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TORTILLA

SH TACO	\$4.00
EID BATTERED FISH, CABBAGE, PICO DE 3 FOR GRILLED FISH \$3.25	GALLO, AVOCADO, SLICES OF MANGO, HOUSE SAL
IRIMP TACO	\$4.00
EID BATTERED SHRIMP, CABBAGE, PICC YO. SUB FOR GRILLED SHRIMP \$4.25	DE GALLO, AVOCADO, SLICES OF MANGO, HOUSE
ARLIN TACO	\$7.50
OKED FISH, BELL PEPPERS, ONION, OLI RTILLA	VES, TOMATO, MELTED MOZZARELLA CHEESE, SER
. PERICO TACO 🌙	\$7.50
RIMPS, ONION, SPICY CRUSHED PEPPEI	RS, MELTED MOZZARELLA CHEESE, SERVED IN A CO
MANO TACO	\$7.50
RIMP, ONION, GARLIC, AND BELL PEPPI RN TORTILLA	ERS COOKED WITH BUTTER, MELTED MOZZARELLA
, KATRIN TACO	\$7.50
RIMP AND OCTOPUS, ONION, BELL PEP RN TORTILLA	PERS, GUAJUILLO CHILE, MELTED MOZZARELLA CH
SOLDADO	\$7.50
RNE ASADA, SHRIMP, BELL PEPPERS, OI	NION, MELTED MOZZARELLA CHEESE, SERVED IN A

TORTILLA EL ALACRAN 🤳 \$7.50 COOKED OCTOPUS, HOMEMADE GREEN TOMATO AND CHILES SALSA, MELTED CHEESE, SERVED IN A CORN

EL SOL 🥒 \$7.50 COOKED SHRIMP, ONION, SPICY CRUSHED PEPPERS, GUAJULLO CHILE, MOZZARELLA CHEESE, SERVED IN A CORN TORTILLA

### TOSTADAS

### **FISH CEVICHE** \$6.00 FISHED CURED IN LEMON, DICED TOMATO, ONION, CUCUMBER, CILANTRO, TOMATO JUICE, TOPPED WITH AVOCADO AND HOUSE SALSA.

SHRIMP CEVICHE \$8.00 SHRIMP CURED IN LEMON, DICED TOMATO, ONION, CUCUMBER, CILANTRO, TOMATO JUICE, TOPPED WITH AVOCADO AND HOUSE SALSA.

EL VALIENTE TOSTADA 🤳 \$12.50 SHRIMP CEVICHE, SLICES OF MANGO, MANGO HABANERO SALSA, TOPPED WITH AVOCADO AND MANGO HABANERO SALSA.

LA SIRENA TOSTADA \$12.50 SHRIMP CEVICHE AND COOKED SHRIMP, TOPPED WITH AVOCADO AND HOUSE SALSA LA ARANA TOSTADA \$12.50

COOKED SHRIMP AND OCTOPUS, TOMATO, CUCUMBER, ONION, CILANTRO, LEMON JUICE, TOPPED WITH AVOCADO AND HOUSE SALSA

**EL APACHE TOSTADA** \$12.50 SHRIMP AND FISH CEVICHE, COOKED SHRIMP, TOPPED WITH AVOCADO AND HOUSE SALSA

EL BORRACHO TOSTADA 🌙 \$12.50 SHRIMP CURED IN LEMON JUICE AND GREEN SALSA, PURPLE ONION, CUCUMBER, CILANTRO, TOPPED WITH AVOCADO, GREEN SALSA AND HOUSE SALSA

LA DAMA TOSTADA

SLICES OF TUNA CURED IN LEMON AND ORANGE JUICE, CUCUMBER, TOMATO, PURPLE ONION, CARROTS, HOUSE SALSA TOPPED WITH SPIRALS OF CARROT AND BEETS, SLICES OF AVOCADO AND HOUSE SALSA

\$12.50

LA CATRINA TOSTADA \$12.50 FISH AND SHRIMP CEVICHE, COOKED SHRIMP AND OCTOPUS, SLICES OF COCONUT, JIMICA, MANGO, TOPPED WITH AVOCADO AND HOUSE SALSA

LA CORONA TOSTADA 🌙

\$12.50 AGUA CHILES, COOKED SHRIMP AND OCTOPUS, TOPPED WITH MANGO HABANERO AND TAMARIN HABANERO SALSA, AND SLICES OF AVOCADO, HOUSE SALSA

### COCKTAILS

### SHRIMP COCKTAIL

COOKED SHRIMP TOMATO, ONION, CUCUMBER, HOUSE SALSA, TOMATO JUICE, SHRIMP JUICE, LEMON, TOPPED WITH AVOCADO AND HOUSE SALSA

SHRIMP & OCTOPUS COCKTAIL S: \$15 M: \$18 L: \$20 COOKED SHRIMP TOMATO, ONION, CUCUMBER, HOUSE SALSA, TOMATO JUICE, SHRIMP JUICE, LEMON, TOPPED WITH AVOCADO AND HOUSE SALSA

SA, AND SPICY MAYO.

SALSA, AND SPICY

RVED IN A CORN

ORN TORTILLA

A CHEESE, SERVED IN A

HEESE, SERVED IN A

A CORN

El Katrin



La Dama Tost



Shrimp Tostada

### **GROUP ORDERS FEEDS 4-5 PEOPLE**

FISH CEVICHE	\$18
SHRIMP CEVICHE	\$24
APACHE CEVICHE	\$38
LA CATRINA CEVICHE	\$38

S: \$13 M: \$16 L: \$18



## **Locations and Hours:**

Wednesdays- Mikkeller Brewing 2-7pm (Miramar location) Thursday- SD Blood Bank 10:30-2pm Bitter Brothers Brewing 3-8pm Friday- SD Blood Bank 10:30-3pm Thorn Brewing 4-8pm (Barrio Logan location) Saturday- Latchkey Brewing 12-6pm Sunday- Bitter Brothers Brewing 12-5pm

**\$** (619)779-8880

# Follow us on social media:

Mariscos El Katrin

