

# Lion Fish - La Terraza Menu

+52 663 320 5000

P.º del Río 6672-C, Río Tijuana 3a. Etapa, Río Tijuana 3ra Etapa,  
22226 Tijuana, B.C., Mexico

## ❖ Para los Peques

Dedos De Pescado MX\$145.00

---

## ❖ Tacos Fusionados

Taco California De Camarón	MX\$99.00
Taco De Arrachera	MX\$89.00
Taco New York	MX\$99.00
Taco Quesa Lion	MX\$89.00
Taco California De Pulpo	MX\$95.00

---

## ❖ Entremeses Calientes

Camarones Cucaracha	MX\$315.00
Chicharrones De Pescado	MX\$315.00
Camarones Roca	MX\$469.00
Carnitas De Atún	MX\$385.00
Camarones Al Coco	MX\$315.00

---

## ❖ Especialidades

Camarones Rajas Con Crema	MX\$315.00
Combinación De Mariscos	MX\$365.00
Camarones Costa Azul	MX\$365.00
Camarones Culichi	MX\$365.00
Lonja Lionfish Con Camarón	MX\$475.00

---

## ❖ Pastas

Fettuccine Alfredo	MX\$249.00
--------------------	------------

## ❖ Postres

Panque De Elote	MX\$155.00
-----------------	------------

Flan	MX\$145.00
------	------------

Pastel 3 Leches	MX\$175.00
-----------------	------------

Crepas De La Casa	MX\$190.00
-------------------	------------

## ❖ Entremeses Fríos

Tártara De Atún	MX\$410.00
-----------------	------------

Tiradito De Atún	MX\$279.00
------------------	------------

Botana Botanera	MX\$435.00
-----------------	------------

Camarones Para Pelar	MX\$319.00
----------------------	------------

## ❖ Sopas

Sopa 7 Mares	MX\$365.00
--------------	------------

Sopa De Pescado	MX\$209.00
-----------------	------------

Sopa De Camarón	MX\$259.00
-----------------	------------

Leche De Tigre	MX\$125.00
----------------	------------

## ❖ Pizzas Artesanales

Pizza Pepperoni Chica	MX\$135.00
-----------------------	------------

Pizza Gobernador	MX\$295.00
------------------	------------

## ❖ Tostadas

Tostada Mazatleca	MX\$75.00
-------------------	-----------

Tostada De Ceviche De Pescado	MX\$79.00
-------------------------------	-----------

Tostada Tuna Special	MX\$170.00
----------------------	------------

Tostada Red Snapper	MX\$85.00
Tostada De Ceviche De Camarón	MX\$95.00

---

## ❖ Zarandeados a las Brasas

Lonja De Pescado A Las Brasas	MX\$359.00
Pulpo A Las Brasas	MX\$538.00

---

## ❖ Ensaladas

Ensalada Del Huerto	MX\$235.00
---------------------	------------

---

## ❖ Aguachiles

Aguachile Mango	MX\$285.00
Aguachile Verde	MX\$289.00
Aguachile Negro	MX\$289.00
Aguachile Reyna	MX\$285.00

---

## ❖ Tacos Tradicionales

Taco De Pulpo Enchilado	MX\$150.00
Taco De Marlín	MX\$95.00
Taco Enchilado De Pulpo	MX\$150.00
Taco De Pescado Ensenada	MX\$135.00
Taco Salseado De Pulpo	MX\$150.00

---

## ❖ Bebidas

Naranjada Mineral 355 MI	MX\$89.00
Agua De Guayaba Con Piña 355 MI	MX\$99.00
Agua De Horchata 355 MI	MX\$89.00
Fresca Toronja 355 MI	MX\$59.00
Agua De Pepino Con Limón 355 MI	MX\$89.00

---

## ❖ Ceviches

Cevichito De Pescado Verde 100 Gr	MX\$245.00
Cevichito Especial Rojo Camarón 100 Gr	MX\$325.00
Cevichito Verde De Camarón 100 Gr	MX\$325.00
Cevichito Especial Rojo Pescado 100 Gr	MX\$245.00
Cevichito Gio 120 Gr	MX\$335.00

---

## ❖ Cócteles

Cóctel De Mariscos Mediano	MX\$215.00
Cóctel De Mariscos Grande	MX\$395.00

---

When you step into Lion Fish - La Terraza, located at P.º del Río 6672-C, Río Tijuana 3a. Etapa, in Tijuana, Mexico, you're in for a culinary experience that combines bold flavors with fresh, high-quality ingredients. The restaurant's menu, offering a wide array of dishes, caters to every palate with its diverse selection of seafood, tacos, pastas, and appetizers. Whether you're there for a casual meal or a special occasion, the menu at Lion Fish - La Terraza has something to delight everyone.

Starting with the Para los Peques (For the Kids) section, the "Dedos de Pescado" (Fish Fingers) are a must-try. This dish is a hit with younger guests, offering crispy, golden-brown fish fingers that are both fun and flavorful. It's a perfect choice for the little ones, providing a simple yet delicious introduction to the fresh seafood that defines the restaurant's offerings.

The Tacos Fusionados (Fusion Tacos) are one of the standout features of the menu. With a variety of options to choose from, these tacos are an explosion of flavor. The Taco California De Camarón (California Shrimp Taco) brings together succulent shrimp with a tangy, creamy dressing, and fresh veggies for a refreshing bite. If you prefer something heartier, the Taco De Arrachera (Arrachera Taco) offers perfectly seasoned grilled skirt steak that is tender and packed with flavor. For a unique twist, try the Taco New York, which features marinated beef served with savory toppings for an unforgettable taste.

Seafood lovers will fall in love with the Taco Quesa Lion, which blends the richness of melted cheese with crispy fish, providing a delightful combination of textures and flavors. If you're a fan of octopus, the Taco California De Pulpo (California Octopus Taco) is a must-try. The octopus is tender and perfectly cooked, paired with a special sauce that elevates its natural taste.

The Entremeses Calientes (Hot Appetizers) section offers a variety of exciting options that are perfect for sharing. The Camarones Cucaracha (Cockroach Shrimp) is a crowd favorite, with shrimp cooked to perfection, then seasoned and deep-fried for a crunchy, flavorful bite. The Chicharrones De Pescado (Fish Cracklings) are crispy, light, and perfect for snacking on while sipping a cold drink. Another standout is the Camarones Roca (Rock Shrimp), where shrimp are battered and fried, creating a crispy crust that contrasts beautifully with the juicy seafood inside. If you're looking for something tropical, the Camarones Al Coco (Coconut Shrimp) will transport your taste buds with its crispy coconut coating and tender shrimp.

The Carnitas De Atún (Tuna Carnitas) is another savory treat, with seared tuna served in bite-sized portions that are flavorful and satisfying. Each appetizer is designed to excite the palate, whether you're in the mood for something crispy, creamy, or a little bit of both.

The Especialidades (Specialties) menu at Lion Fish - La Terraza features some truly unique and mouthwatering dishes. The Camarones Rajas Con Crema (Shrimp with Cream and Rajas) offers a rich, creamy sauce combined with perfectly cooked shrimp and tender slices of poblano pepper. It's a comforting dish that balances richness and spice in every bite. The Combinación De Mariscos (Seafood Combination) is another popular choice, offering an assortment of seafood that showcases the restaurant's mastery of combining flavors from the ocean. Whether it's shrimp, fish, or other ocean delicacies, this dish is a feast for the senses.

For those who enjoy a little more indulgence, the Camarones Costa Azul (Blue Coast Shrimp) is a luxurious choice. Shrimp are stuffed with cheese and wrapped in bacon, then grilled to perfection, creating a dish that is savory, smoky, and undeniably delicious. If you're looking for a more unique preparation, the Camarones Culichi is a vibrant dish that features shrimp in a flavorful sauce made with a blend of fresh herbs and creamy ingredients.

The Lonja Lionfish Con Camarón (Lionfish Cut with Shrimp) is a distinctive offering that combines the restaurant's namesake fish, Lionfish, with succulent shrimp, resulting in a flavorful, slightly exotic dish that captures the essence of the ocean in every bite.

For pasta lovers, the menu at Lion Fish - La Terraza also offers the classic Fettuccine Alfredo. This creamy pasta dish is comforting and rich, with the perfect balance of buttery sauce and fresh fettuccine noodles. It's a satisfying option for those who want to enjoy a traditional Italian dish with a twist, as the pasta can be paired with some of the restaurant's seafood options for an added burst of flavor.

Every item on the menu at Lion Fish - La Terraza is crafted with care, making it clear that the restaurant is dedicated to providing a memorable dining experience. From the rich and savory appetizers to the indulgent specialties and tacos, the menu

offers something for every taste, whether you're craving seafood, pasta, or a combination of both. The restaurant's focus on fresh, quality ingredients and bold flavors makes it a must-visit spot for anyone in Tijuana looking for a unique and delightful meal.