



MENU

ALMUERZO Y CENA



PARA EMPEZAR - APPETIZERS

Chips & Salsa	\$ 5.00
Chips & Guacamole	\$ 10.00
Queso Fundido	\$ 12.00
Add Chorizo \$3.00	
Shrimp Cocktail	\$ 19.00
Shrimp Ceviche	\$ 16.00
Fish Ceviche	\$ 15.00

TACOS DE CARNE

(\$4.00 each) Topped with onion and cilantro and your choice of flour or corn tortilla
Add melted cheese \$0.50

■ Steak	\$ 4.00
■ Chicken	\$ 4.00
■ Chorizo	\$ 4.00
■ Carnitas	\$ 4.00
■ Pastor	\$ 4.00
■ Campechano (steak and chorizo)	\$ 4.50
■ Taquiza Assorted taco platter of 2 chicken, 2 steak, 2 carnitas, 2 chorizo and 2 pastor	\$ 32.00
■ Quesabirrias (3 Tacos per order) with side of consome	\$ 18.00

TACOS DEL MAR - SEAFOOD TACOS

(2 Tacos per order) topped with onion and cilantro and your choice of flour or corn tortilla

■ Baja Fish	\$ 12.00
Fish tempura tacos topped with coleslaw and a side of chipotle sauce	
■ Baja Shrimp	\$ 12.00
Shrimp tempura tacos topped with coleslaw and a side of chipotle sauce	

TACOS VEGGIE - VEGETARIAN TACOS

(2 Tacos per order) with your choice of flour or corn tortilla

■ Rajas con crema	\$ 7.00
Creamy and cheesy poblano peppers mixed with onion and corn topped with Cotija cheese	
■ Fungi Taco	\$ 7.00
Sauteed mushroom with onion and Mexican guajillo pepper topped with Cotija cheese	

SOPAS - SOUPS

Birria A dish from the state of Jalisco, birria is an adobo marinated beef stew served with onion, cilantro and lime \$ 15.00

Sopa de Tortilla One of the most traditional soups of Mexico, a rich broth with tomatoes, tortilla, epazote and cream, topped with crispy tortilla strips, chile pasilla rings, avocado and queso fresco \$ 13.00

Sopa del Día Ask your server about today's soup of the day (price ranges from \$8 - \$15)

ENSALADAS - SALADS

Ensalada Mexicana Chicken breast, diced tomatoes, corn, mushrooms, avocado in a homemade cilantro dressing topped with crispy tortilla strips \$ 12.00

Ensalada Mixta Fusilli Pasta, diced tomatoes, mixed vegetables and queso fresco in homemade cilantro dressing topped with crispy tortilla strips \$ 12.00
Chicken \$4.00 Shrimp \$6.00

Tijuana Cesar Romaine lettuce tossed in our house made Cesar dressing topped with parmesan cheese and crispy tortilla strips \$ 12.00
Chicken \$4.00 Mahi Mahi \$6.00 Shrimp \$6.00

TORTAS - SANDWICHES

Torta del chavo Sliced ham on bolillo bread with mayonnaise, refried beans, lettuce, tomatoes, onion, avocado, melted cheese with a side of chipotle dressing and jalapeños \$ 11.50

Torta de Milanesa de Res Steak milanesa on bolillo bread with mayonnaise, refried beans, lettuce, tomatoes, onion, avocado, melted cheese, with a side of chipotle dressing and jalapeños \$ 13.50

Torta de Milanesa de Pollo Chicken Milanesa on bolillo bread with mayonnaise, refried beans, lettuce, onion, avocado, melted cheese, with a side of chipotle dressing and jalapeños \$ 13.50

CLÁSICOS - CLASSIC PLATES

Fajitas The most flavorful fajitas served with onion, bell peppers, and a side of corn or flour tortillas

Steak	\$ 23.00
Chicken	\$ 20.00
Shrimp	\$ 23.00
Mixed (pick 2)	\$ 25.00
Veggie	\$ 17.00

Add melted cheese on top \$2.00

Add rice and beans \$2.00

Flautas Crispy beef flautas topped with lettuce, cotija cheese, sour cream and served with a side of rice and beans \$ 17.00

Quesadillas Cheese quesadilla on flour tortilla with a side of guacamole and pico de gallo \$ 13.00
Chicken \$3.00 Steak \$5.00 Shrimp \$6.00

Quesadilla la Gringa Cheese and pastor quesadilla on flour tortilla with onion and cilantro \$ 15.00

Chicken Enchiladas With your choice of salsa roja, verde, poblano or mole topped with cotija cheese, onion, and drizzled with sour cream and a side of rice and beans \$ 19.00

Chilaquiles Homemade fried corn tortilla chips sauted with your choice of salsa verde, roja or poblano then topped with sour cream, onion and cilantro and a side of beans \$ 13.00
Chicken \$5.00 Egg \$2.00 Steak \$6.00

Sides:

Rice	\$ 1.00	Pico de gallo	\$ 1.00
Beans	\$ 1.00	Salsa morita	\$ 1.00
Tortillas	\$ 1.00	Chile de arbol sauce	\$ 1.00
Shrimp	\$ 8.00	Cilantro dressing	\$ 2.00
Sour Cream	\$ 1.00	Pickled jalapenos	\$ 2.00
Guacamole	\$ 3.00		



PLATOS TRADICIONALES - TRADITIONAL ENTREES

All entrees come with a side of tortillas, rice, and beans

Pato con Mole Our house special, half a duck roasted and coated in traditional mole sauce topped with sesame seeds \$ 29.00
Substitute Chicken \$20.00

Pollo al Pipian Chicken breast coated in homemade pipian green mole created from pumpkin seeds \$ 23.00

Tampiqueña Steak, 2 chicken enchiladas with your choice of salsa verde, roja, poblano or mole with a side of pico de gallo and queso fresco \$ 27.00

Milanesa Your choice of chicken or steak milanesa with a side of queso fresco
Chicken \$21.00 Steak \$23.00

Parrillada (for 2 people) Chicken, steak, chorizo, shrimp, tacos dorados, queso fresco, guacamole and pico de gallo \$ 45.00

Camarones al mojo de Ajo Shrimp marinated in a garlic and butter sauce \$ 23.00

Poblano mahi mahi Fresh mahi mahi with poblano cream sauce \$ 25.00

Pescado Frito Deep fried whole red snapper marinated in garlic \$ 28.00

Pescado a la Talla Grilled whole red snapper in a Mexican adobo sauce \$ 28.00

POSTRES Y CAFÉ - DESERTS AND COFFEE

Churros Drizzled with caramel sauce

Traditional 5 pcs	\$ 7.00
Filled with cajeta 4 pcs	\$ 8.00
Filled with chocolate 4 pcs	\$ 8.00

Homemade flan \$ 8.00
Tres leches cake \$ 9.00

Café Regular \$ 3.50

Café de Olla Sweet and cinnamon spiced traditional Mexican coffee principally consumed in ranches and rural areas \$ 3.50

BEBIDAS - DRINKS

Bottled water \$ 2.00

Mineral water \$ 3.00

Jarritos Mexican Soda \$ 4.00

Traditional mexican soda made with sugar cane (assorted flavors; pineapple, tamarind, orange)

Mexican sprite \$ 4.00

Mexican coke \$ 4.00

Diet coke \$ 4.00

Sidral Mundet (Apple soda) \$ 4.00

Aguas Frescas - Fresh waters \$ 4.00

(Jamaica, horchata or agua del dia)

Natural Limade \$ 4.00

MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS.

Our mole contains peanuts

¡Buen Provecho!