

## **STARTERS**

### **GUACAMOLES**

TRADITIONAL	\$ 15
SMOKED CORN	\$ 16
MANGO	\$ 17

# NACHOS W/MEXICAN CHEESE

WITHOUT MEAT	\$ 16
GRILLED CHICKEN	\$ 20
CARNE ASADA	\$ 22
YUCATAN -STYLE	
SHRIMP CEVICHE	\$ 19

## **TOSTADITAS**

W/ SHRIMP CEVICHE	\$ 14
FLAUTAS WITH TINGA	\$ 15

SERVED WITH GUACAMOLE, CABBAGE SALPICÓN, GREEN TOMATILLO SAUCE, SOUR CREAM, AND WHITE CHEESE

# QUESO FUNDIDO MELTED CHEESE

REGULAR	\$ 19
CHORIZO	\$ 21
POBLANO CHILIS	\$ 21
MIXED	\$ 25

## **QUESADILLAS**

GRILLED	CHICKEN	 \$	18
STEAK		 \$	20
SHRIMP		\$	25

## **SALAD AND VEGGIES**

CAESAR SALAD WITH		
HOMEMADE DRESSING	\$1	6
WITH GRILLED CHICKEN	\$ 2	21
WITH SHRIMP	\$ 2	23
GRILLED WHOLE CORN		
WITH MAYONNAISE,		
CHEESE, AND CHILI POWDER	\$ 9	)



## **MAIN DISHES**

### **CHIEF FEATURES**

RIBEYE WITH MASHED POTATOES & CHIPOTLE BUTTER SERVED WITH MASHED CHIPOTLE BUTTER CHEF CHOICE VEG	
CREAMY CHICKEN OR SHRIMP SCAMPI PICK YOUR CHOICE OF PROTEIN -WE SAUTE IT WITH PEPPERS AND ONIONS WITH A CREAMY SCAMPI SAUCE AND LINGUINE	
CHICKEN \$ 22 SHIRMP \$ 26	
CHICKEN MARSALA SAUTE CHICKEN WITH A CREAMY MUSHROOM MARSALA SAUCE SERVED WITH LINGUINE PASTA	\$ 22

**CATCH OF THE DAY**ASK ABOUT OUR CATCH OF THE DAY FISH SERVED WITH RICE AND CHEF CHOICE OF VEG PRICE MAY VERY DEPENDING OF MARKET PRICES

### **MOLCAJETES**

SHRIMP	\$ 38
CHICKEN	\$ 26
STEAK	\$ 35
MIXED	\$ 38

SERVED WITH CHEESE, NOPAL (CACTUS), SCALLIONS, CORN TORTILLA, AND MOLCAJETE SAUCE WITH BLACK BEER





CARNITAS (BRAISED PORK)	\$5
GRILLED CHICKEN	\$5
TINGA	\$5
PASTOR	
VEGETARIAN TACOS	\$5
STEAK WITH GUACAMOLE	
AND GRILLED ONION	\$5

\*THIS TACOS ADE SERVED WITH CORN TORTILL AS

BAJA FRIED FISH TACO		\$8
BAJA FRIED SHRIMP TACO		\$8
GRILLED		
SHRIMP	\$8	
GRILLED		
WILD SALMON	\$8	

\*THIS TACOS ARE SERVED WITH FLOUR TORTILLA



























## **BUILD YOUR OWN BURGER**

### **TOPPINGS**

TOMATOES, LETTUCE, AMERICAN CHEESE, BLUE CHEESE CRUMBLE, 



## FROM THE GRILL

### **TAMPIQUEÑA**

GRILLED MEAT SERVED WITH CHICKEN ENCHILADA, POBLANO PEPPER STRIPS, GUACAMOLE, BEANS AND CORN TORTILLAS	\$ 35
VERACRUZ-STYLE GROUPER FILLET WITH MINI GREEN SALAD	\$ 33

BBQ RIBS WITH BAKED CARROTS \$ 33



## **ENCHILADAS**

VEGETABLE ENCHILADAS WITH TOMATILLO SAUCE	\$ 20
SHRIMP ENCHILADAS WITH ROASTED TOMATOES AND CREAMY CHIPOTLE SAUCE	\$ 26
CHICKEN TINGA ENCHILADAS WITH TOMATILLO SAUCE	\$ 23
CHICKEN TINGA ENCHILADAS WITH MOLE SAUCE	\$ 25
*TINGA -SHARED CHICKEN AND TOMATOES SAUCE	

### **BURRITOS**

VEGETARIAN BURRITO WITH TOMATILLO SAUCE	\$ 18
CARNE ASADA (STEAK) BURRITO WITH BORRACHA SAUCE	\$ 22
SHRIMP BURRITO WITH CREAMY ROASTED TOMATO AND CHIPOTLE SAUCE	\$ 24
CARNITAS (PORK) BURRITO WITH TOMATILLO SAUCE	\$ 22
TINGA BURRITO (CHICKEN) WITH MOLE SAUCE	\$ 22
*TINGA SHADED CHICKEN AND TOMATOES SALICE	

\*TINGA -SHARED CHICKEN AND TOMATOES SAUCE \*BORRACHA SAUCE -TOMATILLO, AND PASILLA CHILI, MARINATED WITH ORANGE JUICE



### **DESSERTS**

BREAD PUDDING WITH	
HOUSEMADE ICE CREAM	\$ 12
ROMPOPE RICE PUDDING	\$ 9
TRADITIONAL FLAN	\$ 9
CHURROS WITH	
CHOCOLATE SAUCE	\$ 12
ASSORTED FLAVORS ICE CREAM	\$ 7





