

Appetizers

Taquitos \$5

Rolled crispy tortillas filled with shredded beef, served with homemade guacamole and sour cream

Tamales de Puerco \$4

The classic Mexican appetizer, steaming corn-husk wrapped and filled with savory pork, served with red salsa and sour cream

Quesadilla de Pollo \$7

A flour tortilla filled with chicken and a blend of Mexican cheeses, served with sides of sour cream, salsa, and guacamole

Jalapeno Cheese Dip \$4

Melted Mexican cheese with a tangy jalapeno touch

Sweet Potato Fries \$5

Sweet potato fries lightly fried, served with guacamole and sour cream

Coctel de Camarones (Shrimp Cocktail) \$8.50

Tiger shrimp in a beautiful blend of herbs, species, and veggies.

Coctel de Ceviche (Ceviche Cocktail) \$8

Black grouper marinated in tangy key lime juice with pico de gallo, olive oil, herbs and spices.

Salads

Shrimp Salad \$12

Baby field greens, sautéed shrimp in a light chipotle sauce, avocado slices, water chestnut

Los Moros Salad \$11

Spanish Granada-style salad. Baby field greens, mango slices, diced dates, cucumbers, raisins, walnuts and goat cheese.

Dressings: raspberry vinaigrette, balsamic vinegar/ light olive oil, ranch, Italian

Entrees

Tacos Norteños

Three soft flour tortillas with your choice of filling, served with lettuce, pico de gallo, and guacamole (Shredded Beef \$9 Chicken \$11)

Tacos Norteños Aguacate (Avocado): (Veggie) {Market}

Three flour tortillas stuffed with avocado and served with lettuce, pico de gallo, and sour cream

Fajitas

Choose from beef or chicken, served with pico de gallo, sour cream, and guacamole, flour tortillas, and Mexican rice. (Beef \$10 Chicken \$12)

California Burrito

*Big, just like California. Mexican rice, beans, cheese, sour cream and your choice of filling are all rolled into one, and then topped with melted cheese.
(Ground Beef- topped with chili sauce \$9 Chicken \$9.75)*

Enchiladas Mexicanas

*Soft corn tortillas folded around your choice of shredded beef (doused with red salsa) or chicken (doused with green salsa), Mexican rice and beans
(Shredded Beef \$9 Chicken \$10)*

Enchiladas Chicago \$8

Chicago-style enchiladas. Rolled flour tortillas filled with savory ground beef and cheese, covered with mild roasted pepper sauce, then topped with melted cheese

Bistec Guisado \$13

Pan seared 8 oz. sirloin steak with spices and topped with a savory salsa, served with rice

Ribeye Cowboy Style Steak \$15

Grilled 10 oz. steak rubbed with species, served with choice of potato wedges or Mexican rice (salad)

Sirloin Steak & Shrimp \$18

USDA Choice tender 12 oz top sirloin steak grilled, sautéed shrimps, served with sweet potato fries

Please no substitutions or combinations

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions

House Specials

Cochinita Pibil \$15

An exquisite dish from the Yucatan Peninsula, pork marinated in Seville orange juice with achiote and spices, then slowly cooked in banana leaves, served with poblano rice (choice of soup or salad)

Mole Poblano \$14

A true culinary work of art in the traditional Mexican kitchen. This legendary dish from Puebla, (with over 35 ingredients) shredded turkey covered with a thick rich mole sauce, served with Mexican rice (choice of soup or salad)

Chiles Poblanos Rellenos \$12

The classic poblano pepper transformed into a rich, zesty, and mild delight. A poblano pepper is fire roasted, stuffed with a savory picadillo filling, coated with a fluffy egg batter then lightly fried, served with poblano rice (choice of soup or salad)

Plato de Barbacoa Guisado \$12

Pulled tender loin beef cooked with spices in a mild salsa, served with Mexican rice and beans

Pollo Criollo \$13

Oven roasted mojo marinated half chicken, served with Spanish rice, black beans, and sweet plantains

Mariscos - Seafood - Fish

Fish Taco Baja \$14

Baja California's classic fish tacos. Sautéed red snapper with mild spices in rich citrus flavors, then wrapped in soft flour tortilla. Served with lemon, pico de gallo, guacamole, sour cream and side of poblano rice

Fajitas del Mar (Seafood Fajitas) \$14.95

A seafood delight. Shrimp and lobster mixed in a blend of spices served in flour tortillas. Garnished with pico de gallo, sour cream, and guacamole

Pescado Frito (Fried Fish) \$13

A whole red snapper fried to a golden brown served with lemon wedges, avocado sauce and poblano rice

Guachinango al Mojo De Ajo(Garlic Red Snapper) \$14

Red Snapper fillets sautéed over a special garlic broth infused with white wine; served with poblano rice (choice of soup or salad)

Guachinango Veracruzuno (Veracruz-style Red Snapper) \$17

The pride and joy of Veracruz. Red Snapper fillets and tiger shrimp sautéed in a tomato sauce with a blend of olives, capers, and species; served with poblano rice (choice of soup or salad)

Enchiladas del Mar (Seafood Enchiladas) \$18

Soft corn tortillas filled with goat and asadero cheeses, topped with a succulent blend of crab meat, shrimp, scallops, then doused with creamy tomatillo salsa. Sweet! (choice of soup or salad)

Quesadillas de Crangrejo (Crab & Shrimp Quesadillas) \$16

Chunks of crab and shrimp sautéed diced onions, sweet peppers, garlic, herbs and spices then folded in flour tortillas covered with a mild jalapeno cream sauce (choice of soup or salad)

Flounder in Jalapeño Cream Sauce \$12

Flounder filets simmered in a mild seasoned creamy sauce with a zest of jalapeño pepper, served with poblano rice (choice of soup or salad)

Caldo de Siete Mares (Seven Sea Soup) {Market}

*The legend says this dish was created of necessity. A seafood lover's delight. Seafood mix of crab claw, fish, shrimp, clams, mussels and more, all cooked in a hearty fish broth.
(also rumored to be an aphrodisiac)*

Camarones al Mojo de Ajo (Garlic Shrimp) \$13.95

Shrimp is sautéed in garlic, green scallions, key lime juice, and white wine; served with poblano rice (choice of soup or salad)

Camarones Salteados en Salsa Verde \$13.95

Sautéed shrimp with white onions, green scallions, lime juice and our special green salsa; served with poblano rice (choice of soup or salad)

Camarones a la Diabla (Chipotle Shrimp) \$12.95

*Hot & Spicy! Shrimp sautéed in a smoked chipotle sauce served with poblano rice.
(choice of soup or salad)*

Camarones Rancheros (Ranch-style Shrimp) \$13.95

*Sautéed in a very mild, rich tomato salsa; served with Mexican rice and queso fresco.
(choice of soup or salad)*

Camarones con Tequila (Tequila Shrimp) \$14

Honoring Mexico's national drink, tequila. Shrimp is sautéed with Serrano peppers, chipotle peppers, herbs, species and a tab of Tequila 1800 Reposado; served with poblano rice. (choice of soup or salad)

Postres – Desserts

Ultimate Chocolate Cake \$4

Flavors of sweet creamy chocolate, glad you left room for dessert !

Flan \$4

Mexican custard, our own unique homemade family recipe, sure to please.

Tres Leches (Three milks cake) \$5

*Traditional Mexican celebration cake infused with three milks.
(Our chef's own creation)*

Apple Pie Tacos \$5

A new twist to the American classic, pastry tortilla filled with traditional apple pie filling and served with crème fraiche

Churros \$5

Classic Spaniard pastry dusted with sugar and cinnamon, served with vanilla ice cream

The Extras

Guacamole 1.50	Mexican Rice 2.50	Poblano Rice 2.50
Guacamole Dip 2.50	Sweet Potato Fries 2.50	Salsas 1.50
Extra Tortillas 1.75	Extra Chips 1.75	Beans 2.00
Soup du Jour 3.00	House Salad 3.00	Vegetables 2.50
Sour Cream 0.75		

Vegetarian Dishes Available

Kids Menu Available