









Appetizers

CHIPS AND GUACAMOLE

TINGA TOSTADA

\$4.99

Shredded chicken, tomato sauce, lettuce, cheese, sour cream.

\$15.99

Choice of steak/chicken/chorizo/beef/al pastor, cheese, jalapeños, sour cream, pico de gallo.

CHORIZO OUESO DIP

\$14.99

Cheese dip, chorizo (optional chicken, beef, steak), tortilla chips.

MINI QUESADILLAS

\$4.99

Guacamole, sour cream, pico de gallo. CHICHARRON EN GUAC

\$15.99

\$14.99

Crispy fried chicharron served with a side of freshly made guacamole.

OUESO FUNDIDO

Choice of chorizo/chicken/beef/steak.

Topped with Cilantro, Onion, Lettuce, Tomato and Cheese

STEAK

• CHORIZO

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

TACO SALAD \$13.99

Beans, Lettuce, Tomato, Cilantro, Onion & Cheese.

FAJITA TACO SALAD \$15.99

Beans, Lettuce, Tomato, Cilantro, Onion & Cheese.

TACO DINNER \$14.99

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



Lettuce, Tomato, Cheese, Sour Cream, Avocado and Beans.

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

TORTA DINNER \$14.99 MILANESA +\$1

Choose any of our delicious tortas served with a side of traditional Mexican rice and beans.



COBURRITOS



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

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

CHIMICHANGA \$14.99

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

SUIZO \$13.99

A BURRITO SMOTHERED IN A CREAMY CHEESE SAUCE. OFTEN TOPPED WITH ADDITIONAL CHEESE AND BAKED UNTIL BUBBLY.

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

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

CARNE ASADA

\$25.99

Served with cebollitas (grilled onions) and jalapeños.

CARNE A LA TAMPIQUEÑA

FAJITAS

\$26.99 \$21.99

Choice of Pollo & Steak or Shrimp \$24.99. Combo (Pollo, Steak, Shrimp) for \$26.99.

\$16.99 **BISTEC RANCHERO O MEXICANA**

LOMO EN SALSA DE CHILE DE ÁRBOL \$16.99 MOLE CASERO DE POLLO \$19.99

\$28.99 **MAR Y TIERRA**

Skirt Steak, Shrimp and Guacamole.

\$29.99

Steak, Pollo, Chorizo, Pork Chop, Shrimp, Nopales (cactus), Queso (cheese) and Cebollitas.

GUISADO DE PUERCO CON SALSA ROJA \$18.99 GUISADO DE RES CON SALSA ROJA \$19.99

POLLO A LA PLANCHA \$18.99

TWO TOSTADA DINNER \$14.99 \$19.99

CECINA DINNER WITH NOPALES 3 TAMALE DINNER \$14.99

Choice of Pollo (chicken) or Puerco (pork).

\$15.99

Choice of Rojas, Verdes, y Suizas with options of Steak, Pollo, Al Pastor, Beef and Cheese.

CHILE RELLENO DINER \$15.99

PARRILLADA FOR 2 OR 4 DINNERS

(4)-\$74.99

A hearty mixed grill dinner with shrimp, pork chop, chorizo, skirt steak, chicken, onions, and jalapeños, grilled to perfection and perfect for sharing.

(2)-\$49.99

XL QUESADILLA

\$16.99

Choice of Asada, Chorizo, Chicken, Al Pastor, Beef,

3 MINI EMPANADA DINNER

\$16.99

Choice of Asada, Chicken, Al Pastor, Beef, or Cheese.

4 FLAUTA DINNER

\$14.99

Choice of Potato or Chicken.



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

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

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

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







ARROZ (RICE) \$2.99 FRIES \$2.99
FRIJOLES (BEANS) \$2.99 PICO DE GALLO \$2.99
PAN DE AJO (GARLIC BREAD) \$1.99 CREMA \$.99
GUACAMOLE \$4.99 (SOUR CREAM)

SALADS 🥌

ENSALADA CESAR (CAESAR SALAD) \$6.99
ENSALADA CON POLLO (SALAD W/ CHICKEN) \$12.99

Includes purple onion, lettuce, and cucumber.

Desserts

FLAN NAPOLITANO

\$6.99

A rich and creamy caramel custard.

PASTEL TRES LECHES

\$6.99

A moist cake soaked in three kinds of milk.

DEEP FRIED ICE CREAM

\$7.99

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

Fuze Ice Tea Unsweetened, Orange Fanta, Lemonade Minute Maid.



Coca Cola

AGUAS FRESCAS

\$2.99

\$2.99

\$3.50

IMPORTED BEER - 6 Corona, Corona Light, Coronita, Pacifico, Victoria, Modelo, Negra Modelo, Tecate XX Lager, Stella Artois, Heineken DOMESTIC BEER - 4 Miller Lite, Budweiser, Bud Lights, Coors Light, Michelob, Blue Moon MARGARITA 11 CANTARITO 10 TEQUILA SUNRISE 10 OAXACA OLD FASHIONED 13



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

CALDO DE PESCADO

\$18.99

Fish soup with a blend of Mexican herbs and spices.

CALDO DE CAMARÓN

ė10 nr

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

CALDO 7 MARES

\$24.99

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

\$19.99

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

AGUACHILES

\$20.99

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

CAMARONES A LA PLANCHA

\$20.99

Grilled shrimp served with fries.

CAMARONES AL MOJO DE AJO

\$20.99

Shrimp cooked in a rich garlic sauce served with fries.

CAMARONES EMPANIZADOS

\$20.99

Breaded shrimp served with fries.

CAMARONES A LA DIABLA \$20.99

Spicy shrimp prepared with a fiery sauce served with fries.

CAMARONES MOMIA

\$22.99

Shrimp wrapped in bacon served with fries.

LANGOSTINOS

\$24.99

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

\$18.99

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

CAMPECHANA: OSTIONES Y CAMARONES \$24.99

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

VUELVE A LA VIDA

\$21.99

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

COCKTAIL DE PULPO

\$19.99

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

PIÑA RELLENA DE MARISCOS

\$24.99

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

\$19.99

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

FRESCAS

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

HUACHINANGO AL GUSTO

\$26.99

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.