



L I T O R A L

cocina de mar

By Chef **Ricardo Muñoz Zurita**





Welcome to Litoral Seafood Cuisine. Cocina de mar. by Ricardo Muñoz Zurita

Due to the extensive coastline of Mexico and the large number of species that inhabit the Mexican coasts, our people and culture have created over time one of the richest and most diverse gastronomy of the sea. From there Litoral arises, under the inspiration of the renowned chef Ricardo Muñoz Zurita who has created a new concept of seafood cuisine, based on native Mexican ingredients and world influences, resulting in an unforgettable and extraordinary experience.

From corn to the “comal”, ingredients and tools from of our ancestors

At Litoral “cocina de mar”, we take great pride in ingredients that originate in Mexico, such as Mexican native corn. For this reason, at Litoral, we always take care to have high-quality corn, nixtamalized for the preparation of freshly made tortillas in “El Comal” that allow a special experience when combined with the cuisine of the sea. “Nixtamal” comes from Nahuatl, nextli - ash lime and “tamalli” - unformed corn dough, with which ancestrally they made tortillas and tamales.

Connection with nature, sustainable fishing

At Litoral, we support fishing communities who have contributed to the culture of cooking for generations from the sea and we jointly promote the regeneration of marine fauna, as we take care that all our dishes have the Sustainable Fishing Certification.

RAW AND FRESH SEAFOOD

\$800 Stone Crab Claws from Campeche
The number of crab claws depends on their size.
500 g, suggested weigh

\$350 Pacific Sea Shell
Served with olive oil, lime, salt, jalapeño and avocado
90 g

Oysters on the Shell
\$195 Order 3 pieces
\$390 Order 6 pieces
779 Order 12 pieces

CEVICHES & AGUACHILE



\$380 **Black Aguachile Scallops
and Shrimp**

In a deep roasted black citrus sauce. **120 g**

\$290 **Red Mix Ceviche**

Raw fish marinated in tomato and light spicy sauce.

120 g

CORN SNACKS

\$220 **Crab Tamale**

Grind corn dough with crab meat in “chilmole” from Tabasco. **1 piece**

\$220 **Shrimp and Huitlacoche Tamale**

CDMX. **1 piece**

\$145 **Tamalito ranchero**

Special recipe of strained corn dough, prepared with pork in ancho chile sauce and sacred pepper (Piper auritum), from Tlacotalpan, Veracruz.

1 piece

\$195 **Shrimp Empanadas**

Corn dough, filled with shrimp and coriander.

2 pieces

\$125 **Gordita xalapeña**

Corn “gorditas” stuffed with red xalapeña sauce and sprinkled with fresh cheese. **3 pieces**

TACOS

1 piece 3 pieces

\$286

\$100

Taco Gobernador

A Sinaloa modern classic. Corn tortillas stuffed with sustainable shrimp and Chihuahua cheese. Accompanied

with pico de gallo and mango sauce, guacamole and creamy chipotle sauce. **3 pieces, 100 g**

\$220

\$80

Ensenada-style Fish Taco

Corn tortilla and battered fish with cabbage and pico de gallo sauce. **3 pieces, 120 g**

\$260

\$90

Ensenada-style Shrimp Taco

The original battered shrimp recipe with cabbage and pico de gallo sauce. **3 pieces, 146 g**

\$330

\$120

Soft-shell Crab Taco

Crispy breaded crab bits served with cabbage.

3 pieces, 225 g

\$240

\$85

Lechón (Piglet) Taco

Corn tortillas with slow-baked peninsular pork.

3 pieces, 150 g

OCTOPUS

Seasonal.

\$465 **In its Ink**

With Fiesta rice, raisings, pineapple and cashews.

150 g

\$465 **Jarochos**

Cooked in Veracruz-style sauce on a bed of rice and fried plantains. **150 g**

SALADS & SOUPS

\$242 **Tortilla Soup**

Queen of the mexican soups. Chicken broth with roasted tomato, shredded chicken, sour cream, panela cheese, avocado and corn tortilla squares. CDMX style. **240 ml**

\$272 **Seafood from Campeche Soup**

Mixture of assorted seafood. Main course. **240 ml**

\$310 **Arroz a la Tumbada**

Served with clams, shrimps, crab meat, octopus and fish, tomato sauce, deeply moist and delicious. Annatto seed "achiote", epazote and local oregano. **180 g**

\$215 **Classic Caesar**

Organic lettuce, based on the original recipe from Tijuana. **180 g**

\$264 Chicken **100 g**

\$195 **Heirloom Tomatoes Salad**

Colorful tomatoes with a mix of lettuce, radish and Idiazábal cheese from Puebla and Kalamata olives with extra virgin olive oil. **180 g**

Vegan, lactose free option 

Caesar dressing to your choice

Subject to availability

\$185 **Apple and Goat Cheese Salad**  

A mix of organic lettuce and sweet figs, golden raisings and raspberry, hibiscus flower and Kalamata olive dressing, consider is a sweet salad. **180 g**

Vegan, lactose free option 

WHOLE FISH BY THE KILO

This is our pride special to enjoy a whole fish with friends or family. The magic is that the bones and head add much more flavor to the experience. We have different sizes and types of fish depending on the day or season. We commonly have sea bass, red snapper, grouper or boquinete. Prices are considered per gram.

\$1400/k Tikin Xic

Prepared with annatto seed "achiote" garnished with plantains, "colado" beans, Xnipec and palta avocado from the Yucatan Peninsula, a true classic. Hand made tortillas to make your own tacos.

\$1400/k Fried Fish Chinese-style

Deep fried in olive oil, cover with tamarind sauce and mint, served with handmade flour tortillas.

\$1400/k A la talla

Prepared with a secret marination from Barra Vieja, Guerrero, a variety of chili and species covers the fish and right after grilled. Not spicy.

\$1400/k Garlic Sauce

Tasty fried garlic, made with koroneki oil and served with handmade tortillas.

\$1400/k Fried Fish

In koroneki oil, served with handmade tortillas

\$1400/k Fried Fish Thailand-style

Served with cucumber and carrot stripes, celery and soya sprouts, flour tortillas to make your own tacos.

\$1400/k A la diablo

Bathed in spicy sauce. Served with handmade corn tortillas. Boca del Rio, Veracruz.

\$1600/k Pacific Rim Fried Fish (Asian-style)

Served with 6 shrimps, spicy sesame seed sauce and hand made flour tortillas.

FISH FILLET

The type of fish depends on the season and day, Always is a White meat fish seabass, red snapper, grouper or similar.

\$429 **Breaded Fillet**

To choose homemade salad or homemade potatoes.

180 g

\$429 **Pan-fried Fillet**

Prepared with garlic sauce. To choose homemade salad or homemade potatoes. **180 g**

\$490 **Tikin Xic Fillet**

Prepared with "achiote", accompanied with plantains and avocado. A true classic from the north coast of the Yucatan peninsula. **180 g**

SHRIMPS

All our shrimps were caught in a way that minimizes environmental impact. Size U-12 and the use of a very good olive oil from Greece "Koroneiki".

\$495 **Coconut Breaded**

In mango-passion fruit sauce. **5 pieces**

\$495 **Enchipoclados**

Chipotle, tamarind and a generous serving of Konoreiki oil, for you to savor this oil's beauty. San Rafael, Veracruz. **5 pieces**

\$490 **Poblano Green Pipián**

Delicious pumpkin seed sauce with cilantro and sesame seed. **5 pieces**

\$470 **Breaded**

Served with your choice of aïoli, tartar sauce or chipotle sauce. **5 pieces**

LOBSTERS

Seasonal.

\$3.80/g Steamed with Butter

Cooked naturally, served with clarified butter.

\$650 Lobster Tzaj Kool

Served with a delicate white sauce that Mayans call Tzaj (white) and Kool (sauce). Quintana Roo.

120 g

\$3.80/g Puerto Nuevo-style

Served with flour tortillas, refried beans, green sauce and white rice. A classic from the Baja shores.

GUACAMOLES

\$180

Classic 

Freshly mashed avocado, onion, cilantro, serrano chili and tomato. **150 g**

\$260

With Pork Rind

Classic guacamole Mexico city-style.
Guacamole **150 g**, pork rind **30 g**

\$340

With Cecina

Guanajuato style jerked beef, known as "cecina".
Guacamole **150 g**, cecina **30 g**

VEGAN

Besides this 4 options, we have on the menu some others dishes that can be prepared as vegans. Like gordita xalapeña ordered with olive oil instead of “manteca” or the Green Apple Salad ordered with out cheese or the poblano mole enchiladas with no dairy products and mushrooms instead of chicken.

\$190 **Huitlacoche Tamale** 
With Veracruz-style sauce, Mexico City. **150 g**

\$240 **Eggplant** 
Enchipoclados San Rafael-style or Veracruz-style
150 g

\$94 **Steamed Rice with Plantain**  

\$240 **Hibiscus Flower Enchiladas**
Hibiscus flower, served with red sauce, a tiny spicy, served with red cabbage, cream and cheese. This dish contributes to organic hibiscus flowers growers in Michoacán. **3 pieces**
Vegan, lactose free option 

CHEF'S SPECIALS

Chipotle Amor

A mouthwatering chipotle chili sauce served with:

\$580 Beef fillet high choice. **180 g**

\$485 Catch of the day, **180 g**

\$490 Shrimp, **6 pieces, U-12**

\$340 Mole Poblano Enchiladas

Traditional recipe from Puebla. Your choice of panela cheese, chicken or sautéed mushrooms.

3 pieces, 150 g

Veggie option 

Vegan, lactose free option 



Vegan



Vegetariano



Lactose free



Sustainable Fishing

The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

Prices in mexican pesos. Taxes included.

Average weigh before cooking.

October, 2024.