

**Aguachile De Camaron** Shrimp Ceviche. Celery, Jalapeno And Lime 12

**P.E.I. Mussels** 10

Red Wine, Cilantro and Garlic. Homemade Corn Bread.

**Almejas en Cazuela** 10

Sauté Little Neck Clams. Tomato Sofrito and Fumet

**Lobster "Salpicon" Salad.** Corn, Scallions, Tomato, Serrano And Mesclum 16

**Grilled Elotes.** Corn On The Cob, Mayo, Cotija Cheese And Chile 6

**Soup of the Day** 8

**Grilled Chicken Tostada Salad** 12

Mesclum, Tomato, Cucumber and Avocado. Blue Corn Tortilla and Refried Beans

**Nachos** Normales 6 Royal 8

**Quesadillas with Three Mushrooms** 8

**Guacamole** 8

**Alitas de Pollo** 6

Marinated & Baked Chicken Wings. Tequila Barbeque Dipping Sauce

**Chile con Carne** 12

Old time Favorite of El Parador. Seasoned Beef Picadillo, Red Onion and Jalapeno relish.

**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.**

**Enchilada Suizas 12**

*Roasted Enchiladas with Stewed Chicken, Tomatillo Salsa and Queso Cotija*

**Burritos or Chimichangas 11**

*Large Flour Tortilla stuffed with Stewed Chicken or Beef Picadillo*

**Our Famous Chiles Rellenos 12**

*Two Stuffed Fire Roasted Anaheim Chiles with Anejo Cheese and Jitomate Salsa*

**Paella (20 Min) 29**

*Lobster, Mussels, Clams, Shrimp, Chorizo, Scallops. Rice With Saffron Sofrito*

**Chilean Sea Bass Al Pasilla (20 Min) 27**

*Rubbed And Grilled. Pasilla Chile And Lobster Broth. String Beans And Calabazitas*

**Baja California Fish Tacos. Chunky Avocado And Cilantro Salsa. 18**

**Shrimp Ajillo 15**

*Sauté and Braised Shrimp. Garlic, White Rioja Wine and Fish Fumet*

**Fajitas 13**

*Breast Chicken or Sirloin Saffron Rice, Refried Beans, Roasted peppers , onions, Guacamole, Sour Cream, and Tortillas*

**Carne Asada (10 oz) 15**

*Grilled Ancho Chile marinated "Petit" Steak. Roasted seasonal Vegetables*

**Costillas D' Cordero A La Brasa 18**

*Grilled Double Cut Baby Lamb Chops. Huajillo Salsa And White Charro Beans*