

LUNCH SPECIALS

Served Monday – Saturday 11:00 am – 3:00 pm

Items below served with rice and beans.

CARNITAS

Your choice of sliced top sirloin or chicken breast with bell peppers and onions sautéed in a delicious sauce. Served with your choice of warm corn or flour tortillas. **\$10.25**

MOLE AMERICANO

Braised skinless chicken in a sweet yet spicy peanut-based sauce with a hint of cacao. Served with warm tortillas. **\$9.75**

CHIMICHANGA

Choice of chicken or ground beef in a deep fried flour tortilla, filled with lettuce, guacamole and sour cream. **\$9.45**
Add 1.00 for shredded beef.

AVOCADO TOSTADA

Crisp, flat corn tortilla topped with beans, then chicken or ground beef, lettuce, sliced avocado and sour cream. **\$8.75**

ENCHILADAS VERDES

Two corn tortillas stuffed with your choice of cheese, chicken, ground beef or picadillo. Topped with delicious green tomatillo sauce, melted Monterey Jack cheese and sour cream. **\$9.45**

ENCHILADAS RANCHERAS

Two traditional style enchiladas made with salsa. Topped with lettuce, pico de gallo, sour cream and ranchero cheese. *¡Muy Buenas!* Choice of cheese, chicken or beef. **\$9.75**

DELUXE TOSTADA

Crisp, flat corn tortilla topped with beans, then chicken or ground beef, shredded lettuce, fresh tomatoes, cheese, guacamole and sour cream. **\$8.75**

DOS ENCHILADAS

Your choice of melted cheese, chicken or ground beef. **\$9.25**
Add 1.00 for shredded beef.

DOS TACOS

Your choice of melted cheese, chicken or ground beef. **\$8.49**
Add 1.00 for shredded beef.

ENCHILADA + TOSTADA

Your choice of melted cheese, chicken or ground beef. **\$9.75**
Add 1.00 for shredded beef.

TACO + ENCHILADA

Your choice of melted cheese, chicken or ground beef. **\$9.75**
Add 1.00 for shredded beef.

BURRITOS

BURRITO CLASSICO

Large flour tortilla filled with your choice of chicken, ground beef, Mexican chorizo or picadillo shredded beef. **\$9.75**

BURRITO EXPRESSO

Pork chile verde, rice, beans and cheese wrapped in a flour tortilla. Topped with guacamole, fresh tomatoes, onions, Parmesan cheese and enchilada sauce. **\$10.00**

BURRITO VEGETARIANO

Beans, rice, cheese and shredded lettuce wrapped in a flour tortilla. Topped with guacamole, fresh tomatoes, onions, Parmesan cheese and enchilada sauce. **\$8.75**

FAJITAS

Choice of steak or chicken marinated in our own fajita sauce, delivered sizzling hot over sautéed onions and green peppers. With pico de gallo, sour cream, guacamole, Spanish rice, refried or Rancho (cholesterol-free) beans on the side and your choice of warm flour or corn tortillas. **\$11.00**

DINNER SPECIALS

MAYA'S ESPECIAL

Grilled fillet of red snapper with a fresh salsa of Spanish onions, tomatoes, cilantro, celery, lime juice and chopped octopus. This dish is garnished with fresh garlic shrimp, Mexican-style potatoes and Spanish rice combining the best of Mexico. **\$24.95**

MOLCAJETE

Our latest creation is a mouth-watering combination of well-seasoned strips of grilled chicken, steak, “chorizo” (Mexican sausage), nopales (cactus), and “chicharrón” (pork rinds) and carne enchilada over melted cheese. This exotic entree is served in a traditional stone bowl with warm tortillas and a side of “charro” beans. **\$31.95**

STEAK WITH SHRIMP

New York steak flame-broiled with tomatoes, onions, fresh jalapenos and mushrooms. This dish is served with rice and beans and topped with fresh garlic shrimp. A steak and shrimp combo that is sure to make your mouth water. **\$26.45**

PESCADO MIXTO

Pan-fried red snapper covered in a seafood broth with onions, tomatoes and a mixture of seafood—clams, scallops, octopus, shrimp and New Zealand green-shell mussels. This dish is served with white rice. **\$29.45**

SIETE MARES

Traditional Mexican seafood broth with shrimp, clams, mussels, scallops, octopus and crab claws, served with fresh vegetables. **\$27.95**

CHAMORRO PIBIL

Lamb shank marinated overnight in wine, wrapped in banana leaves and baked to perfection. This dish is served with white rice, beans and salsa verde (fresh tomatillos, avocado, chilies and special Puerto Vallarta spices). **\$24.95**

PICANTE DEL MAR

Scallops, clams, mussels, shrimp and octopus in a cheesy, spicy sauce, flavored with fresh jalapeños. Served with white rice. **\$30.45**

CARNE ENCHILADA DE PUERCO

A delicious dish from the Port of Acapulco. Very lean pork leg marinated in a blend of spices, cooked on a grill then served on a bed of sauteed onions, fresh jalapenos and Mexican potatoes. Served with rice, whole beans, guacamole, sour cream and tortillas. **\$21.75**

KID'S MENU

CHICKEN TENDERS with french fries. **\$4.50**

HAMBURGER with french fries. **\$4.50**

CHEESEBURGER with french fries. **\$4.99**

GRILLED CHEESE with french fries. **\$4.25**

GRILLED HAM & CHEESE with french fries. **\$4.99**

TACO with choice of chicken or ground beef. Served with rice and beans. **\$4.99**

BURRITO with choice of chicken or ground beef. Served with rice and beans. **\$4.99**

TOSTADA with choice of chicken or ground beef. Served with rice and beans. **\$4.99**

QUESADILLA with choice of chicken or ground beef. Served with rice and beans. **\$4.99**

Please be sure to let your server know if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

APPETIZER SPECIALS

These represent the best, most creative dishes we have to offer from different areas of Mexico. We hope you enjoy your dining experience!

MUSSELS CRIOLLOS

Seven New Zealand green shell mussels, steamed and covered with chopped Spanish onions, cilantro, garlic and lime juice. **\$10.75**

CALAMARES FRITOS

1/2 lb. of squid (tubes) floured and deep fried and served with our famous Ensalada Mexicana. Jalapeños optional. **\$14.95**

CAMARONES A LA DIABLA

1/2 lb. (\$15.85) or 1 lb. (\$21.85) of shrimp marinated and sautéed in a zesty, red and super rich spicy sauce, sautéed with mushrooms and served with a small salad.

CAMARONES AL MOJO DE AJO

1/2 lb. (\$14.95) or 1 lb. (\$20.95) of shrimp and mushrooms sautéed in butter, garlic and spices. Served with a small salad.

COCKTAIL DE CAMARONES

Shrimp cocktail like you've never tried before – Mexican style! Served in a flavorful seafood broth with ketchup, avocados and cilantro. Served hot or cold. **\$18.50**

CAMPECHANA

A delicious bowl of fresh octopus and shrimp cocktail with avocados, tomatoes, onions and cilantro. Served hot or cold. **\$22.50**

CEVICHE MIXTO

Classic Spanish seafood dish! White fish and shrimp prepared with a blend of spices, lime juice, onions, tomatoes and fresh cilantro. Served cold with tostadas. **\$20.75**

JALEA

A combination of floured and deep fried seafood: fish, calamari and shrimp. Mixed with fresh onions, cilantro, tomatoes, lime juice. **\$22.50**

DESSERTS

CHIMICHANGA DE MANZANA

Apples, cinnamon, spices in a flour tortilla, lightly fried, served with a scoop of chocolate or vanilla ice cream, covered in a caramel sauce. **\$5.95**

DEEP FRIED ICE CREAM

Chocolate or vanilla ice cream with cinnamon crumb coating, served in a tortilla bowl with strawberry sauce, honey and whipped cream. **\$5.95**

TRES MARIAS

Lightly fried flour tortillas with a scoop of chocolate and vanilla ice cream and topped with cinnamon and honey. **\$5.95**

ADELITA

One flan, scoops of chocolate and vanilla ice cream, surrounded by sopapillas. **\$5.50**

SOPAPILLAS

A crispy honey-coated flour tortilla topped with sugar, cinnamon and whipped cream. **\$4.95**

FLAN

A light Mexican egg custard, glazed with homemade caramel, and topped with whipped cream. **\$4.99**

CHURROS

Sometimes called a “Mexican doughnut,” rolled in sugar and cinnamon and served with whipped cream and strawberry sauce for dipping. **\$5.99**

We also serve VANILLA and CHOCOLATE ICE CREAM.



Authentic Mexican Cuisine

EAT IN or TAKE OUT

**449 Westbrook Street
So. Portland, ME 04106**

207.747.5965

Ruben Zavaleta / Owner

APPETIZERS

LETTUCE WRAPS – PORK OR CHICKEN

Your choice of adobo marinated pork or chicken cooked with fresh pineapple chunks, served with cilantro, onions, pinto beans, salsa verde and (4) crisp lettuce leaves. *\$11.25*

LETTUCE WRAPS – CARNE AZADA OR SHRIMP

Your choice of carne azada or shrimp served with cilantro, onions, pinto beans, salsa verde and (4) crisp lettuce leaves. *\$15.95*

SUPER NACHOS CON CARNE

Tortilla chips topped with your choice of chicken, ground beef, or picadillo shredded beef, and refried beans, melted cheddar, onions, tomato, guacamole and sour cream. *\$11.25*

FAJITA NACHOS

Tortilla chips topped with refried beans, melted Monterey Jack and your choice of marinated steak or chicken, sautéed with bell peppers and onions. Generously garnished with onions, tomatoes, guacamole and sour cream. *\$11.25*
Try a combo of chicken and steak *\$14.50*

CHEESE DIP

A warm, spirited Mexican-style fondue. Melted traditional white American cheese mixed with jalapeño peppers. Served with tortilla chips. *\$6.50*

BEAN DIP

Refried pinto beans. Served with tortilla chips. *\$7.50*

QUESO FUNDIDO

Melted chihuahua cheese topped with ground chorizo and poblano peppers. Baked and then flamed, served with 4 flour or corn tortillas. *\$8.95*

TAQUITOS DORADOS

Small crisp tortillas rolled with your choice of chicken or picadillo shredded beef. Served with lettuce, tomatoes, guacamole, sour cream and ranchero cheese. *\$9.25*

MAYA FIESTA PLATTER

A sampling of nachos, quesadillas, taquitos and flautas, served with tomatoes, onions, guacamole and sour cream. *\$13.95*

JALAPEÑO POPPERS

Cream cheese-stuffed jalapeño peppers dipped in flavorful bread crumbs and fried until golden crisp. Enjoy this tempting treat with a spicy yet sweet house dipping sauce. *\$7.95*

CHICKEN WINGS

Chicken wings with a Mexican spice rub served with fresh celery, carrots and ranch dressing. Buffalo style (mild or spicy) or Honey mustard. *\$10.95*

NACHOS IDAHO

Fried potato skins filled with your choice of chicken or beef and topped with a creamy cheese sauce, tomatoes, onions, guacamole and sour cream. *\$12.25*

	FOR 1	FOR 2
■ Shrimp	\$20.75	\$32.25
■ Steak	\$20.75	\$32.25
■ Chicken	\$19.75	\$30.25
■ Mixed (chicken and steak)	\$21.95	\$33.95
■ Combo (chicken, steak and shrimp)	\$23.25	\$35.25

SOUP AND SALADS

SOPA DE TORTILLAS

Hot and hearty chunks of tender chicken breast, carrots, celery, corn, and fresh avocado are teamed up with crisp tortillas and shredded cheese in a rich chicken broth. *\$8.95*

SOPA DE FRIJOLES

Warm black bean soup with tortilla strips, onions, tomato, cilantro and cotija cheese. *\$7.25*

SOPA DE ALBÓNDIGAS

A delicious Mexican soup made with fresh-minuted pork meatballs with seasonal vegetables in a clear broth. Diced onions, fresh mint, oregano and warm tortillas further enhance this flavorful soup. *\$9.25*

SOPA DE POLLO

Our chef's special recipe, shredded chicken, onions, cilantro, rice, and fresh avocado in a chicken broth. *\$8.25*

RANCHERO SALAD

Fresh cut romaine lettuce tossed with ranch dressing with grilled chicken, diced tomatoes, ranchero cheese and avocados. *\$13.25*

MAYA CAESAR

Traditional caesar salad topped with shrimp, whole black beans, ranchero cheese, tomatoes and avocados. *\$14.95*

GRILLED CHICKEN ENSALADA

Served in a crispy flour tortilla shell topped with grilled chicken, lettuce, carrots, red cabbage, black beans, diced tomatoes, avocado, sour cream and ranchero cheese. *\$15.25*

FAJITA ENSALADA

Marinated chicken or steak served in a crispy flour tortilla shell with iceberg lettuce, grilled onion, peppers, cheese, guacamole, sour cream and pico de gallo. *\$15.25*

DELUXE TACO SALAD

Served in a crispy flour tortilla with your choice of chicken, ground beef, picadillo shredded beef or beans. Topped with cheddar cheese, lettuce, tomatoes, guacamole, sour cream and pico de gallo. *\$11.45*

FAJITAS

Your choice of shrimp, steak or chicken in our secret marinade, delivered sizzling hot over a bed of sautéed onions and green peppers, served with rice, beans (your choice of refried beans, whole pinto beans or whole black beans), guacamole, sour cream, pico de gallo, and served with warm tortillas.

QUESADILLAS

CARNE AZADA QUESADILLA

Two large flour tortillas filled with skirt steak, Monterey Jack cheese, onions, tomatoes, guacamole, sour cream and pico de gallo. *\$16.45*

AMERICAN QUESADILLA

Large flour tortilla folded over and stuffed with cheddar cheese, mild peppers and choice of chicken, ground beef, picadillo shredded beef or homemade chorizo. Topped with more melted cheese, tomatoes, onions, guacamole and sour cream. *\$13.25*

MEXICAN QUESADILLA

Two large flour tortillas filled with melted Monterey Jack and cheddar cheese, tomatoes, onions and your choice of shredded chicken, ground beef, picadillo shredded beef or homemade chorizo. Finished off with guacamole, sour cream and pico de gallo. *\$14.45*
Or shrimp. *\$17.35*

VEGETARIAN QUESADILLA

Two large flour tortillas filled with melted Monterey Jack cheese, marinated zucchini, squash, carrots, mushrooms, bell peppers, onions and spinach. Additionally garnished with guacamole, sour cream and pico de gallo. *\$14.45*

FAJITA QUESADILLA

Two large tortillas filled with melted cheese, marinated grilled chicken or steak strips, sautéed onions, bell peppers with guacamole, sour cream, pico de gallo. *\$15.95*

ENCHILADAS

Enchiladas served with rice and beans.

ENCHILADAS VERDES

Two corn tortillas rolled and filled with your choice of cheese, chicken, ground beef or picadillo shredded beef topped with delicious green tomatillo sauce, melted Monterey Jack and sour cream. *\$15.25*

ENCHILADAS RANCHERAS

Two corn tortillas rolled and filled with your choice of cheese, chicken, ground beef or picadillo shredded beef marinated in Guajillo-style sauce. This flavorful dish is topped with lettuce, pico de gallo, sour cream, ranchero cheese. *¡Muy Buenas!*
\$15.45

ENCHILADAS DE CAMARÓN

Two flour tortillas rolled and filled with sautéed shrimp, scallions, celery, onions, tomatoes and spices. Topped with melted Monterey Jack cheese. This creation is garnished with sour cream, avocado slices and pico de gallo. *\$18.25*

ENCHILADAS DE JAIBA

Two flour tortillas rolled and filled with jumbo lump crab meat, scallions, celery, onions, tomatoes and spices. Topped with melted Monterey Jack. Garnished with sour cream, avocado and pico de gallo. *\$18.75*

ENCHILADAS DE MOLE POBLANO

Two corn tortillas rolled and filled with chicken breast sautéed in poblano-style mole sauce. *\$16.25*

BURRITOS

BURRITO MAYA

Large flour tortilla stuffed with crab, shrimp and chicken, topped with avocado, tomatoes, sour cream, rice and beans. *\$21.95*

DELUXE BURRITO

A large flour tortilla filled with your choice of chicken, ground beef, or picadillo shredded beef and loaded with melted cheese. Topped with a light sauce, lettuce, tomatoes, onions, guacamole and sour cream. *\$13.25*

BEEF CARNITAS BURRITO

Sliced, grilled sirloin steak with green peppers and onions rolled in a flour tortilla. Topped with fresh lettuce, tomatoes and sour cream. This dish is served with rice and beans. *\$17.95*

CHILE VERDE BURRITO

A flour tortilla stuffed with pork chile verde, rice, beans and melted cheese. Smothered with our delicious red enchilada sauce and topped with fresh guacamole, tomatoes, onions and ranchero cheese. *\$13.75*

CARNE AZADA BURRITO

A large flour tortilla stuffed with strips of grilled skirt steak, rice and whole beans. Smothered with our specially-made "salsa verde" pico de gallo, sour cream and ranchero cheese. *\$16.45*

MACHO BURRITO

A large flour tortilla filled with your choice of chicken, ground beef or picadillo shredded beef, rice, beans, and melted cheese. This burrito is generously topped with lettuce, guacamole, sour cream, tomatoes and onions. *\$15.95*

POLLO ASADO BURRITO

A large flour tortilla stuffed with grilled chicken and vegetables, rice, whole beans, smothered with salsa verde and garnished with pico de gallo and sour cream. *\$14.25*

BURRITO PRIMAVERA

A large flour tortilla stuffed with rice, beans, sauteed zucchini, squash, carrots, onions, and bell peppers. Topped with sauce, melted cheese, pico de gallo, guacamole, and sour cream. *\$14.75*
Add chicken or steak for an additional \$5.

FOR SMALLER APPETITES OR FOR JUST A SNACK...

SMALL PLATE

An Enchilada (cheese, chicken or ground beef)
or a Taco (chicken or ground beef)
or a Chile Relleno
or a Tamal
Served with rice and beans. *\$9.95*

DINNER MENU

VEGETARIAN DISHES

BURRITO VEGGI

Rice, beans, melted cheese and lettuce wrapped in a flour tortilla and smothered in a red enchilada sauce. Topped with onions, tomatoes, guacamole, and lightly sprinkled with ranchero cheese. *\$10.75*

ENCHILADAS RIO GRANDE

Popeye-Approved! Two flour tortillas filled with sautéed fresh spinach, mushrooms and fresh veggies. Garnished with sour cream and avocado. Served with white rice and refried beans. *\$14.25*

SIZZLING VEGGIE FAJITAS

Sizzling garden fresh zucchini, squash, carrots, mushrooms, bell peppers, onions and tomatoes. This dish is generously complimented with rice, beans, guacamole, sour cream, pico de gallo and warm tortillas. *\$15.75* FOR TWO *\$24.25*

MALY'S BURRITO

Nopales (cactus), sauteed onions and bell peppers, black beans and Spanish rice rolled in a large flour tortilla and topped with homemade "salsa verde," pico de gallo, and ranchero cheese. *\$10.95*

CHIMICHANGA DE FRIJOLES

Deep fried flour tortilla filled with refried beans and ranchero cheese. Served with a side of sour cream and guacamole and topped with lettuce and tomatoes. *\$10.25*

CHIMICHANGA VEGETARIANA

Deep fried flour tortilla filled with onions, peppers, yellow and green zucchini and sautéed spinach. Topped with lettuce, tomatoes, sour cream and guacamole. Served with rice and beans and drizzled with red sauce. *\$11.75*

COMBINATIONS

IF YOU CAN'T DECIDE, MIX & MATCH!

All items are available with your choice of cheese, chicken, ground beef, or picadillo shredded beef. Served with rice and your choice of refried beans, whole pinto beans or black beans.

① 1 Enchilada, 1 Tostada *\$13.15*

② 1 Enchilada, 1 Taco *\$13.15*

③ 1 Enchilada, 1 Tamal *\$13.15*

④ 1 Enchilada, 1 Chile Relleno *\$13.15*

⑤ 2 Enchiladas *\$12.95*

⑥ 1 Burrito, (chicken, ground beef, picadillo shredded beef or chile verde pork) *\$13.10*

⑦ 1 Chile Relleno, 1 Taco *\$12.95*

⑧ 1 Burrito, 1 Enchilada *\$13.95*

⑨ 3 Tacos *\$10.95*

⑩ 1 Chimichanga with guacamole and sour cream *\$13.25*

⑪ 1 Chorizo Burrito *\$12.45*

⑫ 3 Huevos Rancheros, 2 Tortillas *\$11.49*

⑬ 1 Deluxe Tostada *\$11.49*

⑭ 1 Avocado Tostada *\$11.99*

⑮ Chorizo con Huevos, Tortillas *\$11.99*

⑯ 1 Chile Relleno, 1 Enchilada, 1 Taco *\$14.95*

⑰ 1 Enchilada, 1 Tamal, 1 Taco *\$14.95*

⑱ 1 Enchilada, 1 Tamal, Chile Relleno *\$14.95*

⑲ 1 Tamale, 1 Enchilada, 1 Tostada *\$14.95*

⑳ 2 Tacos, 1 Enchilada *\$14.45*

㉑ 2 Chiles Rellenos *\$14.95*

㉒ 1 Avocado Tostada, 1 Enchilada *\$14.45*

㉓ 1 Chimichanga, 1 Enchilada *\$15.49*

㉔ 2 Burritos (chicken, ground beef, picadillo shredded beef, chile verde pork) *\$15.49*

㉕ 3 Enchiladas *\$15.49*

㉖ Taquitos Dorados (chicken or picadillo shredded beef) *\$14.75*

㉗ Spanish Omelette (eggs, green peppers, tomatoes, onions, mushrooms, ham, shredded cheese, topped with tomato sauce) *\$12.25*

BEEF AND PORK

All items served with Spanish rice and beans.

CARNE AZADA

Nicely marbled skirt steak, butterflied and flame-broiled to your liking. Served with guacamole, pico de gallo and choice of warm flour or corn tortillas. *\$20.75*

TACOS AL CARBON

Three marinated corn tortillas filled with broiled-tender skirt steak. Served with pico de gallo and ranchero cheese. *\$19.25*

TACOS AL PASTOR

Three marinated corn tortillas filled with diced pork that has been marinated in red wine vinegar, pineapple, select spices and chile ancho. The flavor is further enhanced with pico de gallo and guacamole. *\$18.25*

STEAK TLAXCALA

New York strip steak complemented with mixed seasonal vegetables and french fries. *\$21.25*

STEAK MAYA

Grilled 10-oz. New York strip steak topped with sautéed green peppers and onions. *\$21.75*

STEAK ENCEBOLLADO

Grilled 10 oz. New York strip steak sliced up with onions, tomatoes, fresh jalapeños and mushrooms. Served with rice, beans, melted cheese and your choice of tortillas. *\$22.65*

STEAK TORERO

New York strip steak sautéed with mushrooms, onions and peppers. Served with rice and beans. *\$19.25*

STEAK GUERRERO

New York strip steak sautéed with onions and peppers in a soy sauce. Served with rice and beans. *\$21.55*

CARNITAS DE PUERCO

¡A Mexican tradition! Nicely seasoned roast pork served with pico de gallo and guacamole. *\$19.95*

CHILE VERDE

Pork loin braised in fresh tomatillo sauce, green peppers, onions, and spices. *\$18.25*

CHILE COLORADO

Beef stew simmered until tender in a red sauce of tomatoes, onions, mild peppers, and spices. *\$18.55*

CARNITAS DE RES

Sliced top sirloin, grilled and sautéed with green peppers, onions, and spices in a red sauce. Served with guacamole. *\$18.45*

STEAK SUPREMO

Grilled 10-oz. New York strip steak topped with sautéed mushrooms. *\$21.95*

STEAK TAMPIQUEÑA

Grilled 10-oz. New York strip steak served with a chicken enchilada covered in mole sauce. *\$23.39*

STEAK OAXACA

New York strip steak served with fried plantains topped with sour cream, refried black beans, and fresh guacamole. *\$26.25*

Please be sure to let your server know if you have any food allergies.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

SEAFOOD

CAMARONES CON TOCINO

Bacon-wrapped large shrimp, braised and served with grilled onions, mushrooms and green peppers. Served with rice and beans. *\$19.75*

CAMARONES A LA PLANCHA

Eight large Mexican shrimp, grilled and sautéed in garlic butter. Served on a bed of rice with melted cheese, shredded lettuce, fresh scallions, tomatoes, onions, bell peppers, mushrooms and lemon. *\$18.35*

CAMARONES A LA DIABLA

1/2 lb. of sautéed garlic shrimp served with our spicy house salsa, Spanish rice, beans, avocado and mushrooms. *\$19.75*

CAMARONES AL MOJO DE AJO

1/2 lb. of shrimp and mushrooms sautéed in butter, garlic and spices. Served with rice, beans, and tortillas. *\$19.75*

SEAFOOD CHIMICHANGA

Chimi from the Coast – rolled, fried flour tortilla filled with shrimp, crab, sautéed onions, fresh tomatoes and sour cream, covered with a delicious cheese dip. Served with rice and beans. *\$18.45*

CAMARONES MEXICANOS

1/2 lb. of shrimp with mushrooms, onions, green peppers and tomatoes on a bed of rice with melted Monterey Jack cheese and garnished with avocado. Served with warm tortillas. *\$19.95*

CAMARONES CHIPOTLE

Large shrimp sautéed with garlic butter, mushrooms and our housemade chipotle sauce. Served with a fresh tossed salad and white rice. *\$20.45*

TACOS DE PESCADO

Soft flour tortillas with marinated grilled fish and pico de gallo. Served with Spanish rice and beans. *\$17.75*

MOLE AMERICANO

Braised skinless chicken in a sweet yet spicy peanut butter-based sauce with a hint of chocolate. Served with Spanish rice, refried beans, and warm tortillas. *\$16.75*

CHICKEN

ARROZ CON POLLO

Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers. Served on a bed of rice with melted Monterey Jack cheese. Topped with our special mild sauce and garnished with avocado and tomato. *\$17.75*

CHICKEN CARNITAS

Sliced, grilled chicken breast in a fresh homemade tomato sauce with green peppers, onions and spices. Served with Spanish rice and beans. *\$16.75*

POLLO AZADO

Grilled boneless and skinless butterflied breast of chicken marinated with citrus juices, achiote, green peppers, onions and spices. Served with Spanish rice, beans, and tortillas. *\$17.75*

POLLO A LA CREMA

Tender chicken cooked in authentic Mexican sour cream sauce, green peppers, onions and mushrooms. Served with rice, beans, and tortillas. *¡Muy Delicioso!* *\$ 18.75*

POLLO TLAXCALA

Grilled chicken breast sautéed in Mexican spices, tomatoes, mushrooms, onions, chili peppers and potatoes. Served with white rice and a fresh tossed salad. *\$17.25*

STIR-FRY MEXICANO

Sliced chicken breast specially prepared with fresh mushrooms, onions, green peppers, cauliflower, zucchini, broccoli, carrots, and celery with melted cheese on top. Served with Spanish rice. *\$17.95*

MOLE POBLANO

Grilled skinless chicken breast served in authentic poblano-style! Poblano pepper, chocolate, spices and fresh apples create a mysteriously dark, bittersweet sauce. Served with Spanish rice, refried beans, and warm tortillas. *\$18.75*

MOLE AMERICANO

Braised skinless chicken in a sweet yet spicy peanut butter-based sauce with a hint of chocolate. Served with Spanish rice, refried beans, and warm tortillas. *\$16.75*

SIDES

Tamale	\$3.85
Chile Relleno	\$4.50
Chimichanga	\$7.25
Spanish Rice	\$2.95
Rice and Beans	\$4.25