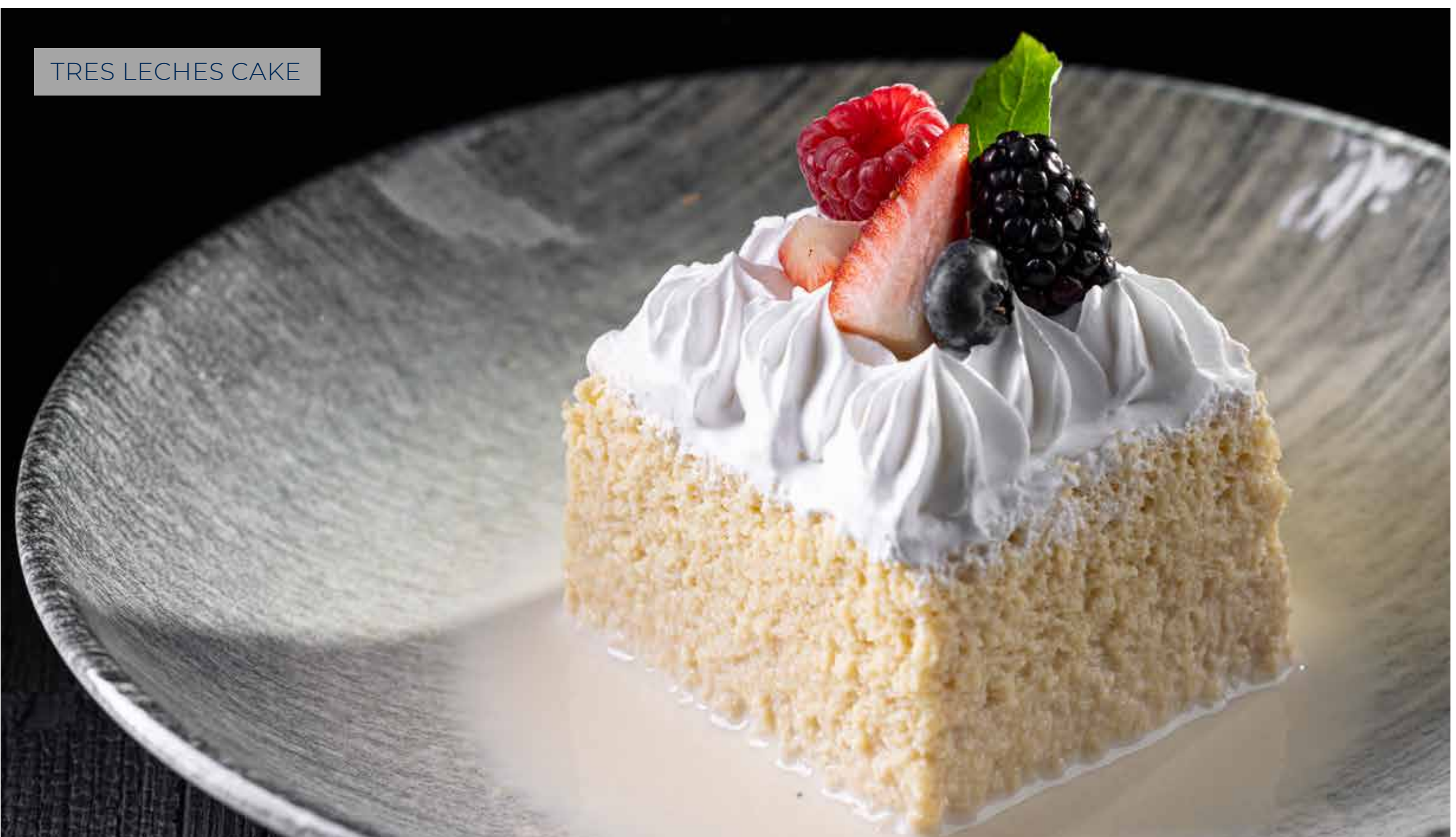
CARAJILLO



CHURROS



PAY DE PLÁTANO



TRES LECHES CAKE

BEVERAGES

AGUAS FRESCAS:

LEMONADE, JAMAICA, ORANGEADE, CEBADA, 448 ML. \$64
CUCUMBER LEMON, PINEAPPLE GUAVA

ICED TEA 448 ML. \$64

SODA 355 ML. \$53

NATURAL WATER HETHE 350 ML. \$53

NATURAL WATER HETHE 750 ML. \$112

MINERAL WATER AGUA DE PIEDRA 650 ML. \$112

MINERAL WATER PERRIER 330 ML. \$101

BEERS

CORONA, PACÍFICO 210 ML. \$53

CORONA, CORONA LIGHT,
PACÍFICO, VICTORIA 330 ML. \$64

NEGRA MODELO, MODELO ESPECIAL 330 ML. \$72

MICHELOB ULTRA, BUD LIGHT 330 ML. \$101

STELLA ARTOIS 330 ML. \$101

CRAFT BEER 330 ML. \$141

CLAMATOS

CLAMATO FOR A BEER 200 ML. \$101

CLAMATO PREPARED (No Alcohol) 350 ML. \$101

CLAMATO PREPARADO 350 ML. \$208
With Vodka Smirnoff 45 ML.

CLASSIC COCKTAILS

MARTINI SECO - DULCE 200 ML. \$148

MARGARITA CLÁSICA 300 ML. \$172

MARGARITA CADILLAC 300 ML. \$235

MOJITO 350 ML. \$172

OLD FASHION 300 ML. \$172

PIÑA COLADA 300 ML. \$148

APEROL SPRITZ 400 ML. \$224

SANGRÍAS

CLERICOT TINTO 400 ML. \$178

CLERICOT ROSADO 400 ML. \$178

CLERICOT BLANCO 400 ML. \$178

SANGRÍA NATURAL (No Alcohol) 400 ML. \$136

SANGRÍA PREPARED 400 ML. \$148



OLD FASHIONED, BESOS DE MEZCAL, GINGER 70, GIN SMASH, NEGRONI

MIXOLOGY NO ALCOHOL

| | |
|-------------------------------|--------------|
| PIÑADA 330 ML. | \$106 |
| FRESADA 330 ML. | \$106 |
| CONGA 330 ML. | \$106 |
| TUNA KIWI 400 ML. | \$108 |
| MANGO YUZU 400 ML. | \$108 |
| FRESA JENGIBRE 400 ML. | \$108 |
| MARACUYA CHIA 400 ML. | \$108 |

MIXOLOGY WITH ALCOHOL

| | |
|--|--------------|
| BESOS DE MEZCAL 330 ML. Mezcal Unión, jamaica, red fruits and lemon. | \$218 |
| MANDARINA MEZCAL 400 ML. Mezcal Unión, Prosecco and tangerine juice. | \$216 |
| MR. BLACK 300 ML. Whisky JW Black Label, Anís Estrella syrup, lemon and ginger soda. | \$277 |
| WHISKY TWIST 300 ML. Whisky JW Black Label, honey, lemon, soursop and tonic. | \$277 |
| GINGER 70 330 ML. Tequila Don Julio 70, ginger syrup, lemon and Ginger Ale. | \$242 |
| GIN SMASH 330 ML. Gin Tanqueray, kiwi, strawberry and lemon. | \$208 |
| GREEN TONIC 300 ML. Gin Tanqueray London, cilantro and basil syrup, lemon and tonic. | \$208 |
| TEQUILA GUAYABA 330 ML. Tequila Herradura Plata, guava, peppermint and lemon. | \$178 |
| MARGARITA MANGO 330 ML. Tequila Herradura Plata and mango. | \$172 |
| GIN MOM 400 ML. Gin Mom, cranberry juice and red fruits. | \$208 |
| MOJITO HPNOTIQ 330 ML. Hpnotiq, lemon juice and peppermint. | \$172 |
| CLERICOT AMARETTO 400 ML. Red wine, Amaretto and red fruits. | \$189 |

WINE AND LIQUORS MENU

TEQUILA

DON JULIO BLANCO

COPA / GLASS 45 ml **\$159**

DON JULIO REPOSADO

COPA / GLASS 45 ml **\$164**

DON JULIO AÑEJO

COPA / GLASS 45 ml **\$213**

DON JULIO 70

COPA / GLASS 45 ml **\$235**

DON JULIO 1942

COPA / GLASS 45 ml **\$814**

MAESTRO DOBEL DIAMANTE

COPA / GLASS 45 ml **\$235**

JOSÉ CUERVO TRADICIONAL

COPA / GLASS 45 ml **\$154**

RESERVA DE LA FAMILIA

COPA / GLASS 45 ml **\$810**

HERRADURA AÑEJO

COPA / GLASS 45 ml **\$189**

HERRADURA ULTRA

COPA / GLASS 45 ml **\$218**

HERRADURA REPOSADO

COPA / GLASS 45 ml **\$152**

HERRADURA PLATA

COPA / GLASS 45 ml **\$154**

1800 AÑEJO

COPA / GLASS 45 ml **\$159**

7 LEGUAS REPOSADO

COPA / GLASS 45 ml **\$156**

7 LEGUAS BLANCO

COPA / GLASS 45 ml **\$154**

MEZCAL

UNIÓN JOVEN

COPA / GLASS 45 ml **\$200**

ALIPÚS SAN ANDRÉS

COPA / GLASS 45 ml **\$232**

400 CONEJOS

COPA / GLASS 45 ml **\$222**

DANZANTES PECHUGA

COPA / GLASS 45 ml **\$469**

DANZANTES REPOSADO

COPA / GLASS 45 ml **\$252**

ALACRÁN

COPA / GLASS 45 ml **\$145**

AMORES

COPA / GLASS 45 ml **\$220**

MONTELOBOS

COPA / GLASS 45 ml **\$208**

GIN

TANQUERAY

COPA / GLASS 45 ml **\$159**

TANQUERAY TEN

COPA / GLASS 45 ml **\$218**

HENDRICK'S

COPA / GLASS 45 ml **\$208**

BOMBAY

COPA / GLASS 45 ml **\$135**

VODKA

SMIRNOFF

COPA / GLASS 45 ml **\$131**

SMIRNOFF TAMARINDO X1

COPA / GLASS 45 ml **\$124**

ABSOLUT

COPA / GLASS 45 ml **\$133**

GREY GOOSE

COPA / GLASS 45 ml **\$196**

STOLICHNAYA

COPA / GLASS 45 ml **\$141**

RUM

CAPITÁN MORGAN

COPA / GLASS 45 ml **\$131**

CAPITÁN MORGAN BLANCO

COPA / GLASS 45 ml **\$124**

ZACAPA 23 AÑOS

COPA / GLASS 45 ml **\$271**

APPLETON ESTATE

COPA / GLASS 45 ml **\$120**

MATUSALEM

COPA / GLASS 45 ml **\$136**

MATUSALEM GRAN RESERVA

COPA / GLASS 45 ml **\$141**

BACARDI BLANCO

COPA / GLASS 45 ml **\$118**

BACARDI AÑEJO

COPA / GLASS 45 ml **\$120**

WHISKY

JOHNNIE WALKER ETIQUETA ROJA

COPA / GLASS 45 ml **\$180**

JOHNNIE WALKER ETIQUETA NEGRA

COPA / GLASS 45 ml **\$208**

JOHNNIE WALKER ETIQUETA DORADA

COPA / GLASS 45 ml **\$336**

JOHNNIE WALKER ETIQUETA VERDE

COPA / GLASS 45 ml **\$326**

JOHNNIE WALKER ETIQUETA AZUL

COPA / GLASS 45 ml **\$842**

CHIVAS REGAL 12

COPA / GLASS 45 ml **\$208**

CHIVAS REGAL 18

COPA / GLASS 45 ml **\$357**

THE MACALLAN 12

COPA / GLASS 45 ml **\$301**

THE MACALLAN 18

COPA / GLASS 45 ml **\$1035**

BUCHANAN'S 12 AÑOS

COPA / GLASS 45 ml **\$208**

BUCHANAN'S 18 AÑOS

COPA / GLASS 45 ml **\$360**

BUCHANAN'S SELECT

COPA / GLASS 45 ml **\$301**

JACK DANIEL'S

COPA / GLASS 45 ml **\$148**

JACK DANIEL'S HONEY

COPA / GLASS 45 ml **\$148**

OLD PARR

COPA / GLASS 45 ml **\$181**

GLENLIVET 12

COPA / GLASS 45 ml **\$357**

BRANDY

TORRES 10

COPA / GLASS 45 ml **\$136**

TORRES 20

COPA / GLASS 45 ml **\$240**

COGNAC

MARTELL VSOP

COPA / GLASS 45 ml **\$242**

HENNESSY XO

COPA / GLASS 45 ml **\$827**

HENNESSY VSOP

COPA / GLASS 45 ml **\$242**

COURVOISIER VSOP

COPA / GLASS 45 ml **\$242**

Prices in mexican pesos, sales taxes included.

RED WINE

MEXICO

COPA

BOTELLA

L.A. CETTO RESERVA PRIVADA
Valle de Guadalupe - Cabernet Sauvignon

148ml **\$208**

750ml **\$992**

SANTO TOMÁS
Valle de Guadalupe - Merlot

148ml **\$164**

750ml **\$842**

SCIELO
Valle de Parras - Merlot, Cabernet Sauvignon, Syrah

148ml **\$224**

750ml **\$1081**

CASA MADERO 3V
Valle de Parras - Cabernet Sauvignon, Merlot, Tempranillo

148ml **\$254**

750ml **\$1279**

CALIXA BLEND
Valle de Guadalupe - Cabernet Sauvignon, Merlot, Tempranillo

750ml **\$1152**

ARGENTINA

NAVARRO CORREAS
Mendoza - Cabernet Sauvignon, Malbec, Merlot

750ml **\$1173**

SPAIN

PROTOCOLO TINTO
Castilla y La Mancha - Tempranillo

148ml **\$141**

750ml **\$655**

ALION
Ribera del Duero - Tempranillo

750ml **\$7003**

MATARROMERA
Ribera del Duero - Crianza

750ml **\$1808**

AUSTRALIA

EL AVIÓN DE JUGUETTE
Mc Laren, Australia - Grenache, Mataro

148ml **\$235**

750ml **\$1121**

UNITED STATES

BERINGER BROS BROTHERS
Napa, California - Syrah

750ml **\$1218**

ROSE WINE

MEXICO

COPA

BOTELLA

MONTE XANIC
Valle de Guadalupe - Grenache

750ml **\$1004**

UNITED STATES

BERINGER
Napa & North Coast - Zinfandel

148ml **\$159**

750ml **\$718**

Prices in mexican pesos, sales taxes included.

WHITE WINE

MEXICO

COPA

BOTELLA

SCIELO

Valle de Parras - Chardonnay

148ml **\$183**

750ml **\$850**

CASA MADERO 2V

Valle de Parras - Chenin Blanc, Chardonnay

148ml **\$193**

750ml **\$927**

CALIXA MONTE XANIC

Valle de Guadalupe - Chardonnay

750ml **\$921**

SPAIN

DIAMANTE

Rioja - Viura, Malvasia

148ml **\$174**

750ml **\$694**

MUGA

Rioja - Tempranillo

750ml **\$1371**

LAGAR DE CERVERA

Rías de Baixas - Albariño

750ml **\$1127**

AUSTRALIA

EL VELERO DE JUGUETTE

Adelaida Hill - Sauvignon Blanc

148ml **\$235**

750ml **\$1063**

NEW ZEALAND

MATUA

Marlborough - Sauvignon Blanc

750ml **\$1234**

FRANCE

LATOUR

Pouilly Fuisse - Chardonnay

750ml **\$1962**

SPARKLING WINE

SPAIN

CAVA RONDEL BRUT

Cataluña - Macabeo

750ml **\$886**

FRANCE

BOTELLA

MÖET & CHANDON ROSÉ IMPERIAL

Epernay - Pinot Noir, Chardonnay

750ml **\$3995**

Prices in mexican pesos, sales taxes included.



THE BEST MEXICAN SEAFOOD CUISINE
FROM THE PACIFIC COAST

WE CREATE FLAVORS
AND UNIQUE EXPERIENCES



GRUPO
LOS
ARCOS