Appetizers

Order Of 3 Chalupas $4.99

Bean and cheese with lettuce and tomatoes.

Order Of Crispy Tacos $3.99

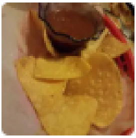
Ground beef or beans served with cheese lettuce and tomatoes.

Papas Fritas / French Fries $1.99

Classic, crispy potatoes fried to perfection and served as a delightful accompaniment.

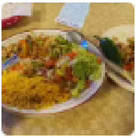
Onion Rings (6) $1.99

Sliced onions coated in a batter, typically including spices, and deep-fried until they achieve a crispy texture.



Chips Con Salsa $1.99

Chips with salsa.



Chicken Fajita $7.99

Grilled chicken and sizzling veggies served with tortillas and fresh toppings.

Nachos With Chicken $5.99

Crispy tortilla chips topped with seasoned chicken

Nachos With Beef $5.99

Crispy tortilla chips topped with seasoned beef

Nachos With Guacamole And Beef $7.99

Tortilla chips topped with seasoned ground beef and fresh guacamole, typically includes cheese.

Nachos $3.99

Beans and cheese.

Nachos With Guacamole $6.99

Crispy tortilla chips accompanied by our homemade, creamy guacamole.

Soups

Caldo De Pescado Y Camaron $8.49

Fish and shrimp soup.

Beef Soup $5.99

Served with rice.

Chicken Soup $6.99

Served with rice.

Salads

Fried Shrimp $10.99

Fried shrimp served on a bed of lettuce, typically includes tomatoes, onions, and avocado, garnished with a light dressing.

Grilled Chicken $9.99

Grilled chicken served over mixed greens, typically includes tomatoes, onions, bell peppers, and shredded cheese.

Grilled Shrimp $10.99

Grilled shrimp served on a bed of mixed greens, typically includes tomatoes, onions, bell peppers, and topped with shredded cheese.

Taco Salad $7.99

A blend of ground beef or shredded chicken, lettuce, tomatoes, and cheese, typically includes beans and sour cream, served in a crispy flour tortilla bowl.

Seafood

Filete De Pescado Empanizado $8.99

Breaded tilapia served with French fries and salad.

5 Shrimp And 5 Oysters $11.99

5 shrimp and 5 oysters breaded served with French fries and salad.

Camarones A La Diabla $9.99

Shrimp a la diabla. Served with rice, onion ring, salad, and guacamole.

Sopa De Mariscos $8.49

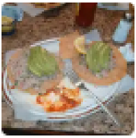
Tilapia and shrimp sauce served with rice.

Caldo De Pescado Y Camaron $8.49

Fish and shrimp soup.

Sandwich De Pescado $7.99

Fish sandwich served with French fries.

Tilapia Combination One fish filet and 5 shrimp served with French fries and salad.	$10.99
Camaron Al Mojo De Ajo Shrimp grilled with garlic, served with fries, salad, and guacamole.	$9.99
Enchiladas De Camaron Shrimp enchiladas. Served with rice and beans.	$7.99
61 Quesadilla De Camaron Shrimp quesadilla. Served with rice beans, guacamole, and salad.	$9.99
Filete De Pescado A La Veracruzana Tilapia filet a la veracruzana, served with rice, French fries, salad, and guacamole.	$9.99
 Tostada De Ceviche Crisp Tostada topped with fresh, zesty Ceviche- a coastal delicacy.	$2.75
Pescado Entero Whole drum fish served with French fries and salad.	$16.99
Coctel Triple	$11.49

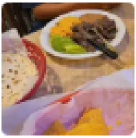
Triple cocktail, served with oysters. Octopus and shrimp.

Salsa De Camaron A La Michoacana $8.49

Shrimp a la michoacana served with rice.

Beef Fajita With Shrimp $10.99

Shrimp and steak ranchero mixed served with rice, beans, salad, and guacamole.



Chicken Fajitas Con Camaron $10.99

Chicken fajitas with shrimp. Served with rice, beans, salad, and guacamole.

Filete De Pescado Empanizado $12.49

Breaded drum, served with French fries and salad.

Pescado Al Mojo De Ajo $8.99

Fish grilled with garlic. Served with rice, French fries, and guacamole.

Pescado $8.99

Tilapia. Cooked in foil paper, served with rice, French fries, salad, and guacamole.

Sandwich De Camaron $7.99

Shrimp sandwich served with French fries.

Sopa De Mariscos En Caldo $11.99

Seafood soup served with oysters, octopus, shrimp, and fish.

Tacos

Carne Gulsada / Beef And Gravy $1.99

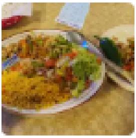
Beef simmered in rich gravy, served in your choice of flour or corn tortilla.

Aguacate / Avocado $1.99

Avocado slices, choice of flour or corn tortilla.

Pollo / Chicken $1.99

Succulent chicken burrito, packed with flavorful fillings

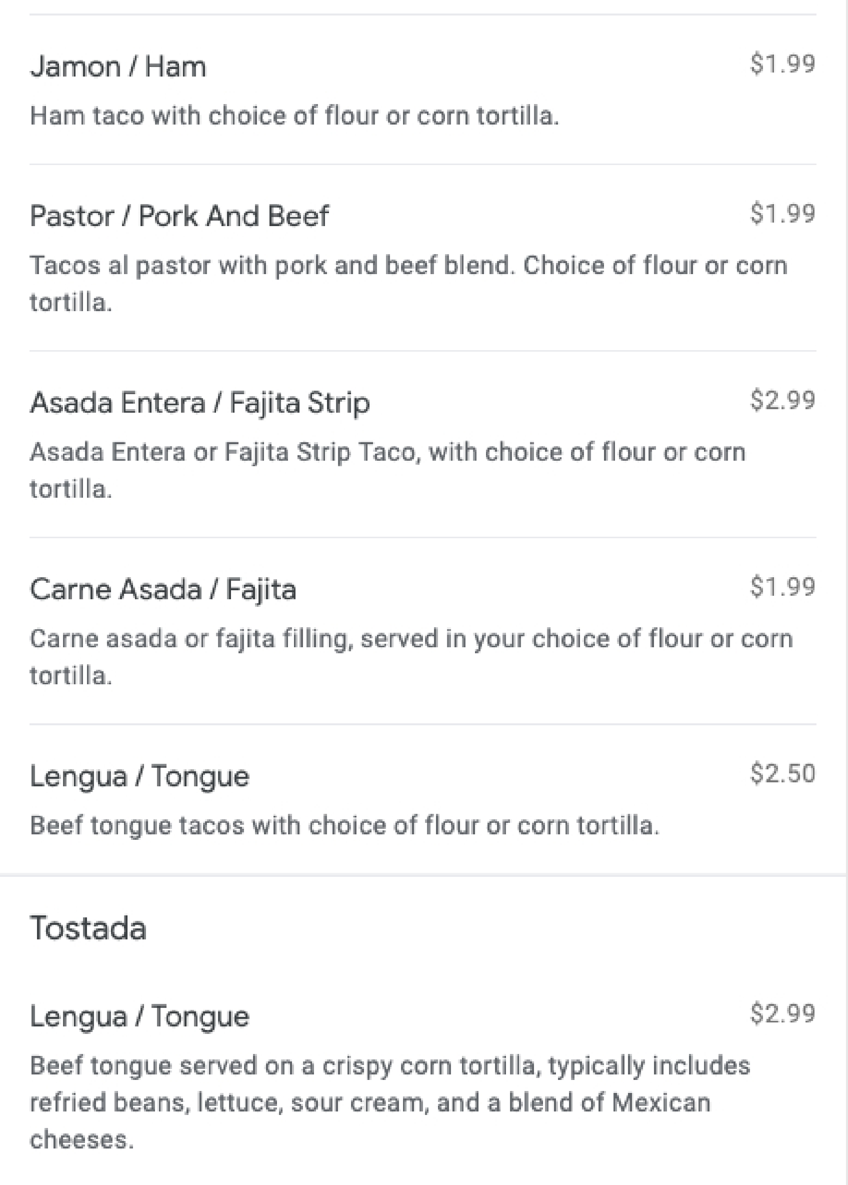


Chicken Fajita $2.99

Chicken fajita taco with your choice of flour or corn tortilla, served with sautéed peppers and onions.

Barbacoa / Barbeque $1.99

Barbacoa served with choice of flour or corn tortilla.



Jamon / Ham $1.99

Ham taco with choice of flour or corn tortilla.

Pastor / Pork And Beef $1.99

Tacos al pastor with pork and beef blend. Choice of flour or corn tortilla.

Asada Entera / Fajita Strip $2.99

Asada Entera or Fajita Strip Taco, with choice of flour or corn tortilla.

Carne Asada / Fajita $1.99

Carne asada or fajita filling, served in your choice of flour or corn tortilla.

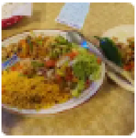
Lengua / Tongue $2.50

Beef tongue tacos with choice of flour or corn tortilla.

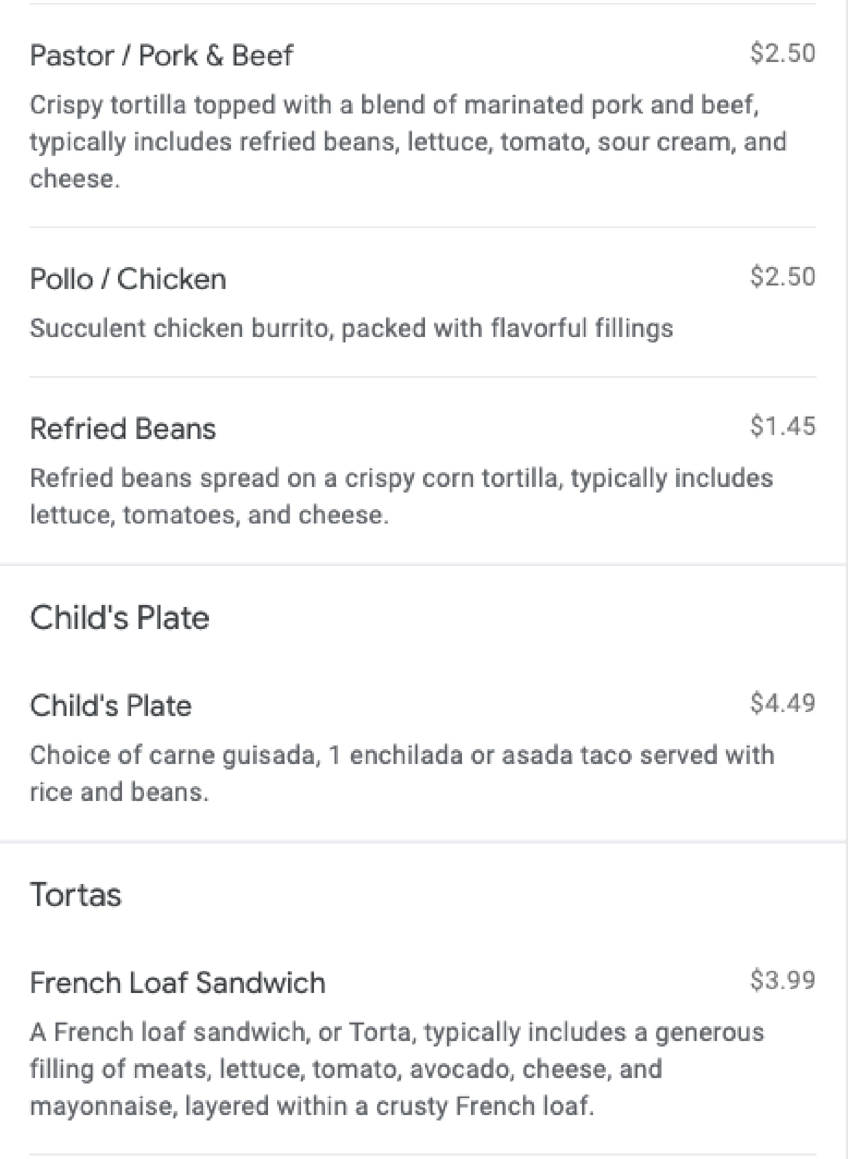
Tostada

Lengua / Tongue $2.99

Beef tongue served on a crispy corn tortilla, typically includes refried beans, lettuce, sour cream, and a blend of Mexican cheeses.



Chicken Fajita	Grilled chicken, typically includes onions and bell peppers, served on a crispy tostada base.	$2.99
Carne Asada - Fajita	Carne asada fajita tostada typically includes grilled steak, a blend of fajita vegetables, refried beans, lettuce, and cheese on a crisp tostada shell.	$2.50
Frijoles / Beans	Savory legumes cooked to perfection, served as a delicious and nutritious side dish.	$1.45
Jamon / Ham	Tostada topped with thinly sliced ham, typically includes beans, lettuce, tomato, cheese, and a dollop of sour cream.	$2.50
Carne Gulsada / Beef & Gravy	Beef and gravy on a crispy tortilla, typically includes refried beans, lettuce, tomatoes, and cheese, garnished with a dollop of sour cream.	$2.50
Barbacoa / Barbeque	Slow-cooked beef, typically includes beans, lettuce, tomatoes, cheese, and sour cream on a crispy corn tortilla.	$2.50



Pastor / Pork & Beef	$2.50
Crispy tortilla topped with a blend of marinated pork and beef, typically includes refried beans, lettuce, tomato, sour cream, and cheese.	
Pollo / Chicken	$2.50
Succulent chicken burrito, packed with flavorful fillings	
Refried Beans	$1.45
Refried beans spread on a crispy corn tortilla, typically includes lettuce, tomatoes, and cheese.	

Child's Plate

Child's Plate	$4.49
Choice of carne guisada, 1 enchilada or asada taco served with rice and beans.	

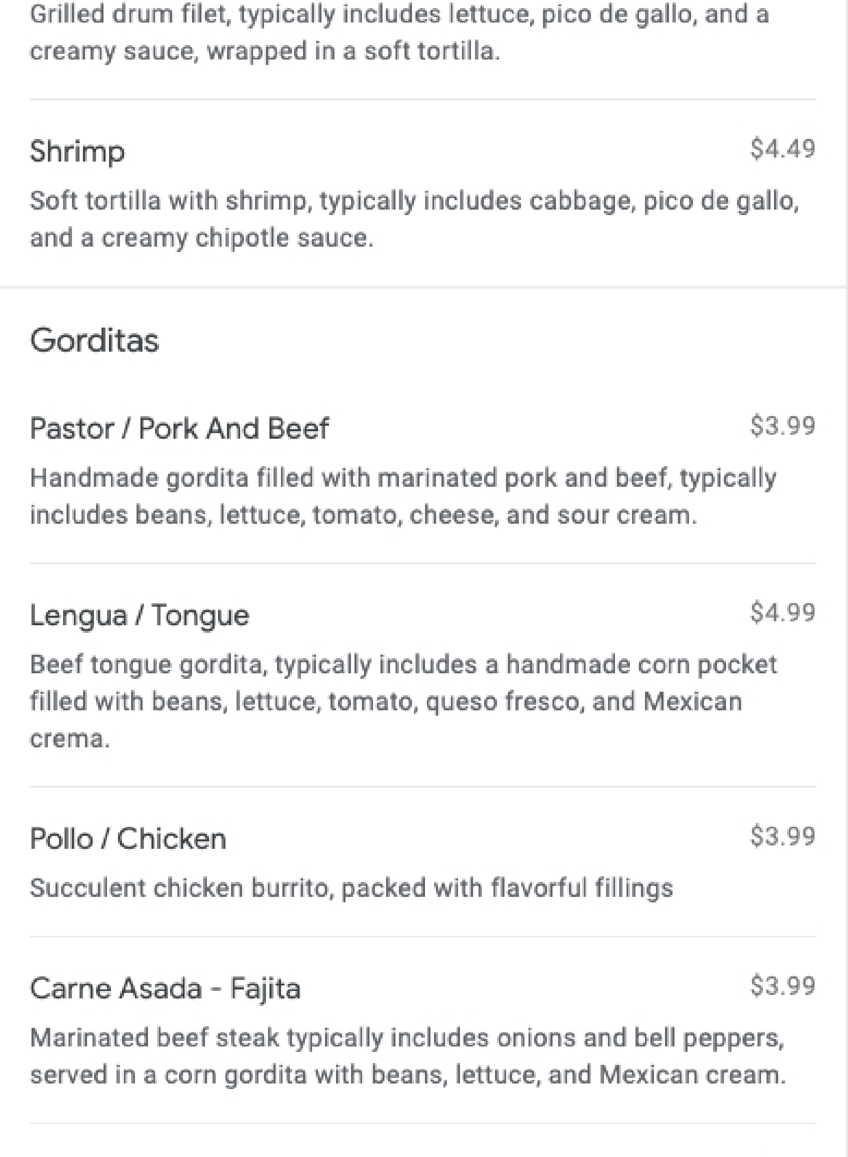
Tortas

French Loaf Sandwich	$3.99
A French loaf sandwich, or Torta, typically includes a generous filling of meats, lettuce, tomato, avocado, cheese, and mayonnaise, layered within a crusty French loaf.	

Lengua / Tongue	$4.99	Beef tongue torta typically includes a soft bun filled with tender beef tongue, beans, lettuce, tomato, avocado, and mayonnaise.
Carne Asada / Fajita	$3.99	Grilled carne asada and fajita meat, typically includes beans, lettuce, tomato, avocado, and mayonnaise on a traditional telera bread.
Carne Guisada / Beef & Gravy	$3.99	Tender beef simmered in gravy, served on a torta roll with refried beans, mayonnaise, lettuce, tomato, and avocado.

Seafood Tacos

Tilapia	$3.49	Soft tortillas filled with marinated tilapia, typically includes pico de gallo, cabbage, and a creamy sauce.
Oyster	$4.49	Oyster tacos served on corn tortillas, typically includes fresh oysters with a topping of pico de gallo and a drizzle of special sauce.
Drum Filet	$17.00	



Grilled drum filet, typically includes lettuce, pico de gallo, and a creamy sauce, wrapped in a soft tortilla.

Shrimp $4.49

Soft tortilla with shrimp, typically includes cabbage, pico de gallo, and a creamy chipotle sauce.

Gorditas

Pastor / Pork And Beef $3.99

Handmade gordita filled with marinated pork and beef, typically includes beans, lettuce, tomato, cheese, and sour cream.

Lengua / Tongue $4.99

Beef tongue gordita, typically includes a handmade corn pocket filled with beans, lettuce, tomato, queso fresco, and Mexican crema.

Pollo / Chicken $3.99

Succulent chicken burrito, packed with flavorful fillings

Carne Asada - Fajita $3.99

Marinated beef steak typically includes onions and bell peppers, served in a corn gordita with beans, lettuce, and Mexican cream.

Aguacate / Avocado $3.99

Handmade gordita filled with slices of avocado, typically includes lettuce, tomato, and a blend of Mexican cheeses, complemented by sour cream.

Carne Gulsada / Beef And Gravy $3.99

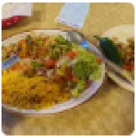
Handmade gordita filled with beef simmered in gravy, typically includes beans, cheese, and a blend of Mexican spices.

Jamon / Ham $3.99

A gordita typically filled with ham, complemented by ingredients such as cheese, lettuce, tomatoes, jalapeños, and avocado, often enhanced with mayonnaise for added richness.

Barbacoa / Barbeque $3.99

Barbacoa gordita filled with slow-cooked, tender beef, typically includes beans, lettuce, and queso fresco, garnished with cilantro and onion. Served with a side of salsa.



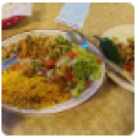
Chicken Fajita $4.99

Grilled chicken and sizzling veggies served with tortillas and fresh toppings.

Burritos

Barbacoa / Barbeque $4.99

Tender, slow-cooked beef, typically wrapped in a soft flour tortilla with beans, rice, fresh cilantro, and onions.



Chicken Fajita $5.99

Grilled chicken, bell peppers, and onions, typically includes rice, beans, and cheese, all wrapped in a flour tortilla.

Jamon / Ham $4.99

Ham, egg, and cheese, often accompanied by potatoes and Mexican salsa, wrapped in a flour tortilla.

Pastor / Pork And Beef $4.99

A flour tortilla filled with marinated pork and beef, typically includes beans, rice, onions, cilantro, and a blend of cheeses.

Carne Asada - Fajita $4.99

Grilled steak and sautéed bell peppers and onions wrapped in a flour tortilla, typically includes guacamole.

Lengua / Tongue $5.99

Beef tongue, beans, rice, onions, and cilantro wrapped in a flour tortilla.

Pollo / Chicken $4.99

Succulent chicken burrito, packed with flavorful fillings

Carne Gulsada / Beef And Gravy $4.99

Beef simmered in a rich gravy, typically includes rice, beans, and a blend of traditional spices, wrapped in a flour tortilla.

Seafood Sides

Shrimp (Per Pound) $14.00

Shrimp, typically seasoned and prepared to highlight its natural flavors, served by the pound.

Grilled Tilapia $5.99

Grilled tilapia typically accompanied by a selection of vegetables and served alongside rice.

Breaded Tilapia Filet $4.99

Breaded tilapia filet, typically accompanied by a selection of sides and condiments, offering a crispy exterior with tender fish inside.

Breaded Oysters $0.99

Breaded oysters are coated in breadcrumbs and herbs, then fried until golden. They are typically accompanied by a selection of dipping sauces.

Breaded Shrimp $0.99

Shrimp coated in breadcrumbs and fried until golden, typically includes a special dipping sauce.

Drum Filet (Per Pound) $17.00

Drum filet, typically prepared grilled or fried, served with a selection of traditional accompaniments such as rice, beans, and tortillas.

Grilled Drum Filet $6.99

Drum fish filet, typically includes a blend of Mexican spices, served with a side of rice and a selection of vegetables.

Breaded Drum Filet $6.99

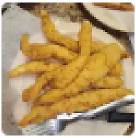
Breaded drum filet, typically includes a golden-brown coating and is served with a blend of traditional Mexican spices.

Tilapia (Per Pound) $9.00

Tilapia, typically grilled or fried, often accompanied by traditional Mexican sides such as rice, beans, and a selection of vegetables or salad.

Grilled Shrimp $0.99

Grilled shrimp, typically seasoned and served with a blend of onions, tomatoes, and bell peppers.



Catfish (Per Pound) $12.00

Catfish, sold by the pound, is typically prepared in a style that complements its tender texture, often served with traditional Mexican accompaniments.

Sides

Sour Cream $0.65

A side of creamy and tangy Mexican sour cream, traditionally served to complement a variety of dishes.

Cheese Enchilada $1.35

Savory cheese-filled tortillas, baked in rich tomato sauce.

Enchilada Chicken (1) $1.45

A corn tortilla filled with seasoned chicken, typically includes enchilada sauce and cheese.

Enchilada Beef (1) $1.45

A corn tortilla filled with beef, typically topped with enchilada sauce and cheese.

Drinks

Chocolate Caliente / Hot Chocolate Creamy hot chocolate, perfect for warming the soul.	$1.25
Canned Soda Canned soda available in cola, diet cola, or lemon-lime flavors.	$1.00
Ice Tea Refreshing chilled tea, perfectly brewed for a revitalizing experience.	$1.50
Mexican Coke Authentic Mexican cola made with real cane sugar for a refreshingly classic experience.	$2.75
Hot Tea Steaming, aromatic blend of finely selected tea leaves. Perfectly soothing.	$1.25
 Café / Coffee Rich, aromatic blend brewed to perfection	$1.25