

APPETIZERS

CAMARONES Y MEJILLONES 14

Jumbo Shrimps & Mussels in Mexican Salsa & white wine.

COMBINACION MEXICANA 10

Guacamole, Salsa Mexicana, Pickles, Beans and Chips.

CHORIZO CON QUESO 11

Mexican sausage with melted mozzarella cheese. Served with flour tortillas.

QUESO C/ CHAMPIGNONES 10

Mushrooms with melted mozzarella cheese. Served with flour tortillas.

CALAMARY A LA DIABLA 11

Calamary, green & red pepper, onion & jalapenos.

NACHOS DEL REY 12

Chips, melted mozza & cheddar, guacamole, salsa mex.

AGUACATE CON CAMARONES 10

Avocado stuffed with shrimps.



SOUPS

SOPA DE TORTILLA 7

Chicken broth, shredded chicken, mozzarella & avocado

SOPA DE FRIJOLES 6

Bean soup with feta, jalapeno & tortilla chips.

SOPA DE MARISCOS 11

Shrimps, mussels, calamary & salmon.

POZOLE 10

Pork and hominy stew with huajillo chiles.

SALADS

ENSALADA DEL CESAR 6

ENSALADA MEXICANA 7

Tomato, red onions, avocado, olives & boiled egg.

ENSALADA DEL JEFE 8

Tomatoes, red onion, shrimps. & avocado.

Celiac & Vegetarian Friendly

Authentic Mexican Cuisine

MEXICO LINDO

CHIKEN ENCHILADAS (C) 16

Corn tortilla with Mole, tomato, tomatillo sauce & mozza.

BURRITOS (B) 14

Beef or Chicken, topped with lettuce, mozza & cheddar and sour cream.

CHICKEN FLAUTAS (C) 16

Rolled crispy corn tortillas, stuffed with chicken.

CHIMICHANGAS (F) 16

Rolled soft flour tortillas with Beef or chicken, tomato sauce, feta.

CHILES RELLENOS (F) 18

Poblano peppers with Cheese or Beef. Covered with tomato and tomatillo sauce.

TOSTADAS TAPATIAS (C) 16

Crispy tortillas spreaded with beans, lettuce, hicken or beef, feta.

ENCHILADAS VERDES (C) 16

Rolled corn tortilla stuffed with shredded chicken breast, tomatillo sauce, feta.

EL TRIO (F) 17

Burrito, Chile Relleno & Chimichaga.

EL CUATRO (F) (C) 18

Chimichanga, Flauta, Burrito & Mole Enchilada.

C= CORN
F= FLOUR



Molcajete

Celiac & Vegetarian
Friendly

TO SHARE

MEXICAN PLATTER (F) (C) 39

Pork Chop, Enchiladas, Burritos, Chimichangas and Chicken Tostada

AZTECA PLATTER (F) (C) 39

Chile Relleno, Flautas, Quesadillas, Entomatadas and Beef Tostada.

PARRILLADA 45

Steak, Pork Chop, Chicken Breast, Chorizo, Shrimps & Melted Cheese.



Mexican
Platter

STEAKS

TAMPIQUENA 20

Grilled Steak served with mole enchilada, rajas (green & red pepper, onion) & guacamole.

STEAK RANCHERO 18

Sirloin Steak, 2 fried eggs, salsa mexicana & guacamole.

BISTECK A LA MEXICANA 16

Steak cooked with onions, tomatoes & jalapeno peppers.

MOLCAJETE 25

(lava rock stone bowl)

A combination of strips of chicken, pork, steak, nopalitos & shrimps, on a tasty mild chipotle sauce.

Authentic Mexican Cuisine

SPECIALTIES

FAJITAS BRAVAS

SHRIMP	20
BEEF	18
CHICKEN	18
VEGETARIAN	15

served with Flour Tortillas

SEAFOOD

CAMARONES A LA MEXICANA 20

Jumbo Shrimps simmered with peppers, onion, tomato sauce, olives & white wine.

HUACHINANGO 18

Snapper simmered with tomato sauce, peppers, onion, olives & white wine.

SEA COMBO 25

Snapper fillet, shrimps, mussels and calamary in spicy creole sauce

CHICKEN

POLLO AL TEQUILA 18

Chicken breast seared in Tequila, mushrooms, onions & peppers

POLLO EN MOLE 18

Chicken breast in our famous Chocolate sauce (contains peanuts)

C= CORN
F= FLOUR



QUESADILLAS

Folded flour tortillas stuffed with:

CHEESE	12
CHICKEN & CHEESE	18
CHORIZO & CHEESE	18
VEGETARIAN	14

(Sautéed vegetables & cheese)

LOS TACOS (C)

STEAK (6) 15

ADOBADA (6) 15

Marinated pork

FISH (6) 15

Snapper fillet, lightly breaded and fried

TACOS MIXTOS (6) 18

Steak, Adobada, Chorizo

TACOS DEL REY (F) 18

Diced sirloin steak with bacon, peppers, onion & mozza.

TACOS DE CAMARON (C) 18

Shrimp sautéed in garlic butter & melted mozza cheese

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