

||| MENU |||



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.



APPETIZERS

STARTERS

CAMARONES ROCA _____ 19.⁰⁰

Sweet and sour tempura shrimp.

CHEESE DIP _____ 10.⁰⁰

Add chorizo + \$3.00

GUACAMOLE _____ 15.⁰⁰

Add Ribeye Chicharrón for \$5.50

NACHOS _____ 19.⁰⁰

Protein, cheese, pico de gallo, sour cream, lettuce, guacamole.

CHICKEN WINGS _____ 18.⁰⁰

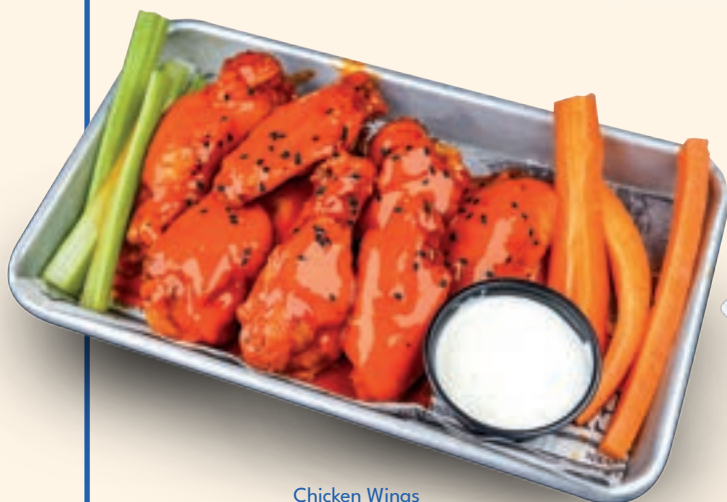
Cajun pepper sauce, Mango-Habanero, Buffalo or BBQ. Served with ranch.



Guacamole with Ribeye



Camarones Roca



Chicken Wings



Nachos

HOT ENTREES

BOTANA MIRAMAR

Shrimp and crab legs, garlic butter, hot pepper sauce.

37.00

CAMARONES BORRACHOS

Shrimp with spicy sauce, tomato, cucumber.

Small 27.00 Large 42.00

CAMARONES ZARANDEADOS

Zarandeado shrimp, Doña Rina's recipe. Bed of lettuce and black sauce.

27.00



Botana Miramar



Camarones Zarandeados



Camarones Borrachos

COLD ENTREES

AGUACHILE CAMPERO

Shrimp cooked in lime, red onion, cucumber, chiltepin.

25.00

AGUACHILE VERDE

Cooked shrimp in lime juice, green aguachile sauce, onion, cucumber, avocado.

24.00

CHAROLA

LOS GRANDES \$70.00

OSTIONES RELLENOS

6 PIECES \$25.00
12 PIECES \$44.00

OSTIONES

6 PIECES \$18.00
12 PIECES \$32.00



Charola Los Grandes



Ostiones Rellenos



Aguachile Verde



Aguachile Campero



MOLCAJETE VALLARTA 29.00
Cooked shrimp in lime juice, scallops, octopus, avocado, cucumber, onions.



LA TORRE 32.00
Shrimp, octopus, scallops, crab meat, oysters, Michelada mix, jalapeño sauce.



OSTIONES

CEVICHE

DON CECICHE _____ 22.00

Shrimp cooked in lime, cooked shrimp, Doritos nachos, sweet glaze sauce.

CEVICHE CALLEJERA _____ 24.00

Shrimp, octopus, lime juice, avocado, sweet glaze sauce.

CEVICHE MANGO HABANERO _____ 23.00

Shrimp, spicy mango habanero sauce.

CEVICHE DE CAMARÓN _____ 20.00

Shrimp cooked in lime juice, tomato, onion, cucumber, cilantro.

CEVICHE DE PESCADO _____ 20.00

Tilapia cooked in lime, tomato, onion, cucumber, cilantro.

CEVICHE MIXTO _____ 24.00

Tilapia, shrimp cooked in lime, cook octopus, tomato, cilantro, cucumber, onion.

CEVICHE NAYARIT _____ 23.00

Shrimp cooked in lime, octopus, jalapeño sauce, Tajín, onion, tomato, cucumber and avocado.

AGUACHILE MACHA _____ 25.00

Fresh shrimp cured in lime juice with red onion and cucumber, topped with our house-made salsa macha. A perfect balance of heat, creaminess, and smoky flavor.



Don Ceviche



Ceviche Callejero



Ceviche de Pescado



Aguachile Macha



Ceviche Mango Habanero



Ceviche de Camarón



Ceviche Mixto



Ceviche Nayarit

COCKTAILS

COCTEL MIXTO ————— 24.00

Shrimp, octopus, clamato mix, onions, avocado, cucumber, cilantro, tomato.

COCTEL DE PULPO ————— 23.00

Octopus, clamato mix, onions, avocado, cucumber, cilantro, tomato.

COCTEL DE CAMARÓN ————— 21.00

Shrimp, clamato mix, onions, avocado, cucumber, cilantro, tomato.

GOLOSA ————— 34.00

Shrimp ceviche in three different styles, scallops, head-on cooked shrimp, cucumber shots.

VUELVE A LA VIDA ————— 26.00

Cooked octopus, shrimp, oysters, tomatoes, onions, serrano peppers, avocado, cocktail sauce from the house.



Coctel de Camarón



Vuelve a la Vida



Golosa



CAMPECHANA SUPREMA 32.00

Shrimp, octopus, scallops, crab meat,
oysters, Michelada mix, jalapeño sauce.

CALDOS

LEVANTA MUERTOS

29.⁵⁰

Shrimp, octopus scallops, clams, mussels, crab legs, tilapia, spicy broth, vegetables.



Levanta Muertos

CALDO DE CAMARÓN

22.⁰⁰

7 MARES

31.⁰⁰

Shrimp, octopus, scallops, clams, mussels, crab legs, tilapia, mild broth, vegetables, oysters.

Caldo de Camarón



7 Mares



BOILING CRAB ESTILO SINALOA

Shrimp, crab legs, potato, corn, sausage,
crawfish. Spicy or Mild.

\$41.00



FAMILY STYLE

MOJARRA FRITA ————— 22.⁰⁰

PARRILLADA DE MARISCOS — 113.⁰⁰

Garlic shrimp, borrachos shrimp, garlic octopus, mussels, tilapia, crab legs.
Side of white rice and salad.

PARRILLADA

Prime steak, marinated chicken, pork chops, short ribs, chorizo sauce, shrimp, cheese. Side of frijoles puercos, rice and pico de gallo.

3 PEOPLE \$79.00

5 PEOPLE \$120.00



Mojarra Frita



Parrillada

PLATES

ARROZ MARINERO ————— 22.⁹⁹

Mexican rice, shrimp, calamari, mussels, clams, sprawn, fajita vegetables.

COSTILLA CON CAMARÓN ————— 28.⁰⁰

Grilled short ribs, marinated grilled shrimp, rice, salad, frijoles puercos, chives, jalapeños.

ASADA CON CAMARÓN ————— 28.⁰⁰

Grilled meat with sautéed shrimp, red rice and pork beans.

POLLO CON CAMARONES ————— 25.⁰⁰

Grilled marinated chicken, grilled shrimp, cheese sauce, rice, salad, frijoles puercos.

MAR Y TIERRA ————— 29.⁰⁰

Marinated chicken, prime steak, shrimp, crab legs, salad, red rice, frijoles puercos.

PASTA MIRAMAR ————— 24.⁹⁹

Fettuccine, shrimp, calamari, mussels, bacon, ham, vegetables, white wine, cream sauce.

FILETE RELLENO ————— 27.⁵⁰

Grilled fish fillet, stuffed and topped with a shrimp and octopus stew in a tomato and chipotle sauce, with a spicy touch. Served with a fresh salad, white rice, and garlic bread.

CARNE ASADA ————— 26.⁰⁰

Prime skirt steak, rice, frijoles puercos, salad, chives, jalapeños.

PULPO A LAS BRASAS ————— 39.⁹⁹

Grilled octopus, rice, vegetables, white rice, spicy chimichurri.

FILETE DE PESCADO AL GUSTO — 20.⁵⁰

Grilled, spicy zarandeado fish fillet. White rice, salad, and garlic bread.

CARNITAS PLATE ————— 21.⁰⁰

Michoacan style carnitas, rice, beans, salad.

CAMARONES AL GUSTO ————— 25.⁰⁰

A la diablo, zarandeados, al mojo de ajo, grilled, borrachos shrimp. White rice, salad, garlic bread.

FAJITAS MIXED ————— 31.⁰⁰

FAJITAS CHICKEN ————— 22.⁰⁰

FAJITAS PRIME STEAK ————— 28.⁰⁰

ENCHILADAS

4 pieces of red and green sauce twin enchiladas. Rice and salad.

CHICKEN PRIME STEAK

16.⁰⁰ 19.⁰⁰



Pulpo a las Brasas



Fajitas Mixtas



Enchiladas Verdes



Carne Asada



Mar y Tierra



Carnitas Plate



Pollo con Camarones



Camarones al Gusto





PASTA MIRAMAR



ARROZ MARINERO



COSTILLAS CON CAMARÓN

STREET FOOD

LOS GRANDES BURGER ————— 22.99

Brioche bread, prime beef, guacamole, chipotle aioli, fried cheddar cheese.

TORTA ————— 16.50

Protein of your choice, lettuce, tomato, onions, mayonnaise, guacamole, mozzarella cheese, french fries.

CHIMICHANGA ————— 17.00

Fried burrito, protein of your choice, cheese sauce, rice, salad.

SOPES ————— 18.00

Two sopos, protein of your choice, lettuce, pico de gallo, sour cream, queso fresco, rice.

QUESADILLA ————— 16.00

Protein, prime beef, chorizo, ground beef, pastor, chicken or carnitas.
Add Shrimp + \$3.00

QUESADILLA FAJITA ————— 19.00

Chicken, steak, shrimp; Salad, rice.

STREET TACOS ————— 15.00

Asada, chorizo, ground beef, pastor, grilled chicken. Option of lengua and carnitas.
Choice of order of 1pc for \$4.50

TACO PLATE ————— 17.00

Asada, chorizo, ground beef, pastor, grilled chicken or carnitas. With a side of rice and beans

QUESABIRRIAS ————— 20.00

Three hard shell tacos, birria broth.

~~\$10.99~~ VEGETARIAN

**BURRITOS
FLAUTAS**

**ENCHILADAS
CHIMICHANGAS**

Vegetables with melted cheese and your choice of red or green sauce.



Quesadilla Fajita



Quesadilla de Asada



Los Grandes Burger



Torta

BAJA STYLE TACOS

15.99

(3) Shrimp or fish. Cabbage, pico de gallo, chipotle aioli. Baja style!



TRIO CEVICHERO TACOS

20.00

(3) Crispy fried tacos with a touch of mayo, filled with fresh fish, shrimp, and octopus ceviche.



TACO SUPREMO

12.00

Crispy cheese-crust tortilla topped with guacamole and a bacon-wrapped octopus tentacle with jalapeño.



TACOS DORADOS

17.00

Three crispy tacos filled with refried beans, topped with fresh lettuce, pico de gallo, and your choice of protein: asada, al pastor, lengua, birria, grilled chicken, ground beef, chorizo, or shredded chicken.



TENTACION MARINA TACO

8.00

Grilled steak taco with charred octopus, fresh lettuce, pico de gallo, and a creamy chipotle aioli.





QUESABIRRIAS



STREET TACOS

SOPES



SUSHI RULIHI



THE KING \$20.99

INS: Imitation crab, cream cheese, avocado.
TOP: Baked. Scallops, salmon, tamago, sriracha, anguila.



MEXICAN \$19.99

INS: Tampico, avocado, shrimp.
TOP: Cream cheese, eel sauce, chipotle aioli, sriracha, avocado.



CALIFORNIA \$18.99

INS: Cream cheese, avocado, tamago.
TOP: Eel, sesame seeds.



GUAMUCHILITO \$19.99

INS: Imitation crab, cream cheese, avocado, shrimp.
TOP: Tampico, avocado, eel sauce.



THREE CHEESE \$18.99

INS: Cream cheese, avocado, shrimp, beef, cheese.
TOP: Melted cheese.



GÜERILLO \$19.99

INS: Cream cheese, avocado, imitation crab, shrimp.
TOP: Tampico, avocado, tempura shrimp, anguila, sriracha.



NORTEÑO \$20.99

INS: Cream cheese, avocado, beef, breaded chicken, shrimp.
TOP: Cheese, chipotle aioli, breaded shrimp, jalapeño, sriracha.



GOLDEN TIGER \$20.99

INS: Cream cheese, avocado, tamago, tempura shrimp.
TOP: Fried, spicy tamago, eel sauce, chipotle aioli.



FLAMMIN HOT \$22.00

INS: Tempura shrimp, avocado, cream cheese, crab meat.
TOP: Ground hot cheetos, spicy tamago, eel sauce.

VIP BOWL

Rice, protein of your choice, cream cheese, tamago, avocado, chipotle aioli, eel sauce, sesame seeds.

CHICKEN
BEEF
SHRIMP
MIXED

\$17.00
\$18.00
\$19.00
\$20.00



POSTRES

FLAN _____ 10.00

SOPAIPILLA _____ 10.00

PLÁTANOS FRITOS _____ 12.00

CHURROS _____ 16.00

CHOCOLATE CHIP CAKE _____ 17.00



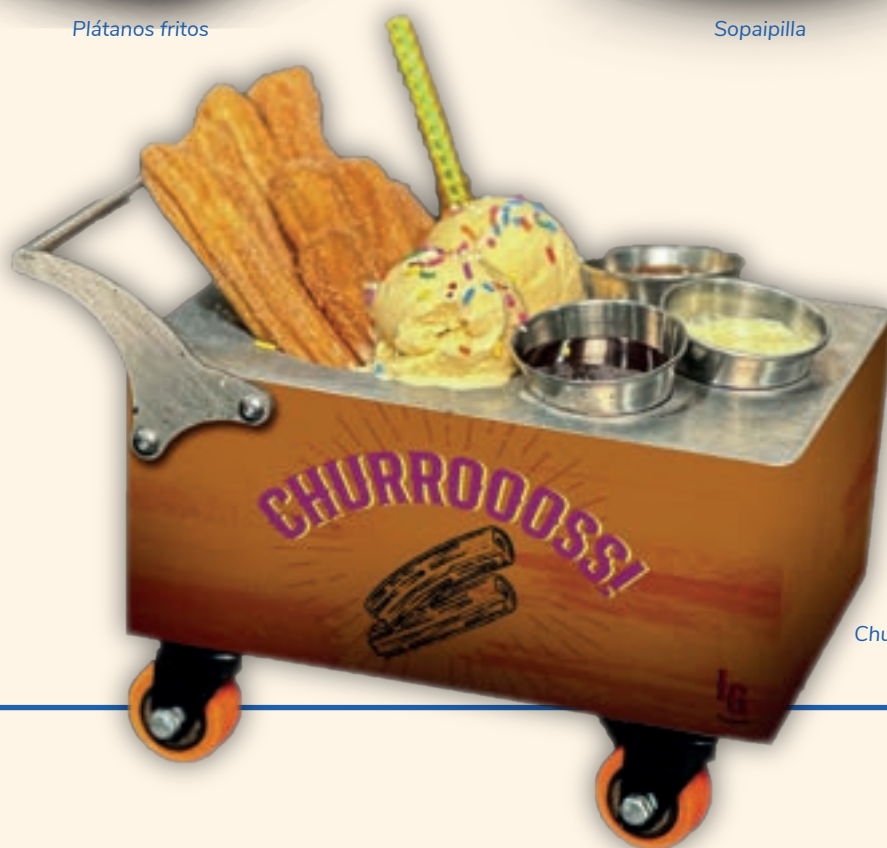
Flan



Plátanos fritos



Sopaipilla



Churros

BIRTHDAY DESSERT

17.00

We make special, any dessert of your choice!

CELEBRATE YOUR BIRTHDAY WITH US

¡FELICIDADES!



EXPERIENCIAS A TU MESA

STEAK SUSHI ————— 24.⁹⁹

INS: Cebollitas, tempura, aguacate, mozzarella, tocino.

OUT: Res Prime, salsa de anguila, chipotle.

PULPO SHOTS ————— 70.⁰⁰

6 shots, mango or tequila well.

AVION SHOTS CHICO ————— 80.⁰⁰

8 shots de mango o tequila well.

AVION SHOTS GRANDE ————— 100.⁰⁰

10 shots de mango o tequila well.



Avión Shots Chico



Pulpo Shots



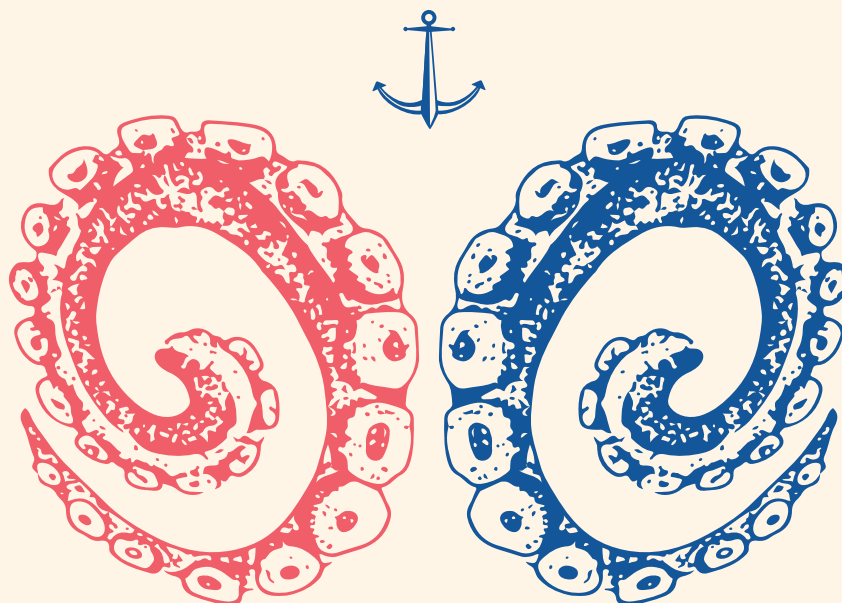
Avión Shots Grande



AVION SHOTS



STEAK SUSHI



VEN A VIVIR
EXPERIENCIAS
A LO
GRANDE

www.losgrandesrestaurants.com

© losgrandesmn