

Aperitibo's

Huitlacoche Quesadilla	11	Guacamole	8
Melted Jack cheese, cotija, cheddar cheese. Grilled veggies, and Huitlacoche.		Avocado, cilantro, lime juice, shallots, tomato, and serrano chile. (Table side during dinner)	
Queso Fundido	8	Jicama Tacos	9
Oaxacan style cheese fondue with rajas and shiitake mushroom. Served with handmade corn tortillas. Add \$1.00 for Chorizo.		Three Jicama tacos, pork, chicken, asada, cilantro, onions, and roasted chile arbol salsa.	
Sampler	14	Nachos	7
Beef Chimichanga, Chicken Taquitos, Cheese Quesadilla, Sopitos, Sweet tamale, crema and Salsa fresca.		Individual chips topped with refrito beans, Jack Cheese, jalapenos, guacamole, crema and sprinkle of cotija Cheese. Add \$2.00 for Chicken or Steak.	
Sopitos	7	Hot Chicken Wings	8
Two crispy masa boats topped with black beans, salsa fresca and Requeson over a roasted chipotle garlic butter sauce.		Large crispy chicken drum sticks with a home made Mexicali hot sauce.	
Sweet Corn Tamales	7	Botana de Mariscos	11
Steamed corn masa in corn husk with drizzled crema. Served with tomatillo sauce on the side.		Sautéed prawns, scallops, and mussels in a chipotle garlic butter sauce.	

Ceviche

Ceviche de Huachinango	8	Ceviche de Salmon	8
Citrus marinated Red Snapper, red onion, cilantro, grape fruit, avocado and cucumber.		Tequila lime marinated Salmon, red onion, cilantro, tomatillo, avocado and cucumber.	
Ceviche de Arandas	8	Trio de Ceviche	11
Citrus tilapia, green olives, red onion, lime, cucumber and avocado.		Three kinds of Ceviche, Snapper, Salmon, and Tilapia.	

Try our Tequila Flights which is a perfect combinacion with Ceviche.

Ensalada's & Sopa

Cabo Salad	12	Ensalada de Salmon	13
Fresh marinated grilled chicken, guacamole, jicama, blue cheese, bacon, hard boiled eggs, and salsa fresca. Served with our homemade vinaigrette dressing.		Grilled salmon over a bed of mixed spring, tossed in a mango Vinaigrette dressing. Garnished with walnuts and tropical fruits.	
Fajita Salad	11	Pollo Tostada	11
A large tossed green salad topped with strips of grilled fajita chicken, jack cheese, salsa fresca, black olives, avocado slices, and cotija cheese. Choice of dressing.		Our gourmet tostada. Layered with grilled chicken breast, black beans, lettuce, Mexicali dressing, jack cheese, salsa fresca, guacamole and crema. Add \$ 2.00 for Steak \$ 3.00 for Shrimp	
Sopa del Dia			
Cup 2.50 Bowl 3.50			

Cactus Wild Mushroom Salad

Roasted cactus, mushrooms, red onions, cilantro, and lime vinaigrette. Add \$3 for Skirt steak

Enchiladas

Enchiladas de Mariscos 14

Two crab and rock shrimp enchiladas covered with fresh roasted tomatillo sauce. Drizzle of crema, avocado slices and cotija cheese. Served with arroz mexicana and refrito beans.

Enchiladas Suiza 12

Two marinated shredded chicken enchiladas covered with fresh roasted tomatillo sauce. Topped with crema, cotija cheese. Served with arroz mexicana and refrito beans.

Enchiladas de Mole Rojo 14

This truly authentic dish from Oaxaca, Mexico comes with two chicken enchiladas covered with our rich mole sauce made with 36 different ingredients. Drizzle of crema and Requeson. Served with arroz mexicana and black beans.

Enchiladas de Carnitas 13

Two soft corn tortilla stuffed with braised pork. Topped with roasted tomato, chipotle sauce and drizzle of crema. Served with arroz mexicana and refrito beans

Tacos

Tacos de Pescado 14

Two soft tacos, flour tortillas, grilled fish filet, mango pine apple salsa, cabbage, and Habanero aioli. Served with arroz verde and olla beans.

Tacos de Camaron 13

Two tacos made with tecate beer battered prawns, flour tortillas, charred pine apple, avocado and Habanero aioli. Served with arroz verde and olla beans.

Tacos de Carnitas 13

Two soft tacos, braised pork, salsa fresca, avocado tomatillo sauce. Served with arroz mexicana and olla beans.

Tacos de Pollo 13

Two crispy tacos with grilled marinated chicken with black beans, lettuce, avocado tomatillo sauce, salsa fresca, and cotija cheese. Served with arroz mexicana and black beans.

Tradicional

Burrito de Camaron 13

Pan seared shrimp with roasted chile guajillo salsa, black beans and guacamole. Served with arroz verde and black beans.

Red Snapper Veracruzano 16

Fillet of red snapper sautéed in a tangy sauce of fresh tomatoes, onions, garlic, capers and spices. Served with arroz verde and refrito beans.

Chimi de Puerco 12

Crispy flour tortilla stuffed with smoked pork and jack cheese, topped with guacamole and crema. Served with arroz mexicana and refrito beans.

Salmon de Morelia 17

A family recipe from Morelia. Grilled filet of salmon marinated with a fresh serrano chile rub, olive oil, garlic and a variety of mexican herbs. Served over a bed of arroz verde, accompanied with calabacitas and black beans.

Chicken Fajitas 13

Sizzling tender marinated chicken grilled with a unique homemade marinade and a blend of spices. Comes with salsa fresca, guacamole, crema and jack cheese Choice of tortillas. Add \$ 2.00 for Steak \$ 4.00 for Shrimp.

Tradicionales...

<p>Steak Adobado 20 Grilled USDA choice Rib eye , tomatillo salsa and roasted chile anaheim. Served with arroz mexicana and refrito beans.</p> <p>Steak Tampiquena 22 Grilled USDA Choice New York steak marinated with a variety of smoked chiles, olive oil, and garlic. Served with a cheese enchilada, arroz mexicana and refrito beans.</p> <p>Chile Verde 13 Lean pork sautéed with fresh roasted green chiles, tomatoes, onions and spices. Served with arroz mexicana and refrito beans. Your choice of tortillas.</p> <p>Camarones ala Diabla 17 Mexican prawns sautéed with our unique diabla sauce, made with fresh garlic, dry chile guajillo, white wine, herbs, and spices. Served with arroz verde, salsa fresca and black beans.</p>	<p>Steak Rancheros 15 Grilled USDA choice steak sautéed in roasted tomato garlic sauce, bell peppers, onions and white wine. Served with arroz mexicana and refrito beans.</p> <p>Carne Asada 17 Grilled marinated Skirt Steak, demi glace, tomatillo salsa and bean chile relleno. Choice of tortillas</p> <p>Chile Colorado 13 Lean beef sautéed in our homemade roasted chile guajillo sauce. Served with arroz mexicana and refrito beans. Your choice of tortillas.</p> <p>Halibut 22 Grilled Halibut over arroz verde, chile garlic butter sauce, mango pineapple salsa, and sautéed mussels.</p>
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Combinaciones

Choice of Beef taco, Beef enchilada, Chicken taco, Chicken enchilada, Cheese enchilada, Pork tamale, Chicken Mole tamale, Chile relleno. Served with arroz mexicana and refrito beans.

La Valencia

Choice of one item.

10

San Lucas

Choice of two items.

13

El Rey

Choice of three items.

14

Lados

<p>Arroz o Frijoles 3 Traditional arroz mexicana and choice of beans</p> <p>Elote 4 Shaved corn, chile, cotija cheese, and crema</p> <p>Los Platanos 3 Crispy seasoned plantains</p>	<p>Ensalada 3 Romaine Lettuce, red onions, tomato, radish, and choice of dressing</p> <p>Espinacas 4 Sautéed spinach with garlic and butter</p> <p>Chile Toreados 3 Grilled fresh Jalapenos</p> <p>Calabacitas Sautéed squash, zucchini, onions, tomatoes, crema, and cheese</p>
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