

APPETIZERS

Nachos Supreme.....\$18.95

Pico de gallo, sour cream, cheese, guacamole, and chipotle sauce.

Meat choice: steak, pork, chicken, chorizo.

Flautas de Pollo.....\$16.95

4 crispy rolled corn tortillas filled with chicken, topped with lettuce, tomato & sour cream.

Chicken Wings\$13.95

(8) Served with celery sticks and ranch.

Flavors: Buffalo, Habanero, BBQ

Guacamole Dip.....\$9.95

Served with tortilla chips for dipping & a side of pico de gallo.

Fried Calamari.....\$16.95

Served with a cup of marinara sauce and lemons.

Chicken Tenders\$13.95

(6) Served with French fries.

Cheese Sticks.....\$13.95

(8) Mozzarella cheese sticks served with marinara sauce.



ITALIAN CUISINE

Chicken Vesuvio.....\$25.95

With potatoes and peas, in a garlic white wine sauce.

Chicken Parmesan.....\$23.95

Breaded and fried chicken, covered in marinara sauce on a bed of spaghetti.

Chicken Marsala.....\$23.95

Pan-fried chicken, mushrooms in a marsala wine sauce, serve with mashed potatoes and asparagus

Spaghetti & Meatballs.....\$18.95

With Marinara sauce

Fettuccine Alfredo.....\$19.95

With Chicken 23.95 / With Shrimp 25.95

Rigatoni Vodka\$20.95

Penne pasta in a creamy tomato and vodka sauce.

Cheese Rabioli.....\$23.95

With Marinara sauce

Lobster Rabioli.....\$25.95

With Marinara sauce

TACOS

Asada.....\$4.50

Steak taco topped with onion and cilantro

Chorizo.....\$4.50

Chorizo taco topped with onion and cilantro

Pollo.....\$4.50

Chicken taco topped with onion and cilantro

Al Pastor.....\$4.50

Marinated Pork taco topped with onion and cilantro

Cecina.....\$5.50

Beef jerky taco served with guacamole, beans, and pico de gallo

Camarón.....\$5.95

Shrimp taco served with shredded cabbage and chipotle sauce.

Tilapia.....\$5.95

Tilapia fish taco served with shredded cabbage and chipotle sauce.

Burrito Dinner.....\$18.95

Served with Rice and beans on the side.

Choice of meat: steak, chicken, al pastor, and, chorizo,

Cecina: \$2.95 extra

Taco Dinner.....\$18.95

(3)Served with Rice and beans on the side.

Choice of meat: steak, chicken, al pastor, and, chorizo,

Cecina: \$2.95 extra

Quesadilla Dinner.....\$18.95

Served with Rice and beans on the side

Choice of meat: steak, chicken, al pastor, and, chorizo,

Cecina: \$2.95 extra



SALADS

Caesar Salad.....\$14.95

House Salad.....\$9.95



CHEF'S CHOICE



Fajitas de Pollo.....\$20.95
Grilled chicken strips with onions, green peppers, and red peppers. Served with rice, beans, salad, sour cream, and 4 tortillas.

Fajitas de Asada.....\$23.95
Steak strips with onions, green peppers, and red peppers. Served with rice, beans, salad, sour cream, and 4 tortillas.

Fajitas de Camarón.....\$25.95
Shrimp with onions, green peppers, and red peppers. Served with rice, beans, salad, sour cream, and 4 tortillas.

Fajita Mix.....\$25.95
Steak, chicken, and shrimp. Served with rice, beans, salad, sour cream, and 4 tortillas.

Pechuga India\$25.95
Grilled chicken breast topped with spicy sauce and mushrooms. Served with rice, beans, salad, pico de gallo, guacamole, and 4 tortillas.

Costillas de Res.....\$34.95
Grilled ribs topped with grilled onions and jalapeños. Served with rice, beans, salad, guacamole, and pico de gallo.

Tampiqueña.....\$35.95
Served with rice, beans, guacamole, 1 red cheese enchilada, and side of salad.

Cecina estilo Guerrero.....\$30.95
Served with guacamole, pico de gallo, salad, rice and beans.

Parrilada para 2.....\$70.95
Steak, beef jerky, chorizo, chicken, sausage, ribs, shrimp, melted cheese, vegetables, cactus, grilled onions and grilled jalapeño. With side of rice, beans, salad and corn tortillas.

Quesabirrias (3).....\$18.95
Served with onion and cilantro, with broth cup on the side for dipping.

The V.I.P. Burger.....\$18.95
Mushrooms, A-1 steak sauce, melted provolone cheese, red onion and chipotle mayo.

Chipotle Burger.....\$18.95
Red onion, jalapeño, Pepper Jack cheese & Chipotle mayo.

T-Bone Steak.....\$34.95
Served with asparagus and your choice of mashed potatoes and gravy, house potatoes, or French fries.

New York Steak.....\$34.95
Served with asparagus and your choice of mashed potatoes, house potatoes, or French fries.

Skirt Steak.....\$29.95
Served with asparagus and your choice of mashed potatoes, house potatoes, or French fries.



Botanas

SEA FOOD

TOSTADAS

- Camarón.....\$8.95
- Pulpo.....\$9.95
- Mixta.....\$9.95

Empanadas de Camarón (4) \$17.95 (8) \$34.95

Empanadas stuffed with shrimp, served with avocado and chipotle sauce.

Ceviche Crudo

Small – \$18.95

Large – \$27.95

Ceviche Cocido

Small – \$18.95

Large – \$27.95

Aguachiles\$26.95

Your choice of Sauce Red or Green or Black or Mango Habanero. Shrimp marinated in lime juice with cucumber, red onion, and tomato.

Ostiones.....(6) \$13.95.....(12) \$25.95

Ostiones Especiales...(6) \$18.95.....(12) \$35.95

CALDOS

Caldo 7 Mares.....\$25.95

Seafood mix soup.

Caldo de Camarón.....\$22.95

Shrimp soup.

COCTELES

Coctel de Camarón.....\$21.95

Coctel de Camarón y Pulpo.....\$23.95

PIÑAS

Piña Rellena\$29.95

A grilled pineapple stuffed with scallops, shrimp, octopus, imitation crab, bell peppers, onions, cheese, and white rice. Served with French fries and a side salad.

Piña Nayarita.....\$29.95

A grilled pineapple stuffed with scallops, shrimp, octopus, imitation crab, bell peppers, onions, cheese, and white rice. Served with French fries and a side salad. Cooked in a delicious Nayarit Sauce.

CHAROLA

Langostinos.....Lge \$40.95 Jumbo \$70.95

Prawns in Nayarit style.

Camarones Koras.....Lge \$35.95 Jumbo \$67.95

Sautéed Shrimp in Nayarit style sauce.

Camarones Cucarachas.....Lge \$35.95 Jumbo \$67.95

Deep fried shrimp Sautéed in huichol sauce.

Mejillones Nayarit.....Lge \$35.95 Jumbo \$64.95

Mussels in Nayarit style sauce.

Chapuzón.....Lge \$40.95 Jumbo \$79.95

Shrimp, Octopus & Oysters in Nayarit style sauce.



SEA FOOD

CAMARONES

Camarones Koras.....\$25.95

Shrimp sautéed in spicy Kora sauce. Served with white rice, salad, fries, and bread.

Camarones Cucaracha.....\$25.95

Shrimp sautéed in butter and spicy sauce. Served with white rice, salad, fries, and bread.

Camarones Zarandeados.....\$29.95

Grilled shrimp topped with hot sauce. Served with white rice, salad, fries, and bread.

Camarones a la Diabla.....\$23.95

Shrimp topped with diabla sauce. Served with white rice, salad, fries, and bread.

Camarones Empanizados.....\$23.95

Deep-fried breaded shrimp. Served with white rice, salad, fries, and bread.

Camarones al Mojo de Ajo.....\$23.95

Shrimp sautéed in garlic butter. Served with white rice, salad, fries, and bread.

Camarones Your Choice.....\$23.95

Shrimp sautéed in butter. Served with white rice, salad, fries, and bread. Diabla, Cucaracha, Kora, Al Ajillo, Al Mojo de Ajo

Langostinos.....\$28.95

Prawns sautéed in langostino sauce. Served with white rice, salad, fries, and bread.



PESCADO

Mojarra Frita.....\$22.95

Deep-fried Mojarra fish. Served with white rice, salad, fries, and bread.

YOUR CHOICE OF SAUCE:

Diabla, Cucaracha, Kora, Al Ajillo, Al Mojo de Ajo. Add\$3.00 extra

Huachinango (Al Gusto).....\$MKP

Red Snapper fish. Served with white rice, salad, fries, and bread.

YOUR CHOICE OF SAUCE:

Diabla, Cucaracha, Kora, Al Ajillo, Al Mojo de Ajo. Add\$3.00 extra

FILETES

Salmón.....\$27.95

Smoked grilled salmon, served with asparagus, broccoli, lemon, white rice, salad, and bread.

Tilapia.....\$22.95

Tilapia fish fillet. Served with white rice, salad, fries, and bread.

YOUR CHOICE OF SAUCE:

Diabla, Cucaracha, Kora, Al Ajillo, Al Mojo de Ajo. Add\$3.00 extra

MAR Y TIERRA COMBOS

Arrachera.....\$35.95

Served with shrimp, scallops, octopus, skirt steak, white rice, salad, fries, and bread.

Arrachera Your Choice.....\$35.95

With Shrimp: Diabla, Cucaracha, Kora.

Served white rice, salad, fries, and bread.

MOLCAJETES

Molcajete de Carne.....\$70.95

skirt steak, Mexican chorizo, chicken, grilled cheese, grilled onion, grilled jalapeño & cactus, topped with molcajete sauce.

Molcajete Frio.....\$45.95

Aguachiles on molcajete with your choice of sauce.

Molcajete Kora.....\$49.95

Octopus, shrimp, imitation crab, mussels, vegetables. Served with white rice on the side.

