

CARNES

Carne Asada	Beef Steak
Al Pastor	BBQ Pork
Camaron	Shrimp
Pollo	Chicken
Chorizo	Mexican Sausage
Pescado	Fish
Carnitas	Pork
Lengua	Tongue
Gallina en Salsa Verde	Chicken in green Sause

BURRITOS

Wet Burrito

A flour tortilla filled with rice, beans, salsa, sour cream, guacamole, cheese and your choice of meat. Smothered in our traditional salsa roja and topped with cheese and pico de gallo. 11.95

Wet Chile Verde Burrito

A flour tortilla filled with pork or chicken, rice, beans, guacamole, sour cream and cheese. Smothered in our own spicy tomatillo sauce and topped with shredded cheese and cilantro. 11.95

Wet Chile Colorado Burrito

A flour tortilla filled with chunks of tender sirloin, rice, beans, guacamole, sour cream and cheese. Smothered in our tasty chile colorado sauce and topped with cheese and pico de gallo. Muy Delicioso! 11.95
Add \$1.50 for guacamole and sour cream

Super Burrito

A flour tortilla filled with rice beans, salsa, sour cream, guacamole, cheese and your choice of meat. 10.95

Regular Burrito

A flour tortilla filled with your choice of meat, rice, beans and salsa. 9.95

Regular Fish Burrito

Flour tortilla filled with rice, beans, salsa, cabbage, pico de gallo & grilled Alaskan cod filled. SUPER same as above but with guacamole, sour cream & cheese. \$11.95 *Super Fish Burrito add \$1.00*

Regular Prawn Burrito

A flour tortilla filled with delicious prawns, rice, beans, cheese, salsa, sour cream, guacamole and pico de gallo. 11.95
SUPER Prawn Burrito add \$1.00

Guaymas Veggie Burrito

Whole wheat tortilla stuffed with fresh sautéed zucchini, potatoes, spinach, tomatoes, onions, mushrooms, rice & black beans. 8.95
Super 9.95 Guacamole & Sour Cream add \$1.50

SOFT TACOS

Served on two grilled corn tortilla filled with your choice of meat.
Topped with homemade pico de gallo & salsa.

Choice of Meat \$2.50

*Tongue (Lengua) \$3.25

*Prawns (Camarones) \$3.25

*Veggie \$2.25 *Fish (Pescado) \$3.25

APPETIZERS

Super Quesadilla

Large flour tortilla filled with melted Monterrey Jack cheese, mild, salsa fresca, onions, cilantro and your choice of meat. 9.95

Flour Quesadilla

Large flour tortilla filled with melted Monterrey Jack cheese, mild salsa fresca (pico de gallo). 5.95

Corn (maíz) Quesadilla 3.75

Tostada Ceviche

Hard Shell flat tortilla, with White fish marinated in lime juice mixed with spices. Topped with slices of avocado. 7.00

Guacamole & Chips 5.95

Chips & Special Sauce 2.25

SALADS & SOUPS

Super Taco Salad

Bed of lettuce topped with your choice of meat, (see back page) shredded Monterrey Jack cheese, guacamole and sour cream.
Served in a bowl or taco shell. 9.95

Regular Taco Salad

Same as above, without guacamole & sour cream 8.95

Vegetarian Salad

Bed of lettuce topped with black beans, Mexican rice, shredded Monterrey Jack cheese & salsa fresco. 8.50
Guacamole and Sour Cream add 1.00

Tortilla Soup 9.95

Menudo

(weekends Only)

Tripe Soup. Favorite hangover cure! 12.95

KIDS FIESTA MEALS

For children under the age of 12 includes small soda

Beans & Cheese Burrito \$5.50

Corn Quesadilla & Rice \$5.50

VEGGIE

Chile Relleno Plate 14.95

Veggie Burrito

A flour tortilla filled with rice, beans, guacamole, sour cream, salsa & pico de gallo. Regular 7.95 Super 8.95

Guaymas Veggie Burrito

A whole wheat tortilla filled with fresh sautéed zucchini, potatoes, spinach, tomatoes, onions, rice and black beans. Regular 8.95 Super 9.95 *Add 1.00 for guacamole and sour cream*

Veggie Taco

Corn Tortilla filled with rice, beans, guacamole, sour cream & salsa. 2.25

Veggie Quesadilla

Spinach, black beans and Monterrey Jack cheese on a whole wheat tortilla, topped with guacamole and our tomatillo sauce. 8.50

Vegetarian Salad

Bed of lettuce topped with black beans, rice, shredded cheese and salsa Fresco. 8.50 *Add 1.50 for guacamole and sour cream*

Rice & Beans plates 5.50

Corn Tortilla Quesadilla 3.75

Flour Tortilla Quesadilla

Filled with Monterrey Jack cheese & mild salsa fresco (pico de gallo) 5.95

TRADITIONAL

Served with pico de gallo, rice & beans. Except a la carte item.

Flautas

Three rolled crisp tortillas filled with tasty chicken, topped with guacamole, sour cream and our spicy tomatillo sauce. 12.95

Carne Asada

Delicious grilled steak seasoned and served with beans, Mexican rice, tortilla & salad. 16.95

Steak or Chicken Picado

Tender slices of juicy steak or chicken sautéed with Mexican herbs, fresh green peppers, onions, tomatoes, mushrooms & cilantro. Served with beans, Mexican rice & tortillas. 15.95

Chicken & Salsa Roja

Chicken thighs boneless & skinned, Cooked with tomatoes, mild New Mexico chiles & Mexican spices. 14.95

Chile Verde

Chunks of tender pork cooked in our spicy tomatillo sauce. Served with your choice of corn or flour tortillas. 14.95

Chile Colorado

Mexican stew! Tender sirloin cooked in our very own red chile sauce and served with corn or flour tortillas. 14.95

Chile Relleno

A fresh pasilla chhile with Monterrey Jack cheese & covered with fluffy egg batter & fried to a golden brown then covered in our own homemade salsa ranchero. Delicious served: rice, beans & tortillas. 14.95

3 Enchiladas

With green or read salsa, chicken or beef or cheese. 12.95
Prawn add \$2.00

Chimichanga

Mammoth flour tortilla stuffed with rice, beans, & your choice of beef, pork or chile verde. Deep fried & then garnished with cheese & our salsa. Topped with sour cream, guacamole & our pico de gallo. 12.95

Enchilada de Mole 13.95

Two Tamales

Two Tamales cooked in a chile sauce with homemade seasoned corn masa in natural corn husks. 11.95

Whole Fried Fish (Pescado Frito)

Fried Tilapia served with rice, beans, salad & tortillas. 16.95

One Tamale

A la carte 4.95

Gallina en Salsa Verde

Boneless chicken cooked in green tomatillo sauce. 14.95

Gallina en Mole 14.95

Carnitas Plate 14.95

Served with rice and beans

Pollo a la Crema 14.95

Served with rice and beans

SEAFOOD

Caldo 7 Mares

The perfect combination of seven different fruits of the sea in a tasty soup! Shrimp, fish, octopus, crab legs, mussels, clams and scallops. Cooked with tomatoes, celery, onions, cilantro and vegetables. 18.95

Camarones Rancheros

Prawns sautéed in our salsa ranchera with Mexican herbs, fresh green peppers, tomatoes, onions and mushrooms. Served with rice, beans, pico de gallo and your choice of corn or flour tortillas. 15.95

Camarones A La Diabla

Prawns sautéed in our spiciest Mexican sauce!
Served with rice, pico de gallo and corn or flour tortillas. 15.95

Camarones al Mojo de Ajo

Prawns sautéed in freshly chopped garlic and butter sauce with mushrooms. Served with rice, pico de gallo and corn or flour tortillas. 15.95

Coctel de Camarones

An 18 oz. glass filled with prawns, avocados, tomatoes, onions, cilantro and spices. 15.95

Campechana

Prawn & octopus served with the same as the cocktail above. 16.95

Tostada de Ceviche

Hard shell fiat tortilla, white fish marinated in lime juice mixed with spices. Topped with slices of avocado. 8.95

Tostada de Camarones

Same as above but served with rice, shrimp instead of fish. 8.95

DESSERT

Churros 4.50

Flan 4.00

EXTRAS

Sour Cream 2.00

Guacamole 5.95

Guacamole (2oz) 2.50

Cheese 1.50

Whole or Black Beans 2.75

Rice 2.75

Pico de Gallo (5 ½ oz) 1.00

Special Salsa 1.00

Flour Tortilla (3) 1.00

Corn Tortilla (4) 1.00

To Go Salsa (2oz.) 0.25

Salsa Verde (5 ½ oz) 1.50

DRINKS

Soft Drinks 2.50

Agua Fresca 2.50

Import Beer 4.25

Penafiel 3.00