



# LA CALAKA

• MEXICAN CUISINE & CANTINA •

# Menu





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## Menu

### Appetizers

- **Ribeye Chicharron:**

Delicious pieces of marinated, fried ribeye served on guacamole, pico de gallo. Comes with flour tortillas.

- **Curricanes:** )

Crab and cucumber wrapped in tuna slices, topped with jalapeño and served over our house sauce.

- **The Bomb:**

Breaded rice filled with cream cheese, avocado, cucumber, and beef (or your choice of ingredients).

- **Queso Fundido:**

Melted mozzarella cheese with Mexican chorizo. Served with flour tortilla.

**\$29.95**

**\$18.95**

**\$16.95**

**\$19.95**



### Tostadas and Aguachiles

- **Aguachile Mixed:** )))

Cooked shrimp and marinated shrimp in lime with cucumber, onion, avocado, and topped with a seafood sauce.

- **La Calaka Copa:** ))

"Campechana" style ceviche with shrimp, octopus, scallops. Comes with peel and eat shrimp.

- **Arrachera Steak Aguachile:** ))

Marinated steak cooked on the grill served with rich aguachile.

- **Tostada Pitahaya:** )

Tuna, shrimp, mango, cucumber, onion marinated and cured in a sesame seed sauce.

- **Tostada Calaka :** )

Octopus, shrimp, cucumber and onion, marinated in sauces and its own juice.

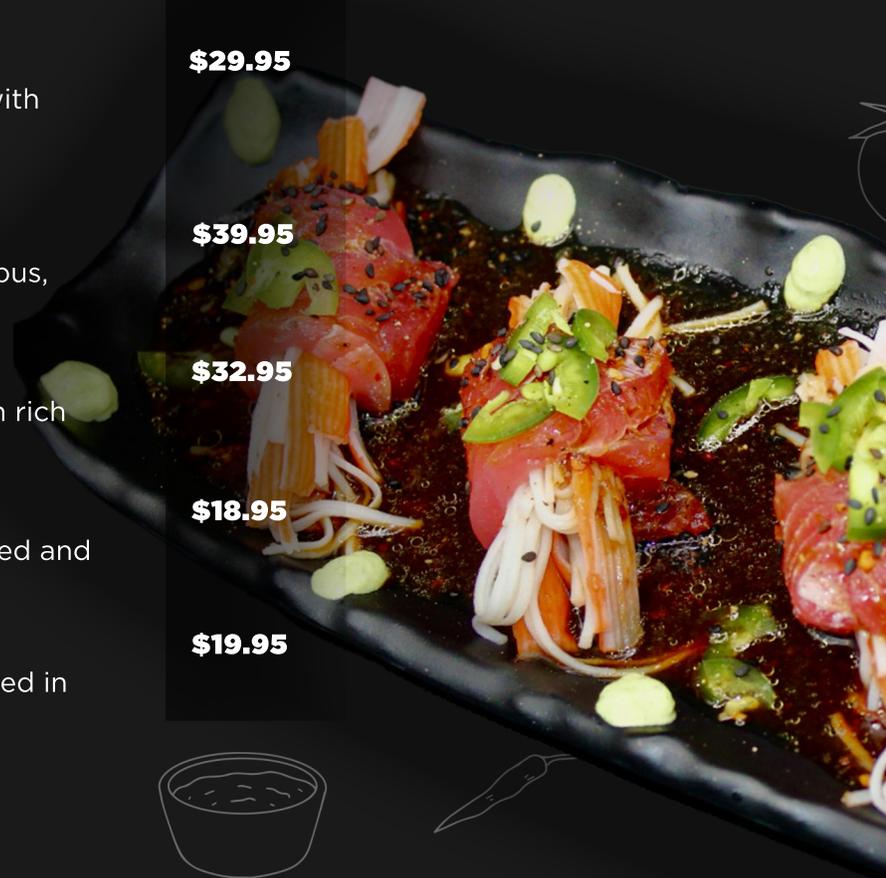
**\$29.95**

**\$39.95**

**\$32.95**

**\$18.95**

**\$19.95**



) Mild )) Spicy ))) Hot

Let us know of any allergies





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## Natural Sushi



### • Calaka Special

Philadelphia cream cheese, avocado, cucumber, fried crab and salmon. Topped with torched salmon, sesame seeds, and cilantro dressings.

### • La Reyna

Philadelphia cream cheese, mango, avocado and cucumber, topped with sesame seeds and eel sauce.

### • Traición

Philadelphia cream cheese, avocado, breaded shrimp and seaweed. Topped with crunchy octopus, sesame seeds, green onion and eel.

## Fried Sushi

### • El Mexicanito

Philadelphia cream cheese, avocado, seaweed, roasted chili pepper, and beef. Topped with mozzarella cheese, pieces of beef, chili pepper, fried onion and eel.

### • Belirocc

Philadelphia cream cheese, avocado, shrimp and beef. Wrapped in cheese with bacon, "tampico" style breaded shrimp, green onion, and sesame seeds.

### • El Jefe

Philadelphia cream cheese, avocado, breaded and fried shrimp topped with cheddar cheese, shrimp and chipotle sauce.



\$23.95

\$23.95





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## Tacos and Quesabirrias

Dressings and salsas are served with all tacos.

- **Quesabirria:**

Birria meat with cheese.  
Order of 3: **\$21.95**

- **Taco Gobernador:**

Corn tortilla with cheese, shrimp and pimento peppers cooked in margarine.

- **Arrachera Steak Taco:**

Flour tortilla and cheese grind.

- **Breaded Chicken Taco:**

Corn tortilla, breaded chicken, and lettuce, topped with chipotle mayo.

- **Tuna Al Pastor:**

Marinated tuna in pastor sauce. Grilled with a corn tortilla and cheese.

- **Octopus Momia Taco:**

Bacon wrapped octopus, fried over a corn tortilla with cheese, topped with chipotle mayo.

- **Mar y Tierra Taco:**

Shrimp and beef, mounted on a flour tortilla with cheese.

- **Tacos Baja:**

Baja-style tempura fish tacos with corn tortillas, pickled onions, coleslaw and chipotle dressing.

**\$8.00**

**\$8.00**

**\$10.00**

**\$8.00**

**\$9.50**

**\$11.00**

**\$11.00**

**\$8.00**





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## La Calaka Specials

(served with salsas and tortillas)

### • Molcajete Calaka:

Served in a volcanic stone molcajete filled with shrimp, octopus and fish battered in our delicious house sauce.

### • Special Molcajete: ))

Shrimp, grilled beef, chicken, and arrachera steak with cheese crust, fried onion and served with a roasted salsa.

### • Grilled Octopus: )

Grilled octopus accompanied by chilis, fried onion and tomato.

### • Sinaloense Especial:

Shrimp aguachile, mango, octopus, tun, cooked shrimp, onion, cucumber with chiltepin strawberry sauce.

### • Traditional Zarandeado Fish Fillet:

Marinated fish fillet cooked over open flames, served with salad and rice.

### • Camarones al Mojo de Ajo:

Fried shrimp with butter and garlic, served with salad and rice.

### • Camarones Momia:

Shrimp stuffed with mozzarella cheese wrapped in bacon, served with salad and rice.

### • Camarones A La Diabla:

Fried shrimp with butter and spicy sauce, served with salad and rice.

\$59.95

\$52.95

\$38.95

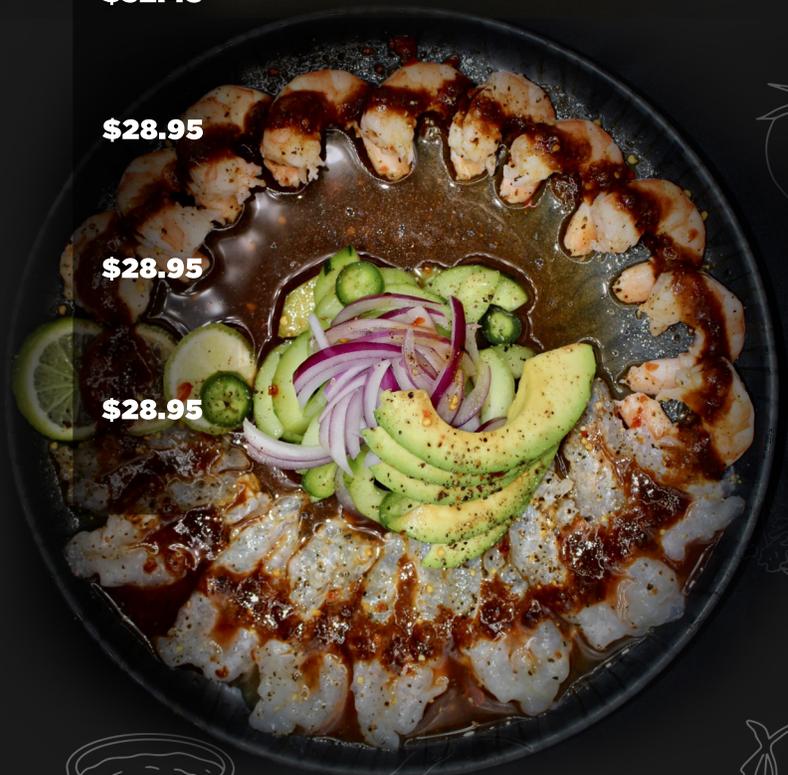
\$42.00

\$32.45

\$28.95

\$28.95

\$28.95





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## Desserts



- **Carlota:**

Creamy layered dessert made with crisp cookies and a sweet lime filling.

**\$10.00**

- **Flan:**

A creamy custard with a sweet caramel topping.

**\$12.00**

- **Churros:**

Served with a choice of cajeta, condensed milk, strawberry sauce or Nutella.

**\$9.00**



## Non-alcoholic drinks

- **Aguas Frescas:**

All aguas frescas comes with refills

**Your choice of flavours**

**\$5.00**

- **Jarritos**

**Your choice of flavours**

**\$4.50**

- **Mexican Coca Cola**

**\$4.50**

- **Sangria**

**\$4.50**

- **Soda: Diet Coke, Coke Zero, Sprite, Fanta, Ginger Ale, soda water**

**\$3.50**

- **Americano Coffee**

**\$5.00**





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## Bar Menu

### • Margaritas (2 oz) \$14.00

Tequila, triple sec, lemon juice, simple syrup.

Pick your flavour: passionfruit, guava, mango, strawberry, pineapple, orange, hibiscus, tamarind. (Additional \$1)

### • Mezcalitas Calaka (2 oz) \$15.00

Mezcal, triple sec, lemon juice, simple syrup.

Pick your flavour: passionfruit, guava, mango, strawberry, pineapple, orange, hibiscus, tamarind. (Additional \$1)

### • Bulldog (2 oz) \$18.00

Tequila, triple sec, lemon juice, simple syrup.

Pick your flavour: passionfruit, guava, mango, strawberry, pineapple, orange, hibiscus, tamarind.

Your choice of beer.

### • La Temorense (2 oz) \$16.00

Red wine, tequila, triple sec, lemon juice, simple syrup.

### • Viejo Amargoso (1 oz) \$16.00

Rum, blue curaçao, sparkling water, orange juice.

### • Tequila Sunrise (1 oz) \$15.00

Tequila, orange juice, lemon juice, touch of grenadine.

### • Lake Paloma (1 oz) \$15.00

Tequila, blue curaçao, lemon juice, grapefruit juice.

### • Classic Paloma (1 oz) \$13.00

Tequila, lemon juice, grapefruit.

### • Cosmopolitan (1oz) \$13.00

Vodka, triple sec, lemon juice, cranberry juice.

### • Mojitos (1 oz) \$14.00

White rum, mint leaves, lime, simple syrup.

Pick your flavour: strawberry, mango. (Additional \$1)

### • Pina Colada (1 oz) \$15.00

Coconut cream, pineapple juice and white rum.

### • Calaka Caesar (1 oz) \$15.00

Vodka, house sauces, lemon juice, Clamato.

### • Baby Mango (1 oz) \$14.00

Tequila, cream of coconut, fresh mango with chamoy.

### • Carajillo (1 oz) \$13.00

Liqueur 43, espresso, shaken over ice

### • Classic Michelada \$14.00

Mix of black sauces, lime juice, Clamato with your choice of beer.

### • Shrimp Michelada \$16.00

Mix of black sauces, shrimp, lime juice, Clamato with your choice of beer.

### • Chelada \$12.00

Lemon juice with your choice of beer.

#### Beer

Modelo Especial \$8.50  
Negra Modelo \$8.50  
Tecate \$9.50

Buckets (5 bottles) \$35.00

Corona  
XX lager

#### Tequilas \$8.50

Patrón Reposado  
Patrón Silver  
1800 Añejo  
Maestro Dobel

Don Julio 1942 \$28.00  
Clase Azul

#### Whiskey \$8.00

Crown Royal  
Johnnie Walker  
Red Label  
Johnnie Walker  
Black Label

#### Vodka

Grey Goose \$8.00

#### Wines

• Red  
Cabernet Sauvignon 9oz \$14.00  
Bottle \$44.00

Shiraz 19 Crimes 9oz \$14.00  
Bottle \$44.00

• White  
Chardonnay 9oz \$10.00  
Bottle \$ 30.00

Pinot Grigio 9oz \$10.00  
Bottle \$30.00

