

# Cocteleria Y Mariscos Tono Bayon

## Menu



Hermenegildo Galeana 3, Zona Centro, Pescadores, 94290 Boca del  
Río, Ver., Mexico

### ❖ Menu Tops

Orden de 18 Ostiones En Su Concha	\$
Cóctel de Camaron	\$
Arroz A la Tumbada	\$
Mojarra Al Mojo	\$
Camarones Al Mojo de Ajo	\$
Camarones Empanizados	\$
Tostadas	\$
Pulpos Encebollados	\$
Tostada de Camaron	\$
Ensalada Rayada Surtida	\$
Ostiones Empanizados	\$
Pulpos Enchilpayados	\$
Sopa de Mariscos	\$
Camarones Enchipotlados	\$
Manos de Cangrejo	\$
Filete Relleno de Marisco	\$
Manitas de Cangrejo Moro	\$
Ceviche de Pescado	\$
Coctel de Camarón Y Jaiba	\$
Plátanos Fritos Co Crema Y Queso	\$

Coctelería y Mariscos Toño Bayón, located at Hermenegildo Galeana 3 in Boca del Río, Veracruz, is a beloved seafood haven cherished by locals and visitors alike. With a reputation for fresh, flavorful dishes at affordable prices, this cozy eatery offers a delightful array of coastal Mexican cuisine.

## ???? Signature Dishes at Coctelería y Mariscos Toño Bayón

### 1. Cóctel de Camarón y Jaiba

A refreshing and hearty seafood cocktail combining succulent shrimp and sweet crab meat, served chilled with tangy tomato sauce and garnished with diced avocado and onions. It's a zesty starter that perfectly captures the essence of Veracruz's coastal flavors.

### 2. Arroz a la Tumbada

This traditional Veracruz-style seafood rice dish is a must-try. Infused with a rich, savory broth, it features an assortment of fresh seafood, including shrimp, crab, and fish, all simmered together to create a comforting and flavorful meal.

### 3. Mojarra al Mojo de Ajo

A whole tilapia fish grilled to perfection and topped with a fragrant garlic sauce. The crispy skin and tender flesh make this dish a favorite among patrons seeking authentic coastal cuisine.

### 4. Camarones al Mojo de Ajo

Plump shrimp sautéed in a buttery garlic sauce, offering a delightful balance of flavors. This dish is simple yet satisfying, showcasing the natural sweetness of the shrimp enhanced by the aromatic garlic.

### 5. Pulpos Encebollados

Tender octopus rings cooked with caramelized onions, creating a savory and slightly sweet combination. It's a dish that highlights the skillful preparation of seafood, ensuring each bite is both flavorful and satisfying.

### 6. Tostadas de Camarón

Crispy corn tortillas topped with a generous serving of seasoned shrimp, lettuce, and salsa. These tostadas offer a delightful crunch and a burst of fresh flavors, making them a popular choice for a light meal or appetizer.

### 7. Sopa de Mariscos

A hearty seafood soup brimming with a variety of fresh catch, including shrimp, fish, and crab, all simmered in a flavorful broth. It's a comforting dish that warms the soul and showcases the bounty of the sea.

### 8. Camarones Empanizados

Crispy breaded shrimp served with a tangy dipping sauce. The golden exterior

provides a satisfying crunch, while the shrimp inside remains juicy and tender.

### **9. Ostiones Empanizados**

Breaded and fried oysters that are crispy on the outside and tender on the inside. These oysters are a delightful treat for seafood lovers, offering a unique twist on a classic ingredient.

### **10. Manitas de Cangrejo Moro**

A specialty dish featuring crab claws cooked in a rich, flavorful sauce. The tender meat and savory sauce make this a standout option for those looking to indulge in a truly authentic seafood experience.

### **11. Ensalada Rayada Surtida**

A mixed shredded salad that complements the rich flavors of the seafood dishes. It's a refreshing side that adds a crisp texture and balances the meal.

### **12. Plátanos Fritos con Crema y Queso**

Sweet fried plantains topped with creamy sauce and cheese. This dish offers a delightful combination of sweet and savory flavors, making it a perfect accompaniment to the main courses.

### **???? Menu Highlights**

**Seafood Cocktails:** Cóctel de Camarón y Jaiba, Tostadas de Camarón.

**Grilled Fish:** Mojarra al Mojo de Ajo.

**Shrimp Dishes:** Camarones al Mojo de Ajo, Camarones Empanizados.

**Octopus Specialties:** Pulpos Encebollados.

**Soups:** Sopa de Mariscos.

**Appetizers:** Ostiones Empanizados.

**Crab Delicacies:** Manitas de Cangrejo Moro.

**Sides:** Ensalada Rayada Surtida, Plátanos Fritos con Crema y Queso.

Whether you're a seafood enthusiast or a first-time visitor, Coctelería y Mariscos Toño Bayón offers a delightful culinary experience that showcases the best of Veracruz's coastal flavors. With its fresh ingredients, authentic recipes, and warm hospitality, it's no wonder this restaurant has become a cherished spot for both locals and tourists seeking a taste of the sea.