



LA CALAKA

• MEXICAN CUISINE & CANTINA •

Menu



LA CALAKA

• MEXICAN CUISINE & CANTINA •



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.

- **Queso Fundido:**

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

- **Camarones Roca:**

Deep fried battered shrimp served over shredded carrots with eel sauce.

\$29.95

\$22.95

\$19.95

\$19.95



Tostadas and Seafood

- **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 and octopus. Comes with peel and cooked shrimp.

- **Sinaloense Especial:**)))

Shrimp aguachile, avocado, octopus, tuna, cooked shrimp, onion, cucumber with chiltepin strawberry sauce.

- **Tostada Calaka:**)

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

- **Tostada Ribeye Volcán:**)

Corn tostada with a bed of guacamole, grilled ribeye, melted cheese, pico de gallo, and a roasted chile.

- **Tostada Mazatlan:**

Baja style shrimp over a tostada with guacamole, shredded carrots covered with cilantro dressing.

\$29.95

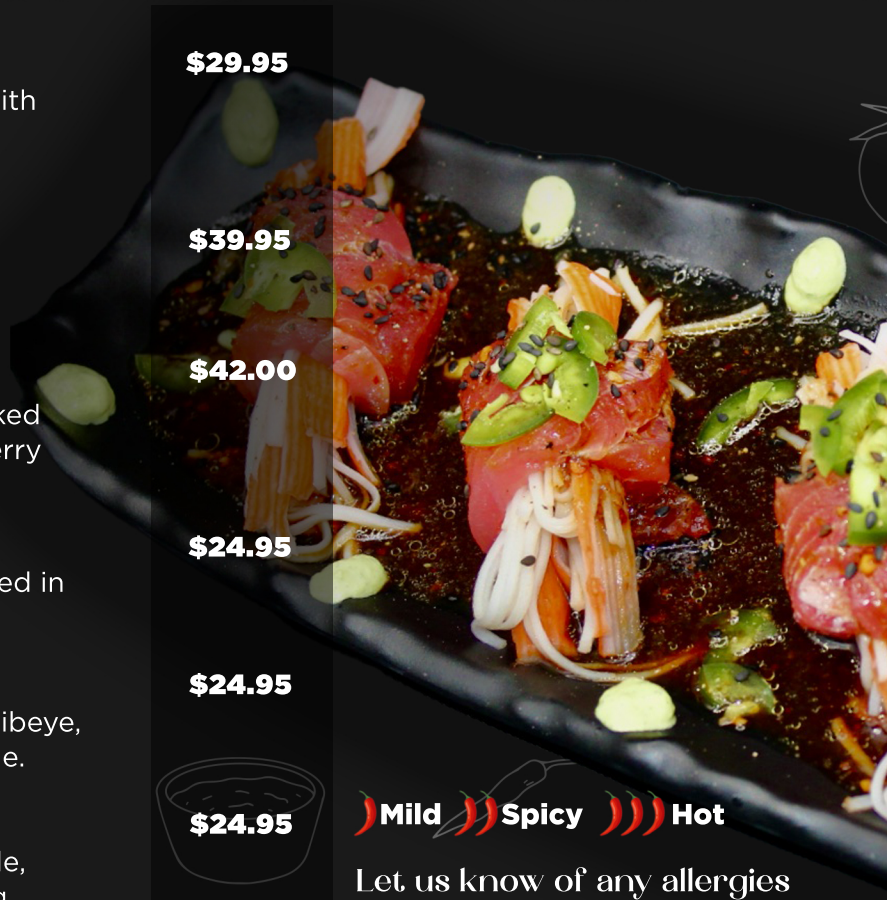
\$39.95

\$42.00

\$24.95

\$24.95

\$24.95



) Mild)) Spicy))) Hot

Let us know of any allergies



LA CALAKA

• MEXICAN CUISINE & CANTINA •



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, drizzle, 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 sauce.

\$24.95



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 sauce.

• 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.

\$24.95





LA CALAKA

• MEXICAN CUISINE & CANTINA •



Tacos and Quesabirrias

Dressings and salsas are served with all tacos.

- **Quesabirria:**

Corn tortilla, birria meat with cheese.

- **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.

- **Taco Baja:**

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

- **Taco Carnitas:**

Pork carnitas over a double tortilla topped with cilantro and onion.

- **Asada Taco:**

Marinated beef on the grill over a double corn tortilla topped with cilantro and onion.



\$7.95

\$7.95

\$10.95

\$7.95

\$10.95

\$10.95

\$10.95

\$7.95

\$7.95

\$7.95





LA CALAKA

• MEXICAN CUISINE & CANTINA •



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:

Carne asada, chicken, with cheese crust, fried onion and served with a roasted salsa.

• Grilled Octopus:

Grilled octopus accompanied by chilis, fried onion and tomato.

• Fish Fillet Empapelado:

Marinated fish fillet cooked over open flames, served with salad and rice. *20 minutes of wait.

• 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.

• Salmon Basil:

Cooked salmon to perfection with a lemon pepper sauce with a side of rice and salad topped with fried dressing.

• Plato de Birria:

Full order of beef birria with consomme soup, served with tortillas and a side of onion and cilantro.

• Chilaquiles Fidelon:

Home style fried chilaquiles topped with cheese, chipotle salsa and birria, served with a side of salad.

\$64.95

\$54.95

\$44.95

\$35.95

\$28.95

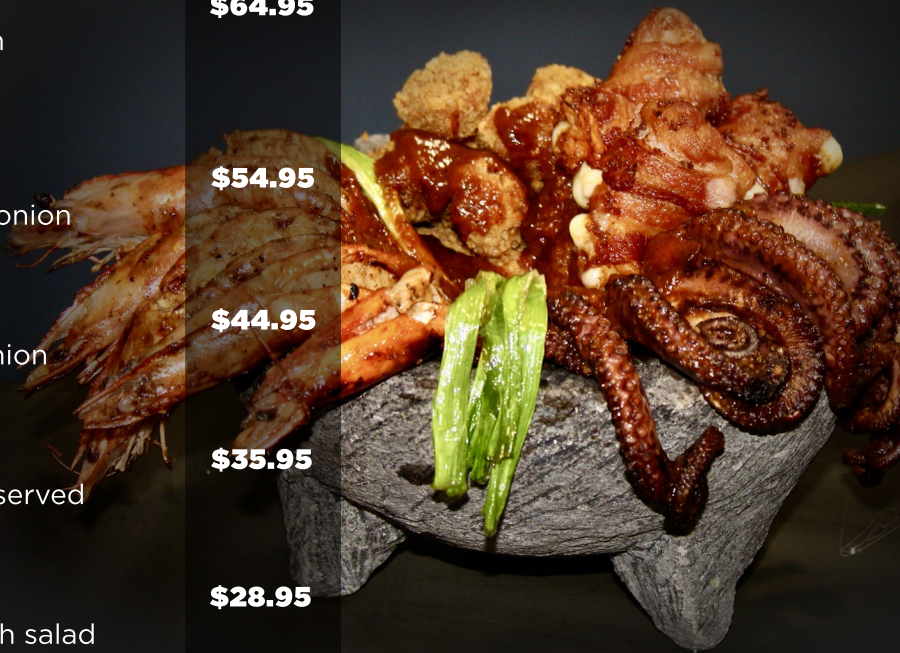
\$28.95

\$28.95

\$34.95

\$19.95

\$19.95





LA CALAKA

• MEXICAN CUISINE & CANTINA •



Desserts



- **Carlota:**

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

- **Flan Cielito Lindo:**

A creamy custard with a sweet caramel topping.

- **Tentación de Chocolate:**

Chocolate cake.

- **Churros:**

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

\$10.00

\$14.95

\$14.95

\$9.00



For the Little Ones

- **Chicken Strips Chuky Special:**

For the little ones, our special deep-fried breaded chicken served with a side of rice over shredded carrots.

- **Baby Roll:**

Six pieces of breaded sushi filled with avocado, cream cheese, and beef.

\$12.95

\$12.95

Vegan Menu

- **Vegan Roll:**

Natural rice sushi covered with sesame seeds, filled with avocado, carrots, and cucumber.

- **Guac Taco:**

Pico de gallo, guacamole, and pickled onion served on a corn tortilla.

- **Guacamole and Totopos:**

Pico de gallo, guacamole, and our homestyle totopos.

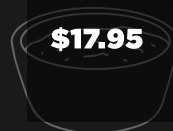
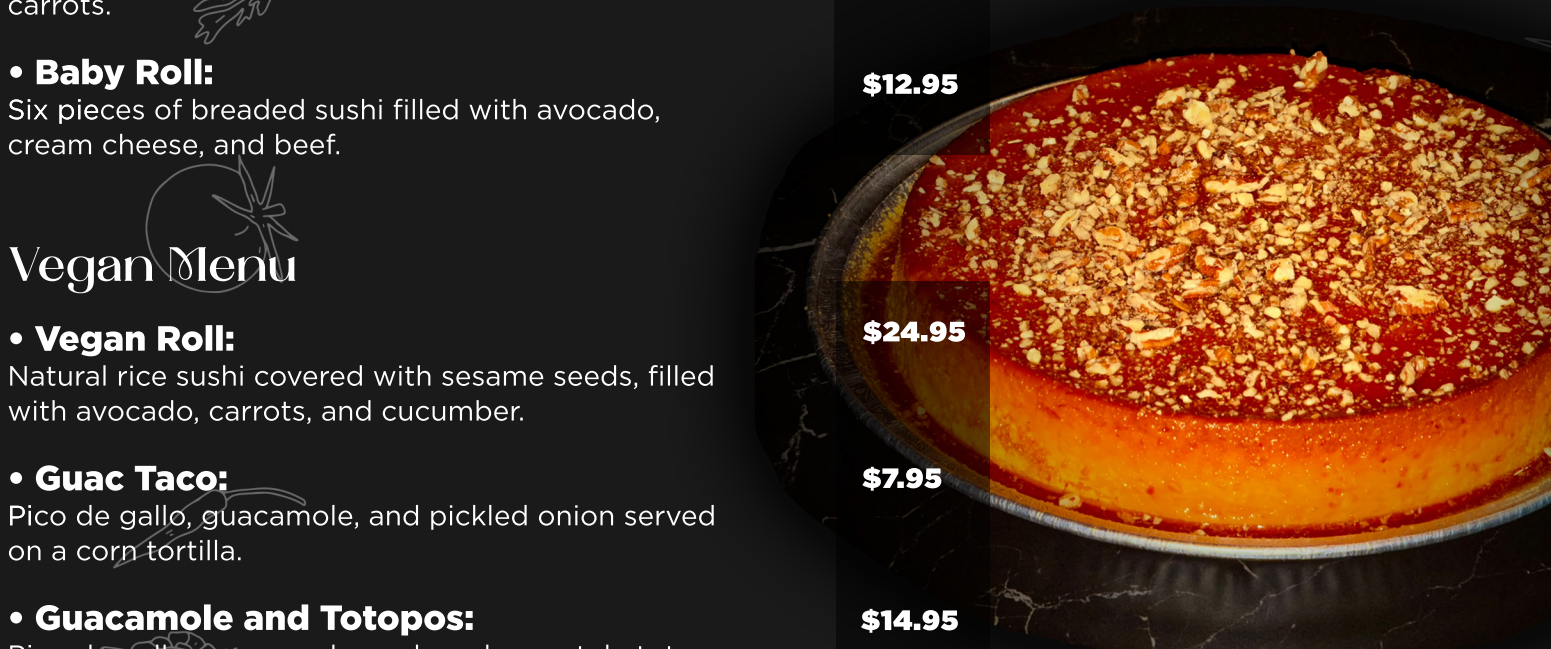
- **Vegan Chilaquiles:**

Homestyle fried chilaquiles topped with chipotle-style salsa, served with a side of salad.

\$7.95

\$14.95

\$17.95





LA CALAKA

• MEXICAN CUISINE & CANTINA •



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 Temoreense (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.

• Classic Paloma (1 oz)

\$13.00

Tequila, lemon juice, grapefruit.

• 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.

• Michelada El Todas Mias

\$14.00

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

• Cantarito Picus

\$24.95

6oz tequila milagro, lime juice, grapefruit, rim of house chamoy, slices of orange, and limes.



Beer

Calaka Lager
Modelo Especial
Negra Modelo
Corona
XX lager

\$9.50

\$8.50

Buckets (5 bottles)

\$35.00

Tequila

Jose Cuervo
1800 Silver
1800 Coconut

\$8.50

Milagro Silver
Patrón Silver
1800 Reposado

\$9.50

Milagro Resposado
Patrón Reposado
Casa Amigo

\$14.50

Clase Azul

\$28.00

Whiskey

Crown Royal
Black Label

\$8.00

\$10.00

Vodka

Smirnoff
Grey Goose

\$8.00

\$14.50

Wines

• Red

Cabernet Sauvignon **9oz \$14.00**
Bottle \$44.00

• White

Chardonnay **9oz \$10.00**
Bottle \$ 30.00

Pinot Grigio **9oz \$10.00**
Bottle \$30.00

Non-Alcoholic drinks

Aguas Frescas (Refill included) **\$4.95**

Jarritos **\$4.95**

Mexican Coca Cola **\$4.50**

Sangria **\$4.50**

Soda: Diet coke, **\$3.50**

Coke Zero, Sprite, **\$3.50**

Ginger Ale, Iced Tea **\$3.50**

and Soda Water. **\$3.50**

Americano Coffe **\$5.00**

