

Alcoholic Beverages



GAMBUENA

Malibu coconut, pineapple juice and muddled strawberries.



ULTIMATE MARGARITA

Fresh lime, triple sec, with your choice of one of our top shelf tequilas, hand shaken.



STRAWBERRY COLADA

Rum, coconut, strawberries and pineapple juice. Served frozen.



MANGONEADA

Mango nectar, tequila and fresh lime. Served frozen or on the rocks.



VALLARTA MARGARITA

Our house mix Margarita with our house Sangria.



MICHELADA

The Mexican version of a Bloody Mary. Tomato juice, hot sauce, lime juice, pepper and beer of choice.



LONG ISLAND ICE TEA

Rum, triple sec, gin, vodka, tequila, sour mix and a splash of Coca-Cola.



BLOODY MARY

Tomato juice, hot sauce, lime juice, pepper and vodka.



BAHAMA MAMA

Silver, gold and dark rum, pineapple juice, orange juice and grenadine syrup.



TEQUILA SUNRISE

Tequila, orange juice and a floater of grenadine syrup.

COFFEE DRINKS

Coffee with Bailey's Irish Cream, Kahlua or tequila. Other options available.



MOJITO

Mint, triple sec, fresh lime, rum with a splash of club soda and Sprite. Flavors available.



BLUEBERRY COCKTAIL

Citron vodka, muddled blueberries and mint, fresh lemon, and lemon-lime soda.

CANTARITO

Tequila, fresh lime, orange and grapefruit. A dash of salt, topped with grapefruit soda.

BLUE HAWAIIAN

Rum, coconut and pineapple juice, with a floater of blue Curacao.



PALOMA

Tequila and grapefruit soda.



Alcoholic Beverages



BLUE MOONLIGHT

Sweet and sour mix, triple sec, gold tequila and a floater of blue curacao.

ROSARITA MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of cranberry juice.



CADILLAC MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of Grand Marnier.



FLAVORED MARGARITAS

Our house mix with a choice of one of our flavors: strawberry, blackberry, blueberry, raspberry, kiwi, peach, mango or banana.



HOUSE MARGARITA

Sweet and sour mix, triple sec and gold tequila.



PRESIDENTE MARGARITA

Fresh lime, cointreau, Cuervo 1800 tequila, hand shaken with a floater of Presidente brandy.



JALAPEÑO MARGARITA

Slices of jalapeños with our house Margarita.



SANGRIA

Red wine, white wine and a mix of liquors with pineapple & apple juice.



BLACK JACK MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of Chambord liquor.



MIXBERRY MARGARITA

Mixed berries with our house mix Margarita.



BEERITA

Our house Margarita with a Coronita.

PIÑA COLADA

Rum, coconut and pineapple juice.



COSMOPOLITAN

Vodka, triple sec, cranberry juice and fresh lemon.

APPLETINI

Vodka and apple liquor.



MUDSLIDE

Vodka, Bailey's Irish Cream and ice cream.



Appetizers



PAPA NACHOS

Lightly fried potato skins topped with your choice of chicken, ground beef or Mexican chorizo then layered with cheddar cheese, pico de gallo, lettuce, sour cream and guacamole. \$12.50



CRISPY TAQUITOS

Rolled crispy corn tortilla filled with chicken or shredded beef, cheddar cheese, topped with mild tomato sauce and cotija cheese. Served with lettuce, sour cream, guacamole and tomatoes. \$10.50

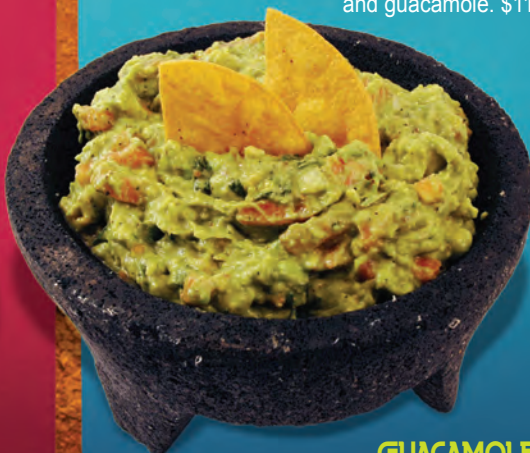


GUACAMOLE DIP

Fresh smashed avocados combined with our blend of spices, cilantro, tomatoes, onions and lime juice. \$9.99

QUESO DIP

Our creamy rich cheese sauce with a little kick of jalapeños. \$6.99



CALAMARI

A 1/2 pound of our crispy golden calamari served with jalapeños and nacho salsa dip. \$13.99



ALAS CALIENTES

Chicken wings served plain with ranch dressing and buffalo sauce on the side, celery and carrot sticks. \$9.99

Soups & Salads



POLLO ASADO SALAD

Grilled chicken, whole black beans, romaine lettuce, garnished with ranchero cheese, ranch dressing and avocado slices. \$12.99

BLACK BEAN SOUP

Healthy black bean soup with diced tomatoes, pico de gallo and ranchero cheese. \$5.99



STEAK FAJITA SALAD

FAJITA SALAD

A choice of fajita-style chicken, steak or shrimp, onions, peppers, iceberg lettuce and a crispy flour shell with sour cream, pico de gallo, guacamole, mild red sauce, shredded jack and cheddar cheese. \$15.99



SHRIMP FAJITA SALAD



CASA VALLARTA SALAD

Choice of tilapia or shrimp with romaine lettuce, peppers, tomatoes, red onions, California vegetables, mushrooms, chunks of mango and mango dressing. All steam cooked vegetables. \$16.99



TRADITIONAL TACO SALAD

A crispy flour shell stuffed with shredded chicken, ground beef or shredded beef, iceberg lettuce, tomatoes, shredded jack and cheddar cheese, mild sauce, guacamole and sour cream. \$10.99

SOPA DE ALBONDIGAS

Our house soup made with extra lean ground pork meatballs mixed with mint and rice, seasonal vegetables in a clear broth with a side of onions and fresh cilantro. \$7.99



TORTILLA SOUP

Mexican chicken broth, chicken, avocado, pico de gallo, tortilla strips and ranchero cheese. \$6.99

CAESAR SALAD

Grilled shrimp, whole black beans, romaine lettuce, croutons, low fat ranchero cheese, tomatoes and sliced avocados. \$16.99



NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Burritos



CASA VALLARTA BURRITO

Your choice of shredded chicken, shredded beef, ground beef or pork, rice and refried beans wrapped in a large flour tortilla. Topped with red mild sauce, cheese, lettuce, tomatoes, guacamole and sour cream. \$14.99



BURRITO DE PUERCO

Tender pork cooked in tomatillo sauce, rice and refried beans wrapped in a flour tortilla smothered with green tomatillo sauce. Topped with sour cream, tomatoes, green onions and cotija cheese. \$14.99

BURRITO FAJITA

Marinated steak or chicken, sautéed onions, peppers, lettuce, rice and refried beans wrapped in a large flour tortilla, covered with red sauce, topped with cheese, sour cream, guacamole and pico de gallo. \$14.99



BURRITO JALISCO

Flour tortilla wrapped with rice, beans and char-broiled skirt steak. Topped with red sauce, guacamole and cheese. \$19.99



BURRITO ASADO

Char-broiled skirt steak or chicken wrapped in a large flour tortilla covered with cheese and mild red sauce. Garnished with lettuce, tomatoes, guacamole and sour cream. \$15.99



MOLE BURRITO

Shredded chicken, rice and refried beans wrapped in a large flour tortilla covered with dark mole salsa. Garnished with lettuce, tomatoes, sesame seeds and sour cream. Mole sauce contains a hint of peanut butter. \$14.99



SEAFOOD BURRITO

Our special blend of shrimp, crab, fish, scallops and vegetables wrapped in a large flour tortilla, topped with fresh tomatillo sauce. Avocado slice and sour cream. \$16.99



MACHO BURRITO

Tender beef cooked in red sauce, rice and refried beans wrapped in a large flour tortilla, covered with colorado sauce, cheese and green onions. Garnished with lettuce, tomatoes and sour cream. \$15.99

Tacos

Served with rice and whole black beans.



PORK CARNITAS TACOS

Three soft corn tortillas filled with slow-cooked pork. Served with a mild red carnitas sauce, jack cheese, guacamole and pico de gallo. \$14.99



PASTOR TACOS

Three soft corn tortillas with your choice of marinated pork, chicken or steak. Served with shredded cabbage, cilantro, onions and tomatillo sauce. \$14.99



TIJUANA FISH TACOS

Grilled tilapia in three soft corn tortillas. Topped with shredded cabbage, cilantro, onions and jalapeño. Served with cilantro sauce on the side. \$16.99



BACON WRAPPED IN SHRIMP TACOS

Bacon wrapped shrimp in three soft corn tortillas covered with melted jack cheese. Topped with caramelized onions, cabbage, pico de gallo and roasted chipotle cream on the side. \$16.99



FAJITA TACOS

Three soft flour tortillas with your choice of steak or grilled chicken, bell peppers, onions and cheddar cheese. Served with sour cream. \$14.99

MEXICO TACOS

Char-broiled skirt steak in three soft corn tortillas, topped with caramelized onions and jack cheese. Topped with chopped mangos and cotija cheese. \$14.99



EL PASO TACOS

Three soft corn tortillas with grilled chicken, malted jack cheese, caramelized onions and pico de gallo. Served with guacamole. \$14.99

Enchiladas

Served with rice and beans (refried, black or rancho beans).



CASA VALLARTA ENCHILADAS

Three enchiladas (1) chicken topped with mole sauce, (1) cheese and onions topped with red sauce and (1) ground beef topped with tomatillo sauce.

Garnished with sour cream, lettuce and tomatoes. \$16.99

SEAFOOD ENCHILADAS

Two enchiladas stuffed with a blend of shrimp, crab, scallops, fish and fresh vegetables. Served with rice, refried beans and garnished with sour cream, avocado, lettuce and tomatoes. \$16.99



MOLE ENCHILADAS

Two enchiladas stuffed with shredded chicken. Topped with mole sauce. Garnished with lettuce and tomatoes. Mole sauce contains a hint of peanut butter. \$14.99



ENCHILADAS SUIZAS

Two enchiladas stuffed with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with green tomatillo sauce. Garnished with sour cream, lettuce and tomatoes. \$14.99



WHITE ENCHILADAS

Two soft corn tortillas with your choice of ground beef, chicken, shredded beef or pork. Topped with cheese sauce, lettuce, tomatoes and sour cream. \$14.99

Quesadillas

All served with sour cream, tomatoes, lettuce, green onions & guacamole.

BAJA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-broiled chicken or steak. \$15.99

FAJITA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of fajita steak or chicken, peppers and onions. \$15.99

CALIFORNIA QUESADILLA

Our house quesadilla with a blend of cheddar cheese and your choice of shredded chicken, ground beef or Mexican chorizo. \$14.99



QUESADILLA VALLARTA

Sautéed shrimp with garlic, peppers, onions and mushrooms. Served in a flour tortilla with cheese, garnished with lettuce, tomatoes, guacamole and sour cream. \$19.99

Combinations

All combinations come stuffed with a choice of cheese, ground beef, shredded chicken, shredded beef or pork.
All served with rice, beans, tomatoes and lettuce. Add sour cream and guacamole for \$3.00



EL PASO COMBO

CHOICE OF TWO: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco, Tamale. \$15.99

BAJA COMBO

CHOICE OF ONE: Chimichanga, Chile Relleno, Tostada, Burrito. \$13.99



CASA VALLARTA COMBO

CHOICE OF THREE: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco. \$16.99



Chimichangas

Served with rice and refried, black or rancho beans. Garnished with lettuce, tomatoes and flour tortilla.

SEAFOOD CHIMICHANGA

Choice of shrimp or our seafood mix of crab, scallops, fish, shrimp and vegetables. Topped with green tomatillo sauce, sour cream and avocado slices. \$16.99



FAJITA CHIMICHANGA

Fajita style chicken or steak grilled with onions and peppers, wrapped with jack cheese. Red sauce on top. Served with sour cream and guacamole. \$15.99



BAJA CHIMICHANGA Choice of chicken, ground beef, shredded beef or pork. Topped with red sauce, jack cheese, lettuce, tomatoes, sour cream and guacamole. \$14.99

TEXAS CHIMICHANGA

Choice of chicken, ground beef or shredded beef topped with our cheese dip sauce. Served with sour cream. \$14.99



CASA VALLARTA CHIMICHANGA

Choice of chicken, ground beef, shredded beef or pork. Topped with red enchilada sauce, jack cheese and sour cream. \$14.99

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Pork Dishes

Pork dishes are served with rice, refried, black or rancho beans and your choice of flour or corn tortilla.



CHILE VERDE

Tender sliced pork braised in green tomatillo sauce with green peppers, onions and spices. Garnished with lettuce and tomatoes. \$16.99

CARNITAS DE PUERCO

Slow cooked boneless pork, fresh garlic and orange served with our special red tomato sauce. Served with guacamole. \$16.99



PUERCO ADOVADO

Marinated tender extra lean pork loin, grilled in a blend of spices served over grilled jalapeños and onions. Served with guacamole. \$16.99

Fajitas

Our famous fajitas include your choice of sizzling hot sliced chicken breast, sliced steak, or whole tiger shrimp marinated in our special sauce and sautéed with onions and peppers. Or try two or all three! Served with rice, refried beans or rancho beans garnished with pico de gallo, guacamole, shredded cheese, sour cream and warm tortillas on the side.

VEGGIE FAJITAS

\$15.99

CASA VALLARTA FAJITAS

Choice of steak, chicken or shrimp. \$16.99

FAJITA COMBO

Choice of two of our meats. \$17.99

TRES TIROS

Steak, chicken and shrimp. \$20.99



Chicken

Served with rice, refried, black or rancho beans. Garnished with lettuce, tomatoes and your choice of flour or corn tortilla.



POLLO PARRILLA

Two grilled marinated chicken breasts, served with sour cream and pico de gallo. \$16.99



POLLO A LA CREMA

Tender sliced chicken breast with fresh mushrooms, onions and bell peppers, sautéed in a cheese sauce and served with sour cream. \$17.99



POLLO EMPANIZADO

Two breaded chicken breasts. Garnished with lettuce and tomatoes. \$17.99

ARROZ POLLO

Tender sliced chicken breast with fresh mushrooms, onions and bell peppers sautéed in a red mild sauce served over rice. Jack cheese, sour cream and a slice of avocado. Not served with beans. \$17.99



CHICKEN MOLE

A grilled chicken breast cooked in a sweet dark mole sauce and sprinkled with sesame seeds. Our house sauce recipe. Note: mole sauce contains a hint of peanut butter. \$17.99



POLLO FUNDIDO

Sautéed chicken strips with mushrooms prepared in a delicious sauce with malted jack cheese. \$17.99



Beef & Steak

Served with rice, refried or rancho beans. Garnished with lettuce, tomatoes and your choice of flour or corn tortilla.



CARNE ASADA

Flame-broiled, butterfly skirt steak served with two broiled whole green onions, guacamole and pico de gallo. \$19.99



STEAK PICADO

Strips of top sirloin with tomatoes, onions and bell peppers in our special sauce. \$19.99



STEAK CANCUN

New York flame-broiled steak served with one of our famous Chile relleno. Garnished with lettuce and pico de gallo. \$22.99



LOMO ASADO

New York flame-broiled steak topped with garlic, shrimp, tomatoes, onions and mushrooms in our special sauce. \$26.99

CHILE COLORADO

Chunks of sirloin steak cooked in a tasty red sauce made with onions, tomatoes, mild peppers and spices. Served with onions and cilantro on top. \$16.99



CASA VALLARTA STEAK

12 oz. Char-broiled New York steak, topped with sautéed bell peppers, mushrooms and onions. Served with rancho beans. \$22.99

Seafood



CAMARONES ENCREMADOS

Sautéed shrimp and mushrooms prepared in a delicious parmesan cheese and cream sauce. \$17.99



SEAFOOD CHIMICHANGA

Choice of shrimp or our seafood mix of crab, scallops, fish, shrimp and vegetables. Topped with green tomatillo sauce, sour cream and avocado slices. \$15.99



CAMARONES AL MOJO DE AJO

Tender shrimp and mushrooms sautéed in butter garlic and spices. Served with rice and beans (refried, black or rancho beans). \$17.99

SEAFOOD BURRITO

Our special blend of shrimp, crab, fish, scallops and vegetables wrapped in a large flour tortilla, topped with fresh tomatillo sauce. Avocado slice and sour cream. \$16.99



ARROZ CON CAMARONES

Sautéed shrimp, mushrooms and vegetables in a special sauce. Served over a bed of rice topped with jack cheese, avocado slices and sour cream on the side. \$17.99



CAMARONES A LA DIABLA

Shrimp and mushrooms in a spicy red sauce. Served with rice and beans (refried, black or rancho beans). \$17.99

TRES MARES

Grilled tilapia fillet with a mix of seafood (crab, octopus, scallops, mussels, clams and shrimp) sautéed in garlic butter. Served with white rice. Garnished with slices of avocado and lime. \$30.99



Vegetarian Dishes

Vegetarian dishes are served with white rice, refried, black or rancho beans on the side with the exception of the Spinach Quesadilla and the Expresso Burrito.



BURRITO DE VERDURA

Carrots, broccoli, cauliflower, mushrooms, onions, green and red bell peppers. Sautéed and wrapped in a big flour tortilla smothered with green tomatillo sauce, garnished with lettuce, tomatoes, sour cream and avocado slices. \$14.99

VEGGIE FAJITA

Directly from the garden: fresh carrots, broccoli, cauliflower, mushrooms, onions, green and red peppers sautéed in a special fajita sauce. Served with guacamole, sour cream and your choice of corn or flour tortillas. \$15.99



SPINACH QUESADILLA

Grilled flour tortilla with spinach and melted jack cheese. Garnished with lettuce, tomatoes, avocado slices and sour cream. \$14.99



SPINACH CHIMICHANGA

Large flour tortilla filled with spinach and cheese. Topped with green sauce, lettuce, tomatoes, sour cream and a slice of avocado. \$14.99

EXPRESSO BURRITO

Flour tortilla filled with rancho beans, rice, cheese and lettuce. Topped with sour cream, tomatoes, green onions, and sprinkled with cotija cheese. Smothered with our special red enchilada sauce. \$12.99



SPINACH ENCHILADAS

Two soft corn tortillas filled with spinach and cheese then drizzled with green tomatillo sauce. Garnished with lettuce, tomatoes, avocado slices and sour cream. \$14.99



CHIMICHANGA DE VERDURA

Onions, peppers and seasonal vegetables stuffed in a large flour tortilla then deep fried. Topped with a green tomatillo sauce, garnished with lettuce, tomatoes, avocado slices and sour cream. \$14.99



Huevos

Egg dishes come with rice, refried or rancho beans. Garnished with lettuce, tomatoes and your choice of flour or corn tortilla.



HUEVOS CON MACHACA

Three scrambled eggs with shredded beef. \$12.99



HUEVOS CON CHORIZO

Mexican sausage scrambled with three eggs, tomatoes and onions. \$12.99



HUEVOS RANCHEROS

Three eggs over easy topped with cheese and green sauce. \$12.99

American Dishes

Extra Toppings: Bacon, Jalapeño, Mushrooms, Sliced Avocado, BBQ Sauce. \$0.99 each

FAJITA MELT

Choice of steak or chicken with jack cheese, tomatoes, onions, bell peppers and lettuce. Served with French fries. \$13.99



GRILLED CHICKEN TORTA

Grilled chicken, tomatoes, lettuce, avocado slices served with French fries. \$13.99



GORDOS DOBLE CHEESEBURGER

Two beef patties topped with jack cheese, lettuce, sliced tomatoes, and onions. Served with French fries. \$11.99



NEW YORK STEAK

Slowly cooked char-broiled to your liking. Served with French fries and green salad. \$18.99



NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Side Dishes

RICE
\$1.99
BEANS
\$1.99
RICE AND BEANS
\$3.99
GUACAMOLE
\$3.99
SOUR CREAM
\$1.50
DIX
\$3.00



ESPECIAL DIX
\$4.00
CHIMICHANGA
\$4.00
ENCHILADA
\$4.00
TACO
\$2.50
BURRITO
\$4.00
TAMAL
\$4.95

RELLENO
\$3.99
FRENCH FRIES
\$3.00
JALAPEÑOS
\$0.50
CHEESE
\$0.75
TORTILLAS
\$1.00

Beverages

Non-Alcoholic Beverages. No refill except for Coffee and Iced Tea.

AGUA FRESCA

Authentic Mexican refreshment-Horchata. Rice water punch.

SODAS

Coca-Cola • Diet Coke • Sprite • Ginger Ale • Fanta
Orange • Barq's Root Beer • Minute Maid Lemonade

OTHER DRINKS

Milk • Chocolate Milk • Iced Tea • Shirley Temple • Roy
Rogers • Orange Juice • Pineapple Juice

HOT DRINKS

Coffee • Tea • Hot Cocoa

NON-ALCOHOLIC MARGARITAS

10 different flavors to choose



Beer & Wine

DOMESTIC BEER

Budweisser, Budlight, Coors Light, Michelob Ultra, Samuel
Adams.

IMPORTED BEER

Corona, Corona Light, Dos Equis
Amber, Dos Equis Lager, Tecate,
Pacífico, Heineken and Heineken
Light.



WINES

Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay and
White Zinfandel.



Desserts

All our desserts are homemade and prepared with care. We invite you to indulge and enjoy these authentic Mexican postres.



BROWNIE SUNDAE

A warm fudge brownie topped with vanilla ice cream and chocolate sauce. \$5.95



FLAN

Homemade caramel custard made with eggs, milk and coffee liquor. Glazed with a hint of caramel. Served with whipped cream. \$5.95



DEEP FRIED ICE CREAM

Vanilla ice cream in a crispy coating topped with chocolate sauce and whipped cream. \$5.95



BURRITO DESSERT

Choices of apple cinnamon or creamy cheesecake rolled in a flour tortilla, lightly fried, then covered with caramel sauce and whipped cream. \$5.95



SOPAPILLAS

A warm Mexican pastry dusted with cinnamon sugar, whipped cream with a drizzle of chocolate sauce. \$5.95

CHURROS

A traditional Mexican crispy pastry coated with cinnamon sugar with a drizzle of chocolate sauce. \$5.95





CASA VALLARTA



POLLO CHIPOLTE

Tender slice chicken breast marinated in a special chipotle sauce with mixed vegetables. Served with rice and beans. \$23.99



BIRRIA DE BORREGO

Lamb shank marinated overnight in red wine and guajillo pepper sauce baked to perfection. Garnished with lettuce, pico de gallo and sliced avocado. \$24.99



ENCHILLADAS DE CAMARONES

Three corn tortillas filled with sautéed shrimp, onions, peppers, mushrooms and creamy sauce topped with cheese sauce, lettuce, tomatoes and sour cream. \$23.99



VALLARTA MOLCAJETE

Skirt steak, grilled chicken breast, shrimp with hot sauce, jalapeno peppers and frijoles with chorizo. Served in sizzling molcajete with green onions and cheese. Rice and beans on the side. \$35.99



TRES AMIGOS

Grilled steak, grilled chicken, Mexican shrimp with vegetables, lettuce, tomatoes, and guacamole. \$24.99



HUACHINANGO

Red snapper fried. Served with rice and beans, garnished with pico de gallo. \$23.99

TAMPIQUENA

Charbroiled skirt steak with pork enchilada. Served with rice and beans garnished with lettuce, pico de gallo and guacamole. \$23.99





VALLARTA ESPECIAL

Grilled chicken breast and shrimp in a hot spicy red sauce. Served with rice and beans, garnished with lettuce, tomatoes and avocado slices. \$25.99



HOUSE SPECIAL

Red snapper fillet and tender shrimp with mushrooms sautéed in butter, garlic and spices. Served with rice, refried or rancho beans, pico de gallo, avocado slices and lemon slices. \$27.99



PARRILLADA DE MARISCOS

A very popular seafood dish made with fish, crab, octopus, shrimp, scallops, cod fish, mussels and clams cooked in a Casa Vallarta sauce. Served over a bed of rice. \$30.99



DOS AMIGOS

Flame-broiled, butterfly skirt steak and red snapper fillet with rice, beans, lettuce, guacamole and lemon slices. \$27.99



7 MARES

Mexican soup with shrimp, octopus, clams, scallops, cod fish, mussels and crab cooked in a special sauce with mixed vegetables. \$24.99



COCTEL CAMPECHANA

Shrimp, octopus and ceviche cooked in a clam juice. Served with chopped tomatoes, avocados and onions. \$22.99

CEVICHE

Fresh sliced shrimp cooked in lime juice and mixed with chopped tomatoes, red onions and cilantro. Served with avocado slices and tostadas. \$18.99

