

Aguachile De Camaron Shrimp Ceviche. Celery, Jalapeno And Lime **11**

P.E.I. Mussels **9**

Red Wine, Cilantro and Garlic. Homemade Corn Bread

Almejas en Cazuela **9**

Sauté Little Neck Clams. Tomato Sofrito and Fumet

Lobster "Salpicon" Salad Corn, Scallions, Tomato, Serrano And Mesclum **15**

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 **7**

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 11

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 11

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

Paella (20 Min) 27

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) 13

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