

MARISQUERÍA CHE PUERCO "SUCURSAL TOLLOCAN"

MENU

ADDRESS: Av Baja Velocidad 54-56, Pilares, 52179 San Jerónimo Chicahualco,
Méx., Mexico

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MENU TOPS

LECHÓN CON TEQUILA	\$
AGUACHILE VERDE	\$
TACOS DE CAMARÓN	\$
AGUACHILE AGUAMALA	\$
COSTRA DE MARLIN	\$
TACO DE PULPO	\$
COSTRA DE CAMARÓN	\$
TACO CHICHARRONUDO	\$
PULPO EL QUÉ LO LEA	\$
TACO DE PANCETA	\$
CEVICHE DE CAMARÓN	\$
MEZCLA	\$
AGUA DE COCOHORCHATA	\$
CAMARONES AL COCO	\$
MICHELADA Y LA PIÑATA DE TENANGO	\$
PLÁTANOS FRITOS CON HELADO	\$
EMPANADA	\$
CAMARONES CHINGONES	\$
TOSTADA DE PULPO	\$
TAQUITO DE PUERCO	\$

At the heart of the address **Av Baja Velocidad 54-56, Pilares, 52179 San Jerónimo Chicahualco, Méx., Mexico**, lies the vibrant and flavorful eatery **Marisquería Che Puerco Sucursal Tollocan**-and its menu reflects that bold identity from the moment you sit down. Walking into the space, you immediately sense the playful concept: a fusion of the sea and the land, of seafood and pork, expressed in family-style Mexican informality. The menu of Marisquería Che Puerco Sucursal Tollocan is built around this quirky, tasty idea-“mariscos meets cerdo”-and it delivers with creative dishes, strong flavors, and fun drink options.

One of the first impressions when browsing the menu is the variety and the inviting descriptions. You'll find standout dishes such as **Lechón Con Tequila**, which fuses succulent pork roasted and infused with tequila, offering smoky, sweet, and savory notes all in one. Then there's the **Aguachile Verde**, a paradigm of freshness: shrimp drenched in vibrant green chile-lime marinade, crisp and addictive. The seafood side is strong with items like **Tacos de Camarón**, which arrive with plump shrimp, tortillas, bright salsas and just enough chile to keep you engaged. On the more adventurous end, a dish like **Aguachile Aguamala** appears-an extra-spicy version for the bold eaters-and the house-special **Costra de Marlin** (marlin crusted and grilled) shows how the menu ventures beyond the familiar. The pork-seafood interplay continues with dishes such as **Taco de Pulpo**, featuring tender octopus, and **Costra de Camarón**, a crunchy shrimp-crust item that combines texture and flavor.

A real highlight portion of the menu is the assortment of “antojitos del mar y del cerdo.” Think of something like **Taco Chicharronado**, a dramatic taco stuffed with crisp chicharrón (fried pork rinds) and layered with seafood salsa or topping-this sort of playful juxtaposition captures the spirit of the restaurant. And for the octopus lovers, the dish “Pulpo El Qué Lo Lea” shows up on the specials board-playfully named, deliciously delivered. There are also the classics done with flair: **Taco de Panceta** (pork belly taco), a rich, savory option; **Ceviche de Camarón**, fresh and tangy; and **Mezcla**, a mixed-plate item likely combining seafood and pork for those who want a little of everything.

Drinks and desserts receive attention too, completing the full experience of the menu. On the beverage side, you might opt for an **Agua de Cocohorchata**, a refreshingly unique house take on horchata with coconut, balancing sweetness and tropical flavor. The cocktail list includes a lively **Michelada y la Piñata de Tenango**, an upgraded beer-cocktail presentation with style, and for dessert the playful **Plátanos Fritos Con Helado** brings warm fried plantains topped with ice cream-a perfect sweet finish after the bold savory courses. And for those wanting something extra memorable, the dish named **Camarones Chingones** is both a statement and a delicious offering, confidently promising the “big shrimp” experience.

In terms of layout, the menu is friendly and accessible: starters (ceviches, aguachiles), tacos & antojitos, mains (including the roast or costra items), drinks, and desserts. The concept of seafood + pork threads through every section so you feel the thematic coherence as you go from dish to dish. As a reviewer, I appreciated how the menu doesn't just replicate what you find everywhere else-it introduces combinations you might not have experienced, while still being approachable. The subtle fusion means you can go classic (ceviche or taco de camarón) or adventurous (costra de marlin or taco chicharronado) depending on your mood.

From my visit, a few details stood out that make the menu experience at Marisquería Che Puerco Sucursal Tollocan especially pleasant. First, the portions are generous, which is ideal for sharing among friends or family-a natural fit given the communal vibe of the restaurant. Second, the freshness of the seafood is evident: the aguachile green was bright, crisp, with clean shrimp; the ceviche de camarón hit the citrus-salt balance perfectly. On the pork side, the lechón con tequila had a subtle tequila aroma, crispy skin and tender meat-evidence of good technique. Third, the menu includes fun promotions and special combinations (for example 2 tacos for a set price) which invite exploration without breaking the bank.

In terms of what makes this menu unique compared to a typical marisquería or taquería: it's the **fusion** angle. Many establishments specialize in seafood or pork independently, but here the pairing is celebrated

explicitly. That means you'll find dishes that deliberately bring those two worlds together. That crossover gives the menu a playful, modern twist while still rooted in Mexican culinary traditions (tacos, ceviches, tortillas, salsa, etc.). The beverages and desserts likewise reflect that creative spirit, not just the usual soft drink + flan.

To sum up the menu information for anyone thinking of dining at Marisquería Che Puerco Sucursal Toluca: you'll encounter an array of seafood-and-pork dishes, starting with fresh ceviches and aguachiles (like aguachile verde), tacos filled with shrimp, octopus, pork belly, or chicharrón (tacos de camarón, taco de pulpo, taco de panceta, taco chicharronado), grilled or crusted seafood-pork combinations (costra de marlin, costra de camarón), roasted pork (lechón con tequila), mixed plates (mezcla), plus standout side items and drinks such as agua de cocho or micheladas and dessert like plátanos fritos con helado. It's a menu built for those who appreciate fresh seafood but also love rich pork flavors, and want a fun outing with friends, good drinks, and bold food. If you like variety and want some flavor surprises, this menu is well worth exploring.