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Culichi Town

Menu Prices — October 24, 2026

Culichi Town menu with prices in United States, updated March 2025: 111 items across 15 categories, prices from $3.13 to $56.25.

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Culichi Town Menu with Prices (United States)

Culichi Town menu with prices in United States, updated March 2025: 111 items across 15 categories, prices from $3.13 to $56.25. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/culichi-town

Menu categories: Natural Sushi Rolls · Ceviche Bar · Appetizers · Entrees · Baked Sushi Rolls · Fresh Off The Grill · Tacos · Soft Drinks · Kids Menu · Salads · Prime Steaks · Desserts · Frappes · Breakfast · Drinks

Natural Sushi Rolls

ITEM	PRICE
Hot Cheetos Roll IN: Philadelphia, avocado, shrimp and imitation crab. OUT: Hot Cheetos™, eel sauce and chipotle aioli.	**$22.50**
Spicy Tuna Roll IN: Philadelphia, avocado, imitation crab. OUT: Spicy tuna, jalapeño slices, chipotle dressing, sriracha. Served on a ee...	**$22.50**
Lupillo Roll IN: Philadelphia, avocado and spicy crab mix. OUT: Rock shrimp, drops of sriracha, sesame seed served over eel sauce.	**$22.50**
Veggie Roll IN: Philadelphia, Cucumber, Avocado, Crispy Tempura Shrimp, Topped with Smoked Salmon. OUT: Kanikama, masago, togarachi...	**$18.75**
Roca Roll IN: Philadelphia, avocado and spicy crab mix. OUT: Rock shrimp, drops of sriracha, sesame seed served over eel sauce.	**$22.50**
Temptation Roll IN: Philadelphia, Cucumber, Avocado, Crispy Tempura Shrimp, Topped with Smoked Salmon. OUT: Kanikama, masago, togarachi...	**$25.00**

Ceviche Bar

ITEM	PRICE
Altata Tostada Cooked shrimp, mango, cucumber and salsa negra.	**$22.50**
Hulk Tostada Shrimp cooked in lime juice, cucumber, onions, cilantro and salsa verde.	**$22.50**
VIP Tostada Cooked Shrimp, octopus, cucumbers, onions, tomato, cilantro, avocado and salsa negra.	**$22.50**
Hot Cheetos Tostada Hot Cheetos™, shrimp cooked in lime juice, cucumber, onions, tomato, cilantro, chamoy and salsa negra.	**$22.50**
Navolato Tostada Shrimp cooked in lime juice, octopus, scallops, cucumber, onions, cilantro and salsa negra.	**$25.00**
Cooked Shrimp Tostada Cooked shrimp, cucumber, onions, tomato, cilantro and salsa negra.	**$22.50**
Campechana Cocktail Cooked shrimp, octopus, shrimp in aguachile scallops.	**$37.50**
Shrimp and Octopus Cocktail Cooked shrimp, octopus, shrimp broth, our delicious salsa negra, lime juice, tomato, cucumber, onions and cilantro.	**$31.25**
Tostada Sinaloa Shrimp cooked in lime juice, tomato, carrots, onions, cilantro, cucumber, and salsa negra.	**$22.50**
¡Ay Mamá! Tostada Shrimp cooked in lime juice, jicama, cucumber, purple onions and a delicious 3 chili pepper sauce.	**$25.00**
Tocho Morocho Tostada Cooked shrimp, octopus, imitation crab, cucumber, jicama, onions, carrots and salsa negra.	**$22.50**

ITEM	PRICE
Shrimp Cocktail Cooked shrimp, shrimp broth, our delicious salsa negra, lime juice, tomato, cucumber, onions and cilantro.	**$25.00**
Tuna Tostadita Avocado layer, fresh tuna, crispy onion and chipotle dressing.	**$25.00**
La Healthy Tostada Mango, cucumber, jicama, purple onions served with our delicious salsa negra.	**$18.75**

Appetizers

ITEM	PRICE
Shrimp Empanadas Three lightly toasted empanadas filled with shrimp and melted cheese. Topped with fresh cheese, radish, micro cilantro,...	**$22.50**
Guacamole Avocado, jalapeño peppers, onions, tomatoes and cilantro.	**$15.00**
Shrimp Zarandeado Shrimp bathed in our salsa zarandeada. Accompanied with salsa verde served on a bed of salad.	**$31.25**
Roca Shrimp Tempura fried shrimp tossed in a sweet and sour sauce, served over a salad and topped with green onions and sesame seeds...	**$31.25**
Cucaracha Shrimp Delicious crispy shrimp opened in it’s shell with our salsa spicy.	**$31.25**
Fish Chicharron Skewed pieces of fish, seasoned, browned, made into cracklins accompanied with salad.	**$22.50**
Costa Azul Shrimp Shrimp wrapped in bacon, filled with mozzarella, bathed in our sweet and sour sauce accompanied with salad.	**$25.00**
Roca Lobster Delicious lobster chunks, covered in our sweet and sour sauce.	**$47.50**
Spicy Cajeta Shrimp Delicious crispy shrimp opened in it’s shell with our bittersweet sauce.	**$31.25**
Corajudo Shrimp Delicious crispy shrimp opened in it’s shell with our salsa negra.	**$31.25**

Entrees

ITEM	PRICE
Molcajete Cooked shrimp, shrimp cooked in lime juice, octopus, scallops, cucumber, onion, salsa negra and shrimp broth.	**$29.99**
Special Platter Cooked shrimp, shrimp cooked in lime juice, octopus, scallops, cucumbers, onions, salsa negra with carrot and beet garni...	**$43.75**
Tuna Sashimi Thinly sliced fresh tuna, bathed in a sauce consisting of sesame oil, lemon, soy sauce and our salsa negra. Topped with...	**$31.25**
Shrimp Platter Cooked shrimp, cucumber, onions, salsa negra with carrot and beet garnish.	**$31.25**
Scallop Platter Scallops cooked in lime juice, cucumber, onions and salsa negra.	**$51.25**
Shrimp and Octopus Platter Cooked shrimp, octopus, cucumber, onions, salsa negra with carrot and beet garnish.	**$37.50**
Aguachile in Salsa Verde Shrimp cooked in lime juice, cucumber, onions, carrots and salsa verde.	**$22.50**

ITEM	PRICE
Aguachile in Salsa Negra Shrimp cooked in lime juice, cucumber, onions, carrots and salsa negra.	**$22.50**
Aguachile in Mango Salsa Shrimp cooked in lime juice, cucumber, onions, carrots and Mango Salsa.	**$22.50**
Aguachile in Chiltepin Salsa Shrimp cooked in lime juice, cucumber, onions, carrots and Chiltepin Salsa.	**$22.50**

Baked Sushi Rolls

ITEM	PRICE
Steak Roll IN: cream cheese, avocado, onions and asparagus in tempura. OUT kanikama and prime steak. Served over ell sauce, avocado...	**$26.50**
Bonito Roll N: Philadelphia, avocado, shrimp covered in salmon OUT: Chipotle topping, eel sauce and avocado aioli.	**$25.00**
Salmoncito Hot Roll IN: Philadelphia, avocado, imitation crab, covered in salmon. OUT: Kanikama spicy, fried beets, drizzled with eel sauce...	**$25.00**

Fresh Off The Grill

ITEM	PRICE
Fried Fish Mojarra seasoned Culichitown style accompanied with rice, beans, and salad.	**$22.50**
Culichi Shrimp Shrimps stewed in our in-house creamy sauce of chile pasilla, mozzarella, accompanied with rice and beans.	**$25.00**
Zarandeado Fish Fillet Marinated in our special zarandeado recipe, cooked on the griddle accompanied with rice and beans.	**$22.50**
Ranchero Shrimp Mexican Style Shrimp bathed in our Toasted Salsa accompanied with rice and beans.	**$25.00**
Diablo Shrimp Shrimp browned in butter and garlic, stewed in a spicy house sauce accompanied with rice and beans. 20.	**$25.00**
Crispy Chicken Chicken breaded in our in-house recipe accompanied with parmesan and parsley fries.	**$22.50**

Tacos

ITEM	PRICE
Taco Gobernador Corn tortilla, Mexican style shrimp, reddish, micro cilantro and mozzarella cheese.	**$6.25**
Fish Taco Corn tortilla with battered fish, cabbage, pico de gallo, reddish, micro cilantro and salsa chipotle.	**$6.25**
Shrimp Taco Corn tortilla with battered shrimp, cabbage, pico de gallo, reddish, micro cilantro and salsa chipotle.	**$6.25**
Marlin Taco Mexican style marlin served on a lightly grilled tortilla, reddish, micro cilantro and Mozzerella cheese.	**$6.25**
Skirt Steak Taco Corn tortilla, burnt cheese layer, PRIME skirt steak, avocado, radish, micro cilantro and salsa chipotle.	**$7.50**
Shrimp Quesataco Corn tortilla, burnt cheese layer, spicy shrimp, avocado, reddish, micro cilantro and salsa chipotle.	**$8.75**

Soft Drinks

ITEM	PRICE
Diet Pepsi	**$6.25**
Horchata Traditional sweet mexican beverage garnished with a cinnamon stick.	**$6.25**
Coconut Horchata Fresh horchata lined with coconut cream garnished with a cinnamon stick and coconut shavings.	**$11.25**
Pepsi	**$6.25**
Strawberry Lemonade Refreshing lemonade with a strawberry twist and a mint garnish.	**$6.25**
Jasmine Tea	**$6.25**
Crush	**$6.25**
Mango Chamoy Culichitown seasoning blended mango purée with chamoy lining. Topped with a chili coated in our.	**$11.25**
Fresada A cool, sweet, and refreshing strawberry beverage that is blended garnished with mint.	**$11.25**
Chia Lemonade Refreshing lemonade mixed with organic chia seeds and a mint garnish.	**$6.25**
Blueberry Lemonade Refreshing lemonade with a blueberry twist and a mint garnish.	**$6.25**
Chocalate Milk	**$3.13**
Raspberry Iced Tea	**$6.25**
Kids Drink	**$3.13**
Orange Juice	**$6.25**
Sierra Mist	**$6.25**
Cranberry Juice	**$6.25**
Shirley Temple	**$6.25**
Botella De Agua - CORPO	**$3.75**
Tropicana Lemonade	**$6.25**
Red Bull	**$6.25**
Chabela Prepared with jamaica and garnished with fresh oranges and grapes.	**$11.25**
Tropicana	**$6.25**
Dr. Pepper	**$6.25**
Manzanita	**$6.25**
Bottled Mineral Water	**$6.25**

Kids Menu

ITEM	PRICE

Quesadilla — $12.50
Cheese quesadilla, choice of drink: juice, flavored water, or chocolate milk.

Cheeseburger — $12.50
Served with fries.

Chicken Nuggets — $12.50
Served with fries.

Fish Tenders — $12.50
With fries.

Salads

ITEM	PRICE
Fresona Salad Spinach, strawberries, green apples, walnuts, dried cranberries, fresh cheese and strawberry vinegrette.	$18.75
Caeser Salad A classic salad with roots in mexico.	$18.75

Prime Steaks

ITEM	PRICE
Cali Burger USDA PRIME angus steak, cheddar cheese, brioche bread, avocado, caramelized onion, tomato, homemade fries.	$25.00
Skirt Steak With Shrimp USDA entraña PRIME with zarandeado shrimp accompanied with asparagus, homemade fries with parmesan and parsley.	$50.00
Prime Skirt Steak 10oz USDA PRIME Skirt Steak accompanied with asparagus, homemade fries with parmesan and parsley.	$37.50
T-Bone Steak and Fries 14oz T-Bone Steak accompanied by homemade fries with parmesan and parsley.	$56.25
Surf N Turf 8 oz usda prime skirt steak, 1/2 lobster and grilled vegetables.	$53.75

Desserts

ITEM	PRICE
Cookie Love	$15.00
Homemade Flan	$12.50
German Chocolate Cake	$12.50

Frappes

ITEM	PRICE
Paleta Payaso Frappe	$11.25
Caramelo Frappe	$11.25
Mazapan Frappe	$11.25
Chocolate Frappe	$11.25

Breakfast

ITEM	PRICE
Chilaquiles in Red Sauce	**$11.95**
Machaca Machaca mexican style, chilorio, quesadilla and beans.	**$14.95**
Combination Kids Eggs and bacon.	**$4.45**
Eggs with Machaca	**$13.95**
Eggs Mexican Style	**$7.45**
Chilaquiles in Green Sauce	**$11.95**
Omelette with Chorizo	**$11.95**
Presita Machaca Mexican style, colache and beans.	**$13.95**

Drinks

ITEM	PRICE
Cafe De Olla	**$4.95**
Coffee	**$3.95**
Orange Juice	**$4.45**
Chocolate Milk	**$4.45**