

Botanas (Appetizers)

Fresh Guacamole Dip 5.25

We prepare our flavorful guacamole right at your table. Using fresh Hass Avocados, we add jalapenos, tomatoes, onions, cilantro & fresh lime juice. Served with crisp tortilla chips.

Quesadilla De Harina 4.95

Flour tortillas filled with melted Monterey Jack Cheese. With shrimp, Chilies Toreados & guacamole.

Quesadillas De Maiz 5.50

Corn tortillas filled with melted Monterey Jack cheese. Served with Pico de Gallo and Chilies Toreados.
With Shrimp 8.95

Botana "Papa" Chéncho' 8.50

A combination of Beef Taquitos, Nachos, Corn and Flour Quesadillas and Sopitos (4), 2 beef, 2 chicken. Mucho Grande, Mucho Bueno ! Served with guacamole & sour cream.

Taquitos Dorados 6.95

Corn tortillas rolled and filled with beef or chicken, deep fried. Served with guacamole and sour cream.

Gorditos de Camaron™ 7.50

Rolled flour tortilla filled with shrimp, tomatoes, onions and a taste of jalapeno, deep fried and covered with cheese. Served with guacamole.

Queso Fundido 5.95

A blend of melted Monterey Jack cheese and green Chile strips. Served with tortillas.

Sopitos 6.95

Six small handmade Tortillas Gorditas, lightly deep fried. Topped with beef, chicken or chorizo, lettuce, cheese and tomato. Served with sour cream.

Ostiones En Su Concha (12) 12.00 (6) 6.50

Natural fresh oysters on the shell.

Toreados con Queso (8) 4.50

Fried fresh jalapenos covered with melted Monterey Jack cheese. Mucho, mucho picoso!

Cheese Crisp Plain 4.00

Deep fried flour tortilla covered with Cheddar and Monterey Jack cheese.

Cheese Crisp Completo 5.50

With guacamole, sour cream and pico de gallo.

Cheese Crisp Supremo 6.50

Deep fried flour tortilla covered with melted cheese and topped with grilled beef or chicken, guacamole, sour cream and pico de gallo.

Nachos 6.50

Crisp tortilla chips covered with beans, melted cheese, jalapenos, guacamole and sour cream.
With Carne Azada or Pollo Azado 8.50.

Nopalitos 6.50

Mexican cactus grilled with onion, tomato, cilantro and jalapenos. Served with tortillas.

Ceviche de Camaron 9.50

Fresh shrimp diced with tomato, onions, jalapenos, mixed together with lemon juice and spices. Served with tostadas.

Cocteles Maracas

Seafood cocktails Mexican Style Shrimp, Octopus and Oysters or mixed.
Small 7.50, Medium 9.00, Large 13.95

Huevos (Eggs)

Served with rice, beans and tortillas

Huevos Rancheros 6.50

Two fried eggs over a fried tortilla, topped with our green chile pork and Spanish sauce.

Huevos con Chorizo 7.25

Scrambled eggs with Mexican sausage, served with tortillas.

Chilaquiles 6.25

Pieces of fried corn tortillas, smothered with green or red sauce, topped with cheese and a touch of sour cream.

A La Mexicana 6.50

Scrambled eggs and chopped tomatoes, onions, cilantro and a little jalapeno.

Huevos Con Machaca 7.95

Shredded roast pork or beef mixed with pica de gallo and scrambled eggs. Served with rice, beans, soup and tortillas.

Huevos Con Nopalitos 7.50

Scrambled eggs with Mexican cactus served with tortillas.

Ensaladas (Salads)

Dinner Salad 3.00

Crisp lettuce, fresh tomatoes and shredded cheese, served with your choice of dressing.

Ensalada de Aguacate 4.95

Crisp green salad with fresh avocado slices, tomato, shredded cheese and your choice of dressing.

Ensalada Marinara 8.50

Two avocado shells filled with avocado, diced shrimp, tomato, onions, little jalapenos, and lime juice, served on a bed of lettuce and crackers.

Especialidades De Pollo (Chicken Specials)

All dinners served with sopa de fideos, rice, beans and flour tortillas.

Pollo en Estofado Estilo "Doctor Francisco"™ 10.50

This recipe is in memory of my grandpa. He was a very good doctor in Mexico and this was one of his favorite dishes. Grilled chicken breast cooked with olive oil, red wine, fresh vegetables and prunes.

Pollo al Chipotle Estilo "Parangaricutirimicuaro"™ 10.50

If you're a gringo and can say this word without stopping you win a free margarita or tequila. Grilled chicken breast cooked with chipotle sauce, made with fresh tomato, onions, peppers, green olives, garlicdried red chilies and chipotle

Mole Poblano 10.50

It's an old traditional "Festival Dish" made with several different dried chilies and spices. It's between hot and mild with a little bit of chocolate flavor.

Pollo al Mojo de Ajo 10.50

Chicken breast filled cooked in butter and wine, simmered in our delicious fresh garlic sauce.

Pollo con Tomate Estilo "Zirahuen"™ 10.50

Zirahuen is a name of a town and beautiful lake in Michoacan. Filet of chicken breast cooked with butter, sautéed with tomatoes, onions, a bit of sour cream, paprika and secret condiments. Un platillo muy delicioso!

Pollo al COÑAC™ 11.50

Filet of chicken breast pan fried, sautéed in butter, lemon juice, mushrooms, a bit of sour cream, onions, my mom's secret spices, and coñac.

Pollo Con Aceitunas Estilo "San Juan Nuevo"™ 10.50

Entrale a San Juan bailando ! Filet of chicken breast broiled, topped with aceituna sauce made with olive oil, dry white

wine, sliced almonds, green and black olives and my chef's secret condiments.

Pollo Correteado™ 10.50

Broiled chicken breast filet sautéed in a little butter, garlic, onions, tomatoes, cilantro and jalapenos. Topped with melted Monterey Jack cheese.

Pollo a la Parrilla 10.50

This is a plain chicken breast filet, broiled with just a little lime juice, salt and pepper. Served with guacamole and lemon wedges.

Pollo Sarandeadado Estilo "Tia Esther"™ 10.50

Grilled chicken breast basted with sarandeadado sauce, a selection of dried chilies, secret spices, blended with a touch of mayonnaise.

Fajitas De Pollo 10.50

Chicken breast stir fried with green chilies, onions, cilantro and tomatoes. Served sizzling with guacamole and sour cream.

Especialidades Del Mar (Seafood Specials)

All dinners served with sopa de fideos, rice, beans and flour tortillas.

Camarones Borrachos 14.00

Large fresh Mexican Gulf shrimp sautéed in butter, lemon juice, garlic, spices and tequila. Sautéed with Red Springs dried chilies.

Camarones Dionisia™ 14.00

Combination of roasted green chilies, blended with sour cream, sautéed large Mexican Gulf shrimp, smothered in Monterey Jack cheese, baked in the oven.

Camarones Abuelito Timo™ 14.00

Fresh large Mexican Gulf shrimp filled with shrimp, cheese and peppers, wrapped in bacon and deep fried. Served with our special 1000 Island, Spanish and Tabasco sauce.

Camarones Rancheros 14.00

Large fresh Mexican Gulf shrimp sautéed in butter, cooked with a little Spanish sauce, onions, tomatoes, cilantro and jalapenos.

Camarones Sarandeadados Estilo "Tia Esther"™ 14.00

Large fresh Mexican Gulf shrimp basted with Sarandeadados sauce, with a selection of dried chilies and secret spices blended with a touch of mayonnaise.

Camarones al Mojo se Ajo 14.00

Large fresh Mexican Gulf shrimp, pan fried with fresh garlic lemon juice, wine and butter.

Camarones Con Tomate Estilo "Zirahuen" 14.00

Zirahuen is a name of a town and beautiful lake in Michoacan. Large fresh Gulf shrimp sautéed in butter with tomatoes, onions, a bit of sour cream, paprika and secret condiments. Un platillo muy delicioso!

Camarones a la Diabla 14.00

Large fresh Mexican Gulf shrimp sautéed in red sauce made with a combination of dried chilies, tomato and a lot of catsup. Mucho Mucho caliente but mucho mucho bueno !

Enchiladas de Camaron 14.00

Our deluxe seafood enchiladas filled with fresh Mexican Gulf shrimp, simmered in our delicious red enchilada sauce.

Fajitas de Camaron 14.00

Large fresh Mexican gulf shrimp stir fried with green chilies, onions, tomatoes, cilantro & spices, served sizzling with guacamole and sour cream.

Chile Rellenos de Camaron 14.50

Two fresh Pasilla chilies masted, filled with fresh Mexican Gulf shrimp sautéed in butter, white wine, onions, tomato, cilantro and a little jalapeno. Served with cheese. Un platillo super sabroso !

Camarones Empanizados 14.00

Large fresh Mexican shrimp breaded, deep fried and served with our special 100 Island, Spanish and Tobasco sauce and pico de gallo.

Filet Relleno 14.95

Filet of fresh white fish, stuffed with shrimp & octopus, deep fried and smothered with our special 100 Island, Spanish and Tobasco sauce and pico de gallo.

Pescada a la Vallarta 12.50

Filet of fresh Orange Roughy cooked in butter, white wine, peppers, onions, garlic, tomatoes, cilantro and green chilies.

Pescado al Ajillo 12.50

Filet of fresh Orange Roughy, pan fried with chopped fresh garlic, butter, lemon juice, white wine and spices.

Pescado con Aceitunas Estilo "San Juan Nuevo"™ 12.50

Entrale a San Juan bailando! Filet of Orange Roughy, pan fried with olive oil, dry white wine, sliced almonds, green and black olives and my chef's secret condiments.

Pescado Estilo "Playa Azul"™ 12.50

White fish filet sautéed in our delicious Spanish sauce, made with tomatoes, onions, jalapenos, peppers and secret condiments. Topped with melted Monterey Jack cheese.

Mojarra Frita o al Mojo de Ajo 11.50

Se sirve con sopa, papas a la Francesa, popuita lechuga y arroz.

Huachinango Frita o al Mojo de Ajo 11.50

Se sirve con sopa, papas a la Francesa, popuita lechuga y arroz.

Sopa Marinera (Levanta Muertos) 14.00

Especialidades De Carne / Meat Specialties, USDA Choice
All dinners served with sopa de fideos, rice, beans and flour tortillas.

Carne Asada 13.00

Thin New York steak broiled with lemon juice and spices. Topped with fried tomatoes, onions, a little cilantro and jalapeno. Served with guacamole.

Steak Cilantro™ 13.00

New York steak cooked to taste with a blend of sliced onions, cilantro and spices, covered with our delicious verde sauce. Very tender y sabroso !

Steak Ranchero 13.00

New York steak cooked to taste in our ranchero and verde sauce, covered with melted cheese.

Carne a la Tampiquena 13.50

New York steak cooked to taste, covered with sautéed green chile strips, served with a cheese enchilada and guacamole. Mucho delicioso !

Steak Picado 13.00

New York steak in small chunks, sautéed with onions, tomatoes, jalapenos and cilantro, mixed with Spanish sauce. A ti gustarte mucho!

Carne a la Coca-Cola Estilo "Mama Consuelo"™ 13.00

New York steak cooked to taste in Coca-Cola Classic sauce. This is one of my mom's secret recipes, made with dried pasilla chilies, fresh garlic, black pepper, cloves, secret spices and Coca-Cola. Yes, Coca-Cola Classic!

Steak al COÑAC™ 13.50

New York steak cooked to taste sautéed in coñac sauce, made with mushrooms, onions, secret spices, a little sour cream and coñac.

Steak "NINFA"™ 13.00

New York steak cooked to taste, sautéed with fresh vegetables, using vegetable oil, fresh garlic and special seasoning.

"Ninfa" is the name of my grandma and sister.

Steak Con Aceitunas Estilo "San Juan Nuevo"™ 13.00

New York steak cooked to taste, topped with aceituna salsa, made with olive oil, white wine, sliced almonds, green and black olives and secret condiments. Entrale a san juan bailando!

Chile Colorado 12.50

We prepare this dish to order. New York steak in small sautéed in red sauce, made with guajillo, de abol dried chilies, fresh tomato and spices. Served with raw onion rings.

Lengua a la Tomatillo 13.00

Fresh beef tongue cooked in our delicious verde sauce made with tomatillos.

Lengua al Chipotle 13.00

Fresh beef tongue sautéed in our super Spanish sauce, olive oil and Chipotle chile. Platillo de Reyes.

Fajitas de Res 13.00

Marinated beef stir fried with green , yellow and red chilies, onion, cilantro and spices. Served with guacamole, sour cream and flour tortillas.

Tacos de Carne Asada (3) 9.50

Served with guacamole. Rajas and cream added on request.

Tacos de Lengua (3) 9.50

Beef tongue tacos served with guacamole.
Especialidades De Cochinito / Pork

Carnitas 12.50

Lean pork marinated with fresh oranges and spices. Slowly cooked in it's own juices until tender. The state of Michoacan is known for the best carnitas in all of Mexico. Served with chilies toreados, green sauce and guacamole.

Chuletas Estilo "Amador Castillo"™ 12.50

Three broiled pork chops marinated overnight in a sauce made with achiote, fresh garlic, onions, dried red chilies, vinegar and secret spices. Served with guacamole. Also available with chicken breast for 10.50.

Fajitas de Marranito™ 12.50

Marinated carnitas stir fried with peppers, onions, cilantro, tomato and spices. Served with guacamole and sour cream.

Carnitas a la Coca-Cola Estilo "Mama Consuelo"™ 12.50

Carnitas in Coca-Cola sauce. made with dried pasilla chilies, fresh garlic, black pepper, cloves, my mom's secret spices and Coca-Cola. Yes, Coca-Cola Classic !

Cochinita Rebolcada™ 12.50

Carnitas in small pieces sautéed in three of our delicious salsas. Esta muy sabrosa!

Chile Verde 9.50

Lean pork in chunks, simmered in our delicious green salsa, made with tomatillos, green peppers, onions, cilantro, fresh garlic and different spices.

Mas Antojitos Mexicanos (recommended by Javier)

Birria de Chivo (Cabrito) 12.50

A very traditional Mexican festival dish made with fresh goat meat cooked with several selections of dried chilies, spices, cooked beer (not water) Something different and mucho delicious! Served with chopped raw onions, cilantro and tortillas.

Milanesa Con Papas 12.50

New York Steak cut thin, breaded, pan fried and served with French fries and guacamole.

Enchiladas de Mole Com Pollo Carne 12.50

Two rolled corn tortillas filled with cheese and onions, simmered in our tasty red mole sauce, sprinkled with raw onions, served with broiled fillet of chicken breast or thin broiled New York Steak. Sour cream at your request.

Camarones Purepechas™ 14.00

Fresh Gulf shrimp pan fried with butter, slices of dried pasilla chilies, mushrooms, fresh garlic and a touch of white wine.

Combinacions / Combinations

All combinations served with sopa de fideos, rice, beans and flour tortillas.

Morelia 10.25

Chile relleno, chicken enchilada and beef taco.

Turicato 10.25

Beef and bean burrito, 1 tamale, 1 beef taco.

Uruapan 10.25

Green pork and bean burrito, beef enchilada and chicken taco.

Santa Clara 10.25

Cheese enchilada, bean tostada with guacamole and beef taco.

La Huacana 10.25

Green pork and guacamole burrito, cheese enchilada and chicken taco.

Huetamo 10.25

Chicken enchilada, chicken taco and chicken tostada with guacamole.

Apatzingan

Cheese enchiladas (2) 8.00

Beef or chicken enchiladas (2) 9.00

Mole sauce add 1.00

La Piedad (Burrito, choice of 2) 9.00

Beef and bean burrito, green chile (pork) and bean burrito, green chile & bean burrito (no meat) avocado & pork burrito, all beef burrito.

Janitzio 8.00

1 cheese enchilada and beef taco.

Zacapu 8.00

1 tamale, 1 beef enchilada.

Los Reyes 8.25

1 chile relleno (cheese), beef taco.

Tacambaro 8.00

1 beef and bean burrito, 1 beef taco.

Zamora 9.00

Green chile pork and guacamole burrito, 1 chicken enchilada.

Zitacuaro

Enchilada Verdes, Cheese 8.50

With Chicken 9.00

Tangancicuaro 9.00

Entomatadas, folded corn tortillas (3) filled with beef, chicken or cheese. Simmered in our delicious Spanish sauce, topped with Monterey Jack cheese and sour cream.

Tepeque

Tacos, beef or chicken (2) 7.50

(3) Tacos 8.50

Tinguindin 9.00

1 chile relleno, 1 green chile pork and bean burrito.

Sahuayo 9.00

1 chile relleno (cheese), 1 cheese enchilada.

Paricutin (2 Chile Rellenos) 9.00

Fresh roasted pasillas, covered with egg batter, filled with cheese.

Combinacion Tierra y Mar 18.00

New York steak and (5) Gulf shrimp cooked to order.

Plato Para Niños (Child's Plate) 4.95

Your choice of:

Erica: Flour quasadilla, plain, beef or chicken

Celeste: Enchilada, cheese, chicken or beef

Stephanie: Taco, beef or chicken

Javiercito: Burrito, beans, chicken, beef or combination

All include one:

Pancho Villa (Roy Rogers)

Lupita (Shirly Temple)

Pachita (milk)

Ala Carta / A La Carte

(All burritos smothered with salsa and Monterey Jack cheese)

1 Taco 3.00

Beef, chicken or chorizo

Taco Estilo Rosarito 3.50

Fresh fish or shrimp covered with egg batter and deep fried, served with pico de gallo and cole slaw.

1 Bean Tostada 3.00

Guacamole, Beef, Chicken or Chorizo.

1 Cheese Enchilada 3.25

Beef or Chicken 3.75

1 Chile Relleno 3.75**1 Tamale 2.75****1 Chimichanga 6.25**

Beef or chicken, served with guacamole and sour cream

Enchilada Tarasca 6.50

Filled with cheese, beef or chicken. Served with rice, beans or sour cream.

Burrito (Bean) 3.75**Chicken, beef or Chile Verde pork 5.00****Burrito (Pollo Azado or Carne Azada) 7.25****Burrito Fajitas (Beef, chicken or Carnitas) 7.50****Add Rice and Beans to A La Carte 1.50****Tortas / Mexican Sandwiches****Pierna (Roast Pork) 7.25****Milanesa 7.25**

Carne Asada (Broiled Steak) 7.25

Aguacate (Sliced Avocados) 7.25

Chile Relleno 7.25

Pollo Azado 7.25