



everyday 11 - 3
LUNCH MENU



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SOUP & SALAD

		small	large
Sopa de Tortilla	Strips of crispy tortilla in a tomato based chicken broth with cream, avocado & cheese garnish.	\$4	\$7
Crema de Chipotle or Cilantro	Cream of Cilantro or Chipotle. Served with croutons. ADD LOBSTER \$2.00	\$5	\$7
Sopa 4 Mares	A tomato based soup with shrimp, calamari, lobster chunks, fish. and vegetables.		\$11
Caldo de Pollo	Chicken broth with vegetables, chicken and rice.	\$6	\$10
Ensalada Mixta	Green salad with your choice of blue cheese, ranch or house vinaigrette.		\$4
Ensalada Adriana	Spinach and Boston lettuce with bacon, pecans and pine nuts. Served with our house vinaigrette.		\$7
Ensalada del Mar	Boston lettuce, shrimp or salmon, avocado, and tomatoes.		\$14
Ensalada Cesar	Leaves of romaine lettuce (not chopped) with a homemade Cesar dressing, bread and anchovies. ADD GRILLED CHICKEN		\$6 \$3

TRADITIONAL

Tostada	Crispy tortilla covered with refried beans, chicken or beef, lettuce, tomato, cream and cheese. Served with rice and beans. Chicken, beef, or cheese enchilada served in a red, mole, green(tomatillo) or our famous chipotle (enchiladas Benito) sauce.	\$8
Enchiladas (3)	Served with rice and beans and cream, lettuce on the side. ADD LOBSTER, CRAB OR SHRIMP \$2.00	\$12
Chile Relleno	Chile Poblano filled with cheese or ground beef, dipped in batter and smothered in a tomato sauce. Served with rice, beans and tortillas.	\$12
Cochinita Pibil	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
Tamales	2 tamales wrapped in banana leaf, Oaxaca style, filled with rajas or pollo con mole or carnitas w/green sauce. Served with rice and beans.	\$13

COMBOS

Combinacion Ranchera	2 Pellizcadas (bowl shaped tortilla filled with beans, chicken, salsa, cheese and cream), 2 Huaraches (Oval shaped tortilla filled with beans, salsa, onions and cilantro), 2 traditional quesadillas. Served with guacamole.	\$13
Combinacion Poblana	2 Sopes, 2 Enchiladas, 2 Tacos de Pollo con mole. Served with rice and beans.	\$15
California Combo (for 2 or 3 people)	Chicken, Shrimp, Onions & Peppers served in a skillet	\$20
Parrillada Land (for 2 or 3 people)	Carne asada, chicken, and carnitas or chorizo served with rajas, rice, beans, guacamole and tortillas.	\$24
Parrillada Sea (for 2 or 3 people)	Red Snapper, shrimp, calamari and chunks of lobster, served with rajas, rice, beans, guacamole and tortillas.	\$27

MEAT

Tampiqueña	Carne Asada served with enchilada de pueblo (like an enchilada but without filling), rajas, rice and refried beans.	\$16
Carnitas	Chunks of tender pork marinated in their own juices with bay leaves, orange and seasonings. Served with rice, beans, rajas and guacamole. ADD CHIPOTLE & CHEESE \$2.00	\$16
Puntas al Albañil	Strips of beef cooked with onion, chile Poblano and tomatoes. Served with rice & beans.	\$16
Puerco en Verduras	Just like the "carnitas" above, but it is served with tomatillo sauce and vegetables. Served with rice and beans.	\$16
Puntas al Albañil con Chipotle	Strips of beef cooked with onion, rajas, and chipotle sauce. Served with rice & beans.	\$17
Sabana Arriera	Top sirloin steak covered with a chile de arbol, onion, olive oil and garlic sauce. Served with rice, beans and rajas. VERY HOT!	\$17

FISH & SHRIMP

Ceviche Valentin	Red Snapper prepared in lemon, herbs and spices. Served with crackers.	\$9
Tacos de Pescado	Freshly seasoned grilled Red Snapper, served with rice, beans and tortillas. Make your own!	\$13
Coctel de Camarón	Shrimp cocktail, Mexican style. ADD LOBSTER \$2.00	\$11
Pescado Jean	Your choice of fresh fish cooked in a tomatillo sauce, lime juice, garlic, white wine and butter. Served with rice and beans.	see below
Pescado Zarandeado	Your choice of fresh fish marinated in a chile pasilla & guajillo sauce. Served with rice and beans.	see below
Pescado Veracruz	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
Pescado Limón	Your choice of fresh fish cooked in butter, lemon, white wine and spices topped with capers. Served with rice and salad.	see below
Camarones a la Parrilla	Giant shrimp cooked on the grill. Served with rice and a salad.	\$17
Camarones al Chipotle o Cilantro	Giant shrimp cooked in a chipotle or cilantro sauce. Served with rice and vegetables on the side.	\$18

RED SNAPPER

\$16

HALIBUT

\$19

SALMON

\$17

SEA BASS

\$18

CHICKEN

Pollo con Mole	Chicken breast in a Puebla sauce served with rice & refried beans.	\$17
Pollo con Mole Verde	Chicken breast in a green mole sauce. Served with rice & black beans.	\$17
Puntas De Pollo	Strips of chicken cooked with onion, chile Poblano and tomatoes. Served with rice and beans.	\$16
Puntas de Pollo Adobado	Marinated chicken breast cooked with onion, chile Poblano, bacon and tomatoes. Served with rice & beans.	\$17
Pollo en Salsa Poblana Gratinada	Chicken breast au gratin in a chile Poblano sauce. Served with rice and beans.	\$17
Puntas Oscar	Chunks of chicken breast cooked with a cheese and chipotle sauce. Served with rice and beans.	\$17

APPETIZERS

SOPES (2)	Bowl shaped tortillas filled with your choice of chicken or chorizo. Covered with lettuce, cream and Cotija cheese.	\$7
FLAUTAS (3)	Rolled crispy corn tortillas, filled with chicken, potato, beef or cheese. Covered with cheese, cream and red or green sauce.	\$6
CEBOLLITAS CAMBRAY	Grilled green onions prepared with lemon and Maggi sauce.	\$4
TACOS DE POLLO CON GUACAMOLE	Rolled, crispy chicken tacos covered with lettuce, cream and Cotija cheese. Served with Guacamole.	\$7
GUACAMOLE CALLEJON	Made fresh daily.	\$6
ORDEN DE RAJAS	Strips of chile Poblano and onion in a cream sauce with cheese. ADD CHORIZO \$1.50	\$5
QUESADILLAS FRITAS	The "Traditional" quesadilla! Deep fried and filled with chicken, rajas or papa con chorizo. Served with a side of cream and cotija.	\$6
CALAMARI	Fried calamari served with a tomato based sauce.	\$7
QUESO FUNDIDO CON CHORIZO OR RAJAS OR MUSHROOMS	Melted cheese with chorizo or rajas or mushrooms served with tortillas.	\$9
AVOCADO SHRIMP OR TUNA	Two avocado halves filled with shrimp or tuna.	\$8

TORTAS

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

CARNE ASADA, POLLO, CARNITAS, HUEVO CON CHORIZO, AGUACATE, OMO ADOBADO, MILANESA DE POLLO	\$8
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QUESADILLAS

QUESADILLA (2)	Two fresh corn tortillas filled with cheese only. Served alone.	\$5
QUESADILLA DE HARINA	Quesadilla made in a flour tortilla. Served with rice and beans.	\$6
VOLCAN	Grilled cheese with carne asada or chicken on top of a tostada shell. Served with rice and black beans.	\$7
CALLEJONADA	Carne Asada or chicken with cheese in Pita bread. Served with guacamole and black beans.	\$9
The following include two corn tortilla quesadillas served with rice and beans.		
PASTOR, CARNE ASADA, CHORIZO POLLO, RAJAS, MUSHROOMS		\$8

TACOS

PASTOR (1)	Rotisserie pork or chicken. Served alone.	\$2
<i>The following include two corn tortillas, served with rice, beans.</i>		
CARNE ASADA, POLLO ADOBADO, POLLO POLLO CON MOLE, RAJAS, CARNITAS		\$8
SHRIMP	Shrimp with onions, tomato, and chile Poblano. Served with rice and beans.	\$9
LOBSTER	Chunks of Lobster with onions, tomato, and chile Poblano. Served with rice and beans.	\$10
COCHINITA PIBIL	Slow cooked tender pork, marinated on an achiote, orange and onions.	\$9
ALAMBRE	Carne asada or chicken with onions, tomato, bacon and chile Poblano.	\$9

BREAKFAST

HUEVOS A LA CAZUELA	Two fried eggs, drowned in a tomato based sauce, topped with cream, cheese and avocado.	\$8	HUEVOS RANCHEROS	2 eggs over a corn tortilla covered with red or green sauce.	\$8
HUEVOS A LA MEXICANA	Scrambled eggs with tomatoes, onions and serrano papers.	\$7	HUEVOS DIVORCIADOS	Two fried eggs separated by chilaquiles, one covered by green sauce and the other with red sauce.	\$8
MACHACA	Scrambled eggs with beef or chicken and vegetables	\$8	HUEVOS CON CHORIZO	Scrambled eggs with mexican sausage.	\$8
			CHILAQUILES	Two fresh corn tortillas filled with cheese only. Served alone.	\$7