

Crudos

- *TRIO DE CEVICHE | 85**
ahi | camarón | pescado | pulpo
- *CEVICHE | 32**
ahi | camarón | pescado | pulpo
- *AGUACHILE DE CAMARÓN | 40**
Rojo O Verde
- *AGUACHILE DEL REY | 45**
callo de hacha | camarón | pulpo

Antojitos

- *EMPANADAS | 40**
camarón | picadillo
- TAQUITOS | 22**
pollo | carne
- GUACAMOLE | 22 QUESO**
- FUNDIDO | 22**
- *QUESADILLA**
pollo | 30 skirt steak | 38 mariscos | 40

Ensaladas

- HOUSE SALAD | 18**
fresh greens | baby heirloom tomatoes | cheese
watermelon radishes | house ranch dressing
- JAVIER’S SPECIAL HOUSE SALAD | 20**
fresh greens | pumpkin seeds | baby heirloom tomatoes | red onions
shaved parmesan | creamy cilantro dressing
- *JAVIER’S CHOPPED SALAD**
fresh greens | avocado | cucumbers | red onions | roasted
corn cheese | baby heirloom tomatoes | champagne
vinaigrette grilled chicken breast | 30 shrimp | 34 skirt steak
| 38
- *ENSALADA DE ASADA | 38**
#1 Prime Skirt Steak | fresh greens | avocado | cucumbers | red onions | roasted corn
baby heirloom tomatoes | Gorgonzola cheese | honey mustard vinaigrette
- *SALMON SALAD | MARKET PRICE**
Gabby Sosa’s recipe
salmon lightly blackened | fresh greens | avocado | pumpkin seeds |
baby heirloom tomatoes | red onions | shaved parmesan | creamy cilantro dressing

Especiales Del Mar

Javier’s sources sustainable seafood from trusted Santa Monica Seafood

- *ENCHILADAS DE CAMARÓN | 42**
shrimp enchiladas | garlic butter | tomatillo
sauce
- *ENCHILADAS DE CANGREJO | 50**
Dungeness crab enchiladas | tomatillo sauce
- *ENCHILADAS DE MARISCOS | 50**
shrimp & Dungeness crab enchiladas |
tomatillo sauce
- *ENCHILADAS PUEBLO | 50**
Maine lobster enchiladas | garlic butter |
tomatillo sauce
- *TRIO DE ENCHILADAS DEL MAR | 55**
shrimp | Dungeness crab |
Maine lobster enchiladas
- *CABO AZUL | 55**
Maine lobster enchilada | shrimp taco |
poblano chile with shrimp & Dungeness crab
- *CAMARONES AL MOJO DE AJO | 55**
wild Mexican white prawns |
garlic butter sauce
- *CAMARONES CON RAJAS | 55**
wild Mexican white prawns | poblano | onions
| Pasilla cream sauce
- *CAMARONES RANCHEROS | 55**
wild Mexican white prawns | poblano | onions |
tomatoes | salsa ranchera
- *CALLITOS MAZATLÁN | MARKET PRICE**
premium wild scallops | sautéed asparagus |
puré de papas | creamy chipotle sauce
- *FIDEO DEL MAR | 52**
pasta | mexican shrimp | snow crab claw | scallop
cream ranchero sauce or pasilla chile cream sauce
- *PESCADO DEL DÍA | MARKET PRICE**
seared seasonal fresh fish | sautéed vegetables |
puré de papas | capers garlic butter sauce
- *PESCADO DORADO | MARKET PRICE**
Loup De Mer fresh fish | pan fried | arroz blanco |
pico de gallo | cabbage arugula salad with
vinaigrette dressing
- *PESCADO A LA VERACRUZANA | MARKET PRICE**
seared seasonal fresh fish | onion | tomatoes | serranos |
garlic | green olives | capers
- *SALMÓN AL SARTÉN | MARKET PRICE**
lightly blackened seasonal fresh filet |
puré de papas | cabbage arugula salad
with vinaigrette dressing

Cortes

All of our steaks are the highest Grade #1 Prime Angus beef, center-cut, aged to perfection, corn-fed in Omaha, Nebraska, and hand-selected for Javier’s.

WAGYU | 240

32oz Australian Tomahawk Bone-in Ribeye | crispy smashed potatoes | refritos | chiles toreados | taco gobernador

***LA TABLITA (para dos personas) | 125**

grilled chicken breast | skirt steak | carnitas (choice of two)
arroz | refritos | guacamole | salsa fresca | jalapeños | green onions | warm tortillas | queso fresco served on a wooden board

***MAR Y TIERRA | 98**

8 oz #1 Prime Filet Mignon | Maine lobster tail | onions | rajas | pasilla cream sauce

***CARNE Y CAMARONES | 95**

8 oz #1 Prime Filet Mignon | wild Mexican white prawns | onions | rajas | pasilla cream sauce

***FILETE LADRILLO | 85**

16oz #1 Prime Bone-in Ribeye cut | pasilla asado | refritos | crispy smashed potatoes

***CORTE VAQUERO - NEW YORK CUT | 75**

14 oz #1 Prime New York cut | pasilla asado | refritos | crispy smashed potatoes

***FILETE ANTIGUO | 85**

8 oz #1 Prime Filet Mignon | puré de papas | sautéed asparagus | creamy chipotle sauce

***ARRACHERA | 65**

10 oz #1 Prime Skirt Steak | papas fritas | refritos

***CARNE TAMPIQUEÑA | 60**

8 oz #1 Prime New York cut | enchilada de camarón | taquito | refritos

***TOMAHAWK PORK CHOP | 60**

14 oz Niman Ranch grilled all-natural cut | puré de papas | sautéed vegetables
Recommended Medium

LAMB CHOPS | 55

grilled lollipop baby lamb chops | pura de papas | asapargus

POLLO ASADO | 42

grilled chicken breast | pasilla asado | frijoles de la olla | guacamole

Guisados y Platillos

To preserve the authenticity of Josefina’s and Leticia’s original recipes, any requested modifications to these dishes will be respectfully declined.

MOLE VERDE | 44

chicken | pipián sauce | arroz blanco

MOLE POBLANO | 44

chicken | mole poblano sauce | arroz

POLLO CHIPOTLE | 44

bone-in airline chicken breast
mushrooms | creamy chipotle sauce

***STEAK PICADO | 50**

#1 Prime Filet Mignon | tomatoes | onions | poblano garlic | arroz | refritos

COSTILLA DE RES | 60

osso bucco short rib | potatoes
tomato serrano sauce | arroz blanco

SHORT RIBS | 60

braised angus short ribs
chile negro sauce | arroz blanco

***RELLENO DE PICADILLO | 38**

poblano stuffed with ground beef | potatoes | cheese

CHILE VERDE | 44

braised pork | onions | spicy tomatillo sauce
arroz | refritos

CARNITAS | 44

Estilo Michoacán | refritose | guacamole | salsa verde

BIRRIA | 45

braised beef in consomé sauce | onions | cilantro

***ENCHILADA & TACO | 36**

chicken | beef | cheese
enchilada beef | chicken crispy taco

ENCHILADA, CHILE RELLENO & TACO | 40

chicken | beef | cheese enchilada | chile relleno
beef | chicken crispy taco

ENCHILADAS SONORA | 38

enchiladas con chorizo

ENCHILADAS POBLANAS | 38

enchiladas de pollo con mole

ENCHILADAS SUIZAS | 38

enchiladas de pollo con tomatillo sauce

ENCHILADAS DE VEGETALES | 36

vegetable enchiladas con poblano cream sauce

***TACOS DE CAMARÓN | 40**

shrimp tacos Ensenada style

TACOS DORADOS | 36

pollo | carne

***TACOS SUAVES**

pollo | 34 skirt steak | 40 carnitas | 36

FAJITAS

sautéed onions | tomatoes | pasilla | refritos | guacamole
pollo | 40 skirt steak | 44

Para La Mesa

FRIJOLES | 7

ARROZ | 7

CHILES TOREADOS | 14

ESQUITES | 16

PAPAS FRITAS | 16

VEGETALES | 16

Modifications are not recommended and will not be refunded
\$20 per person minimum | maximum of 5 credit cards per check | no split checks
20% gratuity added for any party of 6 people or more | no personal checks

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, eggs, shellfish, or shell stock, reduces the risk of

foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Written information regarding the safety of these food items is available upon request.

If you have any food allergies and/or dietary restrictions, please inform us immediately as not all ingredients are listed.

For the safety of all our guests, please no strollers. We are not responsible for lost or stolen articles.

We reserve the right to refuse service to anyone.