



Taco Mex----- \$ 8.99

4 tortillas fritas, cubiertas con frijoles, carne asada picadada y pico de gallo. Acompañada con la salsa de su preferencia.

(4 fried corn tortillas, topped with a base of beans, following chopped, marinated steak and Pico de Gallo. Accompanied with the salsa of you choice)

TACOS ----- \$1.75 cada uno (each)

Carne Asada
Marinated Steak

Carne Enchilada
Spicy Seasoned Meat

Tripa - \$1.99
Chitlin Taco

Carnitas
Seasoned Pork

Chorizo
Mexican Pork Sausage

Lengua - \$1.99
Seasoned Tongue Taco

Barbacoa
Mexican Beef Barbecue

Chicharron
Crunchy Seasoned Pork

Al Pastor - \$1.99
Enchilada Meat with Pineapple

Pollo
Chicken Taco

Chorizo con Huevo
Mexican Sausage with Eggs

Pescado - \$1.99
Fish Taco

TORTAS

(Mexican Style Subs)

Pierna ----- \$6.99
Seasoned Pork Leg

Milanesa ----- \$6.99
Breaded Steak

Asada ----- \$6.99
Marinated Steak

Carnitas ----- \$6.99
Seasoned Pork

Quesillo ----- \$6.99
Oaxaca Cheese

Pollo ----- \$6.99
Seasoned Chicken

Queso De Puerco ----- \$6.99
Head Cheese

Camaron ----- \$8.99
Shrimp Torta

Cubana ----- \$9.99

Toasted Telera bread, stuffed with ham, enchilada meat, chorizo, fried eggs, sliced chicken weiners, lettuce, tomatos, avocado, and jalapeño peppers.

Mariscos (Seafood)

Coctel de Camaron ----- \$9.99

(Mexican Shrimp Cocktail)

A variety of shrimp, mixed in soupy, homemade tomato sauce. Topped with chopped cilantro and onions.

Camarones a la Diabla ----- \$12.99

(Deviled Shrimp)

Broiled shrimp, covered in a spicy, tradicional, Mexican chili sauce. Order comes with rice and salad.

Mojarra Frita ----- \$10.99

(Fried Tilapia)

Specially seasoned, fried Tilapia, served with a fresh garden salad.

Mojarra Enchiptlada ----- \$12.99

(Spicy Tilapia)

Fried Tilapia covered with a mix of homemade chipotle sauce. Order is accompanied with rice, salad and tortillas.

Filete Pescado ----- \$12.99

(Fish Filet)

Fried fish filet, seasoned with a special Mexican recipe. Accompanied with rice and salad.

Camarones Veracruzanos ----- \$11.99

(Veracruz Shrimp)

Marinated shrimp mixed with onions and jalapeño, covered in a homemade tomato sauce and melted Oaxaca cheese, for a one of a kind taste! Order comes with rice and salad.

Camarones Acapulco ----- \$11.99

(Acapulco Shrimp)

Seasoned shrimp covered in a mixture of homemade, sweet ranch dressing. Comes accompanied with rice and tortillas.

Caldo de Camaron ----- \$9.99

(Shrimp Soup)

A rich and thick, soupy shrimp broth. Seasoned with Guajillo and Japonese chili sauce. Tortillas and Lime come on the side.

Caldo 7 Mares ----- \$10.99

(7 Seas Soup)

Thinly textured broth with a variety of ingredients including shrimp, fish, octopus, crab, carrots and squash. Broth is seasoned with Guajillo peppers. Order comes with tortillas and lime.

Bisteces (Steaks)

Encebollado ----- \$9.99

(Steak with Onions)

Tradicional Mexican, marinated steak, topped with onions and jalapeño peppers. Order is served with rice, beans and tortillas.

Carne Asada ----- \$9.99

(Grilled Steak)

Consists of thick, high quality, skirt steak. Carefully marinated, for that California taste! Accompanied with rice, beans and tortillas.

A La Mexicana ----- \$9.99

(Mexican Style Steak)

Seasoned steak, covered with a rich traditional Mexican sauce that comes with jalapeños and onions. Order comes with rice, beans and tortillas.

Bistec Empanizado ----- \$9.99

(Breaded Steak)

Thinly sliced, Milanese steak, dipped in bread crumbs and an assorted variety of condiments. Includes a side order of beans, salad and tortillas.

Bistec Enchilado ----- \$9.99

(Spicy Steak)

Thinly cut, pork steak, marinated with a variety of spices, for a spicy result. Order includes rice, beans and tortillas.

Tampiqueña ----- \$9.99

(Steak Sirloin)

A tender strip, of quick-seared beef, with a side order of rice, beans and tortillas.

Arranchera ----- \$9.99

(Mexican Fajitas)

Chopped, marinated, grilled steak, mixed with a variety of ingredients including onions, bell peppers, and jalapeños. Comes with a rice, beans and tortillas.

Filete de Lomo ----- \$9.99

(T-Bone Steak)

A marinated, tender cut, T-bone steak that comes with rice, beans, and salad.

Vegetariano
(Vegetarian)

- V1 - Chalupa, Cheese Enchilada and Beans ----- \$5.99**
- V2 - Chile Relleno, Vegetable Quesadilla and a Garden Salad ----- \$6.49**
- V3 - Bean Burrito, Cheese Enchilada and a Bean Tostada ----- \$5.99**
- V4 - Bean Burrito, Chile Relleno and a Cheese Quesadilla ----- \$5.99**
- V5 - Chicken Taco Salad with Lettuce, Tomatoes, Cheese, & Avocado-----\$5.49**
- V6 - Grilled Chicken Salad, with a Bean and Cheese Tostada ----- \$5.99**

Fines De Semana
(Weekends Only)

Ceviche de Camaron o Pescado----- \$7.99

Your choice between chopped, seasoned, raw shrimp or fish, marinated in lemon juice, mixed with cilantro tomato, onions, avocado and small bits of jalapeño.

Mole Poblano ----- \$12.99

Famous Mexican sauce made with a variety of chilies, nuts, raisins, chocolate and cinnamon. All blended together for a very unique taste. This plate consists of chicken covered in Mole sauce, with rice and tortillas on the side.

Enchiladas de Mole ----- \$10.99

4 corn tortillas, filled with chicken, and topped with the traditional Mole sauce, lettuce and cheese. Accompanied with rice.

Pozole ----- \$9.99

(Hominy Stew)

Traditional Mexican stew, consisting of pork, hominy and dried chile seasonings. Order comes with lettuce, chopped onions, lime, and tostadas on the side.

Menudo ----- \$9.99

(Tripe Stew)

Mexican stew, carefully seasoned with a variety of red spices, and consisting of honeycomb tripe. Included with the order are limes, chopped onions and tortillas.

Menu de Niños

(Kid's Menu)

K1 - Beef Burrito, Rice and Beans ----- \$3.49

K2 - Chicken Soft Taco, Rice and Beans ----- \$3.49

K3 - Chicken Fingers and Fries ----- \$3.49

K4 - Chicken Quesadilla, Rice and Beans ----- \$3.49

K5 - Carne Asada Taco with Rice and Beans ---- \$3.49

Ordenes al Lado

(Side Orders)

Cheese Dip ----- \$2.99

Guacamole ----- \$2.99

Aguacate ----- \$0.50

(Extra Avocado)

Pan ----- \$0.50

(Extra Bread)

Crema ----- \$0.50

(Sour cream)

Tortillas ----- \$0.50

Lime ----- \$0.50

Arroz ----- \$1.99

(Rice)

Frijoles ----- \$1.99

(Beans)

Bebidas

(Drinks)

Bebidas de Botella ----- \$1.99

Bottled Drinks

Jarritos ----- \$1.49

Kid's Chocolate Milk ----- \$1.99

Sidral and Sangria ----- \$1.49

Fountain Drinks ----- \$1.99

Agua Frescas ----- \$2.99

(Homemade Drinks)

Tropical Banana ----- \$2.50

Bottled Coconut Drink ----- \$2.50

Boing! ----- \$2.49

2L Drink ----- \$2.99