

# El Cielo Restaurant Bar Menu

Address : Sixto Osuna 518, Centro, 82000 Mazatlán, Sin., Mexico

Phone : +52 667 696 5417

Opening times : 08:30 AM - 11:00 PM

## ENTRADAS

|                       |            |
|-----------------------|------------|
| AGUACHILE MAZATLECO   | MX\$210.00 |
| CEVICHE BLACK TUNA    | MX\$195.00 |
| CEVICHE "EL PRESIDIO" | MX\$155.00 |
| CEVICHE DEL VERDE     | MX\$180.00 |
| CAMARONES ROCA        | MX\$180.00 |

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## ENSALADAS

|                     |            |
|---------------------|------------|
| ENSALADA MARINA     | MX\$135.00 |
| ENSALADA SAN ISAAC  | MX\$110.00 |
| ENSALADA EMPANIZADA | MX\$135.00 |
| ENSALADA OLAS ALTAS | MX\$150.00 |

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## PASTAS

|                                |            |
|--------------------------------|------------|
| FETTUCCINI ALFREDO CON POLLO   | MX\$125.00 |
| FETTUCCINI ALFREDO CON CAMARÓN | MX\$130.00 |

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## CARTES/CORTES

|                                                 |            |
|-------------------------------------------------|------------|
| COSTILLAS BBQ (550 gr)                          | MX\$195.00 |
| ARRACHERA (250 gr)                              | MX\$185.00 |
| RIB EYE (300 gr)                                | MX\$240.00 |
| NEW YORK (350 gr)                               | MX\$210.00 |
| PICANHA (300 gr) (Preguntar por disponibilidad) | MX\$210.00 |

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# BURRITOS

|                    |            |
|--------------------|------------|
| BURRO MEXICANO     | MX\$135.00 |
| BURRO MAZATLECO    | MX\$125.00 |
| BURRO SINALOENSE   | MX\$135.00 |
| BURRO DE LA GRANJA | MX\$120.00 |
| TUNA BURRITO       | MX\$135.00 |

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# TACOS

|                             |            |
|-----------------------------|------------|
| TACOS GOBERNADOR (3 PIEZAS) | MX\$100.00 |
| TACOS EMPERADOR             | MX\$100.00 |
| TACOS SENADOR               | MX\$100.00 |

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# DEL PUERTO

|                                         |            |
|-----------------------------------------|------------|
| PESCADO "EL CIELO"                      | MX\$220.00 |
| PESCADO A LA PAPA                       | MX\$195.00 |
| FILETE ROCOCO                           | MX\$195.00 |
| PESCADO (PLANCHA, MOJO DE AJO O DIABLA) | MX\$200.00 |
| SALMÓN "MACHADO"                        | MX\$205.00 |

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# HAMBURGUESAS

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|--------------------------|------------|
| HAMBURGUESA MACHADO      | MX\$105.00 |
| HAMBURGUESA DOBLE O NADA | MX\$135.00 |
| HAMBURGUESA DEL MAR      | MX\$105.00 |
| HAMBURGUESA MAR Y TIERRA | MX\$135.00 |
| HAMBURGUESA DEL GALLO    | MX\$105.00 |

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# ANTOJITOS SINALOENSES

|                     |           |
|---------------------|-----------|
| ASADO MAZATLECO     | MX\$90.00 |
| TOSTADAS (3 PIEZAS) | MX\$80.00 |
| GORDITAS (3 PIEZAS) |           |

SOPA DE TORTILLA  
CALDO TLALPEÑO

MX\$55.00  
MX\$55.00

The **El Cielo Restaurant Bar Menu** offers a delightful balance between coastal flavors, classic Mexican tradition, and hearty international favorites, making it a true highlight for diners in Mazatlán. Starting with the **Entradas**, seafood lovers can indulge in the **Aguachile Mazatleco**, a zesty and spicy shrimp dish that bursts with the freshness of the sea, or try the **Ceviche Black Tuna**, where tender cubes of tuna are marinated to perfection for a rich, savory bite. The **Ceviche “El Presidio”** brings a house twist with vibrant citrus and herbs, while the **Ceviche del Verde** offers a refreshing, green-inspired variation. For a crunchy, addictive starter, the **Camarones Roca** delivers golden-fried shrimp tossed in a creamy, slightly spicy sauce that’s impossible to resist.

For a lighter yet satisfying option, the **Ensaladas** section is equally tempting. The **Ensalada Marina** is a seafood salad packed with shrimp and fresh vegetables, perfectly suited for a sunny Mazatlán afternoon. The **Ensalada San Isaac** combines greens with a unique mix of local flavors, while the **Ensalada Empanizada** features crispy-coated ingredients for added texture. The **Ensalada Olas Altas** stands out with a coastal flair, pairing fresh produce with bold dressings for a refreshing bite.

Pasta lovers will appreciate the **Fettuccini Alfredo con Pollo**, where tender chicken mingles with creamy Alfredo sauce over perfectly cooked pasta. For a seafood twist, the **Fettuccini Alfredo con Camarón** elevates the dish with plump, juicy shrimp that soak up every bit of the rich, velvety sauce.

For those craving a hearty, indulgent meal, the **Cortes** section offers premium cuts of meat grilled to perfection. The **Costillas BBQ (550 gr)** are smoky, tender ribs slathered in sweet and tangy barbecue sauce, while the **Arrachera (250 gr)** serves up flavorful flank steak with a distinctly Mexican seasoning. The **Rib Eye (300 gr)** promises a juicy, marbled bite in every slice, and the **New York (350 gr)** offers a classic steakhouse experience. Meat enthusiasts can also try the **Picanha (300 gr)**-when available-for its signature tenderness and bold flavor.

The **Burritos** are a must-try for anyone looking for a handheld feast. The **Burro Mexicano** bursts with traditional fillings and vibrant spices, while the **Burro Mazatleco** highlights local ingredients for an authentic regional flavor. The **Burro Sinaloense** is rich and savory, perfect for those wanting a taste of Sinaloa’s culinary heritage, and the **Burro de la Granja** packs in farm-fresh goodness. For seafood fans, the **Tuna Burrito** delivers a unique, coastal-inspired take that is both fresh and satisfying.

Every item on the **El Cielo Restaurant Bar Menu** reflects a thoughtful blend of flavor, texture, and presentation, whether it’s the tangy brightness of the ceviches, the creamy richness of the pastas, the smoky depth of the steaks, or the hearty comfort of the burritos. It’s a menu designed to please a wide range of palates, ensuring every guest finds a favorite dish worth coming back for.