

Taqueria El Pescadito Tres Ríos

Menu

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Blvrd Enrique Sánchez Alonso 1920, Desarrollo Urbano Tres Ríos,
80020 Culiacán Rosales, Sin., Mexico

❖ Menu Tops

Tacos de Camaron	\$
Quesotote	\$
Tacos de Pescado	\$
Taco de Marlitun Y Camaron	\$
Quesadilla de Camarón	\$
Chile Jalapeño Relleno	\$
Quesadilla de Marlin	\$
Ensalada de Nopal	\$
Pico de Gallo Ensalada	\$

Walking into **Taqueria El Pescadito Tres Ríos** at Blvrd Enrique Sánchez Alonso 1920 immediately sets the tone: casual, welcoming, and centered on fresh seafood tacos done right. From my visit, the **Taqueria El Pescadito Tres Ríos menu** offers a delightful mix of taco staples, seafood-forward quesadillas, creative riffs on rellenos, and light sides that round out a satisfying coastal-Mexican experience. What follows is a peek into that menu-what stood out, what's worth ordering, and what gives this place its particular charm.

A Taste of What's on the Menu

The heart of the menu at Taqueria El Pescadito Tres Ríos is, unsurprisingly, **tacos**-but not just ordinary ones. The menu features **Tacos de Camarón** (shrimp tacos), **Tacos de Pescado** (fish tacos), **Taco de Marlitún y Camarón**, **Tacos de Chile Relleno**, and several combinations like **Tacochango** or **Campechano** (shrimp + fish) that let you sample two flavors at once.

What's clever is how the menu extends beyond the taco shell. The **Quesotote**-a chile jalapeño relleno (stuffed pepper) with cheese, often topped with shrimp-is one of their signature items. The **Quesadilla de Camarón** (shrimp quesadilla) and **Quesadilla de Marlin** (marlin quesadilla) are also regulars here, each filled generously with seafood and cheese. There's also **Enchilote Enchiloso**, which feels like a hybrid between a quesadilla and taco, with shrimp cooked in chipotle sauce pressed into tortilla form.

To balance the heavier flavors, lighter menu options include **Ensalada de Nopal** (cactus salad) and **Pico de Gallo Salad**. Though less prominent in the listings, these give a crisp, fresh counterpoint to the richness of fried seafood.

For drinks and desserts, the menu is straightforward but satisfying. You'll find **Jaztea**, **Fuze Tea**, Coca-Cola, Sprite, **Agua Ciel**, and flavored aguas (tamarind, limón) to sip alongside your food. Dessert lovers will be pleased with **Flan Napolitano** and **Chocoflan**, modest in cost yet popular with regulars.

What I Tried & What Stole the Show

On my visit, I made it a mission to sample several highlight items. The **Taco de Camarón** was crisp, with lightly battered shrimp that still burst with sweetness, paired with tangy slaw and a squeeze of lime. The **Taco de Pescado** was equally satisfying-a flaky, fried fish fillet tucked into a tortilla, garnished with fresh cabbage and a mild crema drizzle.

But the star was the **Quesotote**. Imagine a chile relleno loaded with cheese, topped with shrimp, all wrapped in a tortilla-each bite is creamy, slightly spicy, and deeply comforting. Another favorite was the **Quesadilla Camarón Capeado**-shrimp battered and fried, melting with cheese inside a tortilla, crisp on the edges. The **Quesadilla de Marlin** had a smokier, meatier texture that contrasted nicely with the sweeter shrimp items.

I also tried their **Taco de Chile Relleno de Marlitún**, which layers the concept further-stuffed chile, marlin, tortilla-and the result is playful, bold, and flavorful. For a change of pace, the Encilhote Enchiloso was spicy and savory, especially if you enjoy a bit of heat with your meal.

As I nibbled, I alternated with their **Ensalada de Nopal** and **Pico de Gallo Salad**, which brought refreshing acidity and crunch, essential to steering clear of feeling overwhelmed by fried flavors.

Dessert-wise, finishing with **Flan Napolitano** was just right-light, sweet, and smooth. The **Chocoflan** offered a bolder twist, mixing chocolate and caramel that pairs well after a heavier meal.

Menu Highlights & What Makes the Menu Unique

Seafood focus with variety: While many taquerias specialize in shrimp or fish alone, the menu here blends shrimp, marlin, and fish across tacos and quesadillas, giving you options to mix and match.

Signature creations: Items like **Quesotote**, **Tacochango**, **Ta-cotote**, and **Enchilote Enchiloso** show off the brand's inventiveness.

Balance with lighter sides: The inclusion of **Ensalada de Nopal** or **Pico de Gallo Salad** gives fresh options alongside fried items.

Affordable pricing: Many taco items hover around MX\$69, with quesadillas in the low 90s, and desserts in the mid-40s-delivering real value for flavor.

Clear beverage & dessert choices: Simple but effective options-from teas to aguas, from flan to chocoflan-round out the meal without complicating things.

Final Thoughts on the Taqueria El Pescadito Tres Ríos Menu

Exploring the **Taqueria El Pescadito Tres Ríos menu** is like taking a mini tour through coastal Mexican seafood done with creativity and heart. From crisp **Tacos de Camarón** and flaky **Tacos de Pescado** to the more ambitious **Quesotote** and **Taco de Chile Relleno de Marlitún**, there's real depth and personality in the offerings. The menu manages to feel familiar yet inventive-which is exactly what you want when you return to try something new.

If you visit, prioritize shrimp and quesadilla specialties, leave room for salad bits, and don't skip dessert. I walked away full, satisfied, and already thinking about which dish I'd try next time.