BISMARK

SINCE 1968

The restaurant with the most tradition in the city of La Paz!

MENU

THE RESTAURANT WITH THE MOST TRADITION IN THE CITY OF LA PAZ

COLD ENTRIES

SHOT: • OCTOPUS • OYSTER • SHRIMP OR • CLAM (2 OZ)	$70 c/u
SHOT: CALLOPS (2 OZ)	$100
FISH CEVICHE TOAST	$45
SHRIMP CEVICHE TOAST	$55
OCTOPUS TOAST	$65
WON TON TUNA TOAST BY TEMP.	$95
SCALLOPS TOAST	$150
FISH CEVICHE	$155
SHRIMP CEVICHE	$300
TUNA SASHIMI BY TEMP.	$320
STONE OYSTER PULP (6 PIECES) BY TEMP.	$450
STONE OYSTER PULP (PER PIECE) BY TEMP.	$80
NATURAL CHOCOLATE CLAMS 6PCS	$235
NATURAL OYSTERS 7 PCS	$295
COCKTAIL (CHOOSE YOUR PREPARATION)	
• CAMPECHANA	$275
• SHRIMP	$275
• CLAM	$275
• OYSTER	$285
• OCTOPUS	$295
• SNAIL	$295
• SCALLOPS	$620
AGUACHILES (CHOOSE YOUR PREPARATION)	
• SHRIMP	$300
• MIXED SHRIMP WITH CALLOPS	$455
• SCALLOPS HALP MOON	$620
BOTANERO (CHOOSE YOUR PREPARATION)	
• CAMPECHANO	$260
• SHRIMP	$300
• CALLOPS AND SHRIPS	$455
• OYSTER PULP	$455
• CALLOPS	$620
COLD SEAFOOD (FOR 10 PEOPLE)	$4,000
• SCALLOPS, SHRIMP, OCTOPUS, CATARINA CLAM, FISH CEVICHE, CLAM AND OYSTER IN ITS SHELL.	

HOT ENTRIES

ROACH SHRIMPS	$340
FISH TACOS (3PCS)	$165
HOT SEAFOOD (FOR 10 PEOPLE)	$4,450
• SHRIMP, FISH, CALLO, CLAM, CALLO (BREACHED PRODUCTS)	
• SHRIMP, FISH, CALLO, OCTOPUS (GRILLED PRODUCTS)	

CLAMS

AVIATOR 5PCS	$260
FILLED CHOCOLATES 5PCS	$260
GRATINATED WITH SEAFOOD 5 PCS	$300

SHRIMPS

SHRIMP BURGER	$285
SHRIMPS: (CHOOSE YOUR PREPARATION) • TO THE DEVIL • SHOCKED • BREAKED • GRILLED • GARLIC MOJO • COCONUT • GARLIC	$450
BISMARK SHRIMP (WRAPPED IN BACON COVERED WITH GOUDA CHEESE, STUFFED WITH HAM)	$450

OYSTER

ROCKEFELLER 7 PZS	$330
BISMARK-CITO 7 PZS	$330
SHAVING 7 PCS	$330

LOBSTER

SPECIALTY OF THE HOUSE
MINIMUM SALE WEIGHT 500GRS

RED	CARIBE
FOR EACH 100 GRS $320	FOR EACH 100 GRS $320
• WITH GARLIC MOJO	• WITH GARLIC MOJO
• TO THE THERMIDOR	• TO THE THERMIDOR
• GRILLED	• GRILLED

POTATO STUFFED WITH LOBSTER	$655
CHILES STUFFED WITH LOBSTER 2PCS	$725
LOBSTER BURRITS 4PCSS	$850

SALADS

GREEN SALAD	$190
SHRIMP SALAD • CLASSIC • GRILLED OR • MARINERA	$330
LOBSTER SALAD (CLASSIC)	$830
SMOKED MARLIN SALAD BY TEMP.	$440
CALLOPS SALAD	$455

SOUPS AND BROTHS

BISQUE	$245
CAGUMANTA BY TEMP.	$275
CLAM CHOWDER NEW ENGLAND	$275
CHOCOLATE CLAM PACEÑA SOUP	$280
FISH SOUP (CABRILLA)	$300
MARLIN MEATBALLS	$300
SHRIMP SOUP	$340
SHRIMP MEATBALLS	$340
LOBSTER CREAM	$500

FISH

STEAM FISH WITH COOKED VEGETABLES	$250
STEAK: (CHOOSE YOUR PREPARATION) • GRILLED • GARLIC MOJO • VERACRUZANA • BREAKED • GARLIC	$300
FRIED SPREADER	$300
FISH FILLET STUFFED WITH SHRIMP OR SEAFOOD	$415

CLASSIC DISHES

ORDER OF MARLIN EMPANADAS (3 PCS)	$125
PAELLA (ONLY ON SUNDAYS)	$250
MANTARRALLA BURRITOS 4PCS	$230
MARLIN BURRITOS 4PCS	$255
SHRIMP BURRITS 4 PCS	$335
BISMARK STUFFED CRAB	$290
CHILLIES STUFFED WITH SEAFOOD 2PCS	$295
CHILIS STUFFED WITH SHRIMP 2PCS	$320
GRILLED CHICKEN BREAST	$330
ONIONED OYSTERS 7 PCS PER TEMP.	$340
POTATO STUFFED WITH SHRIMP	$315
OCTOPUS: (CHOOSE YOUR PREPARATION) • GARLIC MOJO • GARLIC • GRILL OR	$350
GRILLED SNAIL	$455
LION'S CLAW CALLOPS	$495
TEMP BREAKED ABALONE	$1,015

THE CONSUMPTION OF RAW FOODS IS CONSUMER RESPONSIBILITY

BISMARK SINCE 1968

PAYMENT IS ACCEPTED BY VISA CARD, MASTERCARD AND CASH (NATIONAL CURRENCY IN MEXICAN PESO) OUR PRODUCTS INCLUDE VAT

MAY 2025

MENU

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TACOS GOBERNADOR (3 PCS)

• SHRIMP	$290
• LOBSTER	$440
• SMOKED MARLIN BY TEMP.	$440

CHILDREN'S MENU

FISH FINGERS WITH FRENCH FRIES AND FLAVOR WATER	$175
CHICKEN FINGERS WITH FRENCH FRIES AND WATER FLAVOR	$175

MEAT *Calidad Prime*

BEEF BURGER 250GRS	$230
MILANESASE WITH POTATOES	$340
PRIME RIB EYE CUPS (3PCS)	$375
SKIRT STEAK 350GRS	$505
MIGON FILLET 240GRS	$920
SURF AND TURF (BEEF STEAK SKEWER WITH U8 SHRIMP WITH RED LOBSTER TAIL)	$920
RIB EYE PRIME 450GRS	$1,250

COFFE

AMERICANO (DO NOT REFILL) 120ML	$45
ESPRESSO 30ML	$45
ESPRESSO CORTADO 30ML	$50
ESPRESSO DOBLE 60ML	$75
CAPUCCINO Y LATTE 120ML	$75
TE 120ML	$120
CARAJILLO 120ML	$225

JAR 2L		GLAS 150ML	
• LEMONADE OR ORANGEADA	$225	•WHITE WINE	$180
• SANGRIA	$525	•RED WINE	$200
•CLERICOT	$550		

WATERS

WATER BOTTLE 600ML	$30
MINERAL WATER 600ML	$65
FRESH WATER OF THE DAY 500ML	$70
NATURAL LEMONADE OR ORANGE 500ML	$70
LEMONADE WITH GOOD HERB 500ML	$75
PINEAPPLE 500ML	$105
SODA 355ML	$40
GINGER ALE 355ML	$90
EVIAN MINERAL/NATURAL WATER 600ML	$125
GLASS TOPOCHICO 750ML	$125

BEER

TECATE, TECATE LIGHT, XX LAGER 325 ML	$55
XX AMBAR, XX ULTRA LAGER 335ML	$55
HEINEKEN 0.0 (SIN ALCOHOL) 250ML	$55
INDIO 325 ML	$60
BOHEMIA (CLARA, OBSCURA, CRISTAL, WEIZEN) 355ML	$80
HEINEKEN 355ML	$80
HEINEKEN SILVER 355ML	$80
MILLER 355ML	$80
AMSTEL ULTRA 355ML	$90
MICHELADA (LEMON AND SALT)	+$20
CUBAN (BLACK SAUCES, LEMON AND SALT)	+$20
WITH CLAMATO (LEMON, SALT AND SAUCES)	+$40

CLASSIC COCKTAILS (45ML MINT)

MOJITO (RUM, SUGAR, HIERBABUENA, SODA)	$175
MARGARITA (TEQUILA, TRIPLE SEC, LIME)	$165
DAIQUIRI (RUM, SWEET AND SOUR)	$175
PIÑA COLADA (RUM, COCONUT, PINEAPPLE)	$175
SPRITZ (APEROL, SPARKLING WINE, SODA)	$195
SANGRIA (LEMONADE AND RED WINE)	$150
SANGRIA WITH VODKA	$160
CLERICOT (LEMONADE, WINE AND FRUITS)	$140
MIMOSA (SPARKLING WINE AND ORANGE)	$190

ASK ABOUT OUR DESSERT TRAY!

DESSERT	$230
GELATO TRIO	$190

BISMARK
SINCE 1968

BISMARKLAPAZ BISMARK

HOUR: 13:00 A 23:00HRS MONDAY TO SUNDAY (WE REST ON TUESDAYS)

RSRV: 612 1551099

ALTAMIRANO ESQ. DEGOLLADO, COL. CENTRO, LA PAZ BAJA CALIFORNIA SUR

WIFI: INFINITUM**B6AE**
PASSWORD: u2vYTdZwWq

MENU
Specials

THE RESTAURANT WITH THE MOST TRADITION IN THE CITY OF LA PAZ

ENTREES

CAESAR SALAD WITH CHIPOTLE
ROMAINE LETTUCE HEARTS, CHIPOTLE CHILI CAESAR DRESSING, CROISSANT CROUTONS, GRANA PADANO PARMESAN CHEESE AND CRISPY BACON ***$345***

SQUID AND SHRIMP FRIES
SQUID, SHRIMP IN TURMERIC FLOUR AND PANKO SERVED WITH TARTAR SAUCE ***$380***

FISH AND AVOCADO TARTAR
FISH OF THE DAY, MARINATED IN SOY SAUCE, SRIRACHA, TOGARASHI, RED ONION, PERSIAN CUCUMBER AND AVOCADO ***$395***

ALFREDO CLAMS
CHOCOLATE CLAM IN ALFREDO SAUCE AND GRATIN WITH PARMESAN CHEESE AND BACON ***$370***

MUSSELS SOUP
BLACK MUSSELS, GARLIC, MIREPOIX, TOMATO SAUCE, WHITE WINE AND SHRIMP BROTH ***$375***

MAIN DISH

PORTOBELLO MUSHROOM SEA AND LAND
PORTOBELLO MUSHROOM STUFFED WITH FLANK STEAK, SHRIMP, ONION, WHITE WINE, CREAM, BASIL PESTO AND GRATIN WITH PROVOLONE CHEESE ***$595***

RISOTTO WITH SEA FRUITS
ARBORIO RICE, GARLIC, OCTOPUS, FISH, CLAM, SHRIMP, MUSSELS, LOBSTER, TURMERIC AND SAFFRON WHITE WINE, PARMESAN CHEESE AND BUTTER ***$590***

LINGUINI ARRRABIATA WITH SHRIMPS
LINGUINE PASTA, SHRIMP, GARLIC, QUEBRADO CHILI, WHITE WINE CHERRY TOMATO, TOMATO SAUCE AND BASIL ***$485***

MEDITERRANEAN FISH
FISH OF THE DAY GARLIC, CHERRY TOMATOES, KALAMATA OLIVES, CAPERS, BASIL WHITE WINE YELLOW LEMON AND BUTTER. ACCOMPANIED WITH GREEN LEAF SALAD ***$525***

BEEF STEAK WITH SHRIMP
BEEF FILLET (240GR) WITH SAUTÉED SHRIMP AND GREEN PEPPER SAUCE ACCOMPANIED BY MASHED POTATOES AND VEGETABLES ***$1250***

RIB EYE STEAK WITH PEPERONATA SAUCE
GRILLED RIB EYE STEAK (450GR), ONION, BELL PEPPER GARLIC, WHITE WINE, TOMATO SAUCE AND BASIL. ACCOMPANIED BY CHAMBRAY POTATOES **$1250**

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