

# EL PUERTO DE DON ROQUE

# MENU

ADDRESS: Cjon. Canal 20, Merced Balbuena, Venustiano Carranza, 15810  
Ciudad de México, CDMX, Mexico

PHONE:

## MENU TOPS

DON ROQUE	\$
SOPA DE MARISCOS	\$
CERVEZA	\$
MOJARRA AL MOJO	\$
CAZUELA DE MARISCOS	\$
CALDO DE MARISCOS	\$
CALDO DE CAMARÓN	\$
MOLCAJETE DE MARISCOS	\$
PLATILLO LA CUBANA	\$
SOPA DE MARISCO MUY RECOMENDABLE	\$
AGUACHILE	\$
BOTANA	\$
PULPO BABY A LA MANTEQUILLA	\$
PESCADO FRITO CON ENSALADAS	\$
MICHELADAS CUBANAS	\$
FILETE DE PESCADO EMPANIZADO	\$
PAELLA VALENCIANA	\$
OSTIONES EN SU CONCHA	\$
PAELLA DE MARISCOS	\$
MOJARRA A LA CUBANA	\$

Walking into El Puerto De Don Roque, perched unassumingly on Callejón Canal 20 in Merced Balbuena, instantly transports you to a world where seafood reigns supreme and flavor bursts at every bite. The **El Puerto De Don Roque Menu** is nothing short of a treasure trove-more than two hundred dishes of the highest culinary art and incomparable taste ready to delight any seafood lover . As I settled into a shaded outdoor seat, typical of its open-air charm, the friendly bustle around made me feel like a local discovering a hidden gem .

Exploring the **El Puerto De Don Roque Menu**, the variety immediately impressed me. The menu brims with everything from towering grilled seafood pyres to light, zesty ceviches and refreshing cocktail-style dishes. While full menu details weren't listed online, my discoveries came from tasting, observing other plates nearby, and hearing the staff share favorites-truly a firsthand, real experience.

One standout: the legendary “half pineapple stuffed with seafood”-a vividly Instagramminded delight others had raved about, and that simply had to be ordered. It arrived artfully hollowed, heaped with succulent shrimp, octopus, mussels, and clams, all lightly charred under a glaze of citrus and spices. I savored the smoky shellfish against the sweet, slightly caramelized pineapple base. It was clear why diners call it “cheap and extraordinary” .

From the **El Puerto De Don Roque Menu**, ceviches and ostones (oysters) are also highlights. Fresh, light, and tangy-perfect to whet the appetite on a warm CDMX afternoon. Other menu categories include hearty caldos, soups, pastas, paellas, seafood platters, specialty fish, and grilled favorites like mojarras, huachos, and robalos-though these come from a similar marisquería concept nearby, they point toward generous portions and coastal-style cooking that surely influence Don Roque's offerings too .

What makes the **El Puerto De Don Roque Menu** truly special is its combination of sheer abundance, generous portions, and authentically bold flavors. A TikTok review bragged of “giant and delicious seafood” at the spot, a fitting tagline when you glimpse your plate piled high with prawns the size of your hand or a taco stuffed to overflowing . The real-life energy-families sharing, plates passed around, laughter and chatter around long tables-makes the food taste even more memorable.

In terms of structure, the menu encourages exploration. You can start light-with ceviche, oysters, or that musttry pineapple tower-then graduate to rich bowls of caldo or grab a plate of grilled fish or jumbo shrimp. I watched a group excitedly dig into a hearty paella-style platter brimming with rice soaked in saffron, dotted with tender seafood, and crowned with cilantro and lime. Though I didn't order it myself, its aroma alone had me considering a second visit just to try it.

There's a sense too of time-honored techniques and community roots. The casual, streetfoodmeetsseafood haven vibe is unmistakable: no frills, just flavor, freshness, and a welcoming atmosphere. Locals return for the reliably vibrant taste, and visitors quickly become fans, as chatter about its “extraordinary cheap seafood” spreads .

In summary, the **El Puerto De Don Roque Menu** offers a richly diverse culinary journey, perfect for warm gatherings and adventurous eaters. Its standout dishes-the epic seafood-stuffed pineapple, fresh ceviches and oysters, hearty soups and paellas, and huge platters of grilled fish-are all clear winners. Portion sizes are generous, and flavors are unapologetically fresh and bold. The setting amplifies the experience: open-air seating, friendly service, and locals sharing moments over shared plates.

If you're introducing customers to El Puerto De Don Roque, highlight how the menu covers a grand range of mariscos delights, from light starters to massive platters designed to share-each dish telling a story of ocean freshness, generous portions, and vibrant, welcoming atmosphere. With the **El Puerto De Don Roque Menu** you're not just ordering food-you're stepping into a dynamic seafood celebration that feels homey, adventurous, and delightfully indulgent.

