

# SEAFOOD



MARISCOS Y CARNES AL ESTILO SINALOA

# EL MORRO

SEAFOOD & OYSTER BAR  
CANCÚN MÉXICO



## **Appetizers**

- GUACAMOLE 95
- CARAMEL SHRIMP 230
- BATTERED SHRIMP BATHED WITH CHIPOTLE DRESSING AND RED WINE REDUCTION
- CARPACCIO 210
- OCTOPUS AND BEEF
- SALMON TARTAR 230
- EXQUISITE SALMON TARTAR ACCOMPANIED WITH AVOCADO, TOMATO & BALSAMIC VINAIGRETTE
- PESCADILLAS 120
- MARLIN, SHRIMP OR...

## **Soups & Salads**

- EL MORRO'S SALAD 160
- CITRUS SALAD 115
- SHRIMP MEATBALLS 160
- CLAM CHOWDER 180

## **Cocktails**

- SHRIMP OR MIXED 210 -230

## **Ceviches & Aquachiles**

- THE PACIFIC 210
- AQUACHILE WITH SHRIMP, LIME AND HABANERO SAUCE
- VEGANICHE 220
- MAZATLECO CEVICHE 200
- THE TRADITIONAL WITH FISH, SHRIMP OR MIXED

## **Tostadas**

- CARAMEL SHRIMP 230
- BATTERED SHRIMP BATHED WITH CHIPOTLE DRESSING, RED WINE AND SESAME REDUCTION, MOUNTED ON A HOMEMADE FRITTER
- FISH 100
- SALMON 130
- MARLIN 110
- CRUSHED MARLIN WITH CHEESE AND AVOCADO CRUST

## **Shrimp**

- SHRIMP ON THE GRILL 315
- SHRIMP SCAMPI 320
- COCONUT SHRIMP 330
- IMPERIAL SHRIMP 350
- STUFFED WITH CHEESE & WRAPPED IN BACON
- POPEYE SHRIMP 350
- SHRIMP TRAY 1500
- BREADED, GRILLED, COCONUT, BROCHETTE AND ROCKEFELLER, STEAMED RICE VEGGIES

## **Straight From The Sea**

- LOBSTER (PER GRAM) 1 PESO
- COOKED TO YOUR TASTE
- OYSTERS (6) 290
- CHOCOLATA CLAM ( 6) 300
- SCALLOPS 640
- PATA DE MULA - BLOODY
- CLAM (1) 70

## **Fish**

- ON THE GRILL 230
- 84 CENTS PER GRAM, CATCH OF THE DAY COOKED TO YOUR LIKING
- SCAMPI 240
- BREADED 240
- THE CHEESY FISH 280
- THE POPEYE 280

## **The Tacos**

- SHRIMP TACO 70
- FISH TACO 80
- THE REGRETFUL 90
- XCATIK ROASTED CHILE STUFFED WITH SHRIMP AND CHEESE
- SURF AND TURF 90
- LOBSTER TACOS 375 SAUTEED WITH CHIPOTLE MAYO, FLOUR TORTILLAS

## **For The Kids**

- CHEESE STICKS 130
- NUGGETS 80
- FETTUCCHINI ALFREDO 130

## **El Morro's Favorites**

- EL PATRON 1450
- A TRAY FOR THE BOSSES COMES WITH MARLIN, SHRIMP BROCHETTE, FISH CHICHARRON, GRILLED OCTOPUS AND STUFFED SHRIMP
- GRILLED SALMON 350
- BATHED IN A DELICIOUS CURRY CREAM WITH SUNFLOWER SEEDS, COMES WITH MASHED POTATO AND VEGETABLES
- SEAFOOD RICE 350
- SEAFOOD RICE PAELLA STYLE
- SARANDEADO FISH
- .84 CENTS PER GRAM
- DELICIOUS FISH BATHED IN A FUSION OF MAYONNAISE, SPICES AND BLACK SAUCES GIVING IT A UNIQUE FLAVOR.

## **Meats**

- RIB EYE 600
- WITH MIXED VEGETABLES AND BAKED POTATO & ALL TRIMMINGS
- BROCHETTES TRIO 325
- SHRIMP, CHICKEN AND BEEF SKEWER WITH RICE AND SAUTEED VEGETABLES
- MEXICAN MORTAR 350
- ARRACHERA, PANELA CHEESE, CACTI, CAMBRAY ONION, JALAPENO CHILE AND SPICY SAUCE WITH TORTILLAS
- ARRACHERA 310
- COMES WITH QUESADILLAS, GUACAMOLE AND PORK BEANS
- HAMBURGER 210
- CHICKEN BURGER 210

**HOTEL ZONE, PLAZA FORUM 2ND FLOOR, BLVD. KUKULCAN KM. 9.5**

**TEL. 883-0319, OPEN DAILY NOON - MIDNIGHT** [www.elmorrocancun.com](http://www.elmorrocancun.com)

MAJOR CREDIT CARDS ACCEPTED

**Dos Gringo's Comments:**

MENU SHOWN IS A SAMPLING

First opened as El Campanario in 1998 by 2 brothers who longed for the Sinaloan flavor of seafood. They introduced to Cancun the beer of Mazatlan - Pacifico. As well as Pescado Zarandeado, Aguachiles, Carnes a las Brasas, pork beans and more. In 2018 they opened El Morro with the promise to continue providing the best quality, freshness and reasonable prices. Live oysters, lobsters and clams are kept in the sea tank and cooked on demand according to your wishes. Special!