

Los Sinaloenses Menu

ADDRESS : C. BAJÍO 253, ROMA SUR, CUAUHTÉMOC, 06760 CIUDAD DE MÉXICO, CDMX, MEXICO

PHONE :

OPENING TIMES : 12:30 PM - 08:00 PM

ESPECIALIDADES DE LA CASA

Agua Chile	MX\$160.00	Agua Callo	MX\$200.00
Tostadas De Atún	MX\$75.00		

FILETE DE PESCADO

Empanizado	MX\$85.00	Empapelado	MX\$90.00
Zarandeado	MX\$90.00	A Las Brasas.	MX\$85.00
Ala Plancha.	MX\$85.00		

CAMARONES

Sinaloenses	MX\$160.00	Cucaracha	MX\$160.00
P/Picar.	MX\$160.00	Momia	MX\$160.00
Camarónes	MX\$160.00		

JALAPENO

C/Marlin	MX\$100.00	C/Camaron	MX\$100.00
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CALDOS

7 Mares	MX\$95.00
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PAPAS

C/Marlin.	MX\$65.00	C/Camaron.	MX\$65.00
C/ Queso.	MX\$50.00	C/ Carne	MX\$65.00
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BEBIDAS

Michelada. Sinaloense	MX\$60.00	Michelada. Escarchada	MX\$45.00
Michelada Cubana	MX\$60.00	Cerveza	MX\$39.00
Mineral Preparado.	MX\$35.00		

CEVICHES

Pescado		Caracol	
Pulpo		Jaiba	
Aguachile			

COCTELERIA

Campechana	MX\$140.00	Pulpo	MX\$130.00
Camarón	MX\$130.00	Caracol	MX\$130.00
Callo	MX\$190.00		

OTHERS

Campechana	MX\$160.00	Pulpo	MX\$140.00
Camarón	MX\$140.00	Caracol	MX\$140.00
Callo	MX\$240.00		

Objective Review

Los Sinaloenses, located at C. Bajío 253, Roma Sur, Cuauhtémoc, CDMX, is a delightful culinary experience that brings the vibrant flavors of Sinaloa, Mexico, right to the heart of Ciudad de México. Their menu is a beautiful celebration of fresh seafood, traditional Sinaloan recipes, and innovative dishes that will leave you craving more.

One of the standout sections of the menu is the Especialidades De La Casa (House Specialties), which is a perfect starting point for any meal at Los Sinaloenses. The Agua Chile is a must-try, a refreshing dish made with fresh raw shrimp marinated in tangy lime juice, mixed with spicy chili, and served cold—a perfect appetizer to awaken your taste buds. For something with a bit more depth of flavor, try the Agua Callo, another seafood delight that combines the richness of scallops with the kick of fresh herbs and chili. Another signature offering is the Tostadas De Atún, a crispy corn tostada topped with fresh tuna, cilantro, and a zesty sauce that adds a delightful contrast of textures and flavors.

For those who prefer fish, the Filete De Pescado options will not disappoint. Whether you choose the Empanizado (breaded), the Empapelado (wrapped in foil with a medley of herbs and spices), or the Zarandeado A Las Brasas (grilled over open flames), you're in for a treat. Each preparation showcases the delicate flavors of the fish while infusing them with the aromatic seasoning that defines the Sinaloan style. If you're in the mood for something simple yet flavorful, the Ala Plancha (grilled fish fillet) is a great option, perfectly seared to preserve its natural taste.

For shrimp lovers, Los Sinaloenses offers a wide variety of Camarones (shrimp) dishes that cater to all palates. The Camarones Sinaloenses features shrimp cooked with Sinaloan-style seasoning, while the Cucaracha is a daring dish with a spicy kick, combining shrimp with bold chilies. If you're feeling adventurous, don't miss the Momia (Mummy Shrimp), a unique preparation where shrimp are wrapped in crispy bacon for a smoky, savory twist. For a fun and flavorful choice, the Camarones P/Picar (shrimp for picar) offers a taste explosion with a mix of flavors and textures. Each shrimp dish at Los Sinaloenses reflects the restaurant's dedication to quality ingredients and bold, exciting flavors.

A true gem on the menu is the Jalapeño dishes, where the heat of jalapeños meets the savory goodness of seafood. The Jalapeño C/Marlin is a tasty blend of marlin and jalapeño that gives a smoky yet spicy kick, while the Jalapeño C/Camaron combines shrimp and jalapeño in a fiery, mouthwatering combination that will satisfy any spice lover.

To round off your meal, consider indulging in one of their Caldos (soups). The 7 Mares (Seven Seas) is a signature dish, a rich and hearty seafood soup filled with an assortment of fresh shellfish, fish, and vegetables, all cooked in a savory broth that captures the essence of the sea.

Whether you're in the mood for something fresh and light or a bold, fiery dish, the menu at Los Sinaloenses offers a wide variety of choices that will transport you straight to the shores of Sinaloa. The restaurant's commitment to fresh, high-quality ingredients is evident in every dish, making it a must-visit for seafood lovers in Mexico City.