

— Salads & Veggie —

TACO SALAD 13.50
CHICKEN | GRD BEEF
Flour shell bowl filled with your choice of meat; topped w/lettuce, tomatoes, cheese, onions & olives. Sour cream & guacamole

CACTUS ENCHILADAS 12
Served with rice, beans, sour cream and cheese.

MUSHROOM QUESADILLA 11

HOUSE SALAD 8.50
Add Chicken \$2

VEGGIE FAJITA QUESADILLA 11
Bell pepper, onions and cheese.

QUESADILLA DE HUITLACOCHÉ 11
Corn smut

VEGGIE BURRITO 11
Mix of veggies, rice, beans, cheese and sour cream.

QUESADILLA DE FLOR DE CALABAZA 11
Squash Blossom

FRIED POTATOES TACOS 11
Lettuce, tomatoes, cheese and sour cream.

HUARACHE DE NOPALES 11
Elongated flat corn tortilla served open face with white cheese, salsa of your choice.

— Micheladas Botaneras —

MICHELADA TROPICAL 20
Served with Shrimp Ceviche, Octopus, cucumber, onions, and Spanish peanuts.



Michelada Malverde

MICHELADA MALVERDE 20
Served with Camarones en Aguachile verde (Green Shrimp Aguachile), cucumber, onions, and Spanish peanuts.



Michelada Diablo

MICHELADA REGULAR 13
Served with orange, limon and shrimp.

MICHELADA DIABLO 26
Served with 6 Camarones Cucaracha, 6 green mussels Cucaracha style, and Spanish peanuts.



Michelada Tropical

— Botanas —

REY BOTANERO 66
Three bottles of Caguamas served with shrimp ceviche, cueritos curtidos de Puerco (cured pork skins), taquis and cucumbers.

LOCO SIX 66
Six canned beers served with shrimp ceviche, octopus, cucumbers, peanuts, six oysters and Chamoy Tajin.

SIX ON THE BEACH 66
Six frosted beers with Chamoy Tajin, served with shrimp ceviche, jicamas, and cucumbers.

TORITOS 11.50
Jalapeños Toreados, rellenos de Queso Crema y Tocino. Blistered Jalapeños stuffed with cream cheese and topping with bacon.

TROPICAL 68
#12 big shrimps, crab legs, green mussels, fried whole tilapia, octopus in tamarindo sauce, mango and cucumber.

BOTANILLA NAYARIT 35
Shrimp Nayarit style, 4 oysters.

BOTANA EL REY 55
Camarones Cucaracha, Mejillones Culichi & Ceviche Mixto. / Spicy shrimp, green mussels and seafood ceviche.

MEJILLONES CULICHIS 22
Mussels in our house sauce. 15pc

CAMARONES PARA PELAR 40
Seasoned shrimp to peel. 18pcs

QUESO DIP 6



Botana el Rey



Camarones para Pelar



Rey Botanero



Mejillones Culichis



Six on the Beach



Loco Six

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Callo de Lobina



Ceviche de Camaron

Ceviches

CALLO DE LOBINA

(Sea Bass) 30

Marinated in lime juice and soy sauce and other spices, cilantro, jitomate, onions, cucumber.

CEVICHE MIXTO 35

Octopus, shrimp, callo de hacha (scallop), fish, Jaiva, cilantro, onions, tomatoe and cucumber..

CEVICHE DE CAMARON 28

Shrimp marinated in lime juice. Served with cilantro, jitomate, onions, and cucumber.

CEVICHE DE CAMARON

Y PULPO 34

Shrimp and Pulpo marinated in lime juice. Cilantro, jitomate, onions, cucumber in homemade sauce.

Ostiones

O Y S T E R S

ROCKEFELLER GRATINADOS 38

Ostiones asados y gratinados con queso, camaron y Jaiva. Grilled oyster au gratin with shrimp and crab.

MALVERDE 37

Oyster topped with shrimp Ceviche, marinated in green lime cucumber sauce.

ASADO 27

Grilled Oyster. 12pc

EN SU CONCHA 25

Fresh Oyster. 12pc

PATA DE MULA 32

Bloody Clams. 12pc (Seasonal Item)



Malverde

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Molcajete

MOLCAJETE JEFE DE JEFES 75
Cayos de hacha y camarón maridados en limón fresco. Servidos con cebolla, pepino y 24 camarones estilo Nayarit.

MOLCAJETE DE CARNES 47.50 (2p)
Pollo Asado, Adobada, Chorizo, Nopal, Queso, Chuletas y Camarón. Grilled Chicken, Steak, Marinated Pork, Sausage, Cactus, Pork chops and Shrimp. Served with rice, beans, pico de gallo and guacamole. (1-2p)

MOLCAJETE DE MARISCOS 45 (Cold dish)
Shrimp, Scallops, Fish, Octopus, Crab, Oysters with onions and peppers in our zesty sauce. Served in a Mexican stone, called Molcajete.

MOLCAJETE BUCHON 48 (Hot Dish)
#6 Big Shrimps, Scallops, Fish, Octopus, Crab & Fresh Oysters mixed with onions, tomatoes, cilantro, cucumber in our zesty sauce. Served in a Sizzling Mexican stone, called Molcajete.



Molcajete Buchon



Molcajete de Carnes



Molcajete de Mariscos



Jefe de Jefes

Charola de Mariscos



Charola de Mariscos



Charola Mar y Tierra

CHAROLA DE MARISCOS 176 (6p)
#24 Camarones Cucaracha (Shrimp to Peel), #18 Camarones a la Diabla (Shrimp in diablo sauce), #36 Camarones Agua Chile (18 Green and 18 Red), #8 Ostiones en su concha (Fresh Oysters), #12 Mejillones Negros (Black Clams), #12 Almejas (Clams), #2 Patas de Cangrejo (King Crab Legs), #1 Mojarra Frita (Whole fried Tilapia). (5-6p)

CHAROLA LA MAMALONA 155
Agua Chile Rojo, 24 Camarones Estilo Nayarit 2Lbs Patas de Cangrejo de primera calidad, #12 Ostiones, #12 Mejillones, almejas.

CHAROLA MAR Y TIERRA 170.50 (6p)
(4-6P) #12 Camaron al Tocino (Shrimp-bacon), #10 green mussels (mejillones), #10 clams (almejas), #12 Camarones cucaracha, #1 Molcajete de Carnes, Asada, Adobada, Pollo (Chicken) Chuleta Ahumada (smoked pork chop), chorizo (sausage), queso fresco, nopal.

CHAROLA CASCADA DE MARISCOS 170 (4p)
Mojarra Frita, Ceviches de pescado, Pulpo, Camaron, Callo & Jaiva. Camarones Cucaracha, Aguachiles & Ostiones. Fried whole Tilapia, 5 types of ceviche: Shrimp, Octopus, Crab, Fish, Scallops, Shrimps marinated in cucumber and lime sauce. Fresh Oysters and spicy Shrimps to peel. (3-4p).



Cascada de Mariscos

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Chef Specials

EMPAPELADO DE MARISCOS 38 **NEW**

Clam shrimp, green mussels, black mussels, octopus, scallops, corn on the cob and potato. Camarones, almejas, mejillones verde y negros, pulpo, callo de hacha, elote, y papa.

COCO LOCO 39

Marinated shrimp, octopus, and Callo de Acha. Choice your favorite Aguachile verde or rojo.

GRILL SALMON 28

Served with rice and salad.

PACIFICO PLATTER 120

Patas de Cangrejo, camarones, scallops, mejillones verdes y negros, papas rojas, corn y almejas. Cocinado con nuestra receta especial. / Crab legs, shrimp, scallops, green mussels, red potatoes, corn and clams. Cooked with our special home recipe.

CHILE RELLENO CON CAMARONES 32

Delicious Chile relleno served with rice and salad.

PIÑA RELLENA DE MARISCOS 32

Grilled Pineapple stuffed with Seafood and Cheese.

MARISCOCO 32

Coco relleno de mariscos / Seafood stuffed coconut.



Coco Loco



Grilled Salmon



Chile Relleno con Camarones



Pacifico Platter



Piña Rellena de Mariscos



Mariscoco



Empapelado de Mariscos

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Chef Specials

FUENTE DE MARISCOS 130

3 Niveles de sabores. Agua chile verde, Camarones (shrimps) Cucaracha, Mejillones (mussels) verdes, patas de cangrejo de primera calidad (King Crab Legs), ostiones (oysters), y camarones estilo Nayarit.

TITANIC DE MARISCOS 48.50

Camarones Cucaracha, clams, black mussels, octopus, Camarones Aguachile, fried fish fillets, French fries, avocado and red sauce.

TORRE DE MARISCOS

EN SALSA NEGRA 38.99

Hecha con Camarones, Pulpo, #3 Ostiones frescos, Pescado, Jaiba y Callo de Hacha. / Seafood Tower made with, Shrimp, Octopus, #3 Fresh Oysters, Fish, Crab, Scallops, Avocado, onions, Tomatoe, Cucumber, Cilantro in our special Black Sauce.

PALAPA 132

Prime Crab legs, Camarones (shrimp) estilo Nayarit, oysters, clams, black and green mussels.

TACOS EL GOBERNADOR 25

Tacos de Camarones con Chorizo y queso con un toque de salsa del chef. Servido con arroz, frijoles y ensalada. Shrimp tortilla, chorizo and cheese with a touch of our Chef Sauce. Served with rice, beans and salad.

CAMARONES

ZARANDEADOS 32

#12 grilled shrimps served with salad and pineapple and cooked with our special sauce.



Fuente de Mariscos



Mariscos en Salsa Negra



Tacos el Gobernador



Titanic de Mariscos



Camarones Zarandeados



Palapa

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Camarones Centenario

Camarones

S H R I M P S

CAMARONES NAYARITAS 35

Sauteed shrimp Nayarit style with our fabulous and original house recipe. Served with rice and salad. (Camarones salteados estilo Nayarit)

CAMARONES CENTENARIO 50

Camarones estilo Nayarit (24), Clams (almejas), and green mussels (mejillones), cooked with our house special recipe.

CAMARONES AL TOCINO 28

Bacon wrapped shrimp. Served with salad, melted cheese, rice, beans and fries.

CAMARONES AL MOJO DE AJO 27

Shrimp in our garlic sauce. Served with salad, rice and beans.

CAMARONES PARA PELAR 40

AGUA CHILE SUPREME 27

½ dozen Red Aguachile, ½ dozen green Aguachile.

CAMARONES AL COCO 27

Served with our pineapple sauce, salad and rice.

CAMARONES A LA PLANCHA 27

Served with salad, rice and beans.

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Camarones Nayaritas

Camarones

S H R I M P S

CAMARONAZO 95

Seven different Camarones (Shrimp) styles: Tocino (bacon), Al Coco (Coconut), Nayarit, Empapado (wet), Cuacaracha, Empanizado (breaded) and Shrimp Cocktail.

AGUACATE RELLENO DE CAMARON 20

Stuffed avocado with shrimps, Mango, cucumber, onions, jitomate, cilantro and Ketchup.

CAMARONES CUCARACHA 27

Shrimp in a spicy house sauce.

CAMARONES A LA DIABLA 29.70

Shrimp cooked in Diabla sauce. Served with mushroom, salad, rice and beans.

CAMARONES EMPAPADOS 28

Camarones envueltos en tallarines fritos de papa, ensalada, aguacate, pepino y tomate. Acompañado de tallarines fritos de papa. / Prawns wrapped in potato fried noodles served with rice, potato fried noodles, avocado, cucumber, and tomato salad.

CAMARONES AGUA

CHILE VERDES O ROJOS 26.50

Shrimp marinated with spicy lime in a cucumber sauce.

BROCHETAS DE CAMARON 27

#3 Shrimp skewers, served with rice and salad.

CAMARONES EMPANIZADOS 28

Breaded shrimp. Served with salad, rice, beans and fries.



Aguacate Relleno de Camaron



Camarones a la Diabla



Camarones Agua Chile Verde



Camarones Cucaracha



Camarones Empapados



Brochetas de Camaron

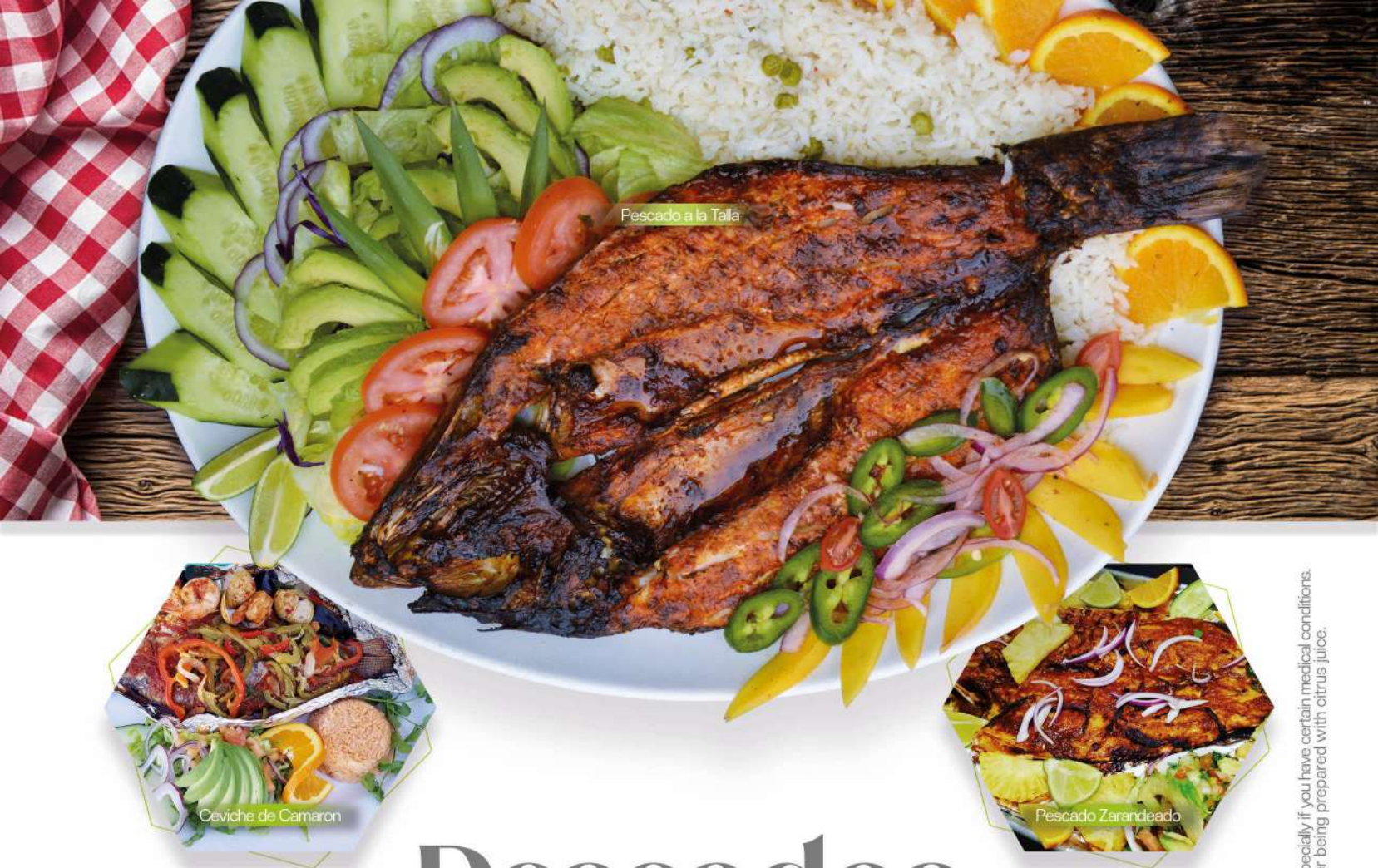


Camarones Empanizados



Camaronazo

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Pescados

FISH

HUACHINANGO RELLENO DE MARISCOS 65
Served with rice and salad.

FILETE RELLENO DE MARISCOS 38
Filet, shrimp, octopus, clams, black mussels, crab, tomatoes, and bell pepper. Served with rice and salad.

PESCADO ZARANDEADO 68.99
Pescado Robalo Grande cocinado a la perfección con salsa de la casa. Viene con arroz y ensalada. / Sea Bass cooked to perfection in a house sauce. Come with rice and salad.

PESCADO A LA TALLA 65
Big baked Robalo served with rice and salad.

FILETE A LA PLANCHA 28
Served with salad, rice, French fries, and beans.

FILETE EMPANIZADO 28
Served with rice, salad, and fries.

Caldos

SOUPS

7 MARES 26
Large Soup bowl with prawns, fish, clams, mussels, scallops, crab and octopus. Slowly simmered with mixed vegetables. Served with cilantro and fresh lime.

PESCADO 23
Fish Mexican Soup is healthy and delicious, you'll enjoy the depth of flavors and heartiness in each spoonful. Served with cilantro and fresh lime.

CAMARON 23
Mexican Shrimp Soup. Hearty soup full of shrimp and veggies. Served with cilantro and fresh lime.

CAMARON Y PESCADO 25
Shrimp & Fish soup. Served with cilantro and fresh lime.



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Mojarra Culichi



Mojarra Veracruzana

Mojarras

T I L A P I A

Served with rice and salad (Arroz & Ensalada)

SUPER MOJARRA FRITA 24.50
Mojarra frita servida con arroz, frejoles, ensalada y papas fritas. Whole fried tilapia. Served with rice, beans, salad, and fries.

MOJARRA CULICHI 37
Mojarra frita bañada con camarones cucaracha. Viene con arroz y ensalada. / Fried whole tilapia bathed with shrimps in a spicy sauce.

MOJARRA A LA VERACRUZANA 35
Veracruz Style Tilapia, bathed with seafood and served with Rice and Salad.

MOJARRA CON CAMARONES A LA DIABLA 38.50
Mojarra frita con camarones bañada en salsa a la diablo. Whole fried tilapia with shrimp in a diablo sauce.

MOJARRAS AL MOJO DE AJO 24.50
Mojarra frita salteada en ajo y servida con arroz, frejoles, ensalada y papas fritas. Whole fried tilapia sauteed in garlic. Served with rice, beans, salad, and fries.

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Cocktails

All cocktails are served with cucumber, cilantro, tomato, avocado and lime.

VUELVE A LA VIDA 38

Camaron, pulpo, cebolla, Callo de Hacha, Pescado, Jaiva y Ostiones. Shrimp, Octopus, onions, Scallop, Fish, Crab and Oysters. Come back to life with this refreshing cocktail.

PATA DE MULA

COCKTAIL 30 (Seasonal Dish) Bloody Clams Cocktail.

CAMARON 20

Shrimp Cocktail.

PULPO 22

Octopus Cocktail.

COSTEÑO 23

Camaron (shrimp), mango and tamarindo sauce. You'll come back to life.

CAMARON & OSTIONES 28

Shrimp & Oysters Cocktail.

CAMARON & PULPO 28

Shrimp & Octopus Cocktail.



Costeño

Big Seafood Mountain Tostadas

Served with crispy tostada shells.

GRAN TOSTADA CEVICHE

CAMARON 15

Camaron marined in lime juices with cucumber, cilantro, tomato, avocado and lemon.

TOSTADA DE CAMARON 14

Shrimp served with cucumber, cilantro, tomato, avocado and lemon.

PULPO 15

Octopus marined in lime juices with cucumber, cilantro, tomato, avocado and lemon.

PESCADO 10

Fish marined in lime juices with cucumber, cilantro, tomato, onions, avocado and lemon.

AGUA CHILE VERDE

OR ROJA 15

Shrimp marined in lime juices with cucumber, cilantro, tomato, onions, avocado and lemon.

CALLO DE HACHA 15

Scallop marined in lime juices with cucumber, cilantro, tomato, onions, avocado and lemon.

MIXTA 16

Choice your own 2 options. Marined in lime juices with cucumber, cilantro, tomato, onions, avocado and lemon.

JAIWA (imitation) 9

Crab meat marined in lime juices with cucumber, cilantro, tomato, avocado and lemon.



Gran Tostada Ceviche

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Tomahawk Steak Tex-Mex-Style



Al Carbon -Sonora Rib Eye Steak



Carne Asada Arrachera

Carnes

M E A T S

TOMAHAWK STEAK **TEX-MEX-STYLE 110**

Prime Tomahawk Steak, served with nopal, grilled onions, guacamole, beans, and #1 Torito Relleno.

AL CARBON -SONORA **RIB-EYE STEAK 48**

Prime Rib-eye Steak, served with baked potato (papa asadera) filled with cheese cream, grilled onions, bacon, and sour cream. Grilled nopal, french potatoes, 1 Torito (Jalapeño Relleno), Side of guacamole and tortillas.

CARNE ASADA ARRACHERA **AL CARBON 28**

Arroz, Frijoles, Pico de Gallo y Guacamole. Rice, beans, Pico de Gallo and Guacamole.

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M E A T S

Carnes

COSTILLA DE CORDERO AL CARBON 38

(Lamb) Served with nopales, frijoles, Rice, salsa, and tortilla.

AGUJAS NORTEÑAS EN AGUACHILE 28

Served with rice, guacamole, and salad.

COSTILLA DE PUERCO CULICHI 27

Served with rice and salad.

SOUTHWEST T-BONE STEAK 48

T-Bone steak, baked potatoes, corn (elote), guacamole and tortillas.

COSTILLA GRANDE 28

Asada, Arroz, Frijoles, Nopales, Pico de Gallo and Guacamole. Beef Rib, Rice, Beans, Cactus, Pico de Gallo and Guacamole.

MILANESA DE POLLO 25

Ensalada, Papas Fritas, Arroz y Frijoles. Breaded Chicken, Salad, french fries, rice, and beans.

MILANESA DE RES 25

Salad, Papas Fritas, Arroz y Frijoles. Breaded Chicken, Salad, Fried Rice and Beans.

CARNE ASADA CON

CHILAQUILES (Green or Red) 26
Grilled skirt steak and Chilaquiles.

CARNE ASADA CON

CAMARONES A LA DIABLA 35
Served with rice, beans, and salad.

CARNE ASADA CON

CAMARONES AL TOCINO 38
Served with rice, beans, and salad.

POLLO ASADO AL CARBON 18

Pollo asado al carbon, steak fries, beans (Frijoles de la olla).

PARRILLADA AL CARBON 120

All meats you love. Carne Asada, Carne Adobada, Pollo al Carbon, Chuleta and Costillas de Res.



Aguas Norteñas



Costilla de Puerco Culichi



Costillas de Cordero al Carbon



Southwest T-Bone Steak

TACOS

DE CORTE

26

Served with guacamole, beans, cactus, and salsa.

Rib-eye Steak (4 Tacos)
New York Steak (4 Tacos)
Arrachera (Outside skirt) (4 tacos)

STEAK WRAPS

26

Served with cebolla asada, bell pepper, guacamole, cheese, and cilantro. Steak fries.

Rib-eye Steak
New York Steak
Arrachera (Outside skirt)

Fajitas

GRILLED BEEF **FAJITAS** 21.50

PORK **FAJITAS** 19

CHICKEN **FAJITAS** 19

SHRIMP **FAJITAS** 21.50

FAJITAS FIESTA 23.75

Chicken, Beef and Pork. Bell Pepper, onions and cheese. Come with rice, beans, Pico de Gallo and Guacamole.

FETTUCCHINE ALFREDO

Make it chipotle for \$1

Chicken / Pollo 19.95

Prawn / Camaron 21

Seafood / Mariscos 23

SHRIMP CHIPOTLE -ALFREDO

22

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Big Tortas

All sandwich come with mexican fresh cheese, tomatoe, onion, avocado, jalapeño or chipotle.

REGULAR 14.50 | COMBO 15.50

* Combo: Soda, French Fries or Salad



REAL MADRID

Turkey Sausage, Pork Chorizo, Egg, Bacon, Ham, Head Cheese, Breaded Steak, Melted Cheese, Tomato, Onion, Avocado. Chipotle o Jalapeño.



MONTERREY

Carne Asada Steak, Melted Cheese, Caramelized Onion, Mexican Fresh Cheese, Tomato, Onion, Avocado. Chipotle o Jalapeño.



ARGENTINA

Breaded Steak, Melted Cheese, Pineapple, Mexican Fresh Cheese, Tomato, Onion, Avocado. Chipotle o Jalapeño.



LOMO

Lomo (Pork Loin), Melted Cheese, Mexican Fresh Cheese, Tomato, Onion, Avocado. Chipotle o Jalapeño.



BARCELONA

Ham, Melted Cheese, Breaded Steak, Mexican Fresh Cheese, Tomato, Onion, Avocado. Chipotle o Jalapeño.



BRASILEÑA

Carne Asada & Chorizo, Melted Cheese, Mexican Fresh Cheese, Tomato, Onion, Avocado.



MARADONA

Carne Asada & Adobada (pork), Melted Cheese, Mexican Fresh Cheese, Tomato, Onion, Avocado.



MILAN

Breaded Steak (Milaneza), Melted Cheese, Mexican Fresh Cheese, Tomato, Onion, Avocado.

HAWAIANA

Ham, melted cheese, pineapple, fresh cheese, tomato, onions, avocado, Jalapeño or Chipotle.

ALEMANA

Breaded Steak, Pork Chorizo, Melted Cheese, Mexican Fresh Cheese, Tomato, Onion, Avocado. Chipotle o Jalapeño.

PASTOR

Al Pastor Pork, Pineapple, Avocado.

CARNITAS

Pork Carnitas, Lettuce, Avocado.

Sides Orders

Guacamole (4 oz)	5.00
Rice & Beans	5.00
Tortillas (4)	1.25
Sour Cream (4 oz)	3.50
Pico de Gallo (4 oz)	3.50
To-Go Salsa	0.50 each

Tacos

Traditional tacos made with soft corn tortillas served with chopped onions and cilantro.

SUADERO	3.00 Each
BARBACOA	2.65 Each
FISH TACOS	7.65 Two

Taco Trio

7.75

+ CONSOME 9

Birria (Shredded beef)
Asada (Grilled beef steak)
Adobada (Spicy pork meat)
Carnitas (Pork Carnitas)
Cabeza (Beef Cheek)
Pork Chorizo
Lengua (Beef Tongue)
Cochinita Pibil (Spicy Shredded pork)
Chicharron (Pork crackling in a green sauce)
Chicken
Tripa (Tripe)

TOSTADAS (2)

15.50

PIBIL | PATA | PICADILLO

Lettuce, queso fresco, sour cream, rice, and beans.

HUARACHES

10.50

Elongated flat corn tortilla served open face with white cheese, salsa of your choice and any of the following:

ASADA | ADOBADA | TINGA | CHORIZO CON PAPAS | COCHINITA PIBIL

Extra Items: Nopales (cactus), Rajas (sliced poblano pepper) with cream, mushrooms, lettuce 2.50

BURRITOS

15.50

CHOICE OF MEAT

Burritos are served with lettuce, pico de gallo, queso fresco and sour cream.

Barbacoa | Chile Verde | Asada
Al Pastor | Shredded Chicken
Prawn | Chipotle | Veggie | Wet

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Our Favorites



Pambazos



Big Flautas



Super Nachos

PAMBAZOS 10.25

Special grilled Mexican sandwich with chorizo and potatoes, lettuce, cheese and sour cream.

CARNE ASADA FRIES 12.99

French fries, carne asada steak, and melted cheese. Served with guacamole, pico de gallo and beans.

CHORIQUESO 14.50

Chorizo and spicy pork meat and nopales with melted cheese served with 6 corn tortillas.

#4 ENCHILADAS VERDES 12.75

O ENMOLADAS 14

4 Enchiladas chicken or beef on layered corn tortillas in a green sauce with white cheese and sour cream. Come with Rice & Beans.

GORDITAS (Two Order) 9.25

De Chicharron prensado / Pressed pork Come with nopales, onions, cilantro and cheese.

RICOS NACHOS

(Choice of meat) 14

Corn chips with cholesterol free beans, pico de gallo, monterrey jack cheese topped with guacamole, sour cream and pickled onions.

BIG QUESADILLAS 11.75

Huitlacoche / Corn smut
Flor de Calabaza / Squash Blossoms
Chicharron Prensado / Pressed pork
Hongos / Mushrooms
Queso con Epazote / Cheese with Wormseed
Rajas con Crema / Slice peppers and cream
Tinga / Shredded chicken and onions simmered in a thick chipotle sauce
Papa con Rajas / Potato with Rajas

3 BIG FLAUTAS 12" 11.50

Topped with lettuce, sour cream & cheese.

Pollo (Chicken)

Carne Deshebrada (Shredded Beef)

Borrego (Lamb)

Mama "Chuy" Consome 5.00



Salchi Pulpos

Happy Kids

MENU

Include small beverage 7.50

SALCHI PULPOS +French fries

MCCHEESE +French fries

CHICKEN NUGGETS

+French fries

KID BURRITO +French fries

MINI CORN DOG +French fries

TWO TACOS Choice any Meet

Come with rice and beans.

Drinks

AGUAS FRESCAS

7.99

Fresa

Horchata

Jamaica

Guayaba

Sandia

Melon

Mango

Naranja

Limon

Piña

Papaya

pepino con Apio

Piña con Coco

MILKSHAKES

7.25

Fresa

Mango

Guayaba

Peanut Butter

Acai

Mamey

Blueberry / Raspberry

Pineapple

SODAS

3.75

Coca-Cola Bottle 4.75

Jarritos (Ask your server about the flavors)

Sidral

Coke

Diet Coke

Sprite

Fanta

Lemonade

Dr. Pepper

Boing.

Desserts

Shareable

EL PECADO 9.50

FLAN 8.75

PASTEL 3 LECHES 8.75

CHOCO FLAN 8.75

CHURRO ICE CREAM 8.75

CHOCOLATE CAKE 8.75

GELATINAS 4.00

PLATANOS MACHOS 8.50

Fried Banana, served with

condensed milk.

BARKITO 12.50

Slice of limon cake and bananas

fried.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions. These items may be ordered undercooked. That includes Oysters served raw and ceviche served raw after being prepared with citrus juice.