

La Casa De Juanjo Menu

ADDRESS : LUIS CORTÁZAR 123, COL. CENTRO, 38000 CELAYA, GTO., MEXICO

PHONE : +52 461 612 9077

OPENING TIMES : 08:30 AM - 07:00 PM

ENTRADAS

CEVICHE DE CAMARÓN CON PULPO	MX\$319.00	QUESO CON CHISTORRA	MX\$219.00
QUESO ARABE CON CAMARÓN	MX\$219.00	CAMARONES AGUA CHILE	MX\$319.00
AGUACATE RELLENO	MX\$129.00		

CARNES

TAMPIQUEÑA	MX\$359.00	FILETE MIGNON	MX\$379.00
BROCHETA DE RES	MX\$379.00	FILETE CHEMITA	MX\$379.00
PECHUGA DE POLLO A LOS 3 QUESOS	MX\$329.00		

ENSALADAS

CLÁSICA	MX\$99.00	JUANJO	MX\$129.00
CÉSAR	MX\$119.00		

PARA PALADARES EXIGENTES

CAMARONES A LA GALLEGA	MX\$319.00	MOLCAJETE MARINO	MX\$629.00
PULPO AL AJILLO	MX\$549.00	MEDALLÓN DE CAMARÓN	MX\$329.00
BROCHETA DE CAMARÓN	MX\$329.00		

CREMAS

CREMA DE CHAMÍÑONES	MX\$129.00	CREMA DE ELOTE	MX\$129.00
CREMA DE CAMARÓN	MX\$159.00	BAILEY'S	MX\$99.00

SOPAS

MEDULA CON CAMARÓN	MX\$189.00	MÉDULA	MX\$169.00
CAMARÓN	MX\$189.00	FUENTE DE MARISCOS	MX\$219.00
LEVANTA MUERTOS	MX\$219.00		

PESCADOS AL GUSTO

DORADO Y MOJO DE AJO	ZARANADEADO
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TOSTADAS

TOSTADA DE CAMARÓN	MX\$129.00	TOSTADA DE PULPO	MX\$139.00
TOSTADA DE CEVICHE DE PEZ	MX\$69.00	TOSTADA DE ATÚN	MX\$69.00
TOSTADA DE SALICÓN	MX\$59.00		

PASTAS

ALFREDO	MX\$139.00	ITALIANA	MX\$219.00
CON CAMARONES	MX\$199.00	BOLOÑESA	MX\$219.00

COCTELES

VUELVE A LA VIDA	MX\$169.00	CAMARÓN	MX\$159.00
PULPO	MX\$189.00	CAMARON Y OSTION	MX\$159.00

CAMARONES

FLORENTINA	MX\$279.00	JUANJO	MX\$279.00
PHILADELPHIA	MX\$329.00	AL AJILLO	MX\$279.00
EMPANIZADOS	MX\$279.00		

ESPECIALIDADES

PIÑA CANTAMAR	MX\$289.00	ANCAS DE RANA	MX\$289.00
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ESPECIALIDADES

BROCHETA DE MAR Y TIERRA	MX\$329.00	PULPO A LA GALLEGA	MX\$549.00
FILETE DE RES CORDÓN BLUE	MX\$349.00		

FILETES

FUNDIDO CON MARISCOS	MX\$219.00	AL GRATÍN POBLANO	MX\$199.00
AL MOJO DE AJO	MX\$169.00	EMPANIZADO	MX\$169.00
A LOS 3 QUESOS	MX\$219.00		

MENÚ INFANTIL

HAMBURGUESA	MX\$129.00	HOT DOG	MX\$79.00
NUGGETS DE POLLO	MX\$109.00	FAJITAS DE PESCADO	MX\$109.00
CAMARONCITOS EMPANIZADOS	MX\$149.00		

CERVEZAS

CERVEZA	MX\$45.00	CUBETA	MX\$239.00
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VARIAS BEBIDAS

JARRA DE AGUA DE FRUTAS	MX\$159.00	JARRA DE LIMONADA	MX\$159.00
JARRA DE NARANJADA	MX\$159.00	JARRA DE CLERICOT	MX\$419.00
BOTELLA DE AGUA	MX\$40.00		

APERITIVOS PREPARADOS

ALFONSO XIII	MX\$110.00	WHISKY LIMÓN	MX\$150.00
CHARRO NEGRO	MX\$85.00	CLAMATO CON VODKA	MX\$110.00
DESARMADOR	MX\$120.00		

VODKA

SMIRNOFF	MX\$99.00	WYBOROWA	MX\$109.00
STOLICHNAYA	MX\$129.00	ABSOLUT	MX\$109.00

VODKA

GREY GOOSE	MX\$159.00		
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BRANDY

FUNDADOR	MX\$65.00	AZTECA DE ORO	MX\$65.00
TORRES 5	MX\$59.00	TORRES 10	MX\$89.00
TORRES 15	MX\$129.00		

CONAC

HENNESSY Vsop	MX\$239.00	MARTELL Vsop	MX\$239.00
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CAFÉ

AMERICANO	MX\$30.00	EXPRESS	MX\$39.00
CAPUCHINO	MX\$59.00	IRLANDES	MX\$109.00
CARAJILLO	MX\$109.00		

TEQUILA

CUERVO 1800 AÑEJO	MX\$170.00	CUERVO 1800 CRISTALINO	MX\$185.00
TRADICIONAL REP.	MX\$75.00	TRADICIONAL CRISTALINO	MX\$110.00
HORNITOS	MX\$90.00		

WHISKY

CHIVAS REGAL 12	MX\$175.00	BUCHANAN'S 12	MX\$175.00
ETIQUETA NEGRA	MX\$210.00	ETIQUETA ROJA	MX\$80.00
JACK DANIEL'S	MX\$115.00		

ANIS

CHICHON	MX\$65.00	DOMECO	MX\$69.00
CADENAS	MX\$75.00		

GINEBRA

OSO NEGRO	MX\$79.00	BEEFEATER	MX\$90.00
BOMBAY SAPPHIRE	MX\$110.00	TANQUERAY	MX\$179.00

LICOR

FRANGELICO	MX\$90.00	STREGA	MX\$135.00
SAMBUCA NERO	MX\$80.00	LICOR 43	MX\$110.00
AMARETO DISARONNO	MX\$110.00		

MEZCAL

GUSANO ROJO	MX\$109.00	400 CONEJOS REP.	MX\$139.00
MONTELOBOS JOVEN	MX\$165.00		

RON

BACARDI BLANCO	MX\$65.00	BACARDI AÑEJO	MX\$65.00
BACARDI SOLERA	MX\$80.00	APPLETÓN ESPECIAL	MX\$80.00
APPLETÓN BLANCO	MX\$65.00		

POSTRES

DURAZNOS AL ROMPOPE	MX\$149.00	VARIEDAD DE PASTELES	MX\$99.00
CREPAS DE CAJETA	MX\$179.00	VARIEDAD DE HELADOS	MX\$179.00

Objective Review

La Casa De Juanjo Menu at Luis Cortázar 123 in the heart of Celaya is a delightful blend of tradition and creativity, where every dish feels like a celebration of Mexican flavors with an international twist. The moment you sit down and browse the La Casa De Juanjo Menu, you realize this isn't just another restaurant-it's a place where food is crafted to surprise and satisfy even the most demanding palates.

Starting with the **entradas**, you'll find a variety of appetizers that immediately set the tone for a flavorful dining experience. The Ceviche de Camarón con Pulpo is fresh, tangy, and perfectly balanced, with tender shrimp and octopus marinated in citrus that awakens your taste buds. For something heartier, the Queso con Chistorra melts beautifully, offering a smoky, savory bite that pairs well with a crisp drink. One of the standout starters is the

Queso Árabe con Camarón, a fusion that brings Middle Eastern influence to Mexican seafood, creamy and indulgent. And if you enjoy spice, the Camarones Agua Chile is a must-spicy, zesty, and irresistibly refreshing. The Aguacate Relleno is another favorite, with avocado stuffed generously for a creamy yet wholesome beginning to your meal.

Moving on to the **carnes**, the La Casa De Juanjo Menu shines with its mastery of meats. The Tampiqueña is a classic Mexican steak dish served with vibrant sides, while the Filete Mignon is cooked to perfection, tender and juicy. The Brocheta de Res brings a smoky char and hearty flavors, perfect for those who love grilled dishes. The Filete Chemita is a house specialty that regulars often recommend, while the Pechuga de Pollo a los 3 Quesos is a rich and comforting option, where the creamy blend of cheeses elevates a simple chicken breast into something luxurious.

If you're in the mood for something lighter, the **ensaladas** are refreshing and thoughtfully crafted. The Clásica salad keeps it simple with crisp greens and fresh flavors, while the Ensalada Juanjo is more elaborate, with signature touches that highlight the restaurant's creativity. For a well-loved option, the César offers the familiar crunch and creaminess of a traditional Caesar salad but with the quality ingredients that La Casa De Juanjo is known for.

For those who love seafood, the section **Para Paladares Exigentes**-designed for demanding palates-truly lives up to its name. The Camarones a la Gallega delivers bold Galician-style shrimp seasoned just right. The Molcajete Marino is a showstopper, served sizzling in a volcanic stone bowl filled with a variety of seafood, sauces, and spices that make every bite exciting. The Pulpo al Ajillo brings tender octopus sautéed with garlic, an aromatic and savory highlight. The Medallón de Camarón is delicate yet flavorful, while the Brocheta de Camarón is grilled to perfection, balancing smoky and ocean-fresh notes in every bite.

To complete the experience, the **cremas** offer comforting soups that feel homemade yet refined. The Crema de Champiñones is velvety and earthy, while the Crema de Elote captures the sweet essence of Mexican corn in a smooth, warming bowl. The Crema de Camarón adds a seafood twist to the selection, rich and deeply satisfying.

Every time you look at the La Casa De Juanjo Menu, it feels like an invitation to explore new flavors while savoring familiar ones. Whether you're drawn to seafood, steak, or lighter fare, this restaurant knows how to deliver balance, quality, and authenticity. The dishes are served generously, with a presentation that is as inviting as the taste itself. What makes the experience truly special is the way the menu combines traditional Mexican recipes with innovative touches, creating meals that you'll want to come back for again and again.

La Casa De Juanjo at Luis Cortázar 123 is more than just a place to eat-it's where food becomes an experience. From the ceviche and brochetas to the molcajetes and creamy soups, the menu offers something memorable for every guest. If you're in Celaya and searching for a restaurant that celebrates flavor, quality, and warmth, the La Casa De Juanjo Menu will not only meet but exceed your expectations.