

Aperitivos

SHRIMP COCKTAIL \$270

CEVICHE DE PESCADO \$230

CEVICHE DE CAMARON \$270

CEVICHE DE PULPO \$240

GUACAMOLE \$115

CAMPECHANA \$265

NACHOS DE LA CASA \$210

Nachos with Monterey Jack cheese, refritos, guacamole and sour cream with choice of:

CHICKEN \$230

SHREDDED BEEF \$230

CHORIZO \$230

NACHOS DE CAMARON \$330

Nachos with black beans, Monterey Jack cheese, shrimp topped with chopped green onions

TAQUITOS \$125

Choice of chicken or shredded beef, served with avocado sauce and sour cream

QUESO FUNDIDO \$150

Melted jack cheese with sautéed onions, mushrooms, chipotle chilies and chorizo, served with warm tortillas

QUESADILLA \$180

Monterey Jack cheese spread over a flour tortilla, fold and melted. Served with sour cream and a choice of:

CHICKEN \$210

LOBSTER \$330

CARNE ASADA \$260

SHRIMP \$310

CARNITAS \$230

Ensaladas

HOUSE SALAD \$100

Fresh greens and Monterey Jack cheese with our house dressing

CHOPPED SALAD \$230

A mix of baby greens and romaine lettuce, chopped tomatoes, thin slices of red onion, cucumber, avocado, sweet corn and champagne vinaigrette. Served with black olives, grape tomatoes and a choice of:

CHICKEN \$230

SHRIMP \$250

ENSALADA DE ASADA \$280

Fresh greens with onion, cucumber, tomato, cheese, avocado slices, sweet corn and grilled Angus beef steak with champagne dressing

CAESAR SALAD \$150

Traditional Mexican Caesar salad with chopped romaine lettuce tossed with crispy tortilla strips and our special Caesar dressing served with your choice of:

GRILLED CHICKEN \$230

GRILLED SHRIMP \$310

JAVIER'S ENSALADA

Fresh greens with slices of avocado, onion, tomato, cucumber, sweet corn, grated Monterey Jack cheese and our house dressing with a choice of:

GRILLED CHICKEN \$230

GRILLED SHRIMP \$310

VEGETARIAN \$165

Especiales de la Casa

MOLE POBLANO \$300

Chicken breast topped with mole sauce served with arroz, refritos and warm tortillas

POLLO AL CHIPOTLE \$300

Chicken breast topped with chipotle cream sauce, flavored with mushrooms and onions. Served with avocado slices, white rice and black beans

LA TABLITA \$580

For two people. Prepare your own carne asada, grilled chicken or carnitas tacos at your table. Served on a wooden platter with all the condiments: arroz, refritos, jalapeños, salsa fresca, guacamole, cilantro and warm tortillas

STEAK PICADO \$320

Cubes of beef steak sautéed with tomatoes, onions, pasilla chilies and flavored with cilantro. Served with arroz, refritos and warm tortillas

CARNITAS \$300

Fresh natural pork prepared Michoacan style. Served with refried beans, guacamole, salsa quemada, cilantro and warm tortillas

FAJITAS CARNE O POLLO \$300

Marinated strips of chicken breast or Angus beef steak, sautéed onions and tomatoes. Served with refritos, guacamole and warm tortillas

CHILE VERDE \$300

Tender pork sautéed with onions and chilies in a tomatillo sauce. Served with arroz, refritos and warm tortillas

FIDEO FINO \$260

Linguini pasta sautéed in garlic, bell peppers, onions, butter and parsley with a chipotle cream sauce and your choice of:

GRILLED CHICKEN BREAST \$330

GRILLED FILET MIGNON \$510

SAUTÉED MEXICAN WHITE PRAWNS \$500

From the Grill

CARNE ASADA \$560

Aged USDA center cut 14 oz New York steak served with a grilled pasilla chili stuffed with cotija cheese. Served with refried black beans and guacamole

FILETE ARRIERRO \$560

Aged USDA center cut 14 oz New York steak topped with our queso fundido, flavored with chipotle chilies. Served with refried black beans and guacamole

FILETE ANTIGUO \$510

Grilled 8 oz filet mignon topped with chipotle cream sauce, sautéed mushrooms and onions. Served with white rice and sliced avocados.

FILETE COSTEÑO \$560

Grilled 8 oz Angus USDA center cut filet mignon, stuffed chili jalapeño with cotija and Monterey Jack cheese. Your choice of enchilada with fresh shrimp or lobster, served with sour cream, scallions, cotija cheese and avocado

ARRACHERA \$410

Grilled 10 oz skirt steak served with refried beans, cotija cheese, French fries and tomatillo sauce

WE ALWAYS SERVE ONLY THE BEST.

CARNE TAMPIQUEÑA \$500

Grilled skirt steak topped with strips of chilies and onions, served with a mole chicken enchilada, taquitos, refritos and guacamole

POLLO ASADO ♥ \$300

Grilled butterfly breast of chicken, served with frijoles de la olla, guacamole and a grilled poblano chili stuffed with cotija cheese

CARNE Y CAMARONES \$700

A grilled 8 oz filet mignon served with Mexican white wild prawns, sautéed with poblano chilies and onions. Served with white rice and black beans

MAR Y TIERRA (STEAK & LOBSTER) \$760

A grilled 8 oz filet mignon served with lobster, white rice and avocado slices

Especiales del Mar

SEAFOOD ENCHILADAS

Two enchiladas stuffed with shrimp and lobster sautéed in garlic and onions, covered in a tomatillo sauce, garnished with avocado slices and sour cream. Served with arroz and refritos

ENCHILADAS DE CAMARON | \$340

ENCHILADAS DE MARISCOS | \$360

ENCHILADAS PUEBLO \$410

Two lobster enchiladas sautéed in garlic butter, parsley and onions, covered in tomatillo sauce, garnished with shredded lettuce, avocado slices, sour cream and cotija cheese. Served with arroz and refritos

CABO AZUL \$450

A lobster enchilada in a light creamy pasilla sauce, grilled chile relleno stuffed with shrimp and topped with cotija cheese and a shrimp taco on a flour tortilla prepared Ensenada style. Served with refried black beans and white rice

CAMARONES AL MOJO DE AJO \$500

Mexican white wild prawns sautéed in a special butter and garlic sauce. Served with arroz and refritos

CAMARONES CON RAJAS \$500

Mexican white wild prawns sautéed with garlic, poblano chilies and onions. Served with arroz and refritos

CAMARONES RANCHEROS \$500

Mexican white wild prawns sautéed with garlic, tomatoes, onions and poblano chilies. Served with arroz and refritos

CAMARONES ASADOS ♥ \$500

Grilled Mexican white prawns served on a bed of sautéed pasilla chilies, onions and tomatoes. Served with white rice, black beans and warm tortillas

CAMARONES POBLANOS \$460

Eight Mexican white prawns sautéed with fresh garlic, butter, wine and scallions with a cream poblano sauce and queso fundido. Served with white rice

CHIMICHANGA DE MARISCOS \$330

Fish and shrimp rolled in a crispy flour tortilla, topped with guacamole and sour cream. Served with a special salsa, arroz and refritos

PESCADO DEL DIA ♥ | MARKET PRICE

Ask your server about the daily selection of fresh fish. Served with white rice and vegetables sautéed in poblano chili cream sauce and corn

PESCADO A LA VERACRUZANA | MARKET PRICE

Fresh fish of the day with Veracruz sauced flavored with green onions, tomatoes, cilantro, green olives, capers and Serrano chilies. Served with white rice and black beans

FAJITAS DE PESCADO ♥ | MARKET PRICE

Ask your server about our grilled fish of the day served on a bed of sautéed pasilla chilies, onions and tomatoes. Served with white rice, black beans and warm tortillas

Combinaciones Mexicanas

ALL COMBINATION DINNERS SERVED WITH ARROZ AND REFITOS

ENCHILADA Y TACO \$240

Choice of cheese, chicken or shredded beef enchilada and a chicken or shredded beef crispy taco

ENCHILADA, CHILE

RELLENO & TACO \$300

Choice of cheese, chicken or shredded beef enchilada and a chicken or shredded beef crispy taco

ENCHILADAS POBLANAS \$250

Two chicken enchiladas covered with mole sauce

ENCHILADAS SUIZAS \$250

Two chicken enchiladas covered with tomatillo sauce and topped with sour cream

ENCHILADAS VEGETALES \$230

Two vegetable enchiladas covered with sautéed mix of vegetables, pasilla chilies and sweet corn with a pasilla cream sauce, topped with melted cheese. Served with white rice and black beans

SPINACH ENCHILADAS ♥ \$230

Two spinach enchiladas in a light pasilla cream sauce. Served with white rice and beans

TACO DINNER \$240

Two crispy tacos, your choice of shredded beef or chicken

TACO DINNER (SOFT) ♥

Two grilled soft tacos with guacamole, onions, cilantro, refried beans and Mexican rice

CHICKEN | \$240

ANGUS BEEF STEAK | \$270

TACOS DE CAMARON \$310

Two shrimp tacos on flour tortillas prepared Ensenada style

TACOS DE PESCADO \$300

Two grilled fish tacos on flour tortillas prepared Ensenada style

CHIMICHANGA DINNER \$250

Machaca beef or chicken rolled in a crispy flour tortilla with cheese, topped with guacamole and sour cream

SIDES

FRIJOLES | \$46

ARROZ | \$46

VEGETALES | \$42

GUACAMOLE | \$42

CHEESE | \$42

AVOCADO | \$43

FRENCH FRIES | \$53

WE ALWAYS SERVE ONLY THE BEST.

EXTRA CHARGE FOR SUBSTITUTIONS. CASUAL DRESS CODE STRICTLY ENFORCED. NO SEPARATE CHECKS ON TABLES OF 10 GUESTS OR OVER. NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES. 20% GRATUITY ADDED TO PARTIES OF 12 OR MORE. SINCE OUR FOOD IS PREPARED FRESH TO YOUR ORDER, SOME SELECTIONS MAY TAKE UP TO 30 - 40 MINUTES. WE APPRECIATE YOUR PATIENCE. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. ALL PRICES ARE IN MEXICAN PESOS AND INCLUDE 16% TAX.