

Mariscos El Langostino Menu

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C. Violetas No. 30, Satellite, Cuauhnahuac, 62460 Cuernavaca, Mor.,
Mexico

❖ Menu Tops

Aguachile	\$
Sopa de Mariscos	\$
Salmón	\$
Camarones Empanizados	\$
Mojarra Frita	\$
Camarones Al Ajillo	\$
Filete A la Plancha	\$
Camarones Al Mojo de Ajo	\$
Campechana	\$
Pescado A la Diabla	\$
Ceviche Mixto	\$
Guchinango Relleno de Mariscos	\$

Tucked away on **C. Violetas No. 30, Satélite, Cuautla Deluvia**, Mariscos El Langostino strikes a delightful balance between neighborhood charm and serious seafood expertise. Walking in, you feel immediately at ease - the décor is warm and casual, with light colors, maritime motifs, and friendly staff ready to guide you through the menu, which clearly takes center stage here. The **Mariscos El Langostino menu** reads like a love letter to the sea: those who come for seafood will find themselves spoiled for choice.

To introduce the menu, it's useful to imagine it unfolding by course: start with ceviches, cocktails, and aguachiles; then soups; then grilled or fried specialties; and finally heavier, showpiece plates. Right from the first pages, you spot **Aguachile** (fresh, lime-marinated shrimp with a spicy kick), **Ceviche Mixto** (a bright mix of shrimp, fish, and octopus in citrus), and **Campechana** (a chilled seafood cocktail brimming with ocean flavors). These lighter fare options invite you to awaken your

palate before the heartier courses.

In the soup section, **Sopa de Mariscos** stands out as a must-order - a generous bowl of broth teeming with shrimp, fish, octopus, and shellfish, seasoned just right so that each spoonful tastefully balances sea essence and aromatic herbs. If you prefer a more focused broth, the **Caldo de Camarón** (shrimp broth) is cozy, comforting, and just the sort of dish that reminds you why you like seafood when the weather cools.

As you move into mains, the **Mariscos El Langostino menu** truly shines. The **Filete a la Plancha** is a beautifully grilled fish fillet - tender inside, faintly charred outside, dressed with light citrus and herbs. If you like garlic, the **Camarones Al Ajillo** or **Camarones Al Mojo de Ajo** dishes deliver garlic-forward, buttery shrimp that pair wonderfully with tortillas or steamed rice. For a crispier texture, the **Camarones Empanizados** serve up crunchy, golden shrimp that are irresistible when freshly fried.

For something bold, **Pescado a la Diabla** introduces a spicy sauce that clings to the fish, bringing heat without overpowering the seafood flavor. The **Guchinango Relleno de Mariscos** - a grouper stuffed with a seafood mix - feels like a special occasion dish: rich, indulgent, and crafted to leave an impression. Meanwhile, the traditional **Mojarra Frita** presents a whole fried fish that's crispy on the outside, tender within, perfect for sharing.

Among these, a few personal highlights stand out. I still remember the smoky-sweet interplay in the **Aguachile** I tried, where the tangy heat made me pause between bites just to savor the contrast. The **Sopa de Mariscos** was brimming with generosity; a friend at the table declared it "the best seafood soup in Cuernavaca" and I wouldn't argue. The **Camarones Al Mojo de Ajo** delivered rich garlic flavor without being cloying, ideal with a cold drink. And when our server brought out the **Guchinango Relleno de Mariscos**, its portion and presentation drew appreciative gasps - flaky grouper enveloping a savory seafood stuffing.

What's special about the Mariscos El Langostino menu is the balance of tradition and generosity. Portions tend to be hearty, the seafood fresh, and the flavors bright but not showy. You'll find many classic Mexican coastal preparations rather than fusion experiments. The menu also gives room for variety: someone in your party might opt for Aguachile to start, another might prefer grilled salmon or fish fillet, and yet another go all in on a stuffed fish or a fiery Diabla dish.

One subtle advantage is how the menu is laid out: dishes are grouped logically, and local terms (like "mojo de ajo" or "campechana") are often given short descriptions so non-locals aren't lost. This helps diners feel confident even if they're not deeply familiar with every seafood term. The menu also includes a few lighter options like quesadillas with pescado (fish), which makes the restaurant accessible to diners

who prefer something more casual yet still seafood-forward.

To sum up, the **Mariscos El Langostino menu** offers a compelling narrative of Cuernavaca's seafood traditions: fresh coastal flavors presented with generosity and heart. Whether you begin with Ceviche Mixto or Aguachile, move on to Sopa de Mariscos, and finish strong with Guchinango Relleno de Mariscos or Pescado a la Diabla, you'll feel as though you've taken a satisfying journey through Mexico's mariscos culture. For anyone visiting or living in Cuernavaca who craves seafood done right, this menu is a treasure chest waiting to be explored.