



MENU

JAVIER'S SALAD

Fresh greens with slices of avocado, onion, tomato, cucumber and sweet corn grated Monterrey Jack cheese, our house dressing and a choice of
VEGETARIAN
GRILLED CHICKEN (150g.) or GRILLED SHRIMP (150g.)

QUESO FUNDIDO

Melted Jack cheese with sautéed onions, mushrooms, chipotle chile and chorizo. Served with warm tortillas.

LA TABLITA (TWO PEOPLE)

Prepare your own carne asada (500g.), grilled chicken (500g.) or carnitas (500g.) tacos at your table on a wooden platter. Served with rice, refried beans, jalapeño chile, fresh sauce, guacamole, coriander and warm tortillas (500g.).

CATCH OF THE DAY

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

FILETE ARRIERO

Prime cut New York steak (400g.) topped with our melted cheese flavored with chipotle chile. Served with refried black beans and guacamole.

SEAFOOD ENCHILADAS

Two enchiladas stuffed with shrimp and crab, sautéed in garlic and onions, covered in a tomatillo sauce and garnished with avocado slices and sour cream.
Served with rice and refried beans.

CAMARONES AL MOJO DE AJO

Mexican white wild prawns (200g.) sautéed in a special butter and garlic sauce, served with rice and refried beans.

CARNE Y CAMARONES

A grilled Mignon fillet (220g.) sautéed with poblano chile and onions.
Served with mexican white wild prawns (150g.), white rice and black beans.

MAR Y TIERRA

A grilled Mignon fillet (220g.) and a lobster tail (200g.) sautéed with garlic sauce, poblano chile and onions. Served with white rice and avocado slices.
