

**SHRIMP COCKTAIL | CEVICHE DE PESCADO
CEVICHE DE CAMARON | CEVICHE DE PULPO | OYSTER
BAJA CLAMS | AGUA CHILE DE CAMARON | GUACAMOLE
CAMPECHANA | CEVICHE AHÍ
TRIO DE CEVICHE**

NACHOS DE LA CASA Nachos with Monterrey Jack cheese, refried beans, guacamole & sour cream, with a choice of **CHICKEN OR SHREDDED BEEF**

NACHOS DE CAMARON, Nachos with Black Beans, Monterrey Jack Cheese, Shrimp Topped with Chopped Onions.

TAQUITOS, Choice of Chicken or Shredded Beef. Served with Avocado Sauce and Sour Cream.

QUESO FUNDIDO, Melted Jack Cheese with Sautéed Onions, Mushrooms, Chipotle Chile and Chorizo. Served with Warm Tortillas.

QUESADILLA, Monterrey Jack Cheese Spread Over a Jumbo Flour Tortilla, Folded and Melted Served with Avocado and Sour Cream.
CHICKEN | CARNE ASADA | SHRIMP

ENSALADAS

HOUSE SALAD, ☞ Fresh Greens, Monterrey Jack Cheese with our House Dressing.

CHOPPED SALAD, ☞ A Mix of Baby Greens and Romaine Lettuce, Chopped Tomato, Thin Slices of Red Onion, Cucumber, Avocado, Sweet Corn, Champagne Vinaigrette. Served with Black Olive, Grape Tomato and Choice of
CHICKEN | SHRIMP

ENSALADA DE ASADA, ☞ Fresh Greens with Onion, Cucumber, Tomato, Cheese, Avocado Slices, Sweet Corn, and Grilled Angus Beef Steak with Champagne Dressing.

CAESAR SALAD, ☞ 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 GRILLED SHRIMP

JAVIER'S SALAD, ☞ Fresh Greens with Slices of Avocado, Onion, Tomato, Cucumber and Sweet Corn Grated Monterrey Jack Cheese, Our House Dressing and a Choice of
GRILLED CHICKEN | GRILLED SHRIMP | VEGETARIAN

ESPECIALES DE LA CASA

MOLE POBLANO, ☞ Chicken Breast Topped with Mole Sauce. Served with Rice, Refried Beans and Warm Tortillas.

LA TABLITA, (TWO PERSON) ☞ Prepare Your Own Carne Asada, Grilled Chicken or Carnitas Tacos at your Table Served on a Wooden Platter with all the Condiments: Rice, Refried Beans, Jalapeños, Salsa Fresca, Guacamole, Coriander and Warm Tortillas.

POLLO ROSTIZADO, ☞ Half Chicken, Served with Sweet Corn, Nopal, Refried Beans and Warm Tortillas.

STEAK PICADO, ☞ Natural Skirt Steak Sautéed with Tomatoes, Onions, Pasilla Chiles and Flavored with Coriander. Served with Rice, Refried and Warm Tortillas.

CARNITAS, Fresh Natural Pork Prepared Michoacán Style. Served with Refried Beans, Guacamole, Salsa Quemada, Coriander and Warm Tortillas.

FAJITAS CARNE O POLLO, ☞ Marinated Strips of Chicken Breast or Angus Beef Steak Sautéed Onions and Tomatoes. Served with Refried Beans, Guacamole and Warm Tortillas.

CHILE VERDE, ☞ Tender Pork Sautéed with Onions and Chiles in a Tomatillo Sauce. Served with Rice, Refried Beans and Warm Tortillas.

FROM THE GRILL

CARNE ASADA, ☞ Prime cut 14 oz. New York Steak Served with a Grilled Pasilla Chile Stuffed, with Cotija Cheese, Served with Refried Black Beans and Guacamole.

FILETE ARRIERO, ☞ Prime cut 14 oz. New York Steak Topped with our Queso Fundido Flavored, with Chipotle Chiles. Served with Refried Black Beans and Guacamole.

FILETE ANTIGUO, ☞ Grilled 8oz. Fillet Mignon Topped with Chipotle Cream Sauce, Sautéed Mushrooms and Onions. Served with White Rice and Sliced Avocados.

ARRACHERA, ☞ Grilled 10 oz. Skirt Steak Served with Refried Beans, Cotija Cheese, French Fries and Tomatillo Sauce.

CARNE TAMPIQUEÑA, Grilled Skirt Steak Topped with Strips of Chiles And Onions. Served with a Mole Chicken Enchilada, Taquito, Refried and Guacamole. USD \$34.00 / MXN \$612 (Price Includes 16% MX Taxes)

POLLO ASADO, ☞ Grilled Butterfly Chicken Breast. Served with De La Olla Beans, Guacamole and a Grilled Poblano Chile Stuffed with Cotija Cheese.

CARNE Y CAMARONES, ☞ A Grilled 8 Oz. Filet Mignon Served with Mexican White Wild Prawns, Sautéed with Poblano Chile and Onions. Served with White Rice and Black Beans.

MAR Y TIERRA, ☞ (Steak & Lobster) A Grilled 8 Oz. Filet Mignon Served with A Lobster Tail Sautéed with Garlic Sauce, Poblano Chile and Onions. Served with White Rice and Avocado Slices.

WE ALWAYS SERVE ONLY THE FINEST FRESH INGREDIENTES

Casual dress code strictly enforced. No separate checks on tables of 10 guests or over.

Since our food is prepared fresh to your order, some selections may take up to 30-40 minutes; we appreciate your patience. Consuming raw food may increase your risk of foodborne illness

ESPECIALIDADES DEL MAR

SEAFOOD ENCHILADAS, ☉ Two Enchiladas, Stuffed with Shrimp and Crab, Sautéed in Garlic and Onions Then Covered in a Tomatillo Sauce, Garnished with Avocado Slices and Sour Cream. Served with Rice and Refried Beans.

TRIO DE ENCHILADA DEL MAR, Combination of Shrimp Enchilada, a Crab Enchilada and a Lobster Enchilada.

ENCHILADAS PUEBLO, ☉ Two Lobster Enchiladas Sautéed in Garlic Butter, Parsley and Onions, Then Covered in a Tomatillo Sauce Garnished Lettuce, Avocado Slices, Sour Cream and Cotija Cheese Served with Rice and Refried Beans.

CABO AZUL, A Lobster Enchilada in a Light Creamy Pasilla Sauce, A Grilled Chile Relleno Stuffed with Shrimp 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, ☉ Mexican White Wild Prawns Sautéed in a Special Butter and Garlic Sauce, Served with Rice and Refried Beans.

CAMARONES RANCHEROS, ☉ Mexican White Wild Prawns Sautéed with Garlic, Tomatoes, Onions and Poblano Chiles. Served with Rice and Refried Beans.

PESCADO DEL DIA, ☉ Ask Your Server About the Daily Selection of Fresh Fish. Served with White Rice and Vegetables Sautéed In Poblano Chile Cream Sauce and Corn.

PESCADO A LA VERACRUZANA, ☉ Fresh Fish of the Day with Veracruz Sauce Flavored with Green Onions, Tomatoes, Cilantro, Green Olives, Capers and Serrano Chiles. Served with White Rice and Black Beans.

COMBINACIONES MEXICANAS

All combination dinners served with rice and refried beans

ENCHILADA Y TACO, Choice of Cheese, Chicken or Shredded Beef Enchilada and a Chicken or Shredded Beef Crispy Taco.

ENCHILADA, CHILE RELLENO Y TACO, Choice of Cheese, Chicken or Shredded Beef Enchilada and a Chicken or Shredded Beef Crispy Taco.

ENCHILADAS POBLANAS, ☉ Two Chicken Enchiladas Covered with Mole Sauce.

ENCHILADAS SUIZAS, ☉ Two Chicken Enchiladas Covered with Tomatillo Sauce and Topped with Sour Cream.

ENCHILADAS VEGETALES, ☉ Two Vegetables Enchiladas Covered with Sautéed Mix of Vegetables, Pasilla Chile and Sweet Corn with Pasilla Cream Sauce and Topped with Melted Cheese. Served with White Rice and Beans.

SPINACH ENCHILADAS, ☉ Two Spinach Enchiladas in a Light Pasilla Cream Sauce. Served with White Rice and Beans.

TACO DINNER, Two Crispy Tacos Choice of Shredded Beef or Chicken.

TACO DINNER, (SOFT) Two Grilled Soft Tacos with Guacamole, Onions and Coriander, Refried Beans, And Mexican Rice, Choice Of CHICKEN | ANGUS STEAK BEEF

TACOS DE CAMARON, Two Shrimp Tacos on Flour Tortillas Prepared Ensenada Style.

TACOS DE PESCADO, Two Grilled Fish Tacos on Flour Tortillas Prepared Ensenada Style.

SIDES

BEANS | RICE | VEGETABLES

GUACAMOLE

CHEESE | AVOCADO | FRENCH FRIES

☉ Gluten Free

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