

<i>Aguachile De Camaron</i>	Shrimp Ceviche. Celery, Jalapeno And Lime	11
<i>Grilled Elotes.</i>	Corn On The Cob, Mayo, Cotija Cheese And Chile	6
<i>Roasted Poblano, Potato and Leek Soup</i>		8
<i>Jalapenos Rellenos</i>	Anejo Cheese Or Chunky Peanut Butter	8
<i>Nachos</i>	Normales 8 Royal 11 Vestido 11	
<i>Guacamole Clasico</i>		9
<i>Chorizos</i>	Pan Fried Or Sauté With Onions And Fino Sherry	10
<i>Quesadillas</i>		
<i>Sofia.</i>	Grilled Breast Of Chicken Tossed With Charred Jalapeno	12
<i>Camarones.</i>	Gulf Shrimp Sauté With Roasted Tomato Salsa	14
<i>Hongos.</i>	Three Mushrooms, Garlic, Onion And Oregano	11
<i>Mejillones Al Vino</i>	Red Wine, Cilantro And Garlic. Corn Bread.	10
<i>Ensalada De Jicama</i>		13
	Romaine, Tomatoes, Jicama & Avocado. Toasted Almond Vinaigrette & Manchego Shavings	
<i>Lobster "Salpicon" Salad</i>	Corn, Scallions, Tomato, Serrano And Mesclum	16
<i>Chicken A La Parrilla Tostada Salad</i>		18
	Mesclum, Cucumber And Avocado. Blue Corn Tortilla Chips And Refried Beans	
<i>Chilaquiles De Liza</i>		17
	Traditional "Brunch Style" Chicken Casserole. Tomatillo, Blue Corn Chips, And Sour Cream	
<i>Enchiladas Suizas</i>		18
	Stewed Chicken Or Beef Picadillo. Tomatillo Salsa And Queso Cotija	
<i>Taco Tray</i>		20/28
	Grilled Chicken, Beef Picadillo, Chorizo, Refried Beans, Guacamole, Crema, Tomatoes, Cilantro, Onions And Cheese.	
<i>Tacos Suaves</i>		20
	Grilled Sirloin Or Chicken Breast. Flour Tortillas Cabbage, Cilantro, And Avocado	

PLEASE FEEL FREE TO ASK FOR ANY OLD FAVORITE DISH THAT YOU LIKE BUT DO NOT SEE ON THE MENU. A VEGETARIAN MENU IS ALSO AVAILABLE.

- Baja California Fish Tacos.*** Chunky Avocado And Cilantro Salsa. 18
- Bouillabaisse Veracruzana*** 27
Lobster, Shrimp, Scallops, Clams And Mussels. Charred Tomato, Jalapeno And Garlic Broth.
- Camarones En Salsa Verde*** 24
Shrimp In An Emulsion Of Fine Herbs, Garlic, White Rioja And Fish Fumet
- Paella*** 27
Lobster, Mussels, Clams, Shrimp, Chorizo, Scallops. Rice With Saffron Sofrito
- Chilean Sea Bass Al Pasilla*** 27
Rubbed And Grilled. Pasilla Chile And Lobster Broth. String Beans And Calabazitas
- Pollo Parador*** 23
1/2 Chicken Marinated For 24 Hrs With Our Oldest Secret Recipe. Seared And Baked.
(Allow 30 Min. For Baking)
- Mole Poblano*** 23
National Dish Of Mexico--Complex, Multi-Layered Sauce With Over 24 Ingredients!
Served With A 1/2 Of A Chicken, Stewed In Mole (Allow 25 Min)
- Fajitas De Pollo O Carne*** 21
Sirloin Or Breast Of Chicken . Saffron Rice, Refried Beans, Rajas, Guacamole & Sour Cream
- Barbacoa De Costilla Pibil*** 22
Baby Back Ribs Steamed In Banana Leaves And Barbecued . Tequila-Chile Huajillo salsa.
Crunchy Cabbage Slaw. Camote With Fresh Lime
- Bistec A La Brasa*** 29
Grilled Center Cut Sirloin (24 Oz). Roasted Seasonal Vegetables & Red Onion Relish
- Costillas D' Cordero Al Chipotle*** 27
Grilled Double Cut Baby Lamb Chops. Chipotle And Garlic Adobo Rub.
Huajillo Salsa And White Charro Beans
- Cerdo Picante*** 24
Double Cut Pork Chop. Marinated In Chipotle Adobo, Seared And Finished On The Grill .
Smoky Chile Cascabel Salsa
- Ropa Vieja Mexicana*** 23
Braised And Shredded Skirt Steak. Plantain Tostones And Black Beans. Classic Salsa Criolla