



MENU

ALMUERZO Y CENA

LUNCH AND DINNER



PARA EMPEZAR - APPETIZERS

- Chips & Salsa**

\$5.18
- Chips & Guacamole**

\$12.57
- Queso Fundido**

\$12.42

Add Chorizo \$3.10 Add Jalapeño \$3.10
- Ceviche** Freshly made with your choice of raw shrimp, mahi mahi, or a mix of both with lime juice, cucumber, onion, tomato and cilantro.

\$16.56
- Shrimp Cocktail** Cooked shrimp in a cocktail sauce with cucumber, onion, tomato and cilantro.

\$19.66
- Esquites** Mexican street corn served in a cup mixed with corn, mayonnaise, lime juice, cotija cheese and chili powder.

\$7.24
- Tostadas (1pc)** Crispy tostada with refried beans topped with your choice of protein, lettuce, sour cream and cotija cheese.

\$7.24

• Chicken • Steak • Carnitas • Pastor • Chorizo
- Nachos** Homemade corn tortilla chips loaded with creamy refried beans, melted cheese, pico de gallo, guacamole, sour cream, your choice of protein and creamy chipotle sauce drizzled on top.

\$13.45

• Chicken \$5.17 • Steak \$6.21

TACOS

- (1 taco per order)** Topped with onion and cilantro and your choice of flour or corn tortilla. (Add melted cheese \$0.52)

\$4.14 each

• Steak • Chicken • Chorizo • Carnitas • Pastor

• Campechano (steak and chorizo)
- Taquiza (Max substitute 2 tacos, excluding veggie/seafood/quesabirrias)** Assorted taco platter of 2 chicken, 2 steak, 2 carnitas, 2 chorizo and 2 pastor.

\$32.12
- Quesabirrias (3 tacos per order)** With side of consome.

\$18.63

TACOS DEL MAR - SEAFOOD TACOS

- (2 tacos per order)** Topped with coleslaw, onion, cilantro and your choice of flour or corn tortilla with a side of homemade chipotle sauce.

\$12.42
- **Baja Fish** Mahi Mahi tempura tacos

• **Baja Shrimp** Shrimp tempura tacos

• **Baja Mix** One fish and one shrimp tempura tacos

TACOS VEGGIE - VEGETARIAN TACOS

- (2 tacos per order)** with your choice of flour or corn tortilla.

\$8.22
- **Rajas con crema** Creamy and cheesy poblano peppers mixed with onion and corn topped with cotija cheese.

• **Fungi Taco** Sauteed mushroom with onion and Mexican guajillo pepper topped with cotija cheese.

SIDES:

Sour cream	\$1.04	Pico de gallo	\$2.07
Salsa morita	\$1.25	Cilantro dressing	\$2.07
Salsa verde	\$1.25	Chipotle dressing	\$2.07
Rice	\$1.50	Pickled jalapeños	\$2.07
Beans	\$1.50	Guacamole	\$3.90
Tortillas	\$1.50	Bolillo bread	\$3.90
Fake guacamole	\$1.50	Shrimp	\$8.28
Chile de árbol sauce	\$1.50		

SOPAS - SOUPS

- Birria** A dish from the state of Jalisco, birria is an adobo marinated beef stew served with onion, cilantro, lime and tortillas.

\$15.52
- Sopa de Tortilla** One of the most traditional soups of México, a rich broth with tomatoes, tortilla, epazote and cream, topped with crispy tortilla strips, chile pasilla rings, avocado and queso fresco.

\$13.45
- Pozole Rojo** Hearty red pork soup served with sides of lettuce, radish, onion, cilantro, lime, sour cream, oregano, chile de árbol powder and crispy tostadas.

18.63

ENSALADAS - SALADS

- Ensalada Mexicana** Chicken breast, diced tomatoes, corn, mushrooms, avocado in a homemade cilantro dressing topped with crispy tortilla strips.

\$15.52
- Tijuana Ceasar** With traditional homemade Caesar dressing (made with anchovies, garlic and egg yolk) topped with Parmesan cheese and crispy tortilla chips.

\$12.42

• Chicken \$4.14 • Mahi Mahi \$6.21 • Shrimp \$6.21

TORTAS - SANDWISHES

- Torta** Bolillo bread with mayonnaise, refried beans, lettuce, tomatoes, onion, avocado, melted cheese with a side of chipotle dressing and jalapeños.
- Ham

\$11.90
- Carnitas

\$11.90
- Carne Asada

\$13.97
- Milanese (Steak or Chicken)

\$13.97
- Cochinita Pibil

\$16.56



QUESABIRRIAS



TORTA MILANESA DE POLLO



SHRIMP COCKTAIL



TAQUIZA



MENU

ALMUERZO Y CENA

LUNCH AND DINNER



CLÁSICOS - CLASSIC PLATES

Fajitas Flavorful fajitas served on a sizzling skillet with onion, bell peppers, salsas and a mix of corn and flour tortillas.

- Steak

\$23.80
- Chicken

\$20.70
- Shrimp

\$23.80
- Mixed (pick 2)

\$25.87
- Veggie

\$18.63

Add Melted Cheese on top \$2.07
Add Rice and Beans \$2.07

Huarache (1 pc) Popular Mexican dish street food made with oval shaped corn masa filled with refried beans topped with more refried beans, optional to add protein (steak is the most traditional) lettuce, sour cream, cotija cheese and tomato. Your choice of salsa verde or roja.
Add any protein \$3.10

Gorditas (2 pcs) Popular Mexican dish street food made with blue corn masa stuffed with beans topped with your choice of salsa verde or roja, lettuce, sour cream, cotija cheese, tomato and served with a side of rice and beans.
Add any protein \$3.10

Sopes (2 pcs) Popular Mexican dish street food, also known as “picaditas”, circle shaped corn masa with crimped edges creating a bowl to hold all de toppings. Comes with your choice of protein topped with lettuce, sour cream, cotija cheese, tomato and a side of rice and beans.
Add any protein \$3.10

Flautas Crispy rolled deep fried corn tortilla filled with either your choice of shredded beef or shredded chicken topped with lettuce, cotija cheese, tomato and sour cream.

Quesadillas Cheese quesadilla on flour tortilla with a side of guacamole and pico de gallo.
• Chicken \$3.10 • Steak \$4.14 • Shrimp \$5.17

Quesadilla la Gringa Cheese and pastor quesadilla on flour tortilla with onion and cilantro.

Enchiladas Cheese or chicken enchiladas with your choice of salsa roja, roja picosa (spicy), verde, poblano, or mole topped with cotija cheese, (mole enchiladas are also topped with onion) drizzled with sour cream and a side of rice and beans.

Chilaquiles Homemade fried corn tortilla chips sauteed with your choice of salsa verde, roja, roja picosa (spicy) or poblano then topped with sour cream, onion and cilantro and a side of beans.
• Egg \$2.07 • Chicken \$5.17 • Steak \$6.21

CLÁSICOS - CLASSIC PLATES

All entrees come with a side of tortillas, rice and beans.

Pato con Mole Our house special, half a duck roasted and coated in traditional mole sauce topped with onion.
• Substitute Chicken \$25.87

Pollo al Pipian Chicken breast coated in homemade pipian green mole created from pumpkin seeds and topped with cotija cheese.

Tampiqueña Carne asada, 2 chicken or cheese enchiladas with your choice of salsa verde, roja, roja picosa (spicy), poblano or mole with a side of pico de gallo and queso fresco.

Milanesa Your choice of chicken or steak milanesa with a side of queso fresco and side salad. \$23.80

Cochinita Pibil Slow-roasted shredded pork dish from the Yucatán Península with citrus adobo and achiote marinade cooked while wrapped in banana leaves topped with pickled red onion. \$23.80

Parrillada para Dos An assortment for two people chicken, steak, chorizo, shrimp, tacos dorados, queso fresco, guacamole and pico de gallo. \$46.00

Camarones al Mojo de Ajo Shrimp marinated in a garlic and butter sauce with a side salad. \$23.80

Poblano Mahi Mahi Coated in creamy poblano sauce drizzled with sour cream and topped with cotija cheese. \$25.87

Pescado Frito Deep fried whole red snapper in a Mexican adobo sauce with a side salad. M/P

Pescado a la Talla Grilled whole red snapper in a Mexican adobo sauce with a side salad. M/P

POSTRES Y CAFÉ - DESSERTS AND COFFEE

Churros (5 pcs) Traditional thin loop churros drizzled with homemade caramel sauce. \$8.28
Homemade Flan \$8.28
Tres Leches Cake \$9.31
Pastel de Elote \$9.31

Café Regular \$3.62
Café de la Olla Sweet and cinnamon spiced traditional Mexican coffee principally consumed in ranches and rural areas. \$3.62

BEBIDAS - DRINKS

Bottled water \$2.07
Jarritos mineral water \$4.14
Jarritos Mexican soda (ask your server what flavors are available) \$4.14
Traditional Mexican soda made with sugar cane.
(assorted flavors: pineapple, tamarind, mandarin, guava, lime)
Mexican Sprite \$4.14
Mexican Coke \$4.14
Diet Coke \$4.14
Sidral Mundet (Apple soda) \$4.14
Sangria Seniorial (Non-alcoholic sangria soda) \$4.14
Aguas Frescas - Fresh Waters \$4.14
(Jamaica, horchata, natural limade or agua del día)

Our mole may contain peanuts and/or sesame seeds

MAY CONTAIN **RAW** OR **UNDERCOOKED** INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.★



ENCHILADAS DE MOLE



TAMPIQUEÑA

