Mercado Canitas Menu

Address:

Juan Ignacio Ramón 846, Centro, 64000 Monterrey, N.L., Mexico

Phone: +52 81 8342 3369

Opening times:

01:00 PM - 11:00 PM



Postres

Carlota De Limón	MX\$235.00
Pay De Plátano	MX\$195.00

Bebidas

Agua Natural 500 Ml	MX\$47.00
Fresca Toronja 355 Ml	MX\$47.00
Sprite 355 Ml	MX\$47.00
Agua Mineral 355 Ml	MX\$47.00
Coca-Cola Light 355 Ml	MX\$47.00

Complementos

Papas Chingonas	MX\$165.00
Chilitos Rellenos	MX\$175.00
Arroz Zipolite	MX\$240.00
Coliflor Frita	MX\$170.00
Guacamole	MX\$170.00

Chicharrones y Calientes

Carnitas De Atún	MX\$275.00
Camarones Roka	MX\$220.00
Chicharrón De Pescado	MX\$240.00
Chicharrón De Pulpo	MX\$300.00

Fuertes	
Camarones Zarandeados 5 Pzs	MX\$295.00
Camarones Al Chipotle 6 Pzs	MX\$295.00
Flautas Ahogadas 4 Pzs	MX\$215.00
Camarones Al Coco 6 Pzs	MX\$295.00
Torta Cañitas 200 Gr	MX\$310.00
Tacos Tostadas y Más	
Beso De Gorila 1 Pz	MX\$290.00
Tostada Tsunami 2 Pzs	MX\$220.00
Pinchi Tostada 2 Pzs	MX\$220.00
Taco Lizarraga 2 Pzs	MX\$220.00
Acapulpo A Las Brasas 2 Pzs	MX\$235.00
Otras Opciones	
Arrachera 300Gr	MX\$525.00
Rib Eye 500Gr	MX\$720.00
Gaonera 2Pz	MX\$240.00
Chicharron De Rib Eye 300 Gr	MX\$370.00
Cócteles y Ceviches	
Tiradito Consuelo	MX\$260.00
Ceviche De Camalion	MX\$235.00
Crudo Para Crudos	MX\$235.00
Camarón Pelas	MX\$275.00
Ceviche Pescadito	MX\$275.00
Caldos	
Tlalpeño De Mar	MX\$275.00

Mercado Canitas offers a delightful selection of dishes that cater to a wide range of tastes, making it a must-visit spot in Monterrey. Located at Juan Ignacio Ramón 846, Centro, this restaurant presents a menu that expertly blends flavors, offering both savory and sweet options.

MX\$275.00

MX\$260.00

MX\$275.00

Pozole De Mariscos

Caldo De Camarón

Caldo De Pescado

For dessert lovers, the **Carlota de Limón** and **Pay de Plátano** are two standout choices. The Carlota de Limón offers a refreshing citrusy zest that complements the creamy texture, making it a perfect finish to a flavorful meal. Meanwhile, the Pay de Plátano provides a rich and comforting banana flavor with a smooth, decadent filling.

To accompany your meal, Mercado Canitas provides a variety of beverages. The **Agua Natural 500 ml** is perfect for those seeking a refreshing, light option, while the **Fresca Toronja 355 ml** and **Sprite 355 ml** offer a zesty, fizzy alternative. For something a bit more sophisticated, **Agua Mineral 355 ml** and **Coca-Cola Light 355 ml** are available for a crisp, clean taste.

When it comes to sides, Mercado Canitas doesn't disappoint. The **Papas Chingonas** are crispy, golden potatoes that are seasoned to perfection. **Chilitos Rellenos** are stuffed with bold flavors that deliver a spicy kick, while **Arroz Zipolite** and **Coliflor Frita** bring a balance of textures and savory flavors. The **Guacamole** is fresh and creamy, making it the ideal accompaniment to any dish.

The chicharrones section is a favorite among regulars. The **Carnitas de Atún** offers a deliciously tender take on tuna, while the **Camarones Roka** provide a succulent shrimp option, bursting with flavor. For those looking for something more exotic, the **Chicharrón de Pescado** and **Chicharrón de Pulpo** are must-try dishes that highlight Mercado Canitas' mastery of seafood.

For main courses, the **Camarones Zarandeados** (5 pieces) are a true treat, grilled to perfection with a smoky, charred finish. The **Camarones al Chipotle** (6 pieces) bring a spicy and smoky flavor that pairs wonderfully with the shrimp's natural sweetness. **Flautas Ahogadas** (4 pieces) are another must-try, with crispy tortillas soaked in a savory sauce. The **Camarones al Coco** (6 pieces) offer a sweet and savory flavor profile, while the **Torta Cañitas** (200 grams) serves as a hearty sandwich filled with tender, flavorful meat, making it the perfect comfort food.

Overall, Mercado Canitas presents a dynamic and flavorful menu that offers something for everyone. Whether you're craving something light and fresh or looking for a rich, indulgent dish, this restaurant has it all, making it an essential stop in Monterrey.