

# MARISCOS MR. CORA

# MENU

ADDRESS: Av. Abedules 263, Los Pinos, 45120 Zapopan, Jal., Mexico     PHONE: +52 33 3813 0905

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## MENU TOPS

PESCADO ZARANDEADO	\$
PULPO ZARANDEADO	\$
GUACAMOLE	\$
CALDO DE CAMARÓN	\$
CAMARONES AL VAPOR	\$
TOSTADAS DE CAMARÓN COCIDO	\$
CHICHARRÓN DE CALAMAR	\$
CAMARONES AL MOJO DE AJO	\$
CAMARONES EMPANIZADOS	\$
FILETE MR CORA	\$
TOSTADA DE MARLIN	\$
FILETE MIL ISLAS	\$
TOSTADA CEVICHE DE CAMARON	\$
SANGRÍA	\$
PESCADO EMPANIZADO	\$
CAMARONES ZARANDEADOS	\$
EMPANADAS DE CAMARON	\$
POSTRES FLAN NAPOLITANO PLÁTANOS FLAMEADOS CON HELADO	\$
CAMARONES A LA DIABLA Y CORA	\$
PIÑA RELLENA DE MARISCOS	\$

Walking into **Mariscos Mr. Cora** at Av.Abedules263, Los Pinos, Zapopan, is like stumbling upon a hidden gem where the sea's bounty meets bold, authentic flavors. As a seafood lover, I felt instantly at home-and the menu only deepened my affection. The **Mariscos Mr. Cora Menu** is thoughtfully curated, offering a lively journey through ceviches, tostadas, grilled specialties, and hearty platters that invite you to savor every bite.

At first glance, the **Entradas** section is a parade of tempting bites that set the tone from the very beginning. The **Empanadas de Camarón** are crispy, golden pockets filled with savory shrimp-a perfect playful starter. I also couldn't resist the **Ceviche Mr. Cora**, an abundant mix of all their house ceviches, brimming with shrimp, fish, crisp lettuce and vibrant notes of onion and tomato; it's like diving fork-first into freshness and variety. The **Ceviche de Pulpo** delivers tender octopus in bright citrus marinade, while the **Aguachile** packs a punch of heat and tang that's both invigorating and beautifully balanced .

Moving on, the **Tostadas** are bite-sized marvels-not just dainty, but dazzling. A standout is the **Tostada de Aguachile**, elegantly fiery and cooling with cucumber and pickled onion. Equally delightful is the **Tostada de Ceviche de Camarón**, with shrimp cured in lime and spicy accents that sing. The **Tostada de Marlin Ahumado**, smoky and rich, adds a refined twist to the mix .

Then come the **Tacos Gobernador**-golden tortillas layered with shrimp and melted cheese, a comforting, melty hug of flavors. Simple yet irresistible, they hold a revered place on the **Mariscos Mr. Cora Menu** .

For those seeking generously portioned **Especialidades**, the options are impressive. The **1Kg de Pescado Zarandeado** arrives sizzling, grilled over white mangrove wood with just lime and salt-truly "as natural as possible," letting the fish's sweetness shine through . If you prefer something leaner, the **Filete de Pescado** is a 220g corvina filet cooked your way-garlic, butter, or spicy Diablo style-each one exhilarating in its simplicity. I also relished the **Orden de Camarones con Cáscara**, a generous serving of shrimp cooked your way and bursting with flavor .

Scrolling through the Rappi menu fills in even more delightful details of the **Mariscos Mr. Cora Menu**. The **Ceviche Mr Cora** is described there as a "combination of all our ceviches" with shrimp and fish that truly reflects the freshness and vivacity the place embodies. Their \*\*Tostadas-de Pescado, Aguachile, Pulpo, Camarón, Marlin Ahumado-each bring their own dynamic flavor profile, from citrusy and crisp to rich and indulgent. One highlight? The **Pulpo**, wonderfully grilled to smoky perfection; the **Salmon al Gusto**-tender Chilean salmon with garlic, butter, or Diablo spice; and the **Ostiones Rockefeller**, oysters gratinéed with house cheese and spinach-luxurious and luscious .

What truly sets the **Mariscos Mr. Cora Menu** apart is not just the breadth of seafood offerings, but the way each dish feels lovingly crafted. From casual ceviche bites to hearty, wood-grilled fish, every item has a personality. The **Ceviche Mr Cora** steals the show with bright, vibrant layers of shrimp and fish, while the **1 Kg Pescado Zarandeado** defines rustic grandeur. Those tacos and tostadas offer bite-sized flavor bombs that make perfect gallery appetizers if sharing. The grilled **Pulpo**, buttery **Filete de Pescado**, and spicy **Aguachile** each represent a different mood, yet together, they form a symphony of textures and tastes across the menu.

If I had to paint a single picture of the **Mariscos Mr. Cora Menu**, it would evoke images of lime-splashed ceviche dripping over tostadas, succulent shrimp sizzling off the grill, and a whole fish kissed by mangrove smoke, all served with smiles in a warm, unpretentious setting. The balance of classic coastal recipes-ceviches, tacos-but elevated by thoughtful preparations like Zarandeado grilling or Oyster Rockefeller's cheesy gratin makes this menu both comforting and exciting.

Whether you're picking apart empanadas with friends, digging into a whole grilled fish, or lining up tostadas as a colorful starter feast, the **Mariscos Mr. Cora Menu** invites you to taste the spirit of Nayarit-style seafood with a Zapopan twist. Flavorful, vibrant, and consistently satisfying-this is a menu designed to

delight, and I couldn't recommend any highlights more enthusiastically.