

Los Aguachiles

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APPETIZERS 6

Camaron para pelar al Mojo de Ajo

Ready to peel shrimp sauteed in butter, seasoned with garlic

AVAILABLE OPTIONS

1 Pound: \$11.00

1/2 Pound: \$6.00

Camaron para picar

Snack on our fresh, tasty shrimp served with cucumber and red onion rings

\$6.00

Chicharron de pescado

Bite-size fried breaded fish. Served with your choice of tartar or chipotle sauce and fresh salad

\$8.50

Queso Fundido

Melted asadero cheese with:

AVAILABLE OPTIONS

Shrimp: \$6.00

Mushrooms: \$5.00

Rajas Slices of roasted California pepper:

\$5.00

Guacamole

Delicious avocado with tomato, onion, cilantro, jalapeno and a splash of lime

\$4.95

Fresh Oysters

Enjoy them with our special sauce, lime juice and salt

AVAILABLE OPTIONS

1 Dozen: \$12.00

1/2 Dozen: \$6.00

SOUPS 1

Caldo de oso

A spicy fish stew with jalapeno pepper and carrots

AVAILABLE OPTIONS

Large: \$6.00

Small: \$3.50

HOT N' STEAMY SOUPS WITH VEGGIES 3

Fish soup

with fish fillet

AVAILABLE OPTIONS

Large: \$6.00

Small: \$3.50

Shrimp soup

AVAILABLE OPTIONS

Large: \$8.75

Small: \$5.95

Marinera

with a plentiful mix of shrimp, octopus, calamari, snail, oyster and fish

AVAILABLE OPTIONS

Large: \$9.95

Small: \$6.95

SALADS 3

Shrimp	\$8.75
Marinera Seafood mix	\$9.25
Ensalada de Jardin	\$3.95
A fresh vegetable salad with crispy lettuce, cucumber, tomato, carrots, green pepper, cheese and dressing	

AGUACHILES 7

Shrimp Aguachile	\$9.98
Combinado	\$9.98
A combination of shrimp marinated in lime and boiled shrimp	
De mariscos	\$12.00
A flavorful mix of shrimp, octopus, calamari, snail, oysters, and fish	
Mar y Tierra	\$12.99
Mar y Tierra de Mariscos	\$14.99
Callo de Hacha	\$15.00
Jumbo Shrimp	\$13.00

AGUACHILES (DESCRIPTION) 5

Rojo
The Original Recipe, served in a delicious spicy juice made with chile tepin, ari, shrimp juice and clamato, topped with cilantro and red onion slices
Mar y Tierra
Aguachile Rojo with a side of traditional beef jerky
Sinaloense
Delicious Aguachile served in a spicy serrano-jalapeno pepper and cilantro sauce, topped with red onion slices, cucumber and avocado
Negro
A combination of black sauces: soy, worcestershire, maggi and other hot sauces and spices, served with cucumber, sliced onion and cilantro
Ahogados
Fresh and savory. Served in a platter with cucumber and red onion slices

COCTELES 7

Shrimp	AVAILABLE OPTIONS	
	Large: \$8.99	
	Small: \$6.00	
Aguachile Shrimp	AVAILABLE OPTIONS	
	Large: \$10.00	
	Small: \$7.00	
Octopus	AVAILABLE OPTIONS	
	Large: \$9.95	
	Small: \$6.50	
Fish Ceviche	AVAILABLE OPTIONS	
	Large: \$9.98	
	Small: \$6.00	
Shrimp ceviche	AVAILABLE OPTIONS	
	Large: \$9.99	
	Small: \$6.50	
Callo de Hacha	AVAILABLE OPTIONS	
	Large: \$12.00	
	Small: \$7.50	
Campechana	AVAILABLE OPTIONS	
	Large: \$10.00	
	Small: \$7.00	
CEVICHE 3		
Fish	AVAILABLE OPTIONS	
	Each: \$3.50	
	Bowl: \$9.98	
Shrimp	AVAILABLE OPTIONS	
	Each: \$3.75	
	Bowl: \$9.98	
Marinera	AVAILABLE OPTIONS	
	Each: \$4.00	
	Bowl: \$11.95	
STEAKS 5		
Rib Eye		\$15.95
12 oz. Angus Rib Eye steak charbroiled and served with roasted California pepper, baked potato or fries		
Sirloin		\$12.45
12 oz. USDA Choice Sirloin steak, charbroiled, served with roasted California pepper, baked potato or fries		
Tacos de Sirloin		\$7.95
3 Tacos served with salad and avocado		

Steak and Shrimp		AVAILABLE OPTIONS
Add three shrimp to any steak. Plancha, Ajillo or Diabla		Rib Eye: \$19.95
		Sirloin: \$16.45
Cheeseburger		\$6.95
Our patties are made with our own especial recipe, 100% beef and served with French fries		

CHICKEN 2

Chicken Breast (Your choice: Broiled or Grilled)	\$9.45
Served with salad rice and mashed potatoes	
Enchiladas	\$5.99
Red or Green enchiladas served with rice and salad	

CHICKEN BREAST (SEASONED) 4

Empanizado	\$10.45
Breaded	
Michoacan	\$10.45
In a creamy and spicy chipotle sauce	
Poblano	\$10.45
Our delicious recipe with roasted poblano peppers and corn kernels in a creamy sauce	
Diabla	\$10.45
With our delicious hot n' spicy chipotle sauce and bacon bits	

KIDS MENU 4

Grilled fish	\$4.95
Grilled shrimp	\$4.95
Cheeseburger	\$4.95
Shrimp Quesadilla	\$4.95

BEVERAGES 14

Soft Drinks	\$1.85
Coke, Diet Coke, Dr. Pepper, Orange, Sprite	
Iced Tea and Sweet Tea	\$1.85
Aguas Frescas (1 refill)	\$2.50
Lemonade, Horchata, Jamaica	
Coffee	\$2.85

Domestic Beer	\$2.75
Budweiser, Bud Light, Miller Lite	
Imported Beer	\$2.99
Corona, Tecate, Sol, Indio, XX, Pacifico, Modelo Especial, Negra Modelo	
Clamato	\$4.50
Clamato con Cerveza	\$4.75
Michelada Glass	\$0.75
Pina Colada	\$4.50
Margarita	\$4.00
Smirnoff	\$4.00
Sangria	\$4.00
Wine	\$4.00
Lambrusco, Merlot, Casillero del Diablo, Sauvignon, Zinfandel, Moscato	

FISH FILLET 7

Diabla	\$9.95
With our delicious hot n' spicy chipotle sauce and bacon bits	
Veracruz	\$9.95
A classic recipe with tomato sauce, olives, bell peppers, carrots and celery	
Poblano	\$9.95
Our delicious recipe with roasted poblano peppers and corn kernels in a creamy sauce	
Michoacan	\$9.95
In a delicious creamy and spicy chipotle sauce	
Ajillo	\$9.95
Sauteed in butter with delicious garlic, colored bell peppers, mushrooms and del arbol chili	
Puerto Vallarta	\$22.50
With a delicious chipotle and tomato sauce, bell peppers and bacon bits, al gratin with asadero cheese	
Breaded Shrimp and Fish	\$10.45
A delicious combination of three breaded shrimp and one fish fillet	

FISH FILLET (TRADITIONAL) 4

Mojo de ajo	\$9.95
with fried garlic	

Mantequilla	\$9.95
with butter	
A la plancha	\$9.95
Sauteed	
Empanizado	\$9.95
Breaded	

SHRIMP 11

Diabla	\$11.25
With our delicious hot if spicy chipotle sauce and bacon bits	
Veracruz	\$11.25
A classic recipe with tomato sauce, olives, bell peppers, carrots and celery	
Poblano	\$11.25
Our delicious recipe with roasted poblano peppers and corn kernels in a creamy sauce	
Michoacan	\$11.25
In a delicious creamy and spicy chipotle sauce	
Al pastor	\$11.25
Grilled shrimp kabob marinated in Al Pastor sauce, served with pineapple chunks and onion	
Ajillo	\$11.25
Sauteed in butter with delicious garlic, colored bell peppers, mushrooms and del arbol chili	
Al coco	\$11.50
Battered and covered in coconut flakes, deep fried and served with a spicy delicious coconut cream	
Fiesta	\$12.00
Delicious large, plump shrimp stuffed with cheese and pepper, wrapped in crunchy bacon	
Brocheta	\$12.00
Grilled shrimp kabob with bacon, bell peppers, onion and tomato	
Rollo de Mariscos	\$12.00
Delicious fish fillet wrapped in crispy bacon and stuffed with a rich combination of cheese, shripm and assorted shellfish. Smothered with your choke of spicy diabla or creamy Michoacana sauce	
Puerto Vallarta	\$12.00
With a delicious chipotle and tomato sauce, bell peppers and bacon bits, al gratin with asadero cheese	

SHRIMP (TRADITIONAL) 3

Moho de ajo	\$11.25
with fried garlic	
Mantequilla	\$11.25
with butter	

Empanizado	\$11.25
Breaded	

TACOS Y QUESADILLAS 8

Quesadilla Azteca	\$11.45
Delicious shrimp quesadillas stuffed with Huitlacoche, refried beans and avocado, served with a creamy chipotle sauce	
Gringa de Camaron	\$8.95
Tasty quesadilla with shrimp marinated in our famous Al Pastor seasoning, in a flour tortilla	
Tacos de Camaron	\$8.95
Delicious combination of shrimp, roasted poblano pepper, tomato, onion and cheese	
Tacos Baja	AVAILABLE OPTIONS
Battered, served with cabbage, cilantro, onion and avocado accompanied with chipotle or cilantro sauce	Fish: \$7.00
	Shrimp: \$8.95
Tacos Al Pastor	AVAILABLE OPTIONS
Marinated in Al Pastor sauce, served with pineapple, chunks, cilantro and onion	Fish: \$7.00
	Shrimp: \$8.95
Tacos de Marlin	\$8.45
Delicious Marlin sauteed with green chile, onion and tomato and cheese	
Tacos Marineros	\$8.95
A delicious seafood mix including shrimp, snail, octopus and calamari all in a taco with bell peppers, and cheese	
Tacos Enchipotlados	AVAILABLE OPTIONS
With cheese and chipotle sauce	Octopus: \$8.95
	Seafood Mix: \$8.95

WHOLE FISH 2

Fried Black Bass	\$11.55
Black Bass: Final price will be depend on weight	
Sarandeadado	\$15.45
Charbroiled fish, marinated in our especial sauce	

WHOLE FISH (FRIED OR GRILLED AND SEASONED) 4

Mojo de ajo
with fried garlic
Veracruz
A classic recipe with tomato sauce, olives, bell peppers, carrots and celery
Diabla
With our delicious hot n' spicy chipotle sauce and bacon bits

Ajillo

Sauteed in butter with delicious garlic, colored bell peppers, mushrooms and del arbol chili