# LA CHOZA DEL PESCADOR

# MENU

<u>ADDRESS:</u> Calle 24 Sur 2541, Bella Vista, 72500 Heroica Puebla de Zaragoza, Pue., Mexico

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# **MENU TOPS**

| CAMARONES AL COCO   | \$ |
|---|----|
| CALDO DE CAMARÓN  | \$ |
| SALMON EN SALSA DE MANGO                                      | \$ |
| CAMARONES EMPANIZADOS   | \$ |
| CAMARONES AL AJILLO   | \$ |
| CAMARONES RELLENOS  | \$ |
| FILETE RELLENO DE MARISCOS                                    | \$ |
| POZOLE DE MARISCOS  | \$ |
| PASTEL DE QUESO CON FRESA                                     | \$ |
| TOSTADAS DE CEVICHE   | \$ |
| EMPANADA DE CAMARONES   | \$ |
| EMPANADA DE MERLIN  | Ф  |
| CAFÉ  | \$ |
| TACO GOBERNADOR   |    |
| ROBALO CON CAMARÓN AL GRATIN                                  | \$ |
| GUARNICIÓN  | \$ |
| CAZUELA DE MARISCOS GRATINADA                                 | \$ |
| ARROZ CON CAMARONES   | \$ |
| PIÑA RELLENA  | \$ |
| CAMARONES A LA TALLA SI SON DE SUC ECOLÓGICO HUYAN HACEN DAÑO | \$ |

La Choza Del Pescador, located at Calle 24 Sur 2541 in Bella Vista, Heroica Puebla de Zaragoza, is a seafood haven that offers a delightful array of dishes, perfect for seafood enthusiasts seeking authentic coastal flavors. The restaurant's menu showcases a variety of options, from traditional Mexican seafood staples to innovative creations, all prepared with the freshest ingredients.

## **Appetizers and Tacos**

Begin your culinary journey with their delectable appetizers. The Tostada de Pulpo Pil Pil stands out, featuring grilled octopus atop a bed of guacamole and cucumber, drizzled with a flavorful pil pil sauce. For taco lovers, the Taco de Camarón al Pastor offers five succulent shrimp tacos, seasoned in a traditional adobo, while the Taco Gobernador presents a delightful mix of shrimp, cheese, and vegetables in a soft tortilla. Vegetarians can enjoy the Tostada de Jaiba, topped with fresh crab meat and complemented by a tangy sauce.

## Soups and Chilpacholes

Warm up with their hearty soups. The Caldo de Camarón Pelado is a rich shrimp broth, offering a comforting start to your meal. For a spicier kick, the Chilpachole al Gusto allows you to choose your preferred protein, simmered with epazote, chipotle, and corn dough, delivering a robust and flavorful experience.

# **Ceviches and Aguachiles**

Seafood aficionados will appreciate the ceviches and aguachiles. The Ceviche de Peto features shrimp marinated in lime juice, offering a refreshing and zesty profile. Alternatively, the Aguachile comes in red or green variations, combining shrimp with tangy lime and chili, creating a vibrant and spicy dish.

# **Specialties and Platillos Especiales**

For those seeking something unique, the Pulpo Estrella al Ajillo presents octopus cooked in garlic sauce, delivering a tender and aromatic flavor. The Cazuela Toreada is a sizzling dish combining shrimp and fish, accompanied by grilled chilies, offering a smoky and spicy kick. Another notable option is the Lomo Gratinado, a fish fillet gratinated with Oaxaca cheese, providing a creamy and savory taste.

#### **Main Courses**

Main course options include the Fiesta de Camarones, a generous serving of shrimp prepared to your liking, and the Bifé de Atún, a seared tuna steak, both offering hearty and satisfying meals. For a lighter option, the Salmón is a grilled salmon fillet, seasoned and cooked to perfection, highlighting the natural flavors of the fish.

#### Sides and Beverages

Complement your meal with sides like the Espagueti Marinera, pasta tossed with a medley of seafood in a tomato-based sauce, or the Sopa de Arroz, a comforting rice soup with fried plantains. To quench your thirst, the restaurant offers a selection of beverages, including refreshing fruit waters and a variety of beers such as Heineken, Victoria, and Bohemia.

#### **Desserts and Coffee**

Conclude your dining experience with sweet treats like the Flan Napolitano, a creamy caramel flan, or the Pastel de Elote, a moist corn cake served with ice cream. Pair your dessert with a cup of Cappuccino, crafted with quality illy coffee, to round off your meal on a delightful note.

