

Aguachile De Camaron 11

Shrimp Ceviche. Celery, Jalapeno And Lime

Grilled Elotes 6

Corn On The Cob, Mayo, Cotija Cheese And Chile

Black Bean Soup 8

Cotija Cheese and Red Onions

Jalapenos Rellenos 8

Anejo Cheese Or Chunky Peanut Butter

Nachos

Normales 8 Royal 11 Vestido 11

Guacamole Clasico 9

Chorizos 10

Pan Fried Or Sauté With Onions And Fino Sherry

Quesadillas

Sofia. Grilled Breast Of Chicken Tossed With Charred Jalapeno 12

Camarones. White Shrimp Sauté With Roasted Tomato Salsa 14

Hongos. Three Mushrooms, Garlic, Onion And Oregano 11

Mejillones Al Vino 10

Mussels, Red Wine, Cilantro And Garlic. Green Chile Corn Bread

Ensalada De Palmitos 13

Romaine, Tomatoes, Heart of Palm & Avocado. Toasted Almond Vinaigrette & Manchego Shavings

Lobster "Salpicon" Salad 16

Corn, Scallions, Tomato, Serrano And Mesclum

Chicken A La Parrilla Tostada Salad 18

Mesclum, Cucumber And Avocado. Blue Corn Tortilla Chips And Refried Beans

Chilaquiles De Liza 17

Traditional "Brunch Style" Chicken Casserole. Tomatillo, Blue Corn Chips, And Sour Cream

Enchiladas Suizas 18

Stewed Chicken Or Beef Picadillo. Tomatillo Salsa And Queso Cotija

Taco Tray 20/28

Grilled Chicken, Beef Picadillo, Chorizo, Refried Beans, Guacamole, Crema, Tomatoes, Cilantro, Onions And Cheese

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. 18

Chunky Avocado And Cilantro Salsa

Bouillabaisse Veracruzana 27

Loyster, 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

Loyster, Mussels, Clams, Shrimp, Chorizo, Scallops. Rice With Saffron Sofrito

Pollo Parador 23

1/2 Chicken Marinated For 24 Hrs With Our Oldest Secret Recipe. Fried And Baked (Allow 30 Min)

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 Flank Steak. Plantain Tostones And Black Beans. Classic Salsa Criolla