

APERITIVOS (APPETIZERS)

Super Nachos
Chips, beans, cheddar cheese, guacamole, sour cream, onions & tomatoes.....\$12.95 ADD Chicken, ground beef or picadillo.....\$2.00

Nachos con Queso
Crispy tortilla chips covered with cheddar cheese.....\$8.95

Quesadilla
Soft flour tortillas filled w/ cheddar cheese, onions, tomatoes, sour cream and guacamole.....\$12.95 ADD Chicken, ground beef or picadillo.....\$2.00
Asada Quesadilla.....\$17.95

Cheese Crispi
Crispy flour tortilla topped with melted cheddar cheese.....\$9.95

Mexican Pizza
Deep fried flat flour tortilla topped with your choice of chicken or beef with beans, cheddar cheese, tomatoes, onions, guacamole and sour cream.....\$13.95

Camarones
Large Prawns, sauteed in butter w/mushrooms in our special tomato sauce.....\$16.95

Traditional Mexican Taquitos
Deep fried corn tortilla filled with fresh tasty chicken or shredded beef, garnished with guacamole, sour cream and mild sauce.....\$14.95

Nachos Todo México
Lightly fried potato skins filled with your choice of chicken or beef, topped with melted cheese, tomatoes, onions, guacamole and sour cream.....\$13.95

Todo Mexico Chipotle Wings.....\$14.95

Cheese Dip
Extra melted American cheese with jalapeno.....\$8.25
ADD Chorizo.....\$3.00 ADD Ground beef.....\$2.00

Super Nachos (with Carne Asada).....\$17.95

BURRITOS
ADD cheese \$2.00

Chicken, Beef, Shredded Beef or Beans.....\$9.95

Carne Asada Burrito
Large flour tortilla filled w/fillets of skirt steak, whole beans, onions, cilantro & tomatoes. Topped with burrito sauce, melted Mexican cheese & guacamole\$17.95

Deluxe Burrito
Large flour tortilla filled w/ your choice of beef, chicken or shredded beef. Rice and beans topped with lettuce, tomatoes, guacamole, sour cream, onions and cheese.....\$16.95

Chile Verde (Pork)
Pork loin cooked w/tomatillos, onions, green peppers & spices.....\$9.95

Expresso Burrito
Pork, rice, beans & cheese wrapped in a large flour tortilla topped w/ guacamole, tomatoes, onions and Mexican cheese.....\$15.95

Vegetarian Burrito
Burrito filled w/ beans, rice, cheese & grilled vegetables. Topped with guacamole, tomatoes, onion and sprinkled Mexican cheese on top\$14.95

Todo Mexico Healthy Burrito
Large flour tortilla filled w/grilled chicken, vegetables, rice & black beans topped with verde sauce and sour cream.....\$18.95

TOSTADAS

Deluxe Tostada
Your choice of Chicken, Beef, or Pork. Served with guacamole & sour cream.....\$11.95

Avocado Tostada
Crispy corn tortillas with refried beans, sliced avocado, your choice of meat covered with shredded lettuce, cheese, tomatoes and sour cream topped with non spicy salsa Mexicana.....\$11.95

Todo México Tostada (Tostada de Lomo)
Our traditional Mexican tostada is made with a crispy corn tortilla topped with refried beans, pork marinated in pineapple juice, orange juice and red wine, finishing by roasting to perfection. Topped with fresh lettuce, tomatoes, onion, avocado, Mexican cheese & sour cream\$14.95

Todo México Macho Burrito
Large flour tortilla filled with fillets of skirt steak with whole beans, rice, onion, cilantro, avocado, tomato topped with cheese and special tomato sauce.....\$20.95

Todo México Fajita Burrito
Large flour tortilla filled with your choice of chicken, shrimp or steak w/ whole beans, onions and bell pepper, topped with cheese, tomato sauce, guacamole & sour cream.....\$19.95

SIDE ORDERS

Fresh Guacamole
Ripe avocados blended with spices, tomatoes, onions & cilantro.....\$6.25

Chile Relleno
Selected fresh Mexican peppers stuffed with cheese and dipped in egg batter and fried, topped with cheese & non spicy sauce.....\$6.25

Tamale
Fresh corn (dough) filled with shredded beef, wrapped and steamed in a corn husk.....\$5.25

Deluxe Chalupa Crispy flour tortilla folded then filled with your choice of meat, lettuce, tomato and cheese with guacamole & sour cream)....\$12.95

Chimichanga
Flour tortilla rolled up and filled with chicken, beef or shredded beef. Fried and topped with lettuce, tomato, sour cream and guacamole.....\$11.95

Side of Beans (whole, refried or black beans).....\$6.25

Spanish Rice (whole, refried or black beans).....\$6.25

Sour cream.....\$2.50 **Tortillas**.....\$2.50

Pico De Gallo 16oz.....\$4.25 32oz.....\$8.00

Chips & Salsa (first serving on us)...\$3.00 ADD pico de Gallo...\$3.00

Todo México Pico De Gallo
Chopped onion, tomato, cilantro, avocado, jalapeno peppers and fresh lime juice.....\$6.25

NOTE: If there is a party of six or more people a 18% tip will automatically be billed for service

Note : Consuming meats or eggs that are undercooked to your specification may increase the risk of foodborne illness, especially if you have a medical condition

1. **One Enchilada**(Chicken, Picadillo or Ground beef).....\$8.45
2. **One Taco**(Chicken, Picadillo or Ground beef).....\$8.45
3. **One Tostada**(Chicken, Picadillo or Ground beef).....\$8.45
4. **Taco and Enchilada**(Chicken, Picadillo or Ground beef).....\$12.95
5. **Two Enchilada**(Chicken, Picadillo or Ground beef).....\$12.95
6. **Enchilada and Tamale** (Chicken, Picadillo or Ground beef)....\$12.95
7. **Burrito**
Chicken, Picadillo or Ground beef.....\$12.95
Chile Colorado or Chile Verde.....\$14.95
8. **Enchilada and Tostada**(Chicken, Picadillo or Ground beef)....\$12.95
9. **Chalupa**(Chicken, Picadillo or Ground beef).....\$12.95
10. **Two Tacos**(Chicken, Picadillo or Ground beef).....\$12.95
11. **Chile Relleno with guacamole**.....\$12.95
12. **Chimichanga** (Chicken, Picadillo or Ground beef)
With guacamole and sour cream.....\$13.95
13. **Enchiladas** (en salsa de mole)
Smothered with our homemade mole sauce made with a blend of different
chilies, roasted pecans and Mexican chocolate. Your choice of meat
(Chicken, Picadillo or Ground beef).....\$13.95
14. **Enchiladas Suiza**
Two Enchiladas smothered with a blend of our special tomatillo green sauce
and melted monterey jack cheese. (Chicken, Picadillo or Ground beef)
.....\$13.95
15. **Enchiladas en salsa de chipotle** (spicy)
Two Enchiladas smothered in a light red sauce blend with smoked chipotle
peppers and peanuts. (Chicken, Picadillo or Ground beef).....\$13.95
16. **Traditional Mexican Taquitos** (Chicken or Picadillo).....\$13.95
17. **Chicken Carnitas**
Strips of chicken breast grilled with red & green peppers, tomatoes and
onions served with tortillas.....\$15.95
18. **Carnitas de Res**
Strips of top sirloin sauteed with red & green peppers, onions served with
warm tortillas.....\$15.95
19. **Arroz con Pollo**
Strips of chicken breast sauteed w/ fresh mushrooms, onions, red & green
peppers w/ our mild sauce served on a bed of rice with melted monterey jack
cheese. NO BEANS.....\$15.95
20. **Pollo con Crema**
Strips of chicken cooked in an authentic Mexican sour cream sauce with
green peppers, onions and mushrooms. Served on a bed of rice with cheese.
NO BEANS.....\$15.95
21. **Carne Asada**
Fillets of skirt steak char-broiled and garnished with white onions and
guacamole.....\$16.95
22. **Pollo Asado**
A whole skinless chicken breast, marinated in lemon juice and oregano.
Grilled sauteed onions and mushrooms, served with rice, beans & warm
tortillas.....\$15.95
23. **Pollo Al Chipotle**
Boneless and skinless strips of chicken marinated in tequila & special
smoked jalapeno chillies, then sauteed with onion and zucchini, served with
rice and your choice of beans.....\$15.95
24. **Chicken Mole**
Boneless chicken breast in a sweet yet spicy peanut butter based sauce with
chocolate. Served with rice and beans.....\$15.95
25. **Chili Colorado**
Tender chunks of beef in a tasty red sauce of tomatoes, onions, mild peppers
and spices. Served with tortillas.....\$15.95

26. **Chili Verde**
Tender chunks of pork in a tasty green sauce of tomatillos, onions, mild
peppers and spices with tortillas.....\$15.95
27. **Three Huevos Rancheros, Three Tortillas**.....\$15.95
28. **Chorizo Con Huevos**.....\$15.95
29. **Veggie Fajitas**
Mushrooms, broccoli, red & green peppers, carrots, spinach, broccoli,
zucchini, guacamole & sour cream served with rice and beans w/ your choice
of tortillas.....\$15.95
30. **Todo Mexico Taco Salad**
Flour tortilla shell filled with black beans, lettuce, slice of grilled chicken, low
fat Mexican cheese & tomatoes.....\$15.95
31. **Nayarit Camarones Con Arroz**
Large fresh prawns sauteed in butter with fresh mushrooms, red & green
peppers, onions w/ our mild sauce. Served on a bed of rice with melted
monterey jack cheese and your choice of tortillas. NO BEANS.....\$15.95
32. **Cabo San Lucas Camarones**
Large marinated prawns grilled with fresh red & green peppers, mushrooms,
onion and spices served with rice, beans and guacamole.....\$15.95
33. **Mazatlán Camarones Al Mojo**
Large fresh prawns sauteed in butter w/ fresh garlic, mushrooms served with
rice, beans and tortillas.....\$15.95
34. **Camarones Veracruz a la Diabla**
Large prawns sauteed in butter, chili, special tomato sauce, garlic and
Mexican spices served with rice, beans and mushrooms.....\$15.95
35. **Baja California Taco (Fish)**
Soft tortillas filled with grilled white fish sauteed in butter, fresh chopped
garlic, onions, red & white cabbage, cilantro and tomatoes served with rice
and beans.....\$15.95
36. **Shrimp Caesar Salad**
Fresh crisp romaine lettuce topped with shrimp, whole black beans, ranchero
cheese, tomatoes and avocado.....\$15.95
37. **Ensalada De Pollo**
Pieces of skinless chicken breast, marinated, char-broiled in lemon juice,
oregano and special tomato sauce. Romaine lettuce, black beans, sliced
avocado, tomatoes topped with ranch dressing.....\$15.95
38. **Mexican Pork Carnitas**
Comes with rice & your choice of beans and tortillas.....\$15.95
39. **Macho Burrito**
Large flour tortilla filled with filets of skirt steak with whole beans, rice, onion,
cilantro, cabbage avocado and tomato topped with cheese and special
tomato sauce.....\$16.95
40. **Taco Al Pastor**
Two corn tortillas dipped in special tomato sauce, grilled then stuffed w/
charbroiled marinated pork tenderloin. Garnished with fresh pineapple,
Mexican cheese & guacamole.....\$15.95
41. **Seafood Enchiladas**
Two flour tortilla enchiladas filled with fresh crab, scallops, white fish, shrimp
w/ tomato & onion in a creamy sauce, topped with green tomato sauce,
monterey jack cheese and sour cream.....\$16.95
42. **Camarones a la Crema**
Large fresh prawns sauteed in butter with fresh mushrooms, red & green
peppers and onion with our three cheese creamy sauce, Served on a bed of
rice and your choice of tortillas.....\$16.95

To our customers

All our dishes represent the best, most creative food we have to offer from different states of Mexico. All our foods are made from scratch using classic Mexican recipes with 100% vegetable oil and low cholesterol ingredients. No grease or lard is used. We make our own red and green salsas. We hand blend our guacamole daily using ripe avocados. Consuming meats or eggs that are undercooked to your specification may increase the risk of foodborne illness, especially if you have a medical condition

Postres (Dessert)

Postres Todo Mexico

Deep fried Mexican macho banana covered with cinnamon, sugar and chocolate sauce and a scoop of ice cream.....\$7.50

Deep fried Ice Cream

Vanilla ice cream in a crisp crumb coating, served in flour tortilla bowl and topped with strawberry sauce, honey, whipped cream and chocolate....\$7.75

Flan

Our homemade vanilla custard with a burnt sugar topping.....\$6.00

Sopapillas

Deep fried tortilla chips topped with honey, cinnamon and sugar, whipped cream and strawberry sauce.....\$6.50

Churros

Churros are the traditional pastry of Mexico. Made with flour, light butter and a pinch of lemon for a simple & healthful treat.....\$6.50

Postre de Pina.....\$6.75

Beer

Heineken.....	\$6.25	Corona.....	\$6.25
Corona Light.....	\$6.25	Bud Light.....	\$6.00
Teecate.....	\$6.25	Coors Lights.....	\$6.00
Modelo Especial.....	\$6.25	Michelob Ultra.....	\$6.00
Negra Modelo.....	\$6.25	Hefeweizen.....	\$6.25
Bohemia.....	\$6.25	Red Hook.....	\$6.25
Dos Equis.....	\$6.25	Pacifico.....	\$6.25
Victoria.....	\$6.25		

Todo Mexico Margaritas

Homemade Margarita

Made with fresh lime juice.....\$13.50

Original Margarita.....\$13.50

Painkiller Margarita.....\$15.95

Mezcalrita.....\$13.50

Cadillac Margarita.....\$13.50

Bartender Margarita.....\$13.50

Paloma Margarita.....\$13.50

Michelada.....\$10.95

Chambooz Margarita.....\$13.50

Tropical Drinks

Mojitos

Fresh mint rum, lime, triple sec and soda.....\$12.95

Pina Colada

Rum, fresh pineapple, cream of coconut and half & half.....\$12.95

(Manzanillo) Sangria

Made with fresh fruit, wine, brandy and liqueur.....\$10.25

(Ensenada) Mai Tai

Rum, Myers' rum, 151, O.J., mai tai mix and grenadine.....\$12.95

(Tijuana) Loco Zombie

Rum, Myers' rum, 151, Bacardi, O.J., grenadine.....\$12.95

(Celaya) Contarito

Orange liqueur, Gold tequila, Cointreau, fresh lime juice, margarita mix.....\$12.95

(Yucatan) Long Island Iced Tea

Rum, vodka, gin, margarita mix and coke.....\$12.95

Caffe Drinks

Todo Mexico Caffe

Kahlua, tequila, caffe liqueur, topped with whipped cream.....\$9.95

B-52 Coffee

Kahlua, Baileys, orange and cafe liqueur, topped with whipped cream...\$9.95

Baja 52 Coffee

Baja rosa liqueur, Kahlua, orange liqueur, topped with whipped cream..\$9.95

Kahlua Cafe.....\$10.95

Bailey's Cafe.....\$10.95

Spanish Cafe.....\$10.95

Other Beverages

Soft Drinks, Caffe, Tea, O.J. Apple Juice, Cranberry Juice, Grapefruit and Milk.....\$3.80

Special Margarita Flavors All Flavors \$13.95

Strawberry

Peach

Strawberry/Banana

Peach

Blackberry

kiwi

Raspberry

Banana

FRESH FRUIT MARGARITAS

\$13.95

Made w/ fresh lime juice, tequila & orange
liqueur

Choice of:

Mango, Pineapple, Tamarind and Guava.

Tequila Sunset

Tequila, O.J., Grenadine, Myers' rum.....\$13.95

Tequila Sunrise

Tequila, O.J., Grenadine.....\$13.95

Cancun

Chambord, vodka, Peach Schnapps, Southern Comfort & O.J.....\$13.95

(Lapaz) Grape Nehi

Chambord, vodka, sweet & sour, O.J.....\$13.95

(Mazatlan) Electric Iced Tea

Rum, tequila, vodka, bourbon, gin, sweet & sour, coke.....\$13.50

(Puerto Vallarta) Electric Watermelon

Rum, vodka, Midori, gin, bourbon, sweet & sour, Grenadine.....\$13.50

Acapulco Bloody Mary

Absolut vodka, tomato juice, lime, salt, seasoning.....\$13.50

(Veracruz) Preparado

Cazadores tequila, fresh lime juice, sprite, green olives.....\$13.50

SMALL COMBINATIONS

All combinations include rice, refried beans. Choice of cheese, chicken or beef
(you may substitute whole beans or black beans for refried beans)

1. Pork Burrito.....	\$16.50	9. Chalupa.....	\$16.50
2. Avocado Tostada with sour cream.....	\$16.50	10. Two Tacos.....	\$16.50
3. Chimichanga, guacamole and sour cream.....	\$16.50	11. Chili Relleno with guacamole.....	\$16.50
4. One Taco, One Enchilada.....	\$16.50	12. Deluxe Tostada.....	\$16.50
5. Two Enchilada.....	\$16.50	13. One Enchilada, Chile Relleno.....	\$16.50
6. One Enchilada, One Tamale.....	\$16.50	14. Three Huevos Rancheros, Three Tortillas.....	\$16.50
7. Burrito.....	\$16.50	15. Chorizo con Huevos.....	\$16.50
8. One Enchilada, One Tostada.....	\$16.50		

LARGE COMBINATIONS

All combinations include rice, refried beans. Choice of cheese, chicken or beef
(you may substitute whole beans or black beans for refried beans)

16. Three Enchiladas.....	\$17.95	21. One Enchilada, Two Tacos.....	\$17.95
17. Two Enchilada, One Taco.....	\$17.95	22. One Enchilada, One Chalupa.....	\$17.95
18. One Enchilada, One Taco, Chile Relleno.....	\$17.95	23. One Tostada, One Tamale, One Enchilada.....	\$17.95
19. One Enchilada, One Tamale, One Taco.....	\$17.95	24. Traditional Mexican Taquitos.....	\$17.95
20. One Enchilada, One Tamale, One Chile Relleno.....	\$17.95	25. One Enchilada, One Chimichanga.....	\$18.95

ENSALADAS (SALADS)

Deluxe Taco Salad

Served w/lettuce, cheese, tomatoes & flour tortilla shells w/ your choice of chicken, beef or beans, plus guacamole and sour cream.....\$11.95

Ensalada de Pollo

Pieces of skinless chicken breast, marinated, char broiled in lemon juice, oregano and special tomato sauce. Romaine lettuce, black beans, sliced avocado and tomatoes plus our special house dressing.....\$16.95

Garden Salad

Lettuce, red cabbage, carrots, broccoli, tomatoes and your choice of dressing.....\$7.45

Todo Mexico Shrimp Caesar Salad

Fresh crisp romaine lettuce topped with shrimp, whole black beans, ranchero cheese, tomatoes and avocados.....\$17.95

Todo Mexico Chef Salad

Mexican cheese atop a bed of romaine accompanied by grilled chicken, avocado, baby corn, tomatoes and chopped egg and lean bacon...\$17.95

Healthy Mexican Cactus Salad

Fresh cactus strips, avocado, tomatoes, onion, cilantro, Mexican cheese and fresh lime juice.....\$9.85

Cheeseburger.....	\$9.95
Hamburger.....	\$9.25
Grilled Cheese.....	\$5.95
Side of French Fries.....	\$4.95

CALDOS - SOUP

Sopa de Albondigas

Mexican soup made with fresh pork meatballs and vegetables served with tortillas.....\$12.95

Sopa de Camaron

Delicious Mexican soup made with large prawns and vegetables served with your choice of tortillas.....\$19.95

Sopa de Tortilla

Mexican soup made with crispy tortillas, chicken breast, fresh avocados, Mexican cheese, tomatoes, onion and cilantro.....\$11.95

Black Bean Soup

Whole black beans with Mexican Cheese, tomato, onion and cilantro....\$9.95

Seven Seas Soup (Siete Mares)

Mexican soup with jumbo prawn, white cod, octopus, mussels, clams, scallops and crab legs in tomato base served with onions, cilantro & avocado.....\$28.95

Campechana

Mexican soup with jumbo prawns & octopus in tomato base served with chopped onions, cilantro & avocado.....\$23.95

Prawns Cocktail

Jumbo prawns in tomato base served with chopped onions, cilantro & avocado. (Choice of hot or cold).....\$20.95

ATTENTION

Consuming meats or eggs that are undercooked to your specification may increase the risk of foodborne illness, especially if you have a medical condition. Some of our sauces contain peanuts, almonds & flour. If you are allergic to any of those ingredients, please let your server know

NEW! STREET TACOS

Three Tacos of your choice for \$14.95

Comes with whole bowl of pinto or black beans

Choose from below (one choice of meat per order) :

**Azada | Al Pastor | Camarón | Chorizo | Pollo Azada
Pork Carnita | Chile Colorado | Chile Verde**

ORDERS AVAILABLE TO GO



AUTHENTIC MEXICAN CUISINE

LYNNWOOD



PLATO FIESTA TODO MÉXICO \$44.95

Fillets of skirt steak charbroiled. Lightly fried potato skins filled with your choice of chicken or beef and crispy corn tortillas filled with your choice of chicken or shredded beef. Chips, cheddar cheese, beans, large prawns wrapped in lean bacon, garnished with green onions, tomatoes, guacamole and sour cream with your choice of tortillas



COMBO TODO MEXICO \$35.95

Filets of skirt steak charbroiled, garnished with green onions, large butterfly prawns grilled and sauteed in butter with garlic, green pepper and onions. Healthy Mexican cactus salad, onions, tomatoes and cilantro. Served with rice, beans and your choice of tortillas



STEAK CON CAMARONES \$38.95

Ribeye steak flame-broiled, large butterfly prawns grilled. Sauteed in butter with garlic. Fresh green pepper and onions covered with special almendras sauce. Served with rice, beans and your choice of tortillas



PLATO TRES AMIGO \$35.95

Char Broiled skirt steak, large butterfly prawns grilled and sauteed in butter with garlic, green onions and peppers. A whole, skinless chicken breast, marinated in lemon juice and oregano and special tomato sauce served with rice, beans and your choice of tortillas



PLATO TODO MÉXICO \$35.95

Butterflied boneless chicken breast wrapped in lean bacon and grilled. Three large braised prawns wrapped in bacon served on a bed of grilled mushrooms, green peppers and onions. Skirt steak butterflied and flame broiled served with rice, beans and your choice of tortillas

TODO MEXICO SPECIALTIES

Each one of our states is identified by a dish and today, we are happy to be able to share with you all this variety of food. Authentically Mexican and especially prepared for your enjoyment.

POLLO (CHICKEN DISHES)

Jalisco Pollo Al Chipotle (spicy)

Boneless and skinless strips of chicken breast marinated in special smoked jalapeno chili sauce then sauteed with onion and zucchini. Served with rice and your choice of beans.....\$21.95

Acapulco Pollo Asado

A whole skinless chicken breast, marinated in lemon juice and oregano. Grilled sauteed onions and mushrooms. Served with rice, beans & warm tortillas.....\$21.95

Quintana Roo, Arroz Con Pollo

Strips of chicken breast sauteed with fresh mushrooms, onions and red peppers with our mild sauce. Served on a bed of rice with melted Monterey Jack cheese and your choice of tortillas. Served with 2 sliced avocados.....\$21.95

Puebla Chicken Mole

Boneless chicken breast in a sweet peanut butter based sauce with chocolate served with rice and beans.....\$21.95

Guanajuato Enchiladas (Mole chicken enchiladas)

Two corn tortillas stuffed with strips of chicken breast and sauteed in our delicious Poblano Mole sauce with sesame seeds.....\$21.95

Morelos Pollo Con Crema

Strips of chicken cooked in an authentic Mexican sour cream sauce with red & green peppers, onions and mushrooms. Served on a bed of rice with cheese. Served with 2 sliced avocados.....\$21.95

Chihuahua Enchiladas (Suizas)

Authentic enchiladas prepared with a sauce of special fresh Mexican tomatoes "tomatillos" green peppers, onion and spices, topped with sour cream.....\$21.95

Colima Chicken Carnitas ("Fajitas" style)

Tender pieces of marinated chicken grilled with fresh red & green peppers, onion and spices served with rice, beans, guacamole, sour cream and tortillas.....\$21.95

CARNES (MEAT DISHES)

Sonora Carne Asada

Fillets of skirt steak char-broiled and garnished with grilled scallion onions and guacamole.....\$25.95

Oaxaca Tacos Al Carbon

Three corn tortillas dipped in salsa, grilled, then stuffed with char broil skirt steak. Garnished with fresh Mexican cheese and guacamole.....\$25.95

Steak Todo Mexico

Ribeye steak flame broiled & topped with sauteed red/green peppers and onion served with rice & beans\$27.95

Yucatan Tacos Al Pastor

Three corn tortillas dipped in salsa, grilled then stuffed with char broiled marinated pork tenderloin. Garnished with fresh pineapple, Mexican cheese and guacamole.....\$21.95

Tabasco Chile Colorado

Tender chunks of beef in a tasty red sauce of tomatoes, onions, mild peppers and spices with tortillas.....\$21.95

Durango Chile Verde

Tender chunks of pork with green sauce of fresh tomatillos, red & green peppers, onions and spices served with tortillas.....\$21.95

Colima Carnitas de Res ("Fajitas" style)

Tender pieces of marinated top sirloin grilled with fresh red & green peppers, onion and spices served with rice, beans, guacamole, sour cream and tortillas.....\$21.95

Veggie Fajitas.....

\$18.95

Cabrito Monterrey

Marnited, seasoned tender baby lamb shank slowly baked served with rice, beans and your choice of tortillas.....\$21.95

Mexican Pork Carnitas

Comes with rice your choice of beans & tortillas\$21.95

MARISCOS(SEAFOOD DISHES)

Nayarit Camarones Con Arroz

Large fresh prawns sauteed in butter with fresh mushrooms, red & green peppers, onions with our special tomato sauce served on a bed of rice with melted Monterey Jack cheese and your choice of tortillas. Served with 2 sliced avocados.....\$21.95

Baja California Tacos (Fish or Shrimp)

Soft corn tortillas filled with sauteed white fish, fresh chopped garlic covered with our special tomato sauce, onions, cilantro, tomatoes, red & white cabbage served with rice and beans.....\$21.95

Mazatlán Camarones Al Mojo

Large fresh prawns, sauteed in butter with garlic, mushrooms, spices served with rice and beans.....\$21.95

Cabo San Lucas Camarones

Large marinated prawns grilled with fresh red & green peppers, mushrooms, onion and spices served with rice, beans, guacamole and sour cream...\$21.95

Camarones a la Chipotle

Large prawns sauteed in butter, with special smoked jalapeno chili sauce then sauteed with onion and zucchini. Served with rice & beans.....\$21.95

Tres Fajitas Plato

A classic Mexican recipe, juicy chicken, beef, and shrimp is seasoned, seared and cooked to perfection, then tossed with sauteed bell peppers and onions. Topped with guacamole/sour cream served with rice, beans & warm tortillas.....\$36.95

Camarones a la Diabla

Large prawns in our specialty spicy sauce served with onions and mushrooms. Garnished with lettuce.....\$21.95

Cancun Camarones

Large prawns lightly fried wrapped in lean bacon, on a bed of grilled onions, green peppers and mushrooms.....\$21.95

Seafood Enchiladas

Three flour tortilla enchiladas filled with fresh crab, scallops, white fish, shrimp, tomato & onion in a creamy sauce, topped with green tomato sauce, monterey jack cheese and sour cream.....\$21.95

Camarones a la Crema

Large fresh prawns sauteed in butter with fresh mushrooms, red & green pepper and onion with our three cheese creamy sauce. Served on a bed of rice and your choice of tortillas.....\$21.95

Ceviche Puerto Vallarta

Mexican fish dish! White fish prepared with lime juice, tomatoes, onions and cilantro, served with avocado and tostadas.....\$18.95

Ceviche Camarones.....

\$20.95

Ceviche Mixto

Prawns and your choice of octopus or fish.....\$27.95

Plato - Todo México

Butterflied boneless and skinless chicken breast wrapped in a lean bacon and grilled. Three large braised prawns wrapped in bacon served on a bed of grilled mushrooms, red & green peppers and onions covered with almond sauce. Skirt steak butterflied and flame broiled served with rice, beans and your choice of tortillas.....\$35.95

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