

Boyo's

MENU

Appetizers

- CHIPS AND GUACAMOLE** \$8.99
- TINGA TOSTADA** \$3.99
Shredded chicken, tomato sauce, lettuce, cheese, sour cream.
- NACHOS** \$11.99
Choice of steak/chicken/chorizo/beef/al pastor, cheese, jalapeños, sour cream, pico de gallo.
- CHORIZO QUESO DIP** \$10.99
Cheese dip, chorizo (optional chicken, beef, steak), tortilla chips.
- MINI QUESADILLAS** \$3.99
Guacamole, sour cream, pico de gallo.
- CHICHARRON EN GUAC** \$9.99
Crispy fried chicharron served with a side of freshly made guacamole.
- QUESO FUNDIDO** \$10.99
Choice of chorizo/chicken/beef/steak.

TACOS \$3.50

Topped with Cilantro, Onion, Lettuce, Tomato and Cheese

- STEAK
- CHICKEN
- CHORIZO
- BEEF
- AL PASTOR (MARINATED PORK)
- TRIPA (BEEF INTESTINES) \$4.50
- LENGUA (BEEF TONGUE)

TACO SALAD \$11.99
Beans, Lettuce, Tomato, Cilantro, Onion & Cheese.
Choose your choice of meat.
No Tripa No Lengua

FAJITA TACO SALAD \$13.99
Beans, Lettuce, Tomato, Cilantro, Onion & Cheese.
Choose your choice of Chicken, Steak or Shrimp Fajitas!

TACO DINNER \$13.99

Enjoy a fulfilling meal of any three tacos! Served with a side of traditional Mexican rice and beans.



TORTAS \$8.99 Lettuce, Tomato, Cheese, Sour Cream, Avocado and Beans.

- STEAK
- CHICKEN
- CHORIZO
- BEEF
- AL PASTOR (MARINATED PORK) (\$9.99)
- MILANESA DE POLLO (BREADED CHICKEN FILLET)
- MILANESA DE RES (BREADED BEEF FILLET)

TORTA DINNER \$13.99
Choose any of our delicious tortas served with a side of traditional Mexican rice and beans.

BURRITOS \$9.99

Stuffed with Cheese, Cilantro, Onion, Lettuce, Tomato, Avocado, Beans and Sour Cream

- STEAK
- CHICKEN
- BEEF
- CHORIZO
- AL PASTOR (MARINATED PORK)

CHIMICHANGA \$11.99
A DEEP-FRIED BURRITO, TYPICALLY FILLED WITH MEAT, CHEESE, AND BEANS, SERVED CRISPY AND GOLDEN.

SUIZO \$10.99
A BURRITO SMOTHERED IN A CREAMY CHEESE SAUCE, OFTEN TOPPED WITH ADDITIONAL CHEESE AND BAKED UNTIL BUBBLY.

BURRITO DINNER \$13.99

Enjoy a fulfilling meal of any Burrito! Served with a side of traditional Mexican rice and beans.

DINNERS

Served with Arroz (Rice), Frijoles (Beans) & Tortillas

- CARNE ASADA** \$21.99
Served with cebollitas (grilled onions) and jalapeños.
- CARNE A LA TAMPIQUEÑA** \$22.99
- FAJITAS** \$16.99
Choice of Pollo & Steak or Shrimp \$18.99. Combo (Pollo, Steak, Shrimp) for \$19.99.
- BISTEC RANCHERO O MEXICANA** \$16.99
- LOMO EN SALSA DE CHILE DE ÁRBOL** \$16.99
- MOLE CASERO DE POLLO** \$15.99
- MAR Y TIERRA** \$23.99
Skirt Steak, Shrimp and Guacamole.
- MOLCAJETE** \$24.99
Steak, Pollo, Chorizo, Pork Chop, Shrimp, Nopales (cactus), Queso (cheese) and Cebollitas.
- GUISADO DE PUERCO CON SALSA** \$13.99
- GUISADO DE RES CON SALSA ROJA** \$14.99
- POLLO A LA PLANCHA** \$13.99
- TWO TOSTADA DINNER** \$12.99
- CECINA DINNER WITH NOPALES** \$14.99
- TAMALE DINNER** \$12.99
Choice of Pollo (chicken) or Puerco (pork).
- ENCHILADAS** \$12.99
Choice of Rojas, Verdes, y Suizas with options of Steak, Pollo, Al Pastor, Beef and Cheese.
- CHILE RELLENO** \$13.99
- PARRILLADA FOR 2 OR 4 DINNERS** (4)-\$74.99 (2)-\$49.99
A hearty mixed grill dinner with shrimp, pork chop, chorizo, skirt steak, chicken, onions, and jalapeños, grilled to perfection and perfect for sharing.
- XL QUESADILLA** \$12.99
Choice of Asada, Chorizo, Chicken, Al Pastor, Beef, or Cheese.
- 3 MINI EMPANADA DINNER** \$14.99
Choice of Asada, Chicken, Al Pastor, Beef, or Cheese.
- 4 FLAUTA DINNER** \$11.99
Choice of Potato or Chicken.

Sopes & Gorditas \$4.50 \$4.99

Both Topped with Lettuce, Tomato, Cheese, and Beans. Gorditas come with Crema.

- STEAK
- CHICKEN
- BEEF
- CHORIZO
- AL PASTOR (MARINATED PORK)

Crispy Flat Tortillas Topped with Lettuce, Tomato, Cheese, and Beans. Suizas come with EXTRA Melted Cheese.

- STEAK
- CHICKEN
- BEEF
- CHORIZO
- AL PASTOR (MARINATED PORK)



TOSTADAS AND TOSTADAS SUIZAS \$4.50

For Kids 10 and Under

Kids Menu

CHEESEBURGER MEAL \$6.99

A kid-friendly cheeseburger served with fries, perfect for little appetites.

CHICKEN TENDERS \$6.99

Crispy chicken tenders served with a side of fries, a favorite among kids.

TWO CHEESE QUESADILLA DINNER \$8.99

A simple cheese quesadilla, served with a side of rice and beans, making it a wholesome meal for children.

SIDES

ARROZ (RICE) \$2.50 FRIES \$2.50

FRIJOLE (BEANS) \$2.50 PICO DE GALLO \$2.50

PAN DE AJO (GARLIC BREAD) \$1.99 CREMA \$.99

GUACAMOLE \$3.50 (SOUR CREAM)

SALADS

ENSALADA CESAR (CAESAR SALAD) \$6.99

ENSALADA DE CHEF (CHEF SALAD) \$6.99

Includes purple onion, lettuce, and cucumber.

Desserts

FLAN NAPOLITANO \$4.99

A rich and creamy caramel custard.

PASTEL TRES LECHES \$4.99

A moist cake soaked in three kinds of milk.

CHEESECAKE \$4.99

Classic cheesecake with a graham cracker crust.

DEEP FRIED ICE CREAM \$6.99

Vanilla, chocolate, or strawberry ice cream coated in a crispy shell, quickly deep-fried to create a warm crunch outside and a cold creamy inside.

BEVERAGES

Diet Coke, Coke, Cherry Coke, Sprite, Fuze Ice Tea Unsweetened, Orange Fanta, Lemonade Minute Maid.



\$2.99

Coca-Cola

\$2.99

AGUAS FRESCAS

\$3.50

DRINKS

IMPORTED BEER - 6

Corona, Corona Light, Coronita, Pacifico, Victoria, Modelo, Negra Modelo, Tecate XX Lager, Stella Artois, Heineken



PALOMA 10



MARGARITA 11

CANTARITO 10

TEQUILA SUNRISE 10

DOMESTIC BEER - 4

Miller Lite, Budweiser, Bud Lights, Coors Light, Michelob, Blue Moon



OAXACA OLD FASHIONED 13



SEAFOOD

Served with White Rice, Salad, and Garlic Bread or Tortillas

CALDO DE PESCADO \$14.99

Fish soup with a blend of Mexican herbs and spices.

CALDO DE CAMARÓN \$14.99

Shrimp soup, rich with the flavors of fresh shrimp and a blend of Mexican herbs and spices.

CALDO 7 MARES \$19.99

A luxurious seafood soup that includes a mix of seven different types of seafood, simmered in a savory broth with a hint of spice.

CALDO MIX \$14.99

A warming soup that combines shrimp and various types of fish, perfect for seafood lovers.

AGUACHILES \$16.99

Shrimp marinated in a spicy lime and chili pepper sauce, served cold and refreshing with slices of cucumber and onions.

CAMARONES A LA PLANCHA \$16.99

Grilled shrimp served with fries.

CAMARONES AL MOJO DE AJO \$16.99

Shrimp cooked in a rich garlic sauce served with fries.

CAMARONES EMPANIZADOS \$16.99

Breaded shrimp served with fries.

CAMARONES A LA DIABLA \$16.99

Spicy shrimp prepared with a fiery sauce served with fries.

CAMARONES MOMIA \$18.99

Shrimp wrapped in bacon served with fries.

LANGOSTINOS \$20.99

Prepared in the same styles as the shrimp dishes (a la Plancha, al Mojo de Ajo, Empanizados, a la Diabla, Momia) served with fries.

COCKTAIL DE CAMARÓN \$14.99

A traditional shrimp cocktail served with a tangy, spicy tomato sauce.

CAMPECHANA: OSTIONES Y CAMARONES \$20.99

A seafood cocktail with oysters and shrimp, served in a tangy tomato-based sauce.

VUELVE A LA VIDA \$16.99

A revitalizing seafood cocktail with octopus, fish, shrimp, and oysters, known for its fresh and vibrant flavors.

COCKTAIL DE PULPO \$14.99

An octopus cocktail served in a tangy tomato-based sauce.

PIÑA RELLENA DE MARISCOS \$19.99

A hollowed-out pineapple filled with a creamy mix of fish, shrimp, octopus, and scallops, topped with melting cheese and served with fries.

MOJARRA AL GUSTO \$14.99

Fried tilapia prepared to taste, available in garlic sauce (Mojo al Ajo), Veracruz style (tomatoes, olives, capers) or spicy Diabla sauce, served with fries.

VERACRUZANA OSTIONES EN SU CONCHA \$14.99

FRESCAS

Fresh oysters served in their shells, prepared in the Veracruz style with tomatoes, olives, and capers.

HUACHINANGO AL GUSTO \$21.99

Fried red snapper prepared to taste, available in garlic sauce (Mojo al Ajo), Veracruz style (tomatoes, olives, capers) or spicy Diabla sauce, served with fries.