

# APERITIVOS

## CHILE CON QUESO

Creamy White Cheese with Poblano Rajas  
Cup 5 Bowl 8

## QUESO CILANTRO

Pork Skin Crusted Chihuahua Cheese over Roasted Poblano Tomatillo Sauce. Topped with Fresh Cilantro and Toasted Sesame Seeds.  
Served with shredded Potatoes 10

## "COLCHA" DE CAMARONES AL GUAJILLO

Sauteed Shrimp Topped with Fresh Mushrooms, Garlic, Guajillo Peppers and Pico de Gallo 12

## CROQUETA DE JAIBA "Best on the Planet!"

Pan Seared Crab-Cake over Roasted Poblano Tomatillo Butter Sauce, Topped with Lump Crab Meat Tossed in Tequila Lime Butter Sauce 15

## GUACAMOLE

Fresh Avocados, Diced Onions, Tomatoes and Roasted Jalapeños  
Small 6 Large 9

## ROYO QUESO CON FAJITA

Cheese "Tortilla" Stuffed with Beef or Chicken Fajita, Topped with Roasted Poblano Tomatillo Sauce and Toasted Sesame Seeds Garnished with Avocado Pico de Gallo 12

## CEVICHE

Fresh Gulf Shrimp and Scallops, Mazatlan Style. Finished with Pico de Gallo Vinaigrette 12

## FAJITA NACHOS

Home-Made Tortilla Chips with Chicken or Beef Fajita, Refried Beans, Chihuahua and Cheddar Cheese, Home-Made Pickled Jalapeños, Sour Cream and Guacamole.  
Medium 9 Large 12

# SOPAS Y ENSALADAS

**We Take Pride in Cooking Authentic and Innovative Mexican Dishes.**

## CREMA DE JAIBA

Crab Bisque with a Touch of Guajillo Sauce Cup 6 Bowl 8

## HOUSE SALAD

Mix Greens Tossed with Poblano Rajas, Avocado and Queso Fresco with Cumin - Cilantro Dressing 9

## Sr. CESAR SALAD

Baby Hearts of Romaine Lettuce with Creamy Dressing, Topped with Fresh Shaved Cotija Cheese and Tortilla Strips, Served on a Cheese Basket 9

Add Chicken or Beef 3 Add Shrimp 5

## ACHIOTE SALMON SALAD

Mesquite Grilled Salmon Served Over Mixed Greens, Tossed in Fresh Pico de Gallo Vinaigrette. Garnished with Red Onion Habanero Escabeche and a Touch of Achiote Dressing 16

# ENCHILADAS, TACOS Y MAS

Most Dishes Served with Rice and Refried Beans

**ENCHILADAS CALLEJERAS** - Three Enchiladas with Queso Fresco and White Onions Wrapped in Corn Tortillas with Guajillo Chile Sauce. Topped with Cubed Potatoes 12 \*Queso fresco is Not a Hot Melted Cheese

**TACOS DE PESCADO** - Two Fried Fish Tacos Stuffed with Spicy Cole Slaw in Hand-Made Corn Tortillas 15

**TACOS AL CARBON** - Two Beef, Chicken or Combination Fajitas rolled in Hand-made Flour Tortillas. Served with Rice and Charro Beans 12

**ENCHILADAS BRISA** - Three Shredded Chicken or Beef Fajita Enchiladas, Topped with Our Home-Made Mole or Tomatillo Sauce and Chihuahua Cheese 12

**ENCHILADAS DEL MAR** - Three Crab or Shrimp Enchiladas Filled with Fresh Spinach and Queso Chihuahua, Smothered with Crema Poblana 17

**"MEXICO CITY" TACOS** - Beef or Chicken Tacos with Lettuce, Cilantro, Onions and Pico de Gallo in Two Corn Tortillas. Served with Rice and Charro Beans 10

**FLAUTAS** - Three Chicken or Beef Flautas with Guacamole and Mexican Crema. Served with Rice and Charro Beans 12

**SALCHI-BURGER** - ½ Lb of Fresh Ground Beef, Jalapeño Mayonnaise, Jalapeño Sausage, Ham, Chihuahua Cheese, Avocado and Tomato and Spicy Fries 10

*Visit Us for Sunday Brunch Buffet 10:00 a.m. - 3:00 p.m.*

# PARRILLADAS

**Most Meats and Fresh Seafood are Mesquite Grilled!**

Served with Rice, Charro Beans, Guacamole, Sour Cream, Pico de Gallo and Your Choice of Hand-Made Flour or Corn Tortillas.

**HUACHINANGO A LA PLANCHA** Fresh Whole Gulf Red Snapper with Roasted Garlic Butter Sauce and Roasted Peppers **32**

**PARRILLADA BRISA** Mesquite Grilled Beef, Chicken and Shrimp **27**

**PARRILLADA CANCUN** Mesquite Grilled Fresh Red Snapper file, Shrimp, Scallop **34**

## FAJITAS

Served with Rice, Charro Beans, Guacamole, Sour Cream, Pico de Gallo and Choice of Hand-Made Flour or Corn Tortillas.

**BEEF, CHICKEN OR JALAPEÑO SAUSAGE**

½ Lb. **17**

1 Lb. **32**

## ESPECIALIDAD DE LA CASA

Ask For Our "Special of the Day"

**Our Fresh Seafood comes from the Gulf and Delivered Daily!**

Add Salad or a Cup of Soup **5**

### **GULF RED SNAPPER FILLET**

Pan Seared Snapper Topped with Gulf Shrimp in a Tequila Lime Butter Sauce. Served with Rice and Vegetables of the Day **27**

### **RIB EYE CARNE ASADA**

Mesquite Grilled 16 Oz. Choice Rib Eye with Potato Cake and Grilled Green Onions **27**

### **CHILE RELLENO**

Fire Roasted Poblano Pepper Stuffed with Pulled Seasoned Roast Beef and Cubed Potatoes.

Served with Rice and Refried Beans **14**

(Our Chile is Not Fried, just like Home)

### **CHULETAS DE PUERCO**

Two Fresh Thin Cut Pork Chops ( Bonein ) Marinated in Fresh Oregano, Served with Au gratin-Yucca and Fresh Vegetables **13**

### **SEA BASS AL TEQUILA**

Chilean Sea Bass Topped with Sweet and Spicy Tamarind Glaze Sauce, Served with Creamy Crab - Avocado Risotto, Fresh Vegetables and a Touch of Poblano Butter Sauce **29**

### **POLLO POLLO**

Blue Corn Fried Chicken Breast, Served with Au gratin - Yucca and Fresh Vegetables **13**

### **PECHUGA RELLENA DE CAMARONES**

Pan Seared Chicken Breast, Stuffed with Shrimp, Chipotle and Queso Crema. Topped with Tequila Lime Butter Sauce. Fresh Vegetables and Au gratin - Yucca **17**

## DESSERTS

**Our Desserts Are Baked Daily!**

All Desserts: **\$8**

### **CHOCOLATE CAKE**

With a Scoop of Vanilla Ice Cream

**KAHLÚA TRES LECHEs**

**FLAN** With Berries

**CHEESE CAKE** With fresh Strawberries

**CREPAS DE CAJETA**

*Tortillas Hechas a Mano!*

*18% Gratuity of Parties of 6 or More*

*No Split Checks Please*