

PROFESSIONAL CATERING



CHAVEZ

Mexican Restaurante



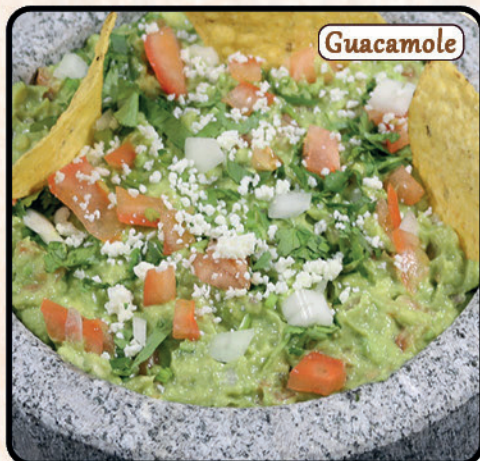
5494 E. State St, Rockford, IL
(815) 329-6991

www.chavezmexicanrestaurante.com

APPETIZERS

GUACAMOLE GF*

Abuelita's recipe made with fresh avocados, minced garlic, onions, tomatoes, cilantro, jalapeño, queso fresco, salt and fresh squeezed lime. **\$9.99**



Guacamole

CARNE ASADA FRIES

Sweet potato fries, covered with diced grill steak, cheese dip and pico de gallo. **\$16.49**

ESPINACA DIP GF*

Sautéed spinach with roasted corn, melted cheese and a touch of jalapeños, served with chips. **\$11.49**

CHEESE DIP GF*

Traditional Mexican creamy cheese sauce **\$4.99**

FISH CEVICHE GF*

Fresh mahi-mahi marinated with tequila lime, onions, tomatoes, fresh jalapeños and cilantro, topped with avocado and black Hawaiian salt. **\$14.99**

• **Shrimp Ceviche \$14.99 GF***

NACHOS

House made tortilla chips, topped with cheese dip, rice, beans, (your choice of protein), plus lettuce, pico de gallo, red cabbage, roasted corn and crema fresca.

- **Tinga** (shredded chicken) **\$15.99**
- **Wood Fire Grilled Chicken** **\$16.99**
- **Ground Beef** **\$16.99**
- **Barbacoa** (shredded beef) **\$16.99**
- **Carnitas** **\$16.99**
- **Grilled Steak** **\$18.99**
- **Shrimp** **\$19.99**

TOSTADA DE CEVICHE

Flat fried tortilla topped with your choice of ceviche, cabbage, avocado cream sauce, red pickled onions, avocado and black Hawaiian salt **\$8.99**



Fish Ceviche



Tostada De Ceviche

SOUPS & SALADS

SALMON SALAD GF*

Fresh wood fire grilled salmon atop fresh mixed greens, roasted corn, pico de gallo, cotija grated cheese and toasted almonds, drizzled with guajillo raspberry vinaigrette. **\$22.99**

RANCHERO SALAD GF*

Fresh mixed greens, (your choice of protein), topped with mango, queso fresco, roasted red peppers, sliced radish, avocado and drizzled with guajillo raspberry vinaigrette.

- **Wood Fire Grilled Chicken** **\$15.99**
- **Wood Fire Grilled Steak** **\$17.99**
- **Grilled Shrimp** **\$18.99**

CREMA DEL MAR

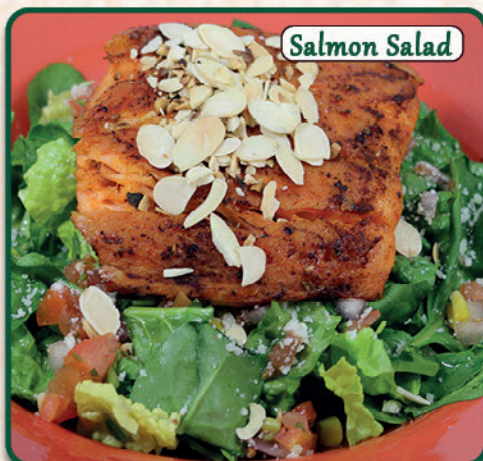
Shrimp and crab meat imitation chowder with potatoes, carrots and celery topped with parsley flakes. Bowl **\$9.99**

ENSALADA CLASICA GF*

Fresh mixed greens salad with avocado slices, oranges and cucumbers, covered with a tender marinated grilled chicken breast, asparagus, cherry tomatoes and red peppers sautéed in olive oil. All topped with sparkled queso fresco, and guajillo raspberry vinaigrette. **\$15.99**

CHICKEN TORTILLA SOUP

Shredded chicken broth cooked with dry peppers, topped with fried tortilla strips, onions, cilantro, avocado and queso fresco. Bowl **\$7.99**



Salmon Salad



Ranchero Salad



Crema Del Mar



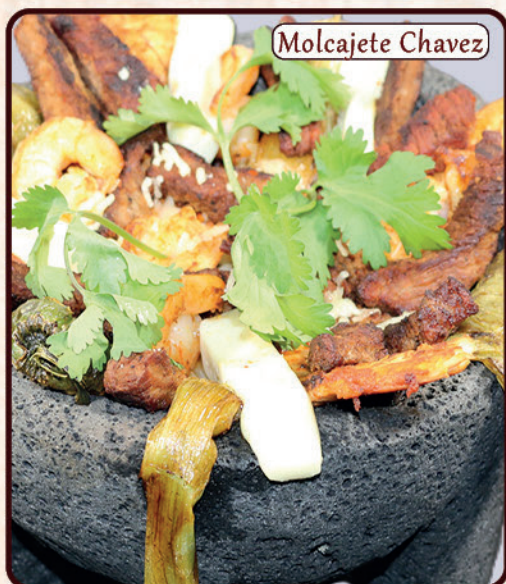
Chicken Tortilla Soup

*GF- Gluten Friendly Option
(ask your server)
Vegetarian
New Item

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MEXICAN FAVORITES



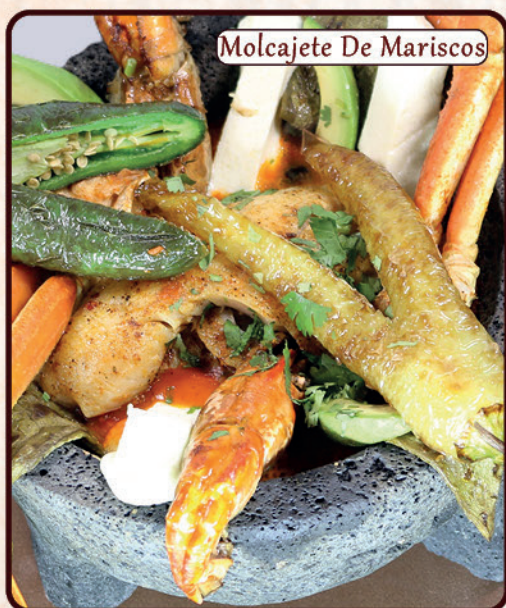
Molcajete Chavez

MOLCAJETE CHAVEZ

Stone bowl filled with Mexican sausage and potatoes simmered in a medium hot red sauce, grilled chicken, carnitas, steak, shrimp, grilled onions, jalapeño peppers, cactus leaves, cilantro and queso fresco. Served with rice, beans and tortillas. **\$29.99**

MOLCAJETE DE MARISCOS

Stone bowl filled with shrimp, octopus, langostinos (2) freshwater prawns, crab legs, fish and mussels all simmered in a red sauce, with grilled onions, cactus leaves, cilantro, jalapeños and queso fresco. Served with rice, beans and tortillas. **\$36.99**



Molcajete De Mariscos

TORTA

Mexican bread grilled with mayonnaise, filled with your choice of protein, plus beans, lettuce, queso fresco, crema fresca, guacamole and jalapeños. Served with sweet potato fries.

- Ham \$12.99
- Chicken Milanese \$14.99
- Tinga (Shredded Chicken) \$14.99
- Papas con Chorizo \$14.99
- Grilled Chicken \$14.99
- Barbacoa (Shredded Beef) \$15.99
- Carnitas \$15.99
- Pastor \$15.99
- Asada \$16.99

CARNITAS

Pork tips cooked in a house recipe, served with rice, beans, lettuce, guacamole, sour cream, pico de gallo, jalapeños and tortillas. **\$18.99**

CHILES RELLENOS

Two chiles poblanos stuffed with chihuahua cheese buttered on egg, covered with red sauce. Served with rice, beans and tortillas. **\$18.99**

FLAUTAS

Four deep fried rolled corn tortillas filled with barbacoa (shredded beef) or tinga (shredded chicken), topped with green sauce, lettuce, sour cream, guacamole, pico de gallo and queso fresco. Served with rice and beans. **\$18.99**



Pambazo

PAMBAZO

Mexican bread dipped in guajillo sauce, filled with your choice of protein, plus lettuce, sliced radish and sour cream. Served with sweet potato fries.

- Papas con chorizo \$14.99
- Tinga (Shredded Chicken) \$14.99
- Barbacoa (Shredded Beef) \$15.99
- Carnitas \$15.99
- Pastor \$15.99
- Asada \$16.99

TAMALES

- Chicken with green sauce.
- Pork with red sauce.

Dinner (2) tamales of your choice, plus rice and beans. **\$12.99**

- Single (1) \$4.79



Torta Cubana

TORTA CUBANA

Mexican bread grilled with mayonnaise, filled with: refried beans, chicken milanese, carnitas, sausage, egg, grilled pineapple, melted chihuahua cheese, lettuce, crema fresca, guacamole and jalapeños. Served with sweet potato fries. **\$19.99**

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LA TAQUERIA

All Tacos Are Served in Corn Tortillas

(Dinner Comes With 3 Tacos,
Mexican Rice and Re-Fried Beans)
Accompanied by Tomatillo Salsa

CARNE ASADA

Steak cooked with grilled
onions, topped with cilantro
and avocado. **\$16.99**

CAMPECHANOS

Steak and Bacon with melted
chihuahua cheese and
pico de gallo. **\$17.99**

SHRIMP (Camaron)

Grilled shrimp, poblano and
red peppers, melted chihuahua
cheese and pico de gallo,
drizzled with chipotle aioli. **\$17.99**

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New Item

ALAMBRE

Grilled steak, chorizo,
caramelized onions, peppers
and melted chihuahua
cheese, topped with
onions and cilantro. **\$17.99**

FISH MAHI – MAHI (Pescado)

Grilled mahi-mahi fish,
red cabbage, red pickled onion
and fresh cilantro, drizzled
with chipotle aioli. **\$18.99**



GROUND BEEF (Carne Molida)

Ground beef, topped with
lettuce and cheese. **\$14.99**

STREET TACOS

Your choice of protein,
topped with fresh onions
and cilantro

• Options:

Pastor, Carnitas, Chorizo,
Tinga (Shredded Chicken),
Grilled Chicken, Barbacoa
(Shredded Beef) **\$15.99**



QUESADILLAS

QUESADILLA RELLENA

Flour tortilla filled with chihuahua cheese, rice,
beans and your choice of: ground beef, tinga
(shredded chicken), or barbacoa (shredded
beef), served with lettuce, guacamole,
pico de gallo and sour cream. **\$14.99**

B. B. Q. QUESADILLA

Flour tortilla filled with chihuahua cheese,
carnitas (slow braised pork), onions and
mushrooms, everything with a touch of BBQ
sauce. Served with rice, lettuce, guacamole,
pico de gallo and sour cream. **\$16.99**

QUESADILLA FAJITA

Flour tortilla filled with chihuahua cheese
and (your choice of protein), grilled with
sautéed mixed onions, tomatoes, poblanos
and red bell peppers, topped with cheese dip.
Served with lettuce, guacamole,
sour cream and pico de gallo.

• Wood Fire Grilled Chicken **\$16.99**

• Wood Fire Grilled Steak **\$18.99**

• Shrimp **\$19.99**

BIRRIA

QUESABIRRIAS (2)

Handmade tortillas grilled with guajillo sauce
and chihuahua cheese, filled with our house
signature goat birria, onions and cilantro,
served with consommé. (birria broth) **\$17.99**

BIRRIA EN CONSOME

House signature seasoned goat (option: bone-in
or boneless), served with consomé, (birria
broth), onions, cilantro, lime and tortillas. **\$17.99**

BIRRIA EN ADOBO

House signature oven baked goat covered
with adobo sauce, (option: bone-in or boneless),
served with rice, beans, onions, cilantro, lime,
tortillas and tomatillo sauce. **\$19.99**



STREET QUESADILLA

Crispy flour tortillas filled with chihuahua cheese,
wood fire grilled chicken, roasted poblano
peppers, onions and mushrooms, topped with
pico de gallo and chipotle aioli. **\$16.99**

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FAJITAS & PARRILLADAS

FAJITAS

Your choice of protein cooked with sautéed mixed onions, tomatoes, poblano and red bell peppers, served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and tortillas. (Top any fajita with melted chihuahua cheese for \$1.99)

- **Wood Fire Grilled Chicken \$18.99**
- **Wood Fire Grilled Steak \$21.99**
- **Fajitas 50/50 (Grilled Chicken and Steak) \$21.99**
- **Sautéed Gulf Shrimp (12) \$21.99**
- **Fajitas Trio**
(Grilled Chicken, Steak and Shrimp) \$22.99
- **Fajita Surtida**
(Grilled Chicken, Steak, Carnitas, Chorizo) \$21.99
- **Wood Fire Grilled Salmon \$24.99**



Fajita Trio



Fajita Surtida



Fajita De Mariscos

FAJITA DE MARISCOS

Grilled shrimp, octopus, scallops, langostinos (2) freshwater prawns, tilapia and crab meat imitation. **\$32.99**

PARRILLADA (2 People Minimum)

Grilled chicken, steak, carnitas and chorizo, mixed with roasted cactus leaves, grilled jalapeños, onions and sliced potatoes. Served with rice, beans and tortillas. **\$44.99**



Parrillada



ACP

ACP

Bed of rice, covered with your choice of protein, grilled with onions, red and poblano peppers, topped with cheese dip.

- **Grilled Chicken \$ 15.99**
- **Grilled Steak \$17.99**
- **Shrimp \$18.99**
- **Fish (Mahi - Mahi) \$18.99**

MARISCOS (Seafood)

Grilled shrimp, imitation crab meat, and scallops **\$19.99**

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Vegetarian

NEW New Item



Burrito Mexico



Philly Steak Burrito

BURRITOS

BURRITO MEXICO

Wood Fire Grilled Chicken, caramelized onions, sautéed mushrooms, black beans and Mexican rice. All wrapped in a flour tortilla topped with a trio of velvety sauces, accompanied by our house salad. **\$16.99**

PHILLY STEAK BURRITO

Wood Fire Grilled Steak, caramelized onions, sautéed mushrooms, Mexican rice and black beans. All wrapped in a flour tortilla smothered with cheese dip and pico de gallo. **\$18.99**

SUPER BURRITO

Your Choice Of: Ground Beef, Tinga (Shredded Chicken), or Barbacoa (Shredded Beef) plus rice and beans, all wrapped in a flour tortilla, topped with red sauce and cheese, accompanied with lettuce, guacamole, pico de gallo and sour cream. **\$15.99**

CARNE ASADA BURRITO

Grilled Steak, rice, beans, lettuce and cheese, all wrapped in a flour tortilla, accompanied with sour cream and pico de gallo. **\$15.99**

BURRITO FAJITA

Your Choice of protein grilled with sautéed mixed onions, tomatoes poblano and red peppers, rice and beans. All wrapped in a flour tortilla topped with cheese dip, accompanied with lettuce, guacamole, sour cream and pico de gallo.

- Wood Fire Grilled Chicken **\$16.99**
- Wood Fire Grilled Steak **\$18.99**
- Shrimp **\$19.99**

BURRITO SUIZO

Flour tortilla filled with your choice of protein, plus rice, beans, lettuce and guacamole, topped with melted chihuahua cheese, red sauce and avocado cream sauce.

- Carnitas **\$17.99** • Pastor **\$17.99**
- Wood Fire Grilled Chicken **\$17.99**
- Steak **\$18.99** • Shrimp **\$18.99**
- Fish (Mahi – Mahi) **\$19.99**



Burrito Suizo

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Vegetarian
New Item

ENCHILADAS

ENCHILADAS MEXICANAS (3)

Rolled corn tortillas filled with your choice of: ground beef, tinga (shredded chicken), or barbacoa (shredded beef), topped with cheese and enchilada sauce. Served with rice and beans, lettuce, guacamole, pico de gallo and sour cream. **\$18.99**

ENCHILADAS ROJAS (3)

Cheese enchiladas topped with red sauce and carnitas cooked with onions, peppers and tomatoes. Served with rice, black beans, lettuce, guacamole, pico de gallo and sour cream. **\$18.99**

ENCHILADAS VERDES (3)

Rolled corn tortillas filled with wood fire grilled chicken, cooked with slices of poblano peppers, roasted corn and spinach, topped with a creamy green sauce, crema fresca and grated queso fresco. Served with rice and beans. **\$18.99**

ENCHILADAS CON MOLE (3)

Carnitas (Slow Braised Pork) and grilled cactus leaves wrapped in corn tortillas, smothered with Abuelita's recipe mole sauce, topped with queso fresco, sesame seeds and pickled jalapeños, accompanied with rice and beans. **\$18.99**

ENCHILADAS TRICOLOR (3)

Sautéed spinach, roasted poblano peppers, caramelized onions, and roasted corn, plus (your protein choice). All wrapped in corn tortillas, smothered with velvety red and green sauce, sour cream and grated queso fresco, served with cilantro lime rice and black beans.

- Wood Fire Grilled Chicken **\$18.99**
- Carnitas **\$18.99**
- Wood Fire Grilled Steak **\$19.99**
- Shrimp **\$20.99** • Fish Mahi-Mahi **\$21.99**



Enchiladas Tricolor

CHIMICHANGAS

CHIMICHANGAS

Two fried rolled flour tortillas filled with your choice of: ground beef, barbacoa (shredded beef) or tinga (shredded chicken), topped with cheese dip. Served with rice, beans, lettuce, guacamole, sour cream and pico de gallo. **\$17.99**



Chimichanga Fajita Steak

SEAFOOD CHIMICHANGA

One large deep fried rolled flour tortilla filled with sautéed shrimp, mahi-mahi, mushrooms, roasted corn and onions, topped with cheese dip, accompanied by lettuce, guacamole, pico de gallo sour cream, rice and beans. **\$21.99**

CHIMICHANGA FAJITA

One large deep fried rolled flour tortilla filled with (your choice of protein) grilled with sautéed mixed onions, tomatoes, poblanos and red bell peppers, topped with cheese dip. Served with rice, beans, lettuce, guacamole sour cream and pico de gallo.

- Wood Fire Grilled Chicken **\$17.99**
- Wood Fire Grilled Steak **\$19.99**
- Shrimp **\$20.99**



Garden Tacos



Chimichanga Vegetariana

VEGETARIAN



GARDEN TACOS (3)

Sautéed Mexican squash, mushrooms, onions, tomatoes and spinach, seasoned with chile ancho, served in a corn tortilla topped with radishes and cilantro, accompanied with smoked green sauce. **\$11.99**

CHILE RELLENO

Wood fire roasted poblano pepper stuffed with chihuahua cheese, fried in egg battered. Covered with tomato sauce served with cilantro lime rice and black beans. **\$11.99**

BURRITO VEGETARIANO

Sautéed Mexican squash, mushrooms, mixed onions, poblano and red peppers, seasoned with chile ancho, cilantro lime rice and black beans, all wrapped in a flour tortilla topped with cheese dip, creamy green and red sauce. **\$13.99**

ENCHILADAS VEGETARIANAS

Three cheese enchiladas topped with red sauce, sautéed mixed onions, peppers and tomatoes. Served with cilantro lime rice, black beans, lettuce, guacamole, sour cream and pico de gallo. **\$13.99**

CHIMICHANGA VEGETARIANA ^{NEW}

One large dip fried rolled flour tortilla filled with steamed broccoli, cauliflower, carrots and chihuahua cheese, topped with cheese dip, red sauce and avocado cream, accompanied with cilantro lime rice and black beans. **\$13.99**

QUESADILLA VEGETARIANA

Crispy flour tortilla stuffed with chihuahua cheese, roasted poblano and red peppers, onions and mushrooms. Topped with pico de gallo and chipotle aioli. **\$13.99**

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Pollo Con Mole



CHICKEN

POLLO CON MOLE

Wood fire grilled bone-in chicken, topped with Abuelita's recipe mole sauce, toasted sesame seeds and jalapeños. Served with rice, beans and tortillas. **\$19.99**

POLLO BORRACHO GF*

Wood fire grilled chicken breast, with onions, tomatoes, avocado slices, asparagus and spinach leaves with a twist of tequila. Accompanied with rice, black beans and tortillas. **\$19.99**

POLLO CHIHUAHUA

Wood fire grilled chicken breast topped with grilled onions, mushrooms, house chorizo and melted chihuahua cheese. Served with rice, black beans and tortillas. **\$19.99**

Pollo Yucatan



POLLO YUCATAN

Marinated wood fire grilled chicken breast, topped with mixed vegetables, sautéed with garlic butter, melted chihuahua cheese and pickled red onions. Served with rice, black beans and tortillas. **\$19.99**

POLLO ACAPULCO

Marinated grilled chicken breast served over a bed of grilled onions, topped with shrimp and melted chihuahua cheese. Served with cilantro lime white rice, mixed vegetables and tortillas. **\$23.99**

Pollo Acapulco



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Vegetarian
New Item

FUEGO DINNER

All fuego dishes are served with soup or salad

SALAD

Mixed greens with guajillo raspberry vinaigrette, topped with apples, strawberries and dry cherries, marinated with honey.

CHICKEN TORTILLA SOUP

Shredded chicken broth cooked with dry peppers, topped with fried tortilla strips, onions, cilantro, avocado and queso fresco.

CREMA DEL MAR

Shrimp and crab meat imitation chowder with potatoes, carrots and celery topped with parsley flakes.

Carne Asada



STEAK

CARNE ASADA

Wood fire grilled 8oz skirt steak accompanied with chorizo, grilled onions, jalapeño, potato slices, cactus leaves salad, rice, beans and tortillas. **\$22.99**

RIBEYE A LA MEXICANA

Chopped ribeye, cooked with onions, tomatoes and jalapeños, served with rice, beans and tortillas. **\$22.99**

RIBEYE CON CAMARON

Wood fire 8oz ribeye, topped with 4 gulf shrimp sautéed in garlic butter, onions, red and poblano peppers, served with two enchiladas filled with chicken and cheese, topped with red sauce, sour cream and queso fresco, rice, beans and tortillas. **\$25.99**

Ribeye Con Camarón



Chile Verde



CHILE VERDE

Wood fire smoked beef chunks, then simmered in green sauce, cooked with onions and potatoes. Served with rice, beans and tortillas. **\$22.99**

LUNCH MENU

BURRITO MEXICO

Wood fire grilled hand carved 4oz chicken breast, sautéed onion, mushrooms, rice and black beans, all wrapped in a flour tortilla, topped with trio of velvety sauces. **\$9.79**

CHILE RELLENO

Stuffed poblano pepper filled with chihuahua cheese buttered with egg, covered with red sauce. Served with rice and beans. **\$9.49**

SUPER BURRITO

Your choice of: ground beef, tinga (shredded chicken), or barbacoa (shredded beef), rice and beans, all wrapped in a flour tortilla, topped with red sauce and cheese, accompanied with lettuce, guacamole, pico de gallo and sour cream. **\$9.79**

PHILLY STEAK BURRITO

Wood fire grilled hand carved 4oz steak, with sautéed onions, mushrooms, rice and black beans, all wrapped in a flour tortilla, topped with cheese dip and pico de gallo. **\$10.79**

BURRITO FAJITA

Your choice of protein cooked with sautéed mixed onions, tomatoes, poblano and red peppers, rice and beans, all wrapped in a flour tortilla, topped with cheese dip, accompanied with lettuce, guacamole, sour cream and pico de gallo.

- Wood Fire Grilled Chicken 4oz **\$9.79**
- Wood Fire Grilled Steak 4oz **\$10.99**
- Shimp (6) **\$10.99**

ENCHILADAS MEXICANAS (2)

Rolled corn tortillas filled with your choice of: ground beef, tinga (shredded chicken), or barbacoa (shredded beef), topped with enchilada sauce and cheese, accompanied with lettuce, guacamole pico de gallo and sour cream. Served with rice and beans. **\$11.99**

ENCHILADAS ROJAS (2)

Cheese enchiladas topped with red sauce and carnitas, cooked with onions, peppers and tomatoes. Served with rice, black beans, lettuce, guacamole, pico de gallo and sour cream. **\$11.99**



Enchiladas Rojas



Burrito Mexico

ENCHILADAS CON MOLE (2)

Carnitas (slow braised pork) with grilled cactus leaves wrapped in corn tortillas, smothered with Abuelita's recipe mole sauce, topped with sesame seeds, sliced jalapeño and shredded queso fresco, accompanied with Mexican rice and beans. **\$11.99**

ENCHILADAS VERDES (2)

Rolled corn tortillas filled with wood fire grilled chicken cooked with slices of poblano peppers, roasted corn and spinach, topped with a creamy green sauce, crema fresca and grated queso fresco, served with rice and beans **\$11.99**

CHIMICHANGA

Tinga (shredded chicken) or barbacoa (shredded beef), wrapped in a flour tortilla then deep fried and topped with cheese dip, accompanied by rice, beans, lettuce, guacamole, pico de gallo and sour cream. **\$9.99**

ENCHILADAS TRICOLOR (2)

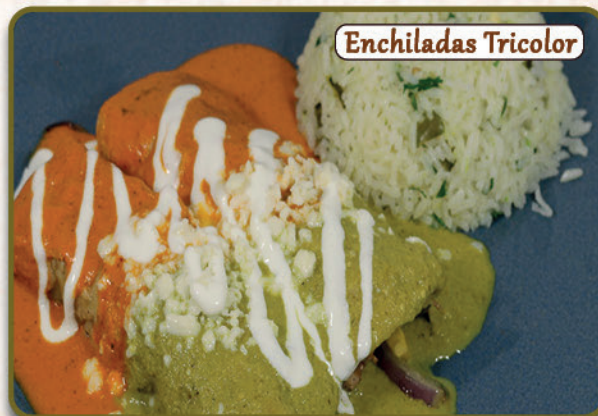
Rolled corn tortillas filled with wood fire grilled chicken, cooked with slices of poblano peppers, roasted corn and spinach, topped with green and red velvety sauce, crema fresca and grated queso fresco, served with cilantro lime rice and black beans. **\$11.99**

•Carnitas **\$11.99**

•Wood Fire Grilled Steak **\$12.99**

•Shrimp **\$12.99**

•Fish Mahi-Mahi **\$13.99**



Enchiladas Tricolor

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Pollo Chihuahua

LUNCH MENU

HUEVOS CON CHORIZO

Scrambled eggs with house made chorizo, served with rice, beans and tortillas. **\$10.99**

HUEVOS RANCHEROS

Fried eggs covered with green or red sauce, and your choice of: tinga, barbacoa, chorizo, pastor, carnitas or steak, served with rice, beans and tortillas. **\$11.99**

CHILAQUILES

Fried tortilla chips simmered with green or red sauce, topped with melted chihuahua cheese, 2 eggs, your choice of protein, plus red pickled onions, avocado and sour cream. Served with rice and beans. **\$14.99**

Protein choices:

Chorizo, Pastor, Carnitas, Steak



Chilaquiles

POLLO CHIHUAHUA

4oz Chicken breast grilled with onions, mushrooms, chorizo and melted chihuahua cheese. Served with rice, black beans and tortillas. **\$11.99**

POLLO CON MOLE

4oz Grilled chicken breast, topped with Abuelita's recipe mole sauce, jalapeños, grated queso fresco and sesame seeds. Served with rice, beans and tortillas. **\$11.99**

POLLO YUCATAN

4oz Marinated grilled chicken breast, topped grilled vegetables sautéed with garlic butter, melted chihuahua cheese and red pickled onions. Served with rice, black beans and tortillas. **\$11.99**

FAJITAS

Your choice of protein grilled with sautéed mixed onions, tomatoes, poblano and red peppers, accompanied by rice, beans, lettuce, guacamole, pico de gallo, sour cream and tortillas.

- Wood Fire Grilled Chicken **\$11.99**
- Wood Fire Grilled Steak **\$12.99**
- Sautéed Grilled Shrimp (6) **\$12.99**



Huevos Rancheros

LUNCH ENCHILADA

One enchilada, topped with enchilada sauce and cheese, served with rice and beans. Your Choice of: Ground Beef, Barbacoa (Shredded Beef) or Tinga (Shredded Chicken) **\$7.99**

LUNCH BURRITO

One burrito, topped with red sauce and cheese, served with rice and beans. Your Choice of: Ground Beef, Barbacoa (Shredded Beef) or Tinga (Shredded Chicken) **\$8.99**

LUNCH QUESADILLA

One quesadilla served with rice and beans. Your Choice of: Ground Beef, Barbacoa (Shredded Beef) or Tinga (Shredded Chicken) **\$8.49**

LUNCH TACO

One taco served with rice and beans. Your Choice of: Ground Beef, Barbacoa (Shredded Beef) or Tinga (Shredded Chicken) **\$6.49**

*GF - Gluten Friendly Option
(ask your server)

Vegetarian
New Item

** Consuming Raw Or Undercooked Meats,
Poultry, Seafood, Shellfish Or Eggs May Increase
Your Risk Of Foodborne Illness **

** PRICES MAY BE SUBJECT TO CHANGE
WITHOUT PRIOR NOTICE **

DESSERTS

TRES LECHES CAKE

Traditional 3 milks Mexican cake, served with vanilla ice cream, strawberries and blackberries, dusted with powdered sugar **\$9.79**

FRIED ICE CREAM

Vanilla ice cream covered with corn flakes, served in a crown fried flour tortilla coated with cinnamon sugar, topped with honey, whipped cream, chocolate syrup, cherry and rainbow sprinkles, served with strawberries and a chocolate cup cake. **\$8.99**



CHEESECAKE CHIMICHANGA

Creamy cheesecake wrapped in a pastry tortilla fried until golden, dusted with cinnamon sugar and caramel sauce, served with a chocolate cup cake and strawberries **\$9.99**

FLAN

Traditional Mexican custard served with vanilla ice cream, strawberries and blackberries, dusted with powdered sugar. **\$8.99**

STREET ELOTES (2)

Sweet corn on the cob, topped with mayonnaise, butter, cotija cheese and chili powder, served with Doritos and Cheetos **\$9.99**

CHURROS

Pastry sticks dusted with cinnamon sugar, covered with caramel sauce and chocolate, served with ice cream, whipped cream, rainbow sprinklers and strawberries. **\$8.99**



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SEAFOOD



Aguachiles Rojos

AGUACHILES ROJOS

Raw shrimp marinated in lime, with red chile piquin sauce, cucumbers, red onions and avocado. **\$21.99**

SALMON AL MOJO DE AJO ^{GF*} ^{NEW}

Grilled fresh hand cut 8oz salmon, topped with mushrooms, onions, red and poblano peppers sautéed in garlic butter sauce and parsley. Served with cilantro lime rice and salad. **\$24.99**



Salmon Al Mojo De Ajo

SALMON TEQUILA MANGO - AGAVE ^{NEW}

Grilled fresh hand cut 8oz salmon, topped with red onions, cherry tomatoes, mango chunks sautéed with agave nectar and mango sauce and a twist of tequila. Served with cilantro lime white rice and vegetables. **\$24.99**



Salmon Tequila Mango - Agave

CAMARONES A LA DIABLA

Gulf shrimp sautéed with onions and hot sauce. Served with rice, beans and tortillas. **\$22.99**

CAMARONES AL MOJO DE AJO

Gulf shrimp sautéed with garlic butter, onions, red and poblano peppers. Served with rice, beans and tortillas. **\$22.99**

COCTEL DE CAMARON

Cooked shrimp in our cocktail sauce with onions, jalapeños, cilantro, cucumbers, tomatoes and avocado. **\$19.99**

MOJARRA FRITA

Fried whole tilapia served with cilantro lime rice, sweet potato fries and salad. **\$19.99**

COCTEL CAMPECHANO

Shrimp and octopus, in our cocktail sauce with onions, jalapeños, cilantro, cucumbers, tomatoes and avocado. **\$23.99**



Coctel Campechano

CALDO 7 MARES

Seafood soup with shrimp, crab legs, scallops, mussels, calamari, and fish cooked with vegetables. Served with bread or tortillas. **\$29.99**



Caldo 7 Mares

NOTE: We prepare this soup at the time it is ordered and it takes about 25 minutes to cook.

FILETE SARANDEADO

Wood fire roasted red snapper fillet, grilled with our house adobo, served with cilantro lime rice, sweet potato fries and salad. **\$23.99**

SEAFOOD CHILE RELLENO (1)

Wood fire roasted poblano pepper, fried in egg battered, stuffed with chihuahua cheese, covered with sautéed spinach, shrimp and mahi-mahi, red tomato sauce and chipotle aioli. Served with cilantro lime rice. **\$18.99**



Mojarra Frita

PIÑA RELLENA

Wood fire grilled pineapple filled with shrimp, calamari, bay scallops and octopus cooked with onions, peppers, tomatoes and mushrooms all simmered in a creamy chipotle sauce and melted chihuahua cheese. Served with cilantro lime rice, sweet potato fries and salad. **\$25.99**



Piña Rellena

BEVERAGES



SOFT DRINKS (Free Refills) \$3.29

Pepsi, Diet Pepsi, Cherry Pepsi, Orange Crush, Starry, Mountain Dew, Doc, Lemonade, Iced Tea, Raspberry Iced Tea, Root Beer

BOTTLED DRINKS (No Refills) \$3.99

Coca Cola, Sangria, Sidral Apple

JARRITOS (no refills) \$3.99

Strawberry, Mandarin, Lime, Pineapple, Tamarind

HORCHATA \$3.29

•Horchata Refill \$2.49

BOTTLED WATER \$2.50



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