

PARA Empezar

SMALL CHIPS & SALSA / \$5

NACHOS / \$13

Traditional Fried corn tortilla chips with refried beans melted with muenster cheese. Served with pico de gallo & jalapeño.

Choose your protein:

Shredded chicken \$14 Ground beef \$14

Grilled chicken \$15 Grilled steak \$17

GUACAMOLE AL MOLCAJETE / \$16

A delicious mix of avocado, tomatoes, cilantro, onions, jalapeño, with a salty touch & fresh lime. Made on the table.

FRIED CALAMARI / \$17

Served with a homemade sauce on the side

QUESADILLAS / \$18

Soft flour tortillas filled with lots of muenster cheese. Served with sour cream & pico de gallo.

Choose your protein:

Chorizo \$20 Veggie \$20 Chicken \$21

Steak \$23 Shrimp \$23

De Mar

CAMARONES AL MOJO DE AJO / \$21

Grilled shrimp sauteed in garlic, served with fresh mixed vegetables and rice

PESCADO VERACRUZ / \$22

Sauteed red snapper filet in a veracruzana sauce onions, peppers, olives and tomato. Served with rice

SALMON EN AGAVE / \$24

Pan Seared salmon in an agave glaze. Served with rice & salad

Salads

CAESAR SALAD / \$15

Croutons, shaved parmesan
dressing contains anchovies

MEXICAN SALAD / \$15

Romaine lettuce, black beans, avocado, roast corn, cherry tomato with panela cheese, garnished crispy tortilla. Served with homemade lemon dressing.

TACO SALAD / \$16

A crispy and tasty hard shell, filled with lettuce, guacamole, cream, fresh cheese, pico de gallo and beans.

Choose your protein:

Grilled chicken \$5 Grilled steak \$7

Shrimp \$9 Salmon \$10

If you have a food allergy, please speak to the owner, manager, chef or server.

DE MI QUERIDO

Mexico

MAIN COURSE

TACOS / \$18

Three crispy folded corn tortillas filled with ground beef or shredded chicken, lettuce, pico de gallo, sour cream and cheese. Served with rice and beans.

FLAUTAS / \$21

Crispy corn tortillas stuffed with chicken or beef and cheese with avocado sauce on the top.

CHIMICHANGA / \$22

Two rolled flour tortillas filled with chicken or beef and lots of cheese. Comes with lettuce, pico & guacamole.

ENCHILADAS

TREES AMIGOS / \$24

Three soft corn tortillas mixed. Cheese, ground beef & chicken. Covered with green, red and mole sauce.

TAQUITOS AL CARBON / \$22

Three flour tortillas filled with grilled angus steak, pico de gallo, avocado, grilled scallions and chilemorita sauce.

ENCHILADAS /

Three soft corn tortillas covered with your choice. Of green, red or mole sauce melted with muenster cheese. Accompanied with sour cream, lettuce and pico de gallo.

Choose your protein:

Cheese \$19 Shredded chicken \$22

Ground Beef \$23 Steak \$25 Shrimp \$26

VEGETARIANO

Veggies

CALABAZAS RELLENAS / \$15

Stuffed pumpkins with quinoa, corn, tomato, onions and melted Oaxaca cheese

CHILES RELLENOS / \$15

Poblano pepper stuffed with vegetable and tomato sauce served with white rice

SPECIALTIES

BURRITO / \$15

Rolled flour tortilla stuffed with shredded chicken, rice, beans, cheese and Mexican fried

MEXICAN HAMBURGER / \$17

Hamburger 8 oz, mayonnaise, lettuce, tomato, onion, salted mushrooms, cheese & bacon. Served with French fries

LU BOWL / \$23

Black beans, sweet potato, avocado, quinoa. Served with chicken and homemade sauce.

FAJITAS /

Sautéed onions, pepper and zucchini. Accompanied with tree flour tortillas. Served with guacamole, sour cream pico.

Choose your protein:

Chicken \$22 Steak \$24 Triple mix \$30

Shrimp \$25 Torito (2 item) \$29

MOLE POBLANO / \$29

Organic half chicken in a mole sauce and sweet plantain. Accompanied with soft corn tortillas. Served with rice and bean.

COMPLEMENTOS

Side Orders

Arroz A La Mexicana \$5 Tostones \$6
Frijoles Negros Mexicanos \$5 Mexican fries \$6
Sweet Plantains \$6 Mexican Street Corn \$6

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PARA Empezar

SMALL CHIPS & SALSA / \$5

NACHOS / \$14

Traditional Fried corn tortilla chips with refried beans melted with muenster cheese. Served with pico de gallo & jalapeño.

Choose your protein:

Shredded chicken \$15 Ground beef \$15

Grilled chicken \$16 Grilled steak \$18

CAZUELA DE QUESO FUNDIDO / \$14

A hot melted cheese accompanied with ajillo sauce, flour tortillas.

Choose your protein:

Mushrooms \$5 Chorizo \$7 Shrimp \$8

GUACAMOLE AL MOLCAJETE / \$17

A delicious mix of avocado, tomatoes, cilantro, onions, jalapeño, with a salty touch & fresh lime. Made on the table.

Choose your protein:

Vegetables \$2 Rib eye \$4 Crunchy Octopus \$6

CRAB CAKE / \$21

Chefs special crab cake, made with Cabbage, spring mix, carrots, red onions with special roasted poblano cream sauce.

AGUACHILE / \$21

Mexican dish, made with Serrano chile, shrimp submerged in liquid seasoned with fresh cilantro, sweet cherry tomato, red onions and fresh lime juice.

CEVICHE BAJA CALIFORNIA / \$24

Fresh mix of seafood (Shrimp, calamari, octopus), all of them marinated in a fresh tomato sauce with onions, cucumber, cilantro & jalapeño.

Salads

JICAMA SALAD / \$15

Our light and healthy jicama Mix green with cucumber, red onions, carrots. Served with homemade style orange dressing. (On the side)

MEXICAN SALAD / \$17

Romaine lettuce, black beans, avocado, roast corn, cherry tomato with panela cheese, garnished crispy tortilla. Served with homemade lemon dressing. (On the side)

TACO SALAD / \$17

A crispy and tasty hard shell, filled with Lettuce, guacamole, cream, fresh cheese, pico de gallo and beans.

Choose your protein:

Grilled chicken \$5 Grilled steak \$8

Shrimp \$9 Salmon \$10

Soup

TORTILLA SOUP / \$16

Authentic chicken soup made with crispy tortilla, corn, cheese & avocado. Served with a delicious touch of cilantro on the top.

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LOS CLASICOS

Classics

QUESADILLAS / \$19

Soft flour tortillas with tasty queso Oaxaca, traditional Mexican rajitas and onions. Served rice & beans

Choose your protein:

Chorizo \$22 Steak \$24 Veggie \$21
Chicken \$23 Shrimp \$28

TACOS / \$21

Three crispy folded corn tortillas filled with ground beef or shredded chicken, fresh lettuce, homemade pico de gallo, sour cream and cheese on the top. Served with rice and beans.

FLAUTAS / \$24

Crispy and tasty corn tortillas stuffed with the protein of your choice (chicken or beef), cheese with creamy avocado sauce on the top. Served rice & beans

CHIMICHANGA / \$25

Two rolled flour tortillas filled with the protein of your choice, (chicken or beef), lots of cheese. Comes with lettuce, fresh pico de Gallo & creamy guacamole. Served rice & beans

ENCHILADAS TRES AMIGOS / \$26

Three soft corn tortillas, each with one protein (Cheese, ground beef & chicken). Covered with green, red and traditional mole sauce.

ENCHILADAS /

Three soft corn tortillas filled with the protein of your choice, (beef, chicken, cheese or shrimp), covered with the green, red or traditional mole sauce, this plate is topped with melted with muenster cheese, accompanied with sour cream, lettuce and pico de gallo.

Choose your protein:

Cheese \$20 Shredded chicken \$25
Ground Beef \$25 Steak \$28 Shrimp \$29

TAQUITOS AL CARBON / \$27

Three soft flour tortillas filled with a tasty grilled angus' steak, pico de gallo, avocado, grilled scallions and homemade chilemorita sauce.

VEGETARIAN Dishes

CALABAZAS RELLENAS / \$15

Stuffed pumpkins with quinoa, corn, tomato, onions and melted Oaxaca cheese

CHILE RELLENO / \$15

Pobiano pepper stuffed with vegetable and tomato sauce served with white rice.

VEGETARIAN BURRITOS / \$22

Three soft flour tortilla filled with a mix of grilled veggies, fresh cheese, beans and lettuce.

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HOUSE Specialties

BURRITO / \$15

Rolled flour tortilla stuffed with shredded chicken, rice, beans, cheese and French fries.

MEXICAN HAMBURGER / \$17

Hamburger 8oz, mayonnaise, lettuce, tomato, onion, salted mushrooms, cheese & bacon. Served with French fries.

LU BOWL / \$23

Black beans, sweet potato, avocado, quinoa. Served with grilled chicken and homemade sauce.

FAJITAS /

Sautéed onions, corn, pepper and zucchini. Accompanied with tree flour tortillas. Served with fresh guacamole, tasty sour cream & homemade pico de gallo.

Choose your protein:

Chicken \$27 Steak \$29 Triple mix \$38
Shrimp \$30 Torito (2 item) \$32

BAJA FISH TACOS / \$23

Three soft corn tacos with fresh cabbage, chopped red onions, red pepper, homemade pico de gallo, and our homemade cilantro crema. Served rice & beans

PUNTAS IN CHIPOTLE SAUCE / \$30

Black Angus grilled steak tips in a spicy chipotle sauce. Served with rice, beans and soft corn tortillas.

MOLE POBLANO / \$31

Half grilled chicken in a homemade mole sauce and sweet plantain. Accompanied with soft corn tortillas. Served with rice and beans.

CARNE ASADA POBLANA / \$37

Black Angus grilled skirt steak. Comes with a chicken enchilada on the side dipped with traditional mole sauce, creamy guacamole & homemade pico de gallo.

SEA Food

CAMARONES AL MOJO DE AJO / \$21

Grilled shrimp sauteed in garlic, served with fresh mixed vegetables and rice

PEZCADO VERACRUZ / \$22

Sauteed red snapper filet in a veracruzana sauce onions, peppers, olives and tomato. Served with rice

SALMON EN AGAVE / \$30

Pan Seared salmon in an agave glaze. Served with rice & salad.

PULPO ENCHILADO / \$32

Grilled 8 onz octopus, Marined in adobo chiles. Served with rice and fresh salad.

RED SNAPPER VERACRUZANO / \$32

Red grill snapper fillet, accompanied with Tomatoes, Onions and Olives, served with creamy mash potatoes.



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FROM THE *Grill*

ROAST CHICKEN / \$31

Half roasted chicken Marinated with grandma's recipe. Served with creamy mash potato & veggies.

STEAK RANCHERO / \$37

Home-Style Rib eye Steak (12oz) with Roasted spicy jalapeno, nopales and onions. Served with rice & soft corn tortillas.

MIXED MOLCAJETE / \$39

A tasty parrillada made with an assortment of grilled chicken, steak, chorizo, shrimp, queso fresco, onion, & cactus; served with a side of Salsa Ranchera

MAR & TIERRA / \$55

New York 10oz grilled steak and lobster tail 8oz. Served with creamy mash potato & veggies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Sides

SIDE OF TORTILLAS / \$3

Choice of corn or flour. (4)

RICE & BEANS / \$5

BLACK BEANS / \$5

GUARNICION / \$5

Side of pico de gallo, sour cream & guacamole.

SIDE OF GUACAMOLE / \$6

FRENCH FRIES / \$6

TOSTONES / \$6

SWEET PLANTAINS / \$6

MEXICAN STREET CORN / \$6



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KIDS Meal

Main Courses

KID'S QUESADILLA / \$11

**KID'S QUESADILLA
WITH CHICKEN / \$13**

KID'S BEEF TACO / \$13

**KID'S CHICKEN
TACO / \$13**

**CHICKEN
TENDERS / \$14**

**KID'S QUESADILLA
WITH STEAK / \$15**



**RICE AND BEANS
FRENCH FRIES**

Beverages

**SHIRLEY
TEMPLE / \$4**

APPLE JUICE / \$4

JUICES / \$4

**VIRGEN
DAIQUIRI / \$6**

Dessert

**HOUSE
ICE-CREAM / \$5**

3 AMIGOS / \$6

CHURROS / \$6

**COOKIES WITH
ICE-CREAM / \$6**

Cold **BEVERAGES**

**MEXICAN
COCACOLA / \$5**

DIET COKE / \$4

SPRITE / \$4

GINGER ALE / \$4

CLUB SODA / \$4

JARRITOS / \$4

**ORANGE
JUICE / \$4**

**CRANBERRY
JUICE / \$4**

**PINEAPPLE
JUICE / \$5**

**MANGO
JUICES / \$5**

**GUAVA
JUICE / \$5**

**APPLE
JUICE / \$4**

REDBULL / \$7

LEMONADE / \$5

ICED TEA / \$4

**BOTTLED
WATER / \$4**

PELLEGRINO / \$7

**TONIC
WATER / \$4**

**SPARKLING
WATER / \$7**

**SODA
PITCHER / \$20**

Hot **BEVERAGES**

COFFEE / \$4

DECAF COFFEE / \$4

TEA / \$3

HERBAL TEA / \$3

**ESPRESSO
SAMBUCA / \$8**

ESPRESSO / \$4

**DOUBLE
ESPRESSO / \$7**

**DECAF
ESPRESSO / \$4**

**DBL DECAF
ESPRESSO / \$7**

CAFE LATE / \$5

**IRISH
COFFEE / \$12**

**DECAF
CAFE LATE / \$5**

CAPPUCCINO / \$7

**DECAF
CAPPUCCINO / \$7**

**AMERICAN
COFFEE / \$4**

**HOT
CHOCOLATE / \$5**

**ESPECIAL
DE LA CASA / \$12**

**MEXICAN
COFFEE / \$12**

**BAILEYS
COFFEE / \$12**

**CASA LU
COFFEE / \$12**