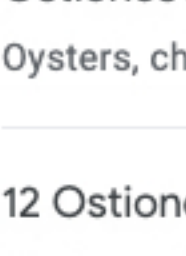


## Botanas de Mariscos / Seafood Appetizers

**Camarones Al Vapor / Steamed Shrimp** \$25.99

Shrimp steamed in water that may be flavored with herbs and spices, typically served as an appetizer.

 **Botana Mixta / Mixed Seafood** \$26.99  
Camarón y pulpo. / Shrimp and octopus.

**Ostiones / Oysters** \$10.99  
Oysters, choice of half dozen or dozen servings.

**12 Ostiones Preparados / 12 Prepared Oysters** \$28.99  
Twelve oysters prepared with a topping of shrimp, pico de gallo, and a special seafood sauce, served on the half shell.

**Botana Mariachi / Mariachi Appetizer** \$54.99  
A medley of seafood, the Mariachi Appetizer typically includes shrimp, octopus, and crab, marinated and served in a vibrant sauce.

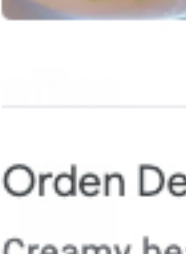
 **Aguachiles De Camarón / Shrimp** \$26.99  
**Aguachiles**  
Camarones cocidos en jugo de lima y salsa picante. / Shrimp cooked in lime juice & spicy sauce.

**Cazuela De Ceviche / Ceviche Casserole** \$17.99  
Ceviche casserole with fresh seafood, marinated in lime juice. Options include small or large size.

**Cazuela Mixta / Mixed Casserole** \$26.99  
Mixed casserole combining various seafood such as shrimp, mussels, and calamari, typically simmered in a rich guajillo chile broth.

## Botanas / Appetizers


**Queso Fundido / Melted Cheese Dip** \$7.99  
Melted cheese dip, often blended with Mexican chorizo, served with a side of tortillas for dipping.

 **Orden De Guacamole / Guacamole Dip** \$8.99  
Guacamole dip traditionally prepared with mashed avocados, onions, tomatoes, cilantro, and lime juice, typically accompanied by tortilla chips.

**Orden De Frijoles / Bean Dip** \$2.00  
Creamy bean dip topped with melted shredded cheese.

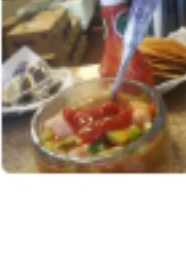
**Quesadilla Solo Queso / Cheese Only Quesadilla** \$7.99  
A flour tortilla filled with a blend of melted cheeses, typically accompanied by pico de gallo, spicy, and avocado sauce.

## Cócteles / Cocktails

 **Cóctel De Camarón 2X1 / Shrimp** \$22.99  
**Cocktail 2X1**  
Cooked shrimp served in a traditional Mexican-style tomato-based sauce, typically includes onion, cilantro, avocado, and cucumber. Offered as a 2-for...

**Cóctel De Pulpo / Octopus Cocktail** \$17.99  
Tender octopus in a tangy tomato-based sauce, garnished with fresh avocado and herbs.

**Cóctel De Camarón Y Pulpo / Shrimp & Octopus** \$18.99  
**Cocktail**  
Cooked shrimp and octopus, typically includes cucumber, red onion, cilantro, and avocado, served in a savory tomato-based sauce.

 **Campechana / Mixed Seafood Cocktail** \$23.99  
Campechana typically includes a mix of shrimp and octopus, often accompanied by other seafood, served with tomato, onion, cilantro, and avocado in ...

## Tostadas

**Camarón / Shrimp** \$7.99  
Shrimp served on a crispy tortilla, often accompanied by ingredients such as cilantro, tomato, onion, and avocado, creating a balanced mix of textures and flavors.

**Pulpo / Octopus** \$7.99  
Octopus tostada typically includes diced tomatoes, onions, cilantro, and avocado, often served with a special house sauce.

**Camarón Y Pulpo / Shrimp & Octopus** \$8.99  
Shrimp and octopus atop a crisp tostada, typically mixed with pico de gallo, cucumber, and avocado slices.

## Especialidades / Specialties

**Parrillada Para 2 / Grill For 2** \$63.99  
Mojarra frita, filete empanizado, camarones a la diablo, camarones al ajo, camarones empanizados, papas, arroz, frijoles, y tortillas aparte. / fried tilapia, breaded fillet, deviled shrimp,...

**Plato De Carne Asada / Mexican Steak** \$17.99  
Grilled steak commonly accompanied by onions, sometimes served with a side of rice, beans, and tortillas.

**Fajitas De Pollo / Chicken Fajitas** \$17.99  
Grilled Chicken Fajitas with Colorful Bell Peppers, Onions, and Warm Tortillas

**Enchiladas De Queso / Cheese Enchiladas** \$9.99  
Corn tortillas filled with cheese, typically includes a generous topping of enchilada sauce.

**Enchiladas De Pollo / Chicken Enchiladas** \$13.99  
Corn tortillas filled with shredded chicken, typically includes a topping of salsa verde, melted cheese, and a dollop of sour cream.

**Enchiladas De Camarón / Shrimp Enchiladas** \$17.99  
Shrimp enchiladas, typically includes corn tortillas filled with shrimp and a blend of onions and peppers, covered in a rich sauce and melted cheese.

**Empanadas De Camarón / Shrimp Empanadas** \$18.00  
Media docena de empanadas rellenas de camarones. / Half dozen pastries filled with shrimp.

**Flautas De Pollo / Chicken Taquitos** \$11.99  
Rolled and fried corn tortillas filled with shredded chicken, typically topped with lettuce, sour cream, and queso fresco, accompanied by a dollop of guacamole.

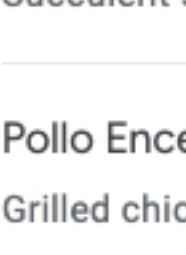
 **Mojarra Frita / Fried Tilapia Fish** \$18.99  
Crispy fried tilapia fish garnished with lime wedges, served with refried beans, shredded lettuce, diced tomatoes, and sliced red onions.

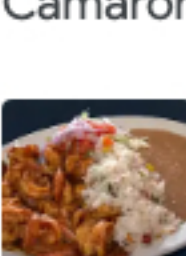
**Filete Empanizado / Breaded Fillet Of Fish** \$17.99  
Crispy breaded fish fillet served with a side of refried beans, rice, fresh salad, and lime wedges.

**Bistec Encebollado / Steak With Onions** \$18.99  
Succulent steak topped with caramelized onions

**Pollo Encebollado / Chicken With Onions** \$16.99  
Grilled chicken de ranchero typically includes sautéed onions.

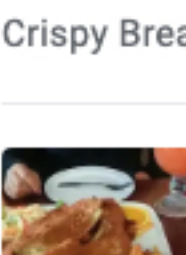
## Camarones / Shrimp

 **Camarones A La Diabla / Shrimp In** \$25.99  
**Spicy Red Sauce**  
Succulent shrimp cooked in a spicy red sauce, served alongside fluffy rice, creamy refried beans, and a fresh salad garnish.

 **Camarones Al Mojo De Ajo / Shrimp In** \$25.99  
**Garlic & Butter Sauce**  
Sautéed shrimp in garlic and butter sauce with bell peppers, served with rice, refried beans, and a side of pico de gallo.

**Camarones Empanizados / Breaded Shrimp** \$25.99  
Crispy Breaded Shrimp, Golden Fried to Perfection

 **Camarones Costa Azul / Special Style** \$25.99  
**Shrimp**  
Shrimp wrapped in bacon, typically includes cheese inside, served with a special sauce.

 **Camarones A La Cucaracha / Shrimp In** \$25.99  
**Its Shell**  
Shrimp in their shell are sautéed and served in a spicy butter sauce, often garnished with onions and a hint of citrus.

**Camarones Rancheros / Shrimp In A Mild Green** \$25.99  
**Sauce**  
Shrimp simmered with onions, tomatoes, and bell peppers in a mild green ranchero sauce.

**Camarones Al Chipotle / Shrimp In A Very Hot** \$25.99  
**Pepper Sauce**  
Shrimp simmered in a robust chipotle pepper sauce, offering a spicy kick to each bite.

**Fajitas Mixtas / Mixed Fajitas** \$26.99  
Grilled shrimp, steak, and chicken served with sautéed bell peppers and onions, typically includes a blend of spices.

## Caldos / Soups

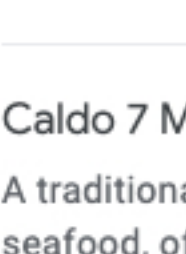
**Caldo De Pescado / Fish Soup** \$16.99  
A traditional Mexican soup made with a variety of fish, simmered with vegetables such as carrots, potatoes, and celery.

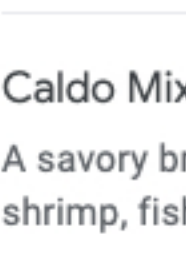
**Caldo De Camarón / Shrimp Soup** \$18.99  
Shrimp soup typically includes a savory broth enriched with vegetables like carrots, potatoes, and celery, often accented with cilantro and onion.

**Caldo 7 Mares / 7 Seas Soup** \$25.99  
A traditional Mexican seafood soup combining seven types of seafood, often including shrimp, crab legs, octopus, and fish, simmered with a blend of vegetables.

**Caldo Mixto / Mixed Seafood Soup** \$18.99  
A savory broth typically includes a medley of seafood such as shrimp, fish, and octopus, often garnished with cilantro and onion.

## Platillos Tradicionales / Traditional Dishes

 **Torta Ahogada / Soaked Pork** \$12.99  
**Sandwiches**  
Bolillo bread filled with pork carnitas and beans, generously submerged in a spicy tomato sauce, traditionally topped with onions.


 **Carne En Su Jugo / Steak In Its Own** \$16.99  
**Juice**  
Steak simmered in its own juices, typically includes beans, bacon, cilantro, onions, and radish, offering a savory experience.

**Tacos Dorados / Golden Brown Tacos** \$7.99  
Orden de 3 tacos de papas fritas. / Order of 3 fried potatoes tacos.

## A la Carta / À la Carte

**Hamburguesa Con Papas / Burger With Fries** \$6.99  
A hamburger accompanied by fries, typically featuring a beef patty, lettuce, tomato, onion, and mayonnaise on a bun.

**Hamburguesa Con Queso Y Papas Fritas /** \$7.99  
**Cheeseburger With Fries**  
Beef patty with cheese, lettuce, tomato, and onion, accompanied by french fries.

 **Nuggets De Pollo Con Papas / Chicken** \$6.99  
**Nuggets With Fries**  
Servido con papas fritas y 6 piezas de nuggets. / Served with fries and 6 pieces of nuggets.

**Alitas De Pollo Con Papas / Chicken Wings With** \$13.99  
**Fries**  
Servido con papas fritas y 8 piezas de alitas. / Served with fries and 8 pieces of wings.

**Dedos De Pollo Con Papas / Chicken Fingers With** \$7.99  
**Fries**  
Servido con papas fritas y 3 trozos de dedos de pollo. / Served with fries and 3 pieces of fingers.

**Orden De Papas Fritas / Order Of French Fries** \$3.00  
An order of crispy french fries, typically served with a side of ketchup.

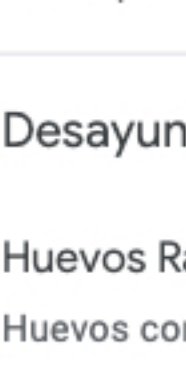
## Desayunos / Breakfast

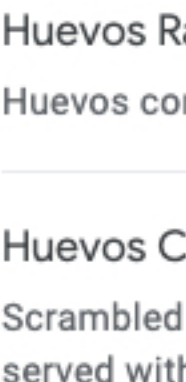
**Huevos Rancheros** \$11.99  
Huevos con salsa verde. / Eggs with green sauce.

**Huevos Con Jamón / Ham And Eggs** \$11.99  
Scrambled eggs traditionally prepared with slices of ham, often served with a side of tortillas.

**Huevos Con Chorizo / Eggs With Mexican Sausage** \$11.99  
Scrambled eggs combined with Mexican chorizo, typically accompanied by beans and tortillas.

**Huevos Con Nopales / Eggs With Fried Cactus** \$11.99  
Con arroz y frijoles. / With rice and beans.

 **Chilaquiles** \$12.99  
Chips de tortilla fritos con salsa suave, cubiertos de queso. / Fried tortilla chips with mild salsa, topped with cheese.

 **Chilaquiles Con Carne Asada** \$15.99  
Tortillas fritas, salsa suave, cubiertas con queso. / Fried tortillas, mild salsa, topped with cheese.

**Chilaquiles Con Pollo / Chilaquiles With Chicken** \$15.99  
Chips de tortilla fritos, salsa suave y queso. / Fried tortillas chips, mild salsa, topped with cheese.

**Chilaquiles Con Huevo / Chilaquiles With Egg** \$14.99  
Chips de tortilla fritos, salsa suave, cubiertos con queso. / Fried tortilla chips, mild salsa, topped with cheese.

## Burritos

**Burrito De Frijol Con Queso / Bean Burrito With** \$6.99  
**Cheese**  
Wrapped in a soft flour tortilla, this burrito combines creamy refried beans with melted cheese for a simple yet satisfying meal.

**Burrito De Pollo / Chicken Burrito** \$9.99  
Grilled chicken, beans, rice, onions, cilantro, and cheese wrapped in a flour tortilla.

**Burrito De Adobada / Marinated Pork Burrito** \$9.99  
Wrapped in a large flour tortilla, this burrito features marinated pork, typically accompanied by guacamole and pico de gallo.

**Burrito De Asada / Steak Burrito** \$11.99  
Grilled steak, typically accompanied by rice, beans, guacamole, pico de gallo, and cheese, wrapped in a flour tortilla.

**Burrito De Camarón / Shrimp Burrito** \$13.99  
Shrimp sautéed with onions, bell peppers, and tomatoes, wrapped in a flour tortilla with rice, beans, cheese, and sour cream.

**Burrito De Carnitas / Fried Pork Burrito** \$9.99  
Tender fried pork carnitas wrapped in a flour tortilla, typically includes rice, beans, and a blend of fresh cilantro and onions, finished with a savory tomatillo sauce.


## Tacos

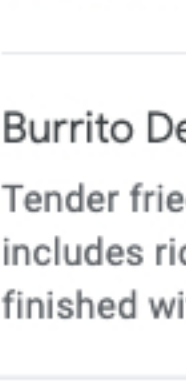
**Tacos De Asada / Steak Tacos** \$3.99  
Corn tortillas filled with grilled steak, typically includes onions and cilantro, accompanied by salsa.

**Tacos De Carnitas / Fried Pork Tacos** \$3.50  
Slow-cooked and fried pork, typically includes corn tortillas, garnished with onions and cilantro.

**Tacos De Adobada / Marinated Pork Tacos** \$3.50  
Marinated pork, typically served on corn tortillas, accompanied by onions and cilantro.

**Tacos De Pollo / Chicken Tacos** \$3.00  
Corn tortillas filled with seasoned chicken, typically includes onions and cilantro.

 **Tacos De Pescado / Fish Tacos** \$4.99  
Crispy fish fillet topped with shredded lettuce, diced tomatoes, sliced red onions, and fresh cilantro, served on a soft taco with lime wedges.

 **Tacos De Camarón / Shrimp Tacos** \$5.99  
Succulent shrimp topped with fresh lettuce, diced tomatoes, red onions, and cilantro, served with lime wedges.

## Refrescos Mexicanos / Mexican Soft Drink

**Sangría** \$3.99  
Non-alcoholic soda inspired by traditional sangria flavors, served in a glass bottle.

**Sprite** \$3.99  
A refreshing lemon-lime flavored soda.

**Coca-Cola / Coke** \$3.99  
Classic chilled Coke - a refreshing fizzy drink experience.

**Coca-Cola Dietética / Diet Coke** \$3.99  
Diet Coke, served as a refreshing, calorie-free cola alternative, typically in a can or bottle.

**Sidral** \$3.99  
A classic Mexican apple soda, often enjoyed for its crisp apple taste and refreshing finish.

**Agua Mineral / Mineral Water** \$3.99  
Mineral water, often enhanced with a hint of lime and a sprinkle of tajin for a refreshing twist.

## Aguas Frescas / Fresh Mexican Sweet Drinks

**Jamaica / Hibiscus Flower Drink** \$2.99  
A traditional drink prepared from steeped dried hibiscus flowers, offering a tangy and slightly sweet taste.

**Piña / Pineapple** \$2.99  
House-made agua fresca prepared with fresh pineapple, water, and a hint of sugar.

**Tamarindo / Tamarind** \$2.99  
A traditional Mexican agua fresca, this drink is made by blending sweetened tamarind pulp with water, offering a unique balance of sweet and tangy flavors.