

## Aperitivos

SHRIMP COCKTAIL \$270

CEVICHE DE PESCADO \$230

CEVICHE DE CAMARON \$270

CEVICHE DE PULPO \$240

GUACAMOLE \$115

CAMPECHANA \$265

NACHOS DE LA CASA \$210

*Nachos with Monterey Jack cheese, refritos, guacamole and sour cream with choice of:*

CHICKEN \$230

SHREDDED BEEF \$230

CHORIZO \$230

NACHOS DE CAMARON \$330

*Nachos with black beans, Monterey Jack cheese, shrimp topped with chopped green onions*

TAQUITOS \$125

*Choice of chicken or shredded beef, served with avocado sauce and sour cream*

QUESO FUNDIDO \$150

*Melted jack cheese with sautéed onions, mushrooms, chipotle chilies and chorizo, served with warm tortillas*

QUESADILLA \$180

*Monterey Jack cheese spread over a flour tortilla, fold and melted. Served with sour cream and a choice of:*

CHICKEN \$210

LOBSTER \$330

CARNE ASADA \$260

SHRIMP \$310

CARNITAS \$230

## Ensaladas

HOUSE SALAD \$100

*Fresh greens and Monterey Jack cheese with our house dressing*

CHOPPED SALAD \$230

*A mix of baby greens and romaine lettuce, chopped tomatoes, thin slices of red onion, cucumber, avocado, sweet corn and champagne vinaigrette. Served with black olives, grape tomatoes and a choice of:*

CHICKEN \$230

SHRIMP \$250

ENSALADA DE ASADA \$280

*Fresh greens with onion, cucumber, tomato, cheese, avocado slices, sweet corn and grilled Angus beef steak with champagne dressing*

CAESAR SALAD \$150

*Traditional Mexican Caesar salad with chopped romaine lettuce tossed with crispy tortilla strips and our special Caesar dressing served with your choice of:*

GRILLED CHICKEN \$230

GRILLED SHRIMP \$310

JAVIER'S ENSALADA

*Fresh greens with slices of avocado, onion, tomato, cucumber, sweet corn, grated Monterey Jack cheese and our house dressing with a choice of:*

GRILLED CHICKEN \$230

GRILLED SHRIMP \$310

VEGETARIAN \$165

## Especiales de la Casa

MOLE POBLANO \$300

*Chicken breast topped with mole sauce served with arroz, refritos and warm tortillas*

POLLO AL CHIPOTLE \$300

*Chicken breast topped with chipotle cream sauce, flavored with mushrooms and onions. Served with avocado slices, white rice and black beans*

LA TABLITA \$580

*For two people. Prepare your own carne asada, grilled chicken or carnitas tacos at your table. Served on a wooden platter with all the condiments: arroz, refritos, jalapeños, salsa fresca, guacamole, cilantro and warm tortillas*

STEAK PICADO \$320

*Cubes of beef steak sautéed with tomatoes, onions, pasilla chilies and flavored with cilantro. Served with arroz, refritos and warm tortillas*

CARNITAS \$300

*Fresh natural pork prepared Michoacan style. Served with refried beans, guacamole, salsa quemada, cilantro and warm tortillas*

FAJITAS CARNE O POLLO \$300

*Marinated strips of chicken breast or Angus beef steak, sautéed onions and tomatoes. Served with refritos, guacamole and warm tortillas*

CHILE VERDE \$300

*Tender pork sautéed with onions and chilies in a tomatillo sauce. Served with arroz, refritos and warm tortillas*

FIDEO FINO \$260

*Linguini pasta sautéed in garlic, bell peppers, onions, butter and parsley with a chipotle cream sauce and your choice of:*

GRILLED CHICKEN BREAST \$330

GRILLED FILET MIGNON \$510

SAUTÉED MEXICAN WHITE PRAWNS \$500

## From the Grill

CARNE ASADA \$560

*Aged USDA center cut 14 oz New York steak served with a grilled pasilla chili stuffed with cotija cheese. Served with refried black beans and guacamole*

FILETE ARRIERRO \$560

*Aged USDA center cut 14 oz New York steak topped with our queso fundido, flavored with chipotle chilies. Served with refried black beans and guacamole*

FILETE ANTIGUO \$510

*Grilled 8 oz filet mignon topped with chipotle cream sauce, sautéed mushrooms and onions. Served with white rice and sliced avocados.*

FILETE COSTEÑO \$560

*Grilled 8 oz Angus USDA center cut filet mignon, stuffed chili jalapeño with cotija and Monterey Jack cheese. Your choice of enchilada with fresh shrimp or lobster, served with sour cream, scallions, cotija cheese and avocado*

ARRACHERA \$410

*Grilled 10 oz skirt steak served with refried beans, cotija cheese, French fries and tomatillo sauce*

WE ALWAYS SERVE ONLY THE BEST.

### CARNE TAMPIQUEÑA \$500

Grilled skirt steak topped with strips of chilies and onions, served with a mole chicken enchilada, taquitos, refritos and guacamole

### POLLO ASADO ♥ \$300

Grilled butterfly breast of chicken, served with frijoles de la olla, guacamole and a grilled poblano chili stuffed with cotija cheese

### CARNE Y CAMARONES \$700

A grilled 8 oz filet mignon served with Mexican white wild prawns, sautéed with poblano chilies and onions. Served with white rice and black beans

### MAR Y TIERRA (STEAK & LOBSTER) \$760

A grilled 8 oz filet mignon served with lobster, white rice and avocado slices

## Especiales del Mar

### SEAFOOD ENCHILADAS

Two enchiladas stuffed with shrimp and lobster sautéed in garlic and onions, covered in a tomatillo sauce, garnished with avocado slices and sour cream. Served with arroz and refritos

### ENCHILADAS DE CAMARON | \$340

### ENCHILADAS DE MARISCOS | \$360

### ENCHILADAS PUEBLO \$410

Two lobster enchiladas sautéed in garlic butter, parsley and onions, covered in tomatillo sauce, garnished with shredded lettuce, avocado slices, sour cream and cotija cheese. Served with arroz and refritos

### CABO AZUL \$450

A lobster enchilada in a light creamy pasilla sauce, grilled chile relleno stuffed with shrimp and topped with cotija cheese and a shrimp taco on a flour tortilla prepared Ensenada style. Served with refried black beans and white rice

### CAMARONES AL MOJO DE AJO \$500

Mexican white wild prawns sautéed in a special butter and garlic sauce. Served with arroz and refritos

### CAMARONES CON RAJAS \$500

Mexican white wild prawns sautéed with garlic, poblano chilies and onions. Served with arroz and refritos

### CAMARONES RANCHEROS \$500

Mexican white wild prawns sautéed with garlic, tomatoes, onions and poblano chilies. Served with arroz and refritos

### CAMARONES ASADOS ♥ \$500

Grilled Mexican white prawns served on a bed of sautéed pasilla chilies, onions and tomatoes. Served with white rice, black beans and warm tortillas

### CAMARONES POBLANOS \$460

Eight Mexican white prawns sautéed with fresh garlic, butter, wine and scallions with a cream poblano sauce and queso fundido. Served with white rice

### CHIMICHANGA DE MARISCOS \$330

Fish and shrimp rolled in a crispy flour tortilla, topped with guacamole and sour cream. Served with a special salsa, arroz and refritos

### PESCADO DEL DIA ♥ | MARKET PRICE

Ask your server about the daily selection of fresh fish. Served with white rice and vegetables sautéed in poblano chili cream sauce and corn

### PESCADO A LA VERACRUZANA | MARKET PRICE

Fresh fish of the day with Veracruz sauced flavored with green onions, tomatoes, cilantro, green olives, capers and Serrano chilies. Served with white rice and black beans

### FAJITAS DE PESCADO ♥ | MARKET PRICE

Ask your server about our grilled fish of the day served on a bed of sautéed pasilla chilies, onions and tomatoes. Served with white rice, black beans and warm tortillas

## Combinaciones Mexicanas

ALL COMBINATION DINNERS SERVED WITH ARROZ AND REFITOS

### ENCHILADA Y TACO \$240

Choice of cheese, chicken or shredded beef enchilada and a chicken or shredded beef crispy taco

### ENCHILADA, CHILE

### RELLENO & TACO \$300

Choice of cheese, chicken or shredded beef enchilada and a chicken or shredded beef crispy taco

### ENCHILADAS POBLANAS \$250

Two chicken enchiladas covered with mole sauce

### ENCHILADAS SUIZAS \$250

Two chicken enchiladas covered with tomatillo sauce and topped with sour cream

### ENCHILADAS VEGETALES \$230

Two vegetable enchiladas covered with sautéed mix of vegetables, pasilla chilies and sweet corn with a pasilla cream sauce, topped with melted cheese. Served with white rice and black beans

### SPINACH ENCHILADAS ♥ \$230

Two spinach enchiladas in a light pasilla cream sauce. Served with white rice and beans

### TACO DINNER \$240

Two crispy tacos, your choice of shredded beef or chicken

### TACO DINNER (SOFT) ♥

Two grilled soft tacos with guacamole, onions, cilantro, refried beans and Mexican rice

### CHICKEN | \$240

### ANGUS BEEF STEAK | \$270

### TACOS DE CAMARON \$310

Two shrimp tacos on flour tortillas prepared Ensenada style

### TACOS DE PESCADO \$300

Two grilled fish tacos on flour tortillas prepared Ensenada style

### CHIMICHANGA DINNER \$250

Machaca beef or chicken rolled in a crispy flour tortilla with cheese, topped with guacamole and sour cream

### SIDES

#### FRIJOLETS | \$46

#### ARROZ | \$46

#### VEGETALES | \$42

#### GUACAMOLE | \$42

#### CHEESE | \$42

#### AVOCADO | \$43

#### FRENCH FRIES | \$53

WE ALWAYS SERVE ONLY THE BEST.

EXTRA CHARGE FOR SUBSTITUTIONS. CASUAL DRESS CODE STRICTLY ENFORCED. NO SEPARATE CHECKS ON TABLES OF 10 GUESTS OR OVER. NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES. 20% GRATUITY ADDED TO PARTIES OF 12 OR MORE. SINCE OUR FOOD IS PREPARED FRESH TO YOUR ORDER, SOME SELECTIONS MAY TAKE UP TO 30 - 40 MINUTES. WE APPRECIATE YOUR PATIENCE. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. ALL PRICES ARE IN MEXICAN PESOS AND INCLUDE 16% TAX.