



Appetizers/Antojitos

Entrées / Plato's Fuertes

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Soft Taco	d with rice beens	shall of calca cour groom		Soup of the Day / Sopa del Dia	\$9.5
guacamole, and your ch	noice of (3) corn o			Chips and Guacamole	\$12.50
Tacos de Carnitas			\$24 \$24.5	Chips and Salsa <i>.</i> ∳	\$10.50
Tacos de Res			\$25.5		
Tacos de Salmon			\$26	Garlic Toast / Pan con Ajo Four slices of garlic toasted ciabatta bread. Add cheese for \$3.5	\$5
Burrito / de Res(Beef)	/ de Pollo(Chick	en). 🌶	\$19.5	Tour once of game touctou classica stoud. And choose for pole	
Burrito / de Res(Beef) / de Pollo(Chicken) / \$19.8 Sautéed vegetables and with your choice of chicken or beef mixed				Caesar Salad	\$12.5
with cheddar and mozzarella cheese rolled up in a flour tortilla then				Romaine tossed with Caesar dressing, garnished with Parmesan cheese,	Ψ12.0
		rice,beans, and a shell of		croutons and served with ciabatta garlic toast.	
salsa, cream, guacamo				Add chicken or shrimp of for \$6.5	
, 3, , , ,				The state of the s	
Arracheras 🥠 🥠			\$30	Nachos 🥠	\$15.5
Thinly sliced, marinated	I then grilled rib ey	ye. Served with rice,		Corn tortilla chips covered with melted cheese, garnished with jalapenos	
beans, (2) corn or flour tortillas, a shell of salsa, guacamole,				served with a side of salsa, guacamole and sour cream.	
and sour cream.				Add chicken j for \$6.5 or beef j \$7.5	
Quesadilla / Pollo (chicken) / Camarones (shrimp) (\$17.5) Your choice of chicken or shrimp with cheddar, mozzarella cheese,				Cassava and Pork / Yuca y Chicharrón 🌙 🥠	\$12.5
				Fried, then seasoned with house spice, served with chiquita hot sauce.	
		grilled and served with rice,		FI. ((0) d	040
beans, and a shell of salsa, sour cream, guacamole. *substitute flour to corn for a gluten free option*				Flautas (3)	\$10
"Substitute flou	ir to corn for a giu	iten free option"		Sautéed ground beef, onions, peppers mixed with tomatoes, cheddar	
Side Dishes / Take Away Essentials				and mozzarella cheese rolled in a spring roll wrap, deep fried and	
				served with chiquita salsa.	
Beans (6oz)	\$5	La Senorita		Chicken Wings (1 lb.)	\$15.5
Rice (6oz)	\$6.5	Que Mango		Deep fried chicken wings tossed in hot sauce served with chiquita ranch.	,
Sauteed mushroom	\$6.5	House Spice			
Corn tortilla (each)	\$0.75	Blackening spice		Pupusas (3)	\$16.5
Flour tortilla (each)	\$0.75	Tortilla chips		Corn tortilla stuffed with mozzarella cheese, onions, chicharon, beans	
Jalapenos (4oz)	\$2.5	Salsa 🥒 1 cup, 2 cup, 4 d		and zucchini. Served with salsa and curtido.	
Sour cream (4oz)	\$3	Guacamole 1 cup, 2 cup	, 4 cup		
Cheese (2oz)	\$3.5	Salsa Roja🌽		Stuffed Cassava (3) / Yuca Rellenos🌙	\$16
Caesar salad	\$6.5	Salsa Verde		Cassava dough stuffed with our four cheese and herbs filling, deep fried	
Fries	\$5	Mole		and served with chiquita salsa.	
Salsa (4oz)	\$4	Margaritas		Maria ta ta Tarata Inc	040 =
Guacamole (4oz)	\$4.5			Vegetarian Tostadas	\$12.5

(3) hard shell corn tortillas topped with shredded lettuce, salsa, black bean and roasted corn pico de gallo *j* then garnished with feta. Add shrimp for \checkmark \$2 or chicken \checkmark for \$3 or trio \checkmark for \$3.





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Acapulco Chicken	\$23.5	Enchiladas	
Grilled chicken breast with house spice. Served with rice, beans,	7 _0.0	Your choice of (2) tortillas: corn or flour, filled with chicken or beef stewed	
(2) corn or flour tortillas, and a shell of salsa.		with onions and tomato sauce covered with melted cheese. Topped with	
		a dollop of sour cream and served with rice and beans.	
Chicken and Ribs	\$29.5	Your choice of mole sauce, salsa roja 🥠 or salsa verde 🌙 🥠.	
Grilled chicken breast with house spice accompanied with tender BBQ)	Vegetable Enchiladas	\$20
baby back pork ribs. Served with rice and beans.	•	Cheese Enchiladas	\$20
baby back pork ribs. Oct ved with rice and bearis.			
		Chicken Enchiladas	\$22.5
Jambalaya	\$20.5	Beef Enchiladas	\$22.5
Vegetables sautéed in garlic butter, blackening spice and salsa roja,			
served with rice.		Fajitas	
Chorizo Jambalaya	\$25.5	Sauteéd sliced vegetables with house spice served with rice, beans,	
Chicken Jambalaya	\$26.5	(3) corn or flour tortillas, and a shell of salsa, sour cream and guacamole.	
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Shrimp Jambalaya	\$26.5	Vegetable Fajita	\$20.5
		Chorizo Fajita 🥠 🥠	\$25.5
Camarones		Chicken Fajita 🥠	\$27
Your choice of Prawns, served with rice and beans.		Shrimp Fajita 🤳	\$27
Mojo de Ajo	\$26.5	Beef Fajita	\$28
Prawns sautéed with garlic butter and house spice then flambéed	Ψ20.0		ΨΔΟ
		Danna Alfrada	040
with white wine.		Penne Alfredo	\$18
	\$27.5	Penne pasta simmered in our creamy Alfredo sauce, garnished with	
Prawns sautéed in garlic butter, house spice and caramelized		green onions and parmesan, served with ciabatta garlic toast.	
onions then flambéed with white wine.		Chicken Alfredo	\$24.5
	\$29	Shrimp Alfredo	\$24.5
Prawns sautéed in garlic butter, house spice and salsa roja	Ψ=0		Ψ= 1.0
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or/ salsa verde 🌙 🥠		Blackened Salmon	\$25.5
		Grilled salmon with blackening spice. Served with rice, beans,	
Ranchero Steak 🥠	\$24.5	(2) corn or flour tortillas and a shell of salsa.	
Grilled sirloin steak with house spice. Served with rice, beans,			
(2) corn or flour tortillas and a shell of salsa.		Carnitas <u>j</u>	\$23.5
(2) com or nour torting and a crion or calca.		Grilled marinated pork loin, Served with rice, beans, (2) corn or	Ψ=0.0
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	\$25.5	flour tortillas and a shell of salsa.	
Grilled sirloin steak with house spice basted with lemon juice, Served			
with rice, beans, (2) corn or flour tortillas and a shell of guacamole.		Steak and Prawns 🅖	\$30.5
		Grilled sirloin steak with sautéed prawns. Served with rice, beans,	
Al Tequilas		and (2) corn or flour tortillas	
Sautéed mushrooms and green peppers with house spice and garlic		(-) (-) (-)	
butter then flambéed with our house tequila. Served with rice and bear	20		
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	\$26		
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\$27.5

Salmon Al Tequila