



Aperitivos (Starters)

Guacamole

True Mexican style guacamole prepared fresh at your table on a molcajete with avocado, jalapeno, tomato, onion, cilantro and a hint of lime, served with tortilla chips. 8.25

Nachos

Corn tortilla chips topped with refried beans and melted Chihuahua cheese, served with sour cream, jalapenos and guacamole. 6.75

Queso Fundido

Melted Chihuahua cheese, spinach and pico de gallo, served with warm flour tortillas. 6.95

Quesadillas

Flour tortillas filled with your choice of chicken, shrimp or mushrooms, Oaxaca cheese and a splitz of sauce. 8.50
Shrimp 9.25

Mini Sopas

Mini masa shells baked on a griddle and finished with your choice of chicken or steak, lettuce, Oaxaca cheese and served with a side of homemade hot sauce. 6.95

Stuffed Avocado

Halved avocados stuffed with shrimp in a chipotle mayonnaise with a hint of tequila . 8.95

Alitas de Pollo

Deep fried chicken wings tossed on a chipotle and mustard sauce served hot or medium with Ranch dressing. 6.50

No wonder you like Mexican Food ...

Mexican cuisine has become increasingly recognized in recent years as being among the world's greatest cuisines, including the French, Japanese, Chinese and Italian cuisine.

Sopas (Soups)

Sopa de Maiz

Homemade cream of corn topped with roasted chiles poblanos. 4.95

Sopa de Tortilla

Classic tortilla soup made from chicken broth and tomatoes, served with Oaxaca cheese, shredded chicken, avocado and tortilla strips. 5.95

Sopa de Ajo Castellana

This is a simple, aromatic, and rich soup, made from a well-flavored garlicky chicken stock served with rustic croutons and parmesan cheese. You can add a poached egg to the soup. 4.95

Sopa de Pollo

Homemade chicken soup with vegetables and rice. 4.95

Sopa De Frijoles

Slow cooked black bean soup topped with sour cream. 4.95

Ensaladas (Salads)

Taco Salad

Fried flour tortilla shell stuffed with lettuce, tomato, cheddar cheese, sour cream, guacamole, and topped with beef or chicken. 8.95

Caesar Salad

Fresh Romaine lettuce, croutons and a classic Caesar dressing. 6.95 Add grilled chicken or shrimp for 2.50

De la Casa Salad

A bed of lettuce topped with grilled corn kennels, black beans, onions, bell peppers, bacon and cilantro. 7.95

Carne Salad

Romaine lettuce, tomatoes, red onions, mushrooms, topped with grilled flank steak marinated in our Fajitas blend. 9.95

Did you know?

Did you know the Caesar Salad was first invented in Tijuana, Mexico by Italian-born Mexican Cesare Cardini, when a Fourth of July rush depleted the kitchen's supplies. Cardini made do with what he had for the dressing and coated romaine lettuce with it.



Pollo (Chicken)

Chicken Chipotle.....
Grilled chicken breast topped with smokey chipotle sauce and served with rice and beans 11.95

Chicken Fajitas
Sizzling chicken fajitas, bell peppers and onions, marinated in our special blend. Warm flour tortillas, sour cream, fresh guacamole and pico de gallo on the side. 14.95

Pollo con Mole.....
Chicken in home style mole sauce served with rice. 11.95

Enchiladas Suizas
Corn tortillas filled with chicken topped with a mild green tomatillo sauce and melted cheese. Served with rice, beans and sour cream. 11.95

Enchiladas Poblanas
Corn tortillas filled with chicken topped with home style mole sauce and melted cheese. Served with rice, beans and sour cream. 11.95

Pollo Yucatan
Chicken breast marinated on our special citrus and achiote marinade and cooked to perfection topped with fresh pico de gallo. Served with rice and beans. 12.95

Pollo Relleno
Chicken breast stuffed with chorizo sausage, Oaxaca cheese, spinach, ham and grilled corn, served on top of a spicy cream sauce with rice and mixed vegetables. 14.95

Pollo a la Crema.....
Chicken breast topped with a chile poblano cream served with rice and beans. 11.95

Pollo al Cilantro.....
Chicken breast cooked in a cilantro sauce served with rice and beans. 11.95

Pollo al Ajillo.....
Chicken breast cooked in a Mexican garlic sauce served with rice and beans. 11.95

Did you know?

There are many health benefits when it comes to Mexican foods. Most are rich in vitamins and minerals, with low fat and calories.

Carnes (Beef and Pork)

Fajitas
Sizzling Pork or Beef fajitas, bell peppers and onions, marinated in our special blend. Warm flour tortillas, sour cream, fresh guacamole and pico de gallo on the side. 15.95

Albondigas en Chipotle
Mexican style beef and pork meatballs serve on a chipotle sauce with rice and beans and warm corn tortillas. 12.95

Carne Tampiquena
Thinned out beef tenderloin grilled, served with 1 tortilla enchilada, guacamole, beans, rice and fried cheese 16.95

Filet Mignon
Seared filet mignon cooked on a rich mushroom and Serrano chiles gravy spiked with tequila, served with rice and mixed vegetables. 18.95

Cochinita Pibil
Slow roasted pork marinated on achiote and citrus mix served with pickled red onions, rice and beans. 13.95

Costillitas
Mexican style BBQ spare ribs rubbed with an adobo sauce slowly cooked served with Mexico City's street style corn on the cob and cumin fries. 14.95

Pork and Chorizo Burger
Pork and chorizo burger topped with a green chile mayonnaise served with cumin fries. 10.95

Lomo de Puerco con Cacahuates
Loin of pork in a peanut and guajillo sauce served with rice and beans. 14.95

Puntas de Filete.....
Tips of Filet Mignon cooked in your choice of chipotle or green sauce 14.95

No wonder it tastes good

Our kitchen staff has over 65 years of combined cooking experience and making great food for people to enjoy is not a chore or a job to them, but a passion.



Mariscos (Seafood)

Stuffed Pineapple

Halved pineapple stuffed with shrimp, clams, mussels and halibut with a tropical tomato sauce and topped with gratinated cheese. Please allow extra cooking time when ordering this item. 18.95

Camarones al Ajillo

Sautee shrimp in a Mexican garlic sauce served with rice and beans 16.95

Shrimp Fajitas

Sizzling shrimp fajitas, green bell peppers and onions, marinated in our special blend. Warm flour tortillas, sour cream, guacamole and pico de gallo on the side 16.95

Enchiladas del Mar

Corn tortillas filled with shrimp and lobster meat, topped with a mild green tomatillo sauce and melted cheese. Served with rice, beans and sour cream 15.95

Paella Valenciana

Classic Valencian Paella, made with Chicken, Spanish Sausage, Sea Food and Saffron Rice. 16.95

Salmon Playero

Baked salmon served with a side of rice, fresh vegetables and topped with a mango sauce. 16.95

Camarones al Tamarindo

Jumbo shrimp sautéed served with a tamarind sauce, mixed vegetables and a side of rice. 16.95

Crepas de Langosta

Lobster Crepes served over a poblano and corn sauce topped with melted cheese and fresh cilantro. Served with rice. 16.95

Shrimp Chipotle

Grilled shrimp topped with smokey chipotle sauce and served with rice and mixed vegetables. 16.95

Mariscada

Seafood casserole in a creamy tomato chipotle sauce served mild or spicy with rice and beans 16.95

Seafood Anyone?

Mexico has thousands of miles (9,330 kilometers) of coastline, and is surrounded by the Caribbean Sea, the Pacific Ocean, the Sea of Cortes and the Gulf of Mexico, making seafood an important part of Mexican Cuisine.

Tortas

(Mexican Version of the Club Sandwich)

Served on Mexican Style bread with a side of cumin fries.

Chicken and Avocado torta

Grilled chicken breast, fresh avocados, fresh Roma tomatoes, mayonnaise, chipotle spread, lettuce, bacon and Oaxaca cheese. 9.95

Milanesa de Res

Breaded beef cutlet, refried beans, Oaxaca cheese, lettuce, avocado, jalapenos, fresh Roma tomatoes, onions, and chipotle mayonnaise. 9.95

Milanesa de Pollo

Breaded chicken cutlet, refried beans, Oaxaca cheese, lettuce, avocado, jalapenos, fresh Roma tomatoes, onions, and chipotle mayonnaise. 9.95

Torta Cubana

Roasted loin of pork, ham, Oaxaca cheese, yellow American cheese, chorizo, sliced avocado, mustard, sliced jalapenos, lettuce and tomatoes. 10.95

Tacos

Carne Asada

Flank steak topped with pico de gallo and served on corn tortillas with home made Mexican sauce on the side 10.95

Carnitas

Michoacan style pork carnitas topped with pico de gallo and served on warm corn tortillas with home made Mexican sauce on the side. 10.25

Fish Ensenada

Cod filet topped with lettuce, spicy sour cream dressing and shredded cheese served on warm flour tortillas. 12.95

Al Pastor

Thin slices of pork marinated on our blend of Mexican chiles adobo sauce topped with fresh pineapple and fresh cilantro, served on warm corn tortillas. 10.25

Shrimp

Shrimp sautee with garlic, jalapeno peppers and fresh tomatoes topped with cilantro, sour cream and shredded cheese, served on warm flour tortillas. 12.95

Did You Know?

That Mexico has given chocolate to the world, as well as several other specialties, including peanuts, vanilla, beans, corn and tomatoes.



Vegetariana (Vegetarian)

Mushroom Quesadilla

Sautee portabello and shitake mushrooms, caramelized onions, spinach served with a warm black bean salsa 10.95

Mushroom Fajitas

Sizzling portabello fajitas, green bell peppers and onions, marinated in our special blend. Warm flour tortillas, sour cream, guacamole and pico de gallo on the side 11.95

Chile Relleno

Roasted Poblano pepper fried in a batter of egg whites stuffed with cheese and spinach topped with tomato sauce. Served with rice and beans. 13.95

Flautas de Papa

Crispy corn tortillas filled with potato and Oaxaca cheese, topped with sour cream and served with a side of home-made hot sauce. 9.95

Kids Menu

Dora la Exploradora's Chicken Fingers 5.25

Speedy Gonzalez' Cheeseburger 5.25

Sicronizada 5.95

Chicken Quesadilla 5.95

Cheese Quesadilla 5.25

Aguas

Horchata

Rice and cinnamon flavored water 1.95

Jamaica

Hibiscus flavored water 1.95

Tamarindo

Tamarind flavored water 1.95

Postres (Deserts)

Flan

A rich egg custard dessert with a layer of soft caramel on top served on its own caramel sauce. 3.95

Churros

Original Churro style fried-dough pastry sprinkled with sugar and cinnamon, served with hot chocolate dipping sauce. 4.95

Fried Ice Cream

Vanilla or chocolate ice cream rolled in a sweet blend of corn flakes, deep fried and topped with chocolate syrup, whipped cream. 4.25

Dulce's Dream

A flan and chocolate cake baked together over a Dulce de Leche coat, topped with cajeta. 4.95

Tres Leches

Extremely moist traditional Mexican cake soaked in three milks. 4.95

Crepas de Cajeta

Banana and cajeta (Mexican style Dulce de Leche) filled crepes topped with whipped cream and cinnamon 4.95

Jarritos (Mexican Soda)

Pineapple 1.95

Orange 1.95

Tamarind 1.95

Fruit Punch 1.95

Bebidas Calientes (Hot Beverages)

Black Coffee 1.50

Decaffeinated Black Coffee 1.50

Café Con Leche 3.25

Mexican Hot Chocolate 3.25

Hot Chocolate 1.95