

# SOPAS Y ENSALADAS

Soup & Salad

		small	large
<b>SOPA DE TORTILLA</b>	Strips of crispy tortilla in a tomato based chicken broth with cream & cheese garnish.	\$5.45	\$7.45
<b>CREMA DE CILANTRO O CHIPOTLE</b>	Cream of Cilantro or Chipotle. Served with croutons. <b>ADD LOBSTER \$2.00</b>	\$6.45	\$8.35
<b>SOPA 4 MARES</b>	A tomato based soup with shrimp, calamari, lobster chunks, fish and vegetables.	\$9.95	
<b>CALDO DE POLLO</b>	Chicken broth with vegetables, chicken and rice.	\$7.75	\$11.75
<b>ENSALADA MIXTA</b>	Green salad with your choice of blue cheese, ranch or house vinaigrette.	\$4.75	
<b>ENSALADA ADRIANA</b>	Spinach and Boston lettuce with bacon, pecans and pine nuts. Served with our house vinaigrette.	\$8.75	
<b>ENSALADA DEL MAR</b>	Boston lettuce, shrimp or salmon, avocado, and tomatoes.	\$14.50	
<b>ENSALADA CESAR</b>	The real one.	\$7.85	
	<b>ADD GRILLED CHICKEN</b>	\$3.00	

# TRADICIONAL

Traditional

<b>TOSTADA</b>	Crispy tortilla covered with refried beans, grilled chicken or beef, lettuce, tomato, cream and cheese. Served with rice and beans.	\$9.75
<b>ENCHILADAS (3)</b>	Chicken, beef, or cheese enchiladas served in a red, mole, green (tomatillo) or our famous chipotle (enchiladas Benito) sauce. Served with rice and beans, lettuce and cream on the side. <b>ADD LOBSTER, CRAB OR SHRIMP \$2.00</b>	\$13.85
<b>CHILE RELLENO</b>	Chile Poblano filled with cheese or ground beef, dipped in batter and smothered in a tomato sauce. Served with rice, beans and tortillas.	\$13.25
<b>COCHINITA PIBIL</b>	Slow-roasted chunks of tender pork cooked on achiote, orange and onions. Served with rice, beans, chiles güeros and tortillas. JUST LIKE IN YUCATAN.	\$17.25
<b>TAMALES</b>	2 tamales wrapped in banana leaf, Oaxaca style, filled with rajas or pollo con mole. Served with rice and beans.	\$14.65

# COMBOS

<b>COMBO #1</b>	<b>ENCHILADA, TAMAL Y TACO</b> One green sauce chicken <b>enchiladas</b> , one <b>tamal</b> wrapped in a banana leaf, and filled with rajas or pollo con mole. one carne asada <b>taco</b> . Served with rice and beans.	\$16.25
<b>COMBO #2</b>	<b>ENCHILADA, TACO Y CHILE RELLENO</b> One green sauce chicken <b>enchiladas</b> , one carnitas <b>taco</b> in a soft corn tortilla and one <b>chile relleno</b> . Served with rice and beans.	\$18.35
<b>COMBO #3</b>	<b>LAND &amp; SEA</b> Three giant <b>shrimp</b> cooked on the grill, a 4 oz top sirloin <b>steak</b> . Served with rice, beans, rajas and guacamole.	\$19.45
<b>PARRILLADA - LAND (for 2 or 3 people)</b>	Carne asada, chicken, and carnitas or chorizo served with rajas, rice, beans, guacamole and tortillas.	\$26.80
<b>PARRILLADA -SEA (for 2 or 3 people)</b>	Red Snapper, shrimp, calamari and chunks of lobster, served with rajas, rice, beans, guacamole and tortillas.	\$29.95

**No substitution on the combo plates, please.**

# AVES

Birds

<b>POLLO CON MOLE</b>	Chicken breast in a Puebla sauce served with rice & refried beans.	\$17.85
<b>POLLO CON MOLE VERDE</b>	Chicken breast in a green mole sauce. Served with rice & black beans.	\$17.65
<b>PUNTAS DE POLLO</b>	Strips of chicken cooked with onion, chile Poblano and tomatoes. Served with rice and beans.	\$16.75
<b>PUNTAS DE POLLO ADOBADO</b>	Marinated chicken breast cooked with onion, chile Poblano, bacon and tomatoes. Served with rice & beans.	\$17.85
<b>POLLO EN SALSA POBLANA GRATINADA</b>	Chicken breast au gratin in a chile Poblano sauce. Served with rice and beans.	\$18.45
<b>PUNTAS OSCAR (Pollo al Chipotle)</b>	Chunks of chicken breast cooked with a cheese and chipotle sauce. Served with rice and beans.	\$17.65

# CARNES

Meats

<b>TAMPIQUEÑA</b>	Carne Asada served with enchilada de pueblo (like an enchilada but without filling), rajas, rice and refried beans.	\$17.85
<b>CARNITAS</b>	Chunks of tender pork marinated in their own juices with bay leaves, orange and seasonings. Served with rice, beans, rajas and guacamole. <b>ADD CHIPOTLE &amp; CHEESE \$2.00</b>	\$18.25
<b>MEDALLONES AL CILANTRO OR CHIPOTLE</b>	Beef medallions topped with melted cheese, served in a cilantro or chipotle sauce with rice & salad	\$18.85
<b>PUNTAS AL ALBAÑIL</b>	Strips of beef cooked with onion, chile Poblano and tomatoes. Served with rice & beans.	\$17.25
<b>PUERCO EN VERDURAS</b>	Just like the “carnitas” above, but it is served with tomatillo sauce and vegetables. Served with rice and beans.	\$16.85
<b>FILETE A LA PARRILLA</b>	Grilled New York steak. Served with potatoes and green beans. <b>ADD CHIPOTLE &amp; CHEESE \$2.00</b>	\$21.85
<b>PUNTAS AL ALBAÑIL CON CHIPOTLE</b>	Strips of beef cooked with onion, rajas, and chipotle sauce. Served with rice & beans.	\$18.25
<b>SABANA ARRIERA</b>	Top sirloin steak covered with a chile de arbol, onion, olive oil and garlic sauce. Served with rice, beans and rajas. <b>VERY HOT!</b>	\$18.25

# PESCADOS

Fish

<b>CEVICHE VALENTIN</b>	Red Snapper prepared in lemon, herbs and spices. Served with crackers.	\$10.75
<b>TACOS DE PESCADO</b>	Freshly seasoned grilled Red Snapper, served with rice, beans and tortillas. <b>Make your own!</b>	\$14.85
<b>PESCADO JEAN</b>	Your choice of fresh fish cooked in a tomatillo sauce with lime juice and butter. Served with rice and beans.	see below
<b>PESCADO ZARANDEADO</b>	Your choice of fresh fish marinated in a chile pasilla & guajillo sauce. Served with rice and beans.	see below
<b>PESCADO VERACRUZ</b>	Your choice of fresh fish cooked in a tomato sauce with onion, olives, and capers then garnished with Chiles Güeros. Served with potatoes and a small salad.	see below
<b>PESCADO AL LIMON</b>	Your choice of fresh fish cooked in butter, lemon, white wine and spices topped with capers. Served with rice and salad.	see below
<b>PESCADO AL MANGO</b>	Your choice of fresh fish cooked in a tropical mango sauce. Served with rice and salad.	see below
<b>PESCADO AL TEQUILA</b>	Your choice of fresh fish cooked in tomato based sauce with Tequila. Served with rice and salad.	see below
<b>Red Snapper \$16.50   Halibut \$19.20   Salmon \$17.50   Sea Bass \$19.30</b>		

# CAMARONES

Shrimp

<b>COCTEL DE CAMARON</b>	Shrimp cocktail, Mexican style. <b>ADD LOBSTER \$2.00</b>	\$13.25
<b>CAMARONES AL MOJO DE AJO</b>	Giant shrimp sautéed with garlic. Served with rice and vegetables on the side.	\$18.75
<b>CAMARONES A LA PARRILLA</b>	Giant shrimp cooked on the grill. Served with rice and a salad.	\$17.30
<b>CAMARONES AL CHIPOTLE OR CILANTRO</b>	Giant shrimp cooked in a chipotle sauce. Served with rice and vegetables on the side.	\$19.40
<b>CAMARONES AHOGADOS</b>	Giant shrimp drowned in a green sauce with rajas & melted cheese. Served with rice and salad.	\$20.45
<b>CAMARONES TOCINO</b>	Shrimp wrapped in bacon with your choice of poblana or chipotle sauce. Served with rice and Salad.	\$20.50
<b>LANGOSTINOS CHIPOTLE</b>	Chunks of baby lobster cooked in a chipotle sauce. Served with rice and vegetables on the side.	\$18.95
<b>CAMARONES EN SALSA DE MANGO</b>	Giant shrimp in a tropical mango sauce. Served with rice and salad.	\$19.65

# APPETIZERS

<b>SOPES (2)</b>	Bowl shaped tortillas filled with your choice of chicken or chorizo. Covered with lettuce, cream and Cotija cheese.	\$7.45
<b>FLAUTAS (3)</b>	Rolled crispy corn tortillas, filled with, chicken. Covered with cheese, cream and red or green sauce.	\$6.85
<b>CEBOLLITAS CAMBRAY</b>	Grilled green onions prepared with lemon and Maggi sauce.	\$4.25
<b>TACOS DE POLLO CON GUACAMOLE</b>	Rolled, crispy chicken tacos covered with lettuce, cream and Cotija cheese. Served with Guacamole and salsa fresca.	\$8.75
<b>GUACAMOLE CALLEJON</b>	Made fresh daily.	\$7.25
<b>ORDEN DE RAJAS OR CHORIZO</b>	Strips of chile Poblano and onion in a cream sauce with cheese.	\$5.85
<b>QUESADILLAS FRITAS</b>	The "Traditional" quesadilla! Deep fried and filled with chicken, rajas or papa con chorizo. Served with a side of cream and cotija.	\$6.25
<b>CALAMARI</b>	Fried calamari served with a tomato based sauce.	\$7.35
<b>QUESO FUNDIDO CON CHORIZO OR RAJAS OR MUSHROOMS</b>	Melted cheese with chorizo or rajas or mushrooms served with tortillas.	\$9.65
<b>AVOCADO SHRIMP OR TUNA</b>	Two avocado halves filled with shrimp or tuna.	\$5.85

**Ask Your Server For Margaritas,  
Beer, Wine & Other Liquors  
Menu**

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An 18% service charge will be added for parties of 8 or more.

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# TORTAS

*Mexican sandwich prepared on a crispy roll with refried beans, lettuce, tomato, Mexican cream, avocado, and mayo.  
Served with french fries.*

<b>CARNE ASADA POLLO CARNITAS HUEVO CON CHORIZO AGUACATE LOMO ADOBADO MILANESA DE POLLO</b>	\$9.15
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# TACOS

<b>PASTOR (1)</b>	\$1.85
Rotisserie pork or chicken. Served alone.	
<i>Includes two corn tortillas, served with rice, beans.</i>	

<b>CARNE ASADA POLLO ADOBADO POLLO CON MOLE RAJAS CARNITAS POLLO</b>	\$9.35
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<b>SHRIMP</b>	\$11.35
Shrimp with onions, tomato, and chile Poblano. Served with rice and beans.	

<b>LOBSTER</b>	\$13.35
Chunks of Lobster with onions, tomato, and chile Poblano. Served with rice and beans.	

<b>COCHINITA PIBIL</b>	\$10.95
Slow cooked tender pork, marinated on aachiote, orange and onions.	

<b>ALAMBRE</b>	\$11.75
Carne asada or chicken with onions, tomato, bacon and chile Poblano.	

# QUESADILLAS

<b>QUESADILLA (2)</b>	\$5.25
Two fresh corn tortillas filled with cheese only. Served alone.	

<b>QUESADILLA DE HARINA</b>	\$6.85
Quesadilla made in a flour tortilla. Served with rice and beans.	

<b>VOLCAN</b>	\$8.25
Grilled cheese with carne asada or chicken on top of a tostada shell. Served with rice and black beans.	

<b>CALLEJONADA</b>	\$11.75
Carne Asada or chicken with cheese in Pita bread. Served with guacamole and black beans.	

*The following include two corn tortilla quesadillas served with rice and beans.*

<b>PASTOR CARNE ASADA CHORIZO POLLO RAJAS MUSHROOMS</b>	\$9.85
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