

APPETIZER TO SHARE

CARPACCIO OF SALMON \$ 220

Fine slices of salmon, capers, sesame oil, soy sauce, red onion, a touch of cilantro, lemon, salt and pepper

GUACAMOLE \$ 135

PERUVIAN CEVICHE \$ 245

Traditional ceviche prepared with onion lime juice and green chili, accompanied with crackers, tortilla chips and salsa

FRIED CALAMARI \$ 160

Calamari with five herbs served with a dip of jalapeno and a side with spicy pomodoro sauce on the side

MELTED CHEESE \$ 155

Accompanied with our molcajete sauce, boiled bean and corn tortillas

STUFFED BREADED PORTOBELLO MUSHROOM \$ 185

Stuffed with shrimp, goat cheese and fine herbs with mango sauce.

VEGETARIAN

VEGETARIAN SUMMER SALAD \$ 120

Combination of fresh lettuces, oranges slices, caramelized walnuts, melted cream cheese, fresh red fruits and vanilla vinaigrette.

SHRIMP CAESAR SALAD \$ 185

Recipe made caesar dressing with fresh parmesan cheese.

ALCATRACES SALAD \$ 135

Combination of fresh season all lettuces marinated in old mustard vinaigrette and honey.
garden vegetables balsamic, tomatoes
and fried goat cheese balls.

SOUP AND CREAM

SEA FOOD SOUP \$ 280

Shrimp, octopus, fish, calamari and mussels with a touch of cilantro and aocado.

TORTILLA SOUP \$ 89

Traditional soup with Aunt Martha's recipe, with bits of avocado, cheese cream, slices of chili and huajillo and pork rinds.

ALCATRACES CHICKEN BROTH \$ 120

Tender piece of chicken with rice and vegetables.

CREAM OF THE DAY \$ 89

Ask at your waiter.

MEXICAN CORNER

STUFFED CHILI \$ 220

Delicious poblano pepper stuffed with cheese, with an exquisite tomato and oregano sauce served with rice and beans(2pcs.)

OUR TRADITIONAL MOLE POBLANO \$ 210

Tender pieces of perfectly cooked chicken bathed in an artisan mole poblano sauce, served with rice and beans

ENMOLADAS \$ 168

Served with rice and beans(4pieces)

TRADITIONAL ENCHILADAS \$ 168

Red or green sauce, accompanied with white rice and refried beans

LIVER TOPPED WITH ONION \$ 160

(250GRS) Served with refried beans

BEEF MIXED WITH CHILE "SPICY" \$ 160

(200grs) Served with refried beans.

TAMPIQUEÑA \$ 275

(250grs.) Cooked with onion, tomato and chile, served with refried beans

ITALIAN CORNER

LINGUINI PASTA WITH SEA FOOD \$ 310

Great combination of sea food(shrimp, octopus,

mussels, fish and calamari)

with pomodoro sauce and parmesan cheese.

LINGUINI WITH SHRIMP IN ARRABIATA SAUCE \$ 255

Pomodoro sauce with a touch of chile de arbol, sauted garlic shrimp, fresh oregano and parmesan cheese.

SPAGHETTI WITH CLAMS \$ 230

Creamy tomato sauce with clams, oregano, catnip and parmesan cheese.

SEA FOOD LASAGNA \$ 330

Traditional pasta stuffed with sea food tomato sauce and catnip topped with gouda and parmesan cheese.

MEXICO LINDO Y QUERIDO

ALMONDS CHICKEN BREAST(180grs.) \$ 250

Breaded with sliced almonds with pineapple sauce and touch of lequillo served with rice and vegetables.

STUFFED CHICKEN BREAST WITH SPINACH \$ 245

DEEP AND GOAT CHEESE(180grs)

Served with rice and vegetables.

PARMESAN CHICKEN BREAST(BREADED)(180grs.) \$ 270

Breaded au gratin with parmesan cheese topped with pomodoro sauce, accompanied with linguini pasta

CHICKEN FAJITAS \$ 270

(180grs.) Accompanied with guacamole and refried beans



Alcatraces Nayarit



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COASTAL CORNER O FVALLARTA AND NAYARIT

STUFFED PINEAPPLE WITH SEAFOOD \$ 320

Grilled with peppers, onion, pineapple chips/bits,
white sauce and a touch of anise.

COCONUT SHRIMP \$ 340

Battered with rice and vegetables with pineapple sauce with a touch of tequila.

SHRIMP GUANAJUATO MUMMIES \$ 340

Stuffed shrimps with gouda cheese and portobello wrapped in crispy bacon
served with a dip of jalapeno pepper and cilantro with rice a vegetables

SHRIMP TO YOUR TASTE \$ 315

Grilled, Breaded, Diabla sauce(spicy), Veracruz style,

Sauce, all served with rice and vegetables.

ALAMBRE DE MARISCOS \$ 295

Shrimp, octopus, mussels, fish, calamari with onion bell pepper, pineapple,

coleslaw, gratin with gouda cheese accompanied with rice and vegetables

SEA FOOD COMBINATION \$ 310

Shrimp, fish, octopus, fish and ajillo calamari, diabla and garlic

sauce accompanied with rice and vegetables.

SALMON IN WHITE WINE SAUCE(180grs.) \$ 320

Accompanied with potato pure and salad.

SHRIMP FAJITA \$ 320

Accompanied with rice and guacamole

MARIERO FISH FILET \$ 280

Served with potato cambray with huajillo chile an touch

white wine accompanied with guacamole and rice.

FISH FILET TO YOUR TASTE \$ 265

Breaded, Butter, and diabla sauce(spicy) served with rice and vegetables.

RESTAURANT HOURS

Monday from 8:00 to 16:00 Hrs.

Tuesday to Sunday from 8:00 to 23:00 Hrs.

Every day happy hour from
17:00 to 18:30 Hrs in national drinks.

There will be mariachi on
SUNDAY from 11:00 to 12:00 Hrs.

* ON HALF ORDERS THE AMOUNT OF \$ 10 PESOS WILL BE
DISCOUNTED FROM REGULAR PRICE.

*WE TAKE CREDIT CARDS VISA & MC EXCEPT AMERICAN
EXPRESS, WE ISSUE INVOICES OR SALES NOTES.

OURGRILL

MEXICAN MOLCAJETE(150GRS.)

\$ 315

Arrachera with smoked bacon, jalapeno pepper,

bell pepper, onion, oaxaca cheese, with a touch

of mulata sauce, served with guacamole and charro beans

ROASTBEEF(250grs.)

\$ 248

Served with charros beans, cactus salad, cheese quesadilla,

stuffed jalapeno pepper with cheese and grill green onions.

BBQ RIBS TEXAS STYLE(500grs.)

\$ 280

Served with French fries and salad

CECINA(200GRS.)

\$ 255

Served with charros beans cactus salad, cheese

jalapeno pepper with cheese and quesadilla, grill green onions.

GRILLED FLANK STEAK(250grs.)

\$ 315

served with charros beans cactus salad, cheese quesadilla,

stuffed jalapeno pepper with cheese and grill green onions.

MEXICAN PLATE

\$ 380

Flank Steak (200grs) poblano pepper stuffed with cheese

fried chicken taco, cheese quesadilla served with guacamole, rice and beans.

RIB EYE (Angus320grs)

\$ 380

Accompanied with bake potato, green salad and gravy sauce

NEW YORK STEAK (Angus320grs)

\$ 355

Accompanied with baked potato, green salad and gravy sauce

DRINKS

BEER 355ml

CORONA 355ml \$ 45

PACIFICO 355ml \$ 45

VICTORIA 355ml \$ 45

CORONA LIGHT 355ml \$ 45

NEGRA MODELO 355ml \$ 50

MODELO ESPECIAL 355ml \$ 50

MICHELADA SAL Y LIMÓN 18OZ \$ 68

CIELO ROJO MUG \$ 85

NON ALCOHOLIC BEVERANGES

LEMONADE 18OZ \$ 50

ORANGEADE 18OZ \$ 50

SODA 355ml \$ 40

BOTTLE WATER 500ml \$ 36

ICE TEA 18OZ \$ 48

ARNOLD PALMER 18OZ \$ 48

DIGESTIVOS

COFFEE EXPRESS CUP \$ 40

AMERICAN COFFEE CUP \$ 40

DECAFFENATTED COFFEE CUP \$ 32

COFFEEPOT CUP \$ 30

CARAJILLO CUP \$ 88