



Appetizers

Grilled Calamari12.99. Pico de gallo, capers, olives, tomatoes fresh squeezed lime juice & olive oil.

Fried Calamari.....9.99
Served with jalapeños & Mexican Salsa.

Coconut shrimp9.99
Served with chipotle-mayo & lime juice.

Nachos Con Chorizo.....9.99. Topped with refried beans, chorizo, Mexican cream, queso fresco and pico de gallo.

Guacamole & Chips.....9.99
Fresh homemade guacamole & corn tortilla chips.

Coctel de Camaron.....9.99. 5 piece Mexican Style
Shrimp cocktail, tomatoes onion, cilantro, jalapeños.

Mussels al Pastor.....9.99. Sauteed with garlic, olive oil, chopped al pastor meat, pico de gallo & pineapple.

Roasted Poblano Peppers....8.99. Marinated with extra Virgin olive oil, garlic, herbs & Mexican cotija cheese shaves.

Crab Bisque
With Poblano pepper & fresh corn. Bowl... 7.99

Salads

Add chicken.....3.99 Add salmon.....5.99
Add shrimp.....5.99 add arrachera steak.....5.99

Avocado & Crab Salad ...12.99. Served with cucumbers, tomatoes, fresh squeezed lime juice & olive oil.

Ceviche salad.....13.99. Shrimp, scallops, mussels, clams, calamari, lime juice & extra virgin olive oil.

Ensalada Tricolor.....9.99. Mixed greens, radish, avocado and hard boiled eggs, dressed with extra virgin olive oil and fresh squeezed lime juice.

Caesars salad.....9.99. Romaine lettuce dressed with home made traditional caesars Dressing.

Beet Salad....9.99. Apple cider vinaigrette, peanuts, goat cheese and served over a bed of mixed Greens.

For kids

Meatballs...7.99
Homemade served with cheese, tomato sauce and rice

Chicken fingers.....7.99
With French fries

Quesadilla Chicken and cheese.....7.99
Served with a side of Mexican rice.

Spaghetti Mexican style.....7.99
Tomato sauce, Cream & Cheese.

Arroz con Pollo.....7.99
Breaded chicken, rice & cheese.

Taco Sampler

3 per order, mix and match your meats,
Homemade corn tortillas (flour tortillas are available)
All tacos are served with lettuce, cream, cheese,
pico de gallo, Mexican slaw, Guacamole, rice &
beans....17.99

Tinga shredded chicken breast sautéed with tomatoes, onions, and chipotle

Carnitas slow cooked pork with herbs and fresh squeezed citrus

Al pastor Guajillo peppers, achiote & pineapple marinated pork loin

De Camaron shrimp sautéed with garlic and oil

Barbacoa slow cooked lamb, (very tender and flavorful)

Lengua beef tongue (very tender and flavorful)

Chorizo homemade Mexican Chorizo

Arrachera Beef skirt steak

Vegetarian zucchini, yellow squash, peppers, onions, spinach, carrots

De Pescado (fish) achiote marinated Mahi Mahi.

Dinner Entrees

Chiles Rellenos....17.99

Poblano pepper stuffed with Oaxaca cheese egg buttered and serve in a tomato sauce with a side of rice and beans.

Fajitas

Sauteed sweet peppers and onions served with a side of rice and beans

Chicken....16.99, **Arrachera Steak**.....18.99, **Shrimp or Mahi Mahi**.....18.99

Fajita Sampler

Chicken, Steak & Shrimp combo.....21.99

Enchiladas

Chicken, skirt steak, Cheese or  Vegetarians

Choose one Salsa verde, Salsa roja, Traditional Mole Poblano....17.99

(Mole contains sesame seeds and peanuts).

Enchilada Sampler with chicken.....18.99

1 Mole Poblano, 1 Roja, 1 Verde

(Mole contains sesame seeds and peanuts).

Camarones a la Diabla...19.99

Shrimp cooked in a mild spicy guajillo butter sauce served with Mexican rice and vegetables.

Paella....22.99

Mussels, clams, calamari, shrimp, scallops, chicken and chorizo served over saffron pineapple rice .

Jalapeño & Crab Cakes....22.99

served in a guajillo cream sauce with garlic mashed potatoes, and vegetables.

Carne Asada with Shrimp.....22.99

Beef skirt, shrimp, onions, & grilled cactus leaf, served with rice, beans, avocado, jalapeño & cheese.

Branzino Filet a la Veracruzana19.99

Fish of the day sauteed with onions, tomatoes, pickled jalapeños, served in a white wine blush sauce, vegetables and Mexican rice.

Salmon a la parrilla (grilled salmon).....19.99

Dressed with guajillo peppers served with garlic mashed potatoes and vegetables.

Dover Sole (whole Fish).....29.99

Grilled and Baked served with pico de gallo, fresh squeezed lime juice and olive oil.

With a side of vegetables and potatoes.

Sides

Corn on the cob.....4.99

Dressed with Lime, mayonnaise, cotija cheese.

Poblano and corn creamy rice.....4.99

Sauteed Mixed Vegetables.....4.99

Rice and beans.....4.99

Mexican coleslaw.....3.99

Guacamole5oz side...4.99

Roasted Jalapeños....3.99