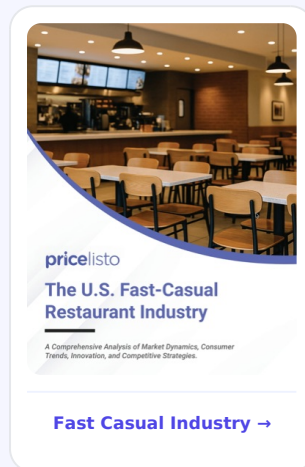




Culichi Town

Menu Prices — September 14, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

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

Ceviche Bar	
ITEM	PRICE
Altata Tostada	\$22.50
Cooked shrimp, mango, cucumber and salsa negra.	
Hulk Tostada	\$22.50
Shrimp cooked in lime juice, cucumber, onions, cilantro and salsa verde.	
VIP Tostada	\$22.50
Cooked Shrimp, octopus, cucumbers, onions, tomato, cilantro, avocado and salsa negra.	
Hot Cheetos Tostada	\$22.50
Hot Cheetos™ , shrimp cooked in lime juice, cucumber, onions, tomato, cilantro, chamoy and salsa negra.	
Navolato Tostada	\$25.00
Shrimp cooked in lime juice, octopus, scallops, cucumber, onions, cilantro and salsa negra.	
Cooked Shrimp Tostada	\$22.50
Cooked shrimp, cucumber, onions, tomato, cilantro and salsa negra.	
Campechana Cocktail	\$37.50
Cooked shrimp, octopus, shrimp in aguachile scallops.	
Shrimp and Octopus Cocktail	\$31.25
Cooked shrimp, octopus, shrimp broth, our delicious salsa negra, lime juice, tomato, cucumber, onions and cilantro.	
Tostada Sinaloa	\$22.50
Shrimp cooked in lime juice, tomato, carrots, onions, cilantro, cucumber, and salsa negra.	
¡Ay Mamá! Tostada	\$25.00
Shrimp cooked in lime juice, jicama, cucumber, purple onions and a delicious 3 chili pepper sauce.	
Tocho Morocho Tostada	\$22.50
Cooked shrimp, octopus, imitation crab, cucumber, jicama, onions, carrots and salsa negra.	
Shrimp Cocktail	\$25.00
Cooked shrimp, shrimp broth, our delicious salsa negra, lime juice, tomato, cucumber, onions and cilantro.	
Tuna Tostadita	\$25.00
Avocado layer, fresh tuna, crispy onion and chipotle dressing.	
La Healthy Tostada	\$18.75
Mango, cucumber, jicama, purple onions served with our delicious salsa negra.	

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
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 eel 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 Mozzarella 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

ITEM	PRICE
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 Cheese quesadilla, choice of drink: juice, flavored water, or chocolate milk.	\$12.50
Cheeseburger Served with fries.	\$12.50
Chicken Nuggets Served with fries.	\$12.50

ITEM	PRICE
Fish Tenders With fries.	\$12.50
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

ITEM	PRICE
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