



Appetizers

NACHOS \$16

Refried beans, crispy tortilla chips, melted cheese sauce, pico de gallo, pickled jalapeno, Mexican cream and guacamole.
Add: Chorizo \$4 | Chicken \$6 | Steak \$9 | Shrimp \$10

ELOTES \$12

Coal grilled fresh corn, cotija cheese, tajin. Served with cilantro cream.

EL MERO MERO GUACAMOLE \$17

Haas avocado, pico de gallo.

Add: Chicken \$6.00 | Steak \$9.00 | Shrimp \$10

★ SHRIMP CEVICHE \$16 ★

Shrimp marinated, leche de tigre, pico de gallo, red onion.

QUESADILLA \$16

Flour tortilla, melted cheese, guacamole, Mexican cream and pico de gallo on the top.

Add: Chorizo \$4 - Chicken \$6 - Steak \$9 - Shrimp \$10

★ TUNA TOSTADA \$19 ★

2 crispy tortilla with raw tuna, avocado slice, chipotle mayo, crispy fried scallions and sesame seed.

CHICKEN TOSTADA \$16

Shredded chicken, 2 crispy corn tortilla, refried beans, cotija cheese and pico de gallo.



Corvina Ceviche



Nachos

Chef's Recommendations

★ CORVINA CEVICHE \$19 ★

Fresh golden corvina, leche de tigre, avocado, red onion, corn and pico de gallo.

RED SNAPPER \$38

Whole fried fish, garlic and mojo. Served with small salad, rice and beans.

BIRRIA TACOS \$24

Shredded beef, corn tortilla dipped, white onion, cilantro and consomé.



Red Snapper

Salad

CAESAR SALAD \$14

Crispy hearts of romaine tossed in robust caesar dressing. Topped with croutons nachos and cotija cheese.

Add: chicken \$6 | shrimp \$8

Tacos

TACOS AL PASTOR \$18

Pork marinated in achiote, white onions, cilantro, grilled pineapple & guacamole cream.

CHICKEN TACOS A LA MEXICANA \$17

Chicken breast, chihuahua cheese, crispy bacon, black beans, chipotle mayo and avocado slice.

LA ROSA DE GUADALUPE \$16

(Es un suspiro)

Dice steak, chihuahua cheese and avocado slice.

FISH TACOS \$21

Fried tempura fish, red cabbage, garlic mayo, cilantro and radish.

CHIPOTLE SHRIMP TACOS \$23

Marinated shrimp in chipotle sauce, shaved cabbage, pico de gallo and cilantro cream.

CARNITAS TACOS \$19

Confit pork, white onions, cilantro and chicharrón.

RIBEYE TACOS \$27

Angus grill ribeye steak, pico de gallo, avocado slice and guacamole cream.



Chicken Tacos a la Mexicana



Fish Tacos

All tacos are offered with sides: White rice and beans.

For your convenience an 20% service charge will be included to your bill.



Main Course

EL BURRITO CHINGON

Flour tortilla, cheese, refried beans, rice, street corn, chipotle mayo & cilantro. Served with guacamole and small salad.

Choose: Grilled chicken \$20 | Steak \$22 | Shrimp \$25

ENCHILADAS \$19

Pulled stuffed chicken, cheese, red or green sauce, Mexican cream & red onion served with rice and refried beans.

Choose: Steak \$19 | Cheese \$16

★ GUACAMOLE BURGER \$18 ★

Angus beef, muenster cheese, chipotle mayo, lettuce, tomato, red onion & guacamole. Served with french fried.

POLLO TIJUANA \$26

Roasted chicken served on chipotle cream, pilaf rice and tender dent corn.

SALMON POBLANO \$32

Pacific grill salmon fillet, served over light avocado sauce and selected garden veggies.



Enchiladas

Chef's Recommendations

MOLCAJETE \$55

A lava rock bowl filled with red or green sauce, steak, chicken, shrimp, chorizo, Mexican cheese, white onion, green and red pepper. Served with corn tortilla, rice and refried beans.

Choice: Lobster tail \$25

★ SKIRT STEAK CHURRASCO \$32 ★

Angus grill skirt steak served with white rice, refried beans, guacamole, pico de gallo & chimichurri.

FAJITAS... NO MAMES WEY

Sizzling skillet, roasted peppers & white onions. Served with corn tortillas, rice & refried beans.

Choose: Grilled chicken \$26 | Steak \$29 | Shrimps \$32 | Mix \$35



Molcajete



Fajitas... No mames Wey

Vegetarian Options

VEGGIE TACOS \$18

Roasted green and red peppers, white onions, mushroom, street corn and crispy brussels. Served with house salad.

VEGGIE BURRITO \$18

Flour tortilla, green pepper, red pepper, onions, zuquini, mushroom, street corn, cheese & cilantro. Served with salad and guacamole.

VEGGIE FAJITAS \$18

Rosted green and red peppers, white onion, zuquinni, mushroom, street corn & cilantro. Served with guacamole & corn tortillas.

Sides

REFRIED BEANS \$4

CHEESE SOUCE \$4

AVOCADO SLICES \$5

SOUR CREAM \$1

FRENCH FRIES \$6

JALAPENO \$1

WHITE RICE \$4

CHORIZO \$4

TORTILLAS \$4

CHICKEN \$6

CHEESE \$5

STEAK \$9

PICO DE GALLO \$3

SHRIMP \$10

VEGGIES \$5

LOBSTER TAIL \$25

GUACAMOLE \$5

CILANTRO \$2

Kids Menu \$9

UNTIL 9 YEARS

CHICKEN FINGERS

KIDS QUESADILLAS

Served with French fries.



Desserts \$10

CHOCOLATE CAKE

FLAN

TRES LECHES



Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness, individuals with certain health conditions may at higher risk if these foods are consumed raw or undercooked.