



ALTAMAR

SEAFOOD



ALTAMAR

SEAFOOD

APPETIZERS

MUMMY SHRIMPS

\$235

Shrimps filled with Oaxaca cheese, wrapped with bacon. Served with chipotle mayo on the side.

TUNA SASHIMI

\$210

Fresh tuna sheets marinated with black sauces & citrics. Served with avocado cubes & serrano chilli slices.

FLOWER SHRIMPS

\$210

Crispy flower cut shrimp with tampico sauce & a slip of teriyaki sauce.

ROCA SHRIMPS

\$210

Tempura shrimp, mixed in a spicy mango/ pineapple sauce; served on a bed of rice.

MANZANILLO CEVICHE

\$210

Guacamole base, with an exquisite marlin ceviche, Manzanillo style. Topped with fried pore & purple onion.

FISH & CHIPS

\$235

Tempura fish slices served with potato wedges & chipotle mayo.

FRIED TACOS

	ORD	PC
FRIED TACOS TOPPED WITH MANZANILLO CEVICHE	\$230	\$80
FRIED TACOS TOPPED WITH GREEN OR RED AGUACHILE	\$260	\$90
FRIED TACOS WITH RIB - EYE AGUACHILE	\$275	\$95

SEAFOOD COCKTAIL

ALTAMAR COCKTAIL

\$265

Seafood at choice, clamato, lime & black sauces, cucumber, onion, avocado & coriander.

SHRIMP COCKTAIL

\$265

Shrimp, cucumber, onion, avocado, coriander, mix of tomato juice, black sauces a splash of lime juice.

GUACAMOLES

Crushed avocado, onion, lime & coriander; topped with fried pore.

TUNA	\$250
RIB - EYE	\$270
OCTOPUS	\$270
SHRIMP POPCORN	\$270

SALADS

GREEK SALAD

\$180

Lettuce, cucumber, red onion, cherry tomato, green pepper & goat cheese.

APPLE SALAD

\$180

Lettuce, baby spinach, apple, walnut, dried cranberries & a splash of vinaigrette.

UPGRADES:

CHICKEN	\$50
SHRIMP	\$80
FLANK STEAK	\$80
RIB - EYE	\$90

BURRITOS

Served with potato wedges.

SHRIMP

Stuffed with mayo/chilli shrimps, peppers, onion, cheese crust and guacamole. \$230

FLANK STEAK

Stuffed with flank steak, caramelized onion, cheese crust & guacamole. \$230

RIB - EYE

Rib - Eye, caramelized onion, cheese crust & guacamole. \$260

PASTAS

PENNE, SHRIMP & OCTOPUS

Pomodoro sauce, chips of crispy bacon, parmesan cheese & basil. \$250

PENNE, CHICKEN

Herb chicken with bechamel sauce, parmesan cheese & basil. \$230

CHICKEN FETUCCINI W/ MUSHROOM CREAM

Fettuccini sauteed with butter, mushroom & portobello cream, grilled chicken & parmesan. \$250

BOLOGNESE

Bolognese fettucine. Sprinkled with parsley & parmesan cheese. \$230

VEGGIE

PASTA

Fettuccini with mix of carrots, mushrooms, peppers & onion. \$230

POMODORO PORTOBELLO

Portobello on the grill filled with cheddar cheese & pomodoro sauce, basil on top. \$210

PORTOBELLO BURGUER

Cheese crust, grilled portobello, caramelized onion, tomato, spinach & chipotle alioli. \$230

PEPITOS

Served with potato wedges.

SHRIMP

Shrimp stewed with peppers, onion, cheese, lettuce, tomato & avocado. \$230

FLANK STEAK

Marinated flank steak strips, guacamole bed, caramelized onion, cheese, lettuce, tomato & avocado. \$230

PARMESAN CHICKEN

Grilled chicken, pomodoro sauce & parmesan cheese; with lettuce, tomato & avocado. \$210

RIB - EYE

Grilled Rib - Eye, guacamole bed, cheese, caramelized onion, lettuce, tomato & avocado. \$260

BURGUERS

Served with potato wedges.

SIRLOIN

Ground beef, melted cheese, caramelized onion, tomato & lettuce. \$260

SHRIMP & OCTOPUS

Shrimp & octopus on the grill, cooked with our zarandeado mix & melted cheese; onion, tomato & lettuce. \$280

COLIFLOWER CEVICHE

Cauliflower, cucumber, purple onion, avocado & mango macerated with our black & tomato sauces. \$260

PORTOBELLO TACOS

Pastor portobello, coriander & onion. Served with guacamole & smoked pineapple. \$260

TACOS

	3 PCS	1 PC
SMOKED MARLIN Marlin cooked with a mix of onion, tomato & coriander.	\$200	\$70
FRIED MAHI MAHI Fried mahi-mahi stripes, purple onion & grated carrot.	\$200	\$70
OCTOPUS Octopus grilled with a mayo/chilli sauce, purple onion & grated carrot.	\$215	\$75
FRIED SHRIMP Breaded shrimp, purple onion & grated carrot.	\$215	\$75
GOVERNOR SHRIMP Camarón cocinado con una mezcla de Shrimp cooked with a mix of onions, tomato & peppers. With flour tortilla.	\$215	\$75
FLANK STEAK TACO Flank steak, caramelized onion & guacamole.	\$215	\$75
RIB - EYE Rib - Eye, caramelized onion & guacamole.	\$270	\$95
CHICKEN Chicken breast & pico.	\$200	\$70
MEDITERRANEAN Mix of shrimps, octopus & flank steak; cooked with onion & a splash of adobo.	\$215	\$75

AGUACHILES

	ORD	TOAST
ALTAMAR Shrimp & scallops marinated with citrics & our green sauce; vegetable mix & avocado sheets. Topped with fried pore, grated carrot & cucumber slices.	\$285	\$120
RED/GREEN SHRIMP AGUACHILE Shrimp marinated in citrics & our red or green sauce, vegetable mix & avocado sheets. Topped with fried pore, grated carrot & cucumber slices.	\$285	\$120

CEVICHE TOWERS

	ORD	TOAST
ALTAMAR Scallops, octopus, cooked & marinated shrimp, vegetable mix & avocado sheets; all marinated with our delicious clam broth. Topped with purple onion, carrot & fried pore.	\$300	\$120
MACAW Cooked & marinated shrimp, tuna, octopus, cucumber, mango, jicama, carrot, kiwi & pico. Topped with avocado, fried pore & chipotle alioli.	\$300	\$120
SHRIMP % OCTOPUS Cooked shrimp & seasoned octopus, vegetable mix & avocado sheets. Topped with purple onion & fried pore.	\$265	\$100
MANGO TUNA Marinated tuna served on a bed of mango cubes, peanuts, vegetable mix & avocado sheets. Topped with purple onion & fried pore.	\$265	\$100
AJILLO Shrimps, octopus, mushrooms, guajillo chilli & caramelized onion. Served on a bed of rice, topped with fried pore.	\$280	\$110
TUNA POKE Sealed tuna marinated with lime. Served on a bed of rice & avocado cubes, topped with fried pore.	\$265	\$100
RED/GREEN TUNA AGUACHILE Tuna marinated in citrics & our red or green sauce, vegetable mix & avocado sheets. Topped with fried pore, grated carrot & cucumber slices.	\$260	\$100
RIB - EYE Rib - Eye on the grill, marinated with citrics, black sauces & serrano chilli. Vegetable mix & avocado.	\$340	\$160

SPECIALTIES

SURF & TURF FAJITAS **\$340**

Mix of flank steak, shrimps, peppers & onion.
Served with mashed potatoes & guacamole.

FRIED FISH **P/GR**

Catch of the day seved with rice & salad.

SHRIMPS **\$340**

Zarandados, breaded, garlic, al ajillo, a la diablo, on the grill.

OCTOPUS **\$380**

Marinated with our chilli/mayo sauce, served with potato wedges.

BUTTERED SALMON **\$395**

Salmon with butter & herbs on a bed of sauteed vegetables.

RIB - EYE **\$380**

Rib -Eye served with marinated chambray potatoes & caprese salad.

SEAFOOD CHEESECRUST **\$210**

Cheesecrust filled with zarandeado shrimp & octopus, caramelized onion & seasonal mushrooms. Served with guacamole, chambray onions & toreado chili.

MEAT CHEESECRUST

Cheesecrust filled with meat at your choice.
Served with guacamole, chambray onions & toreado chili.

FLANK STEAK **\$190**

RIB - EYE **\$250**

DESSERTS

CHEESECAKE **\$160**

Chocolate & banana w/caramel sauce.

BROWNIE & ICE CREAM **\$140**

FERRERO AFFOGATO **\$140**

STRUDEL **\$140**

Filled with apple, cinnamon & peach.
Served with ice cream.

DRINKS

	S	L
LEMONADE OR ORANGE Natural or soda water.	\$45	\$80
TOPOCHICO	\$45	\$90
SODAS Coca, coca light, squirt, fanta, sprite, mundet.	\$45	
FÉLIX (NATURAL FRUIT SODA) Passiofruit, raspberry, tangerine, guava & apple.	\$55	
MILKSHAKE Vanilla, strawberry & chocolate.	\$45	\$80
BOOST	\$85	

MOCKTAILS S \$65 L \$110

VIRGIN COLADA Pineapple, coconut cream, cinnamon top.
SMOOTHIE Mango, strawberry, mix of red berries, lime, passionfruit, kiwi & orange.
RED BERRIES Raspberry, blackberry & strawberry.
GRAPEFRUIT/MINT Grapefruit, mint & agave syrup.
STRAWBERRY/KIWI Strawberry & kiwi.
HIBISCUS/MINT Hibiscus, mint & syrup.
CUCUMBER/LIME Cucumber, lime, soda top.
MANGO/PASSIONFRUIT & RED BERRIES Half passionfruit & half red berries.
ICED TEA Flavour at choice.

MIXOLOGY \$180

VIDA LOCA Young mezcal, orange, passionfruit, lime & jalapeño syrup.
ANEMONE Young mezcal, hibiscus & mint.
JELLYFISH Gin, sake, Chambord, lime y rosemary.
GREEN TIDE Young mezcal, sake, Xtabentún, lime, pineapple & basil.
SUNRISE Gin, St Germain, mint, pineapple & lime.
SUNSET Tanqueray flor de Sevilla, grapefruit, fig, vanilla & raspberry syrup
CORAL Young mezcal, St Germain, raspberry, cranberry & agave syrup.
SNOWY Bailey's, Kahlúa, vodka, Frangelico, amaretto & ice cream. Topped with whipped cream.
BABY MALO Tamarind tequila, lime & pineapple.
MORA MORA Reposado mezcal, Chambord, blackberry, lime & agave syrup.
BLUE MANZA Vodka, blue curaçao, lime & syrup. Topped with Jaggermeister.
CAMPARI SPRITZ Campari, sparkling wine & soda.
HUGO SPRITZ St Germain, sparkling wine, soda & mint leaves.

NOTE: STIR BEFORE DRINKING

THE CLASSICS

NEGRONI \$180
Gin, Campari y sweet vermouth.

WHITE RUSSIAN \$160
Vodka, Kahlúa & milk.

MARGARITA \$180
Tequila, triple sec, lime & syrup.

MOJITO \$160
Lime, mint, sugar, ron & soda.

GIN & TONIC \$160
Gin, tonic, botanics at choice.

APEROL SPRITZ \$160
Aperol, sparkling wine & soda.

CARAJILLO \$180
Licor 43 & espresso.

CLERICOT \$160
Seasonal fruits, lime & orange juice, red wine & top of walnuts.

SANGRÍA \$160
Lemonade, soda & red wine.

ALFONSO XIII \$180
Bailey's, Kahlúa & milk.

PINK CLERICOT \$160
Triple sec, rosé wine, soda, grapefruit & kiwi.

CADILLAC MARGARITA \$190
Tequila, Grand Marnier & lime.

MIMOSA \$150
Sparkling wine & orange juice.

PALOMA \$160
Tequila, lime, grappefruit, salt & splash of grappefruit soda.

FRENCH '75 \$170
Gin, lemonade & top of sparkling wine.

CLOVER CLUB \$180
Gin, raspberry, lime, aquafaba.

COSMOPOLITAN \$170
Vodka, triple sec, cranberry juice, lime twist.

COFFEE & TEA

BLACK \$50

ESPRESSO \$40

DOUBLE ESPRESSO \$60

LATTE/CAPUCCINO \$70

TEA \$40

AFOGATTO \$85

AFOGATTO FERRERO \$90

BEERS

CORONA, VICTORIA, XX LAGER, \$55
XX ÁMBAR

BOHEMIA CLARA, BOHEMIA \$60
OSCURA, NEGRA MODELO, MODELO
ESPECIAL, ULTRA, STELLA ARTOIS

CRAFT BEER

COLIMITA (LAGER) \$80
PIEDRA LISA (SESSION IPA)
PÁRAMO (PALE ALE)
TICÚS (PORTER)
CAYACO (TROPICAL LAGER)
RÍO DE LUMBRE (WEST COAST IPA)

1 LITER

CORONA, VICTORIA \$140
MILLER \$150

MICHELADAS

TRADITIONAL \$120
TAMARIND \$130
AGUACHILE \$150



SPIRITS

TEQUILA

	SHOT	BOTTLE
TRADICIONAL REPOSADO	\$120	\$1,000
7 LEGUAS	\$170	\$1,400
MAESTRO DOBEL	\$180	\$2,000
DON JULIO 70	\$190	\$2,300
1800 AÑEJO	\$180	\$1,600
GRAN MALO	\$160	\$1,000

MEZCAL

	SHOT	BOTTLE
AMARÁS ESPADÍN JÓVEN	\$150	\$1,300
400 CONEJOS	\$160	\$1,500
OJO DE TIGRE REPOSADO	\$160	\$1,500
COYOTE EMPLUMADO	\$100	\$1,100

VODKA

	SHOT	BOTTLE
SMIRNOFF	\$150	\$1,300
GREY GOOSE	\$190	\$2,000
ABSOLUT	\$150	\$1,300
ABSOLUT RASPBERRY	\$160	\$1,400

RON

	SHOT	BOTTLE
BACARDI WHITE	\$130	\$1,300
ZACAPA 12	\$170	\$1,600
ZACAPA 23	\$190	\$2,300
HAVANA 7	\$150	\$1,400

GINEBRA

	SHOT	BOTTLE
HENDRICK'S	\$200	\$2,200
TANQUERAY FLOR DE SEVILLA	\$160	\$1,700
BOMBAY	\$150	\$1,400
SEXTO ABISMO	\$120	\$1,300

WHISKY

	SHOT	BOTTLE
BLACK LABEL	\$180	\$2,000
BUCHANANS 12	\$180	\$2,000
MACALLAN 12	\$220	\$3,000
WOODFORD RESERVE	\$220	\$3,000

COGNAC

	SHOT	BOTTLE
MARTELL VSOP	\$220	\$3,000

BRANDY

	SHOT	BOTTLE
TORRES X	\$150	\$1,300

WINE

WHITE

	GLASS	BOTTLE
CASA MADERO CHARDONNAY	\$175	\$1,400
LAS MORAS SAUVIGNON BLANC	\$120	\$650
SANTO TOMAS CHARDONNAY	\$170	\$850
SANTO TOMAS SAUVIGNON BLANC	\$175	\$900

RED

SANTO TOMAS CABERNET	\$170	\$850
CASA MADERO CABERNET	\$175	\$900
SANTO TOMAS MERLOT	\$160	\$800
CASA MADERO MALBEC	\$185	\$950
LAS MORAS MALBEC	\$120	\$400
LAS MORAS MERLOT	\$120	\$400

PINK

RESERVADO WHITE ZINFADEL	\$110	\$350
FRUITY SEMISPARKLING	\$110	\$350

LIQUORS

LICOR 43	\$130
FRANGELICO	\$130
AMARETTO DISARONNO	\$150
APEROL	\$120
CAMPARI	\$120
ST GERMAIN	\$150
BAILEYS	\$120
KAHLÚA	\$100
GRAND MARNIER	\$150
SAMBUCA WHITE/NERO	\$120
CHAMBORD	\$130
JAGERMEISTER	\$120
ANCHO REYES	\$120
SAKE HATTORI	\$120

Av. de los Riscos 25, Manzanillo, Colima
RSV: 314-165-3638
@altamarmzo

