

324 DILLON RIDGE WAY UNIT J DILLON CO 80435 PH 970-455-8374 SABORMAZATLAN2DILLON.COM





MBINACIONES

d with rice, refried, black or pintos be Ir choice of cheese, ground beef or chicken.

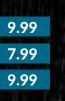
TWO ENCHILADAS	14.99
ENCHILADA & TACO	14.99
ENCHILADA & CHILE RELLENO	15.99
TWO CHILE RELLENOS (Crispy or soft)	18.99
ENCHILADA & BURRITO	17.99
TWO TACOS	13.99
CHIMICHANGA	14.99

CHICKEN NUGGETS





CHICKEN NUGGETS Cheese Quesadilla **CHEESE BURGER**



ENCHILADAS

CARNES

19.99

27.99

 TACOS AL CARBON
 19.99

 3 Soft tacos filled with stripe of grilled steak or chicken, Mexican salsa, queso fresco, cilantro, rice and beans.

CARNE RANCHERA 27.99 Grilled skirt steak, black beans, Mexican cactus, onions, queso fresco and guacamole.

 TAMPIQUEÑA
 27.99

 Grilled skirt cooked to perfection accompanied by a chicken mole enchilada, guacamole, pico de Gallo. Served with rice and

 beans.

CARNE ASADA

27.99 Grilled skirt, served with refried beans, rice, guacamole, pico de gallo and tortillas.

CARNE ASADA CON CAMARÓN 32.99

Grilled skirt and shrimp, served with refried beans, rice, guaca-mole, pico de gallo and tortillas.

HOUSE POLICY *SECOND BASKET OF CHIPS \$5 *NO SUBSTITUTIONS ON ANY DISH. *NO SPLIT CHECKS

fication, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have



, pico de gallo, green & red lad, crema mexicana, guaca

CHICKEN	19.99
STEAK	21.99
SHRIMP	23.99
PORK	19.99
COMBO	21.99
Chicken, steak or pork. Choice of two	o meats.
FAJITAS MIXTAS	25.99

FAJITAS MIXTAS Chicken, beef and shrimp.

26.99

27.99

FAJITAS EN LA PIÑA Hot pineapple with your choice of steak or chicken, cooked with pineapple bits.

FAJITAS DE MARISCOS

Sautéed shrimp with octopus, scallops, Fish, tilapia, mussels and clams.

ALAMBRE CAMPECHANO 25.99 Steak, shrimp and bacon cooked with onions, red and green bell peppers and melted Monterrey Jack cheese. Topped with avocado and served with whole pinto beans (no rice).

ALAMBRE AL PASTOR 24.99 Pastor, pineapple and bacon cooked with onions, red and green bell peppers and melted Monterrey Jack

cheese. Topped with avocado slices and served with whole pinto beans. (no rice).

cation, or contain raw or undercooked ingredients ig raw or undercooked m ay increase your risk of



MOLCAJETE DE MARISCOS 25 Delicious combination of cold mixed shrimps, fish, octopus, scallops and vegetables, cooked in lime. (no rice or salad). 25.99

MOLCAJETE MAZATLÁN 26.99 Octopus, scallops, shrimp, fish, Clams ,mussels, vege-tables, with our special spicy.

MOLCAJETE CAMPECHANO 37.99 Grilled steak, chicken breast, jumbo shrimp, Mexican chorizo, queso fresco and Mexican cactus.



RIBEYE MAZATLAN 42. Tender 12oz ribeye steak grilled accompanied with 4 shrimp, your choice of bacon , diabla, garlic or chipotle sauce. Served with rice and salad.

38.99

42.99







TACOS	ONE ORDER (4 TACOS)
One choice of meat per orde	r.

ADD RICE AND BEANS	+5.99
STEAK Served with onion, cilantro and guacamole	17.99
PASTOR Served with onion and cilantro	16.99
BUCHE (PORK-BELLY) Served with onion and cilantro	16.99
CARNITAS Served with onion and cilantro	16.99
BARBACOA Served with onion and cilantro	16.99
FISH "ESTILO BAJA" Fried tilapia, corn tortilla, green, red cabbage, pico lime	16.99
TACOS CAMARÓN TEMPURA Shrimp, corn tortilla, red, green pepper, cabbage, pico l	17.99 ime.
TACOS FRITADA 4 Soft corn tortilla tacos filled with chorizo, bacon and carnitas.	18.99

TACOS DE BIRRIA ESTILO TIJUANA Only saturday

Spicy adobo rubbed barbacoa beef, slow braised in savory Mexican spices wrapped in seasoned corn tortilla and Monterrey Jack cheese with extra broth dipping.

SPECIALS

SOPES



18.00

3 Handmade corn shells topped with refried beans with choice of one meat, steak, pastor, chicken, pork carnitas, Topped with lettuce, queso fresco and crema mexicana.

FLAUTAS

14.99

3 Deep fried rolled corn tortillas filled with your choice of meat (chicken or pork carnitas). Topped with crema mexicana, guacamole and queso fresco, placed over a bed of lettuce. Served with rice and beans.

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CHICKEN DISHES

A	LA	D	A	B	LA		
Chi	cken	sau	tée	ed	with	mushro	om



21.99

POLLO AL CARBÓN

Strips of tender chicken breast cooked in a tasty mole sauce. Proudly serving grandma's recipe!. Served with rice and Salad

POLLO CHIPOTLE



Tender chicken breast sautéed with mushrooms and topped with a creamy chipotle sauce.

POLLO LOCO 23.99 Grilled chicken breast and topped with chorizo and melted cheese.

POLLO A LA CREMA

20.99

Tender chicken breast with sautéed mushrooms, topped with crema sauce.

ARROZ CON POLLO

20.99

Sliced tender chicken breast specially prepared with fresh mushrooms, onions, green and red peppers, served on a bed of rice with melted cheese, smothered with our special mild sauce. No beans.



MOLCAJETE CAMPECHANO

BURRITOS

SUPER BURRITO 16.99 Flour tortilla filled with rice and beans, your choice of chicken, pastor, pork carnitas or steak. Topped with tasty sauce or Green chili, melted cheese, lettuce, pico de gallo, guacamole and crema mexicana.

18.99

17.99

18.99

BURRITO DE ASADA 18.5 Grilled steak, refried beans, rice, lettuce, pico de gallo, smo-thered in melted cheese and green chili, topped with crema mexicana and guacamole.

BURRITO BUZO 16.99 Fried burrito filled with refried beans, steak, mozzarella cheese smothered in green chili and topped with crema mexicana and guacamole.

BURRITO DE PESCADO 17.99 Tilapia fish, pinto whole beans, rice, lettuce, pico de gallo smo-thered in creamy seafood sauce.

BURRITO DE CAMARÓN 18.99 Shrimp, pinto whole beans, rice, lettuce, pico de gallo, smothe-red in creamy seafood sauce.

BURRITO DE SEAFOOD 19.99 Filled with sautéed crab meat, shrimp, onions, red and green bell

BURRITO

peppers and smothered in a creamy seafood sauce.



CORONITA

EGGI

VEGGIE FAJITAS

Cauliflower, broccoli, zucchini, mushroom, onions, red and green bell peppers, carrots and spinach.

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15.99

18.99

VEGGIE BURRITO 15.99 Flour tortilla filled with zucchini, celery, onions, mushrooms, carrots, broccoli and cholesterol free beans, topped with Green tomatillo sauce, melted cheese, lettuce, pico de gallo and guacamole.

SPINACH ENCHILADAS

Two corn tortillas stuffed with spinach, mushroom, tomatoes, onions. and queso fresco

Topped with green tomatillo sauce, crema mexicana, black beans and rice.

MARGARITA

RIMP DISHES

d with rice and salad.

TACOS GOBERNADOR

3 Soft corn tortilla tacos filled with shrimps, melted cheese, poblano peppers, onions, rice and salad.

CAMARONES AL AJO

Sautéed shrimp with mushrooms in garlic sauce.

CAMARONES CON TOCINO

Shirmp wrapped in bacon over a beed of vegetables and special sauce.

CAMARONES CHIPOTLE

Sautéed shrimp and mushrooms in a chipotle sauce.

CAMARONES A LA DIABLA 23.99 Sautéed shrimp and mushrooms in a spicy tomato chili sauce.

CAMARONES RANCHEROS 23.99 Sautéed shrimp, red and green bell peppers, mushrooms, onions on a bed of rice with melted cheese, in a mild sauce. No beans.

CAMARONES A LA CREMA 24.99

Sautéed shrimp with mushrooms, cooked in our secret cheese sauce.

CAMARONES A LA PLANCHA 26.99 Whole shrimp shell and head, grilled with butter and spices.

CAMARONES EMPANIZADOS Breaded shrimp 23.99

DISHES IS

ite rice & salad

OCTOPUS TACOS

4 Soft corn tortilla tacos octopus fried onion and serrano pepper with guacamole.

PULPO

Octopus sautéed with mushrooms, onions in a garlic or a la diabla sauce.

PULPO ZARANDEADO

Octopus marinated in our special sauce, Mexican spices, grilled over a bed of vegetables.



SEAFOOD CHILE RELLENO

Poblano peppers filled with sautéed shrimp, crab meat, red and green bell peppers, onion all smothered in our seafood cream sauce or green chili.

SEAFOOD ENCHILADAS

21.99

21.99

21.99

2 Enchiladas filled with sautéed crab meat, shrimp, onions, red or green bell peppers all smothered in our seafood cream sauce or green chili.

CRAB ENCHILADAS



2 Enchiladas filled with sautéed crab meat, red or green bell peppers, onions and smothered in melted cheese and seafood cream sauce or green chili, all topped with melted cheese.

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Served with fried white rice & salad

HUACHINANGO CON MARISCOS 32.99

Fried whole red snapper (bone and head on) topped with sautéed shrimp, octopus, scallops, bell peppers, onions and serrano peppers.

FILETE DE PESCADO

Grilled tilapia fillet topped with sautéed mushrooms in chipotle, a la diabla or al moio de aio (garlic) sauce.

FILETE MAZATLECO

Tilapia fillet topped with sautéed shrimp, octopus, scallops and vegetables, served with a chipotle sauce.

PESCADO EMPANIZADO Breaded tilapia fillet.

MOJARA FRITA

Fried whole tilapia fish (bone in, head on)

MOJARA CON MARISCOS 32.99 Fried whole tilapia fish (bone in head on) topped with sautéed

shrimp, octopus, scallops, bell peppers, onions and serrano peppers.

CAMARONES A LA DIABLA



34.99

21.99

20.99

24.99

23.99



19.99

26.99



32.99



cilantro, on

COCTEL DE CAMARÓN Shrimp cocktail

COCTEL DE CAMARÓN CON

PULPO Octopus marinated in our special sauce, Mexican spices, grilled over a bed of vegetables.

COCTEL CAMARÓN CON OSTIÓN Oysters and shrimp cocktail 25.99 **COCTEL TRES PALOS** 27.99 Octopus, oysters and shrimp cocktail

22.99

26.99





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7 MARES	27.99
Seafood soup made with shrimp, scallops, octopus, clams, fish, mussels & crab meat.	
CALDO DE CAMARÓN Shrimp soup.	21.99
CALDO MIXTO	23.99

CALDO DE PESCADO Fish soup.

n raw or undercooked ingredients

21.99

Raw shrimps & fish, cooked by being marinated in lime juice mixed with chunks of red onions, tomatoes, cucumber, avocado & cilantro.

24.99

26.99

27.99

24.99

23.99

21.99

23.99

24.99

AGUA	CH	ILES

Raw shrimp cooked by being marinated in lime juice, served with cucumber, avocado, red onions, spices & different kind of sauces.

AGUACHILE Rojo, verde or dark sauce.

AGUACHILE TROPICAL

Mango or pineapple depending on the season.

AGUACHILE ESPECIAL

AGUACHILE MANGO HABANERO Mango with chile habanero. Very hot!!!!



SHRIMP CEVICHE FISH TILAPIA CEVICHE TUNA CEVICHE SHRIMP AND FISH CEVICHE

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TOSTADAS

TOSTADA MAZATLÁN

Shrimp, octopus, scallops tilapia fish, onions topped with avocado and black sesame seeds.

TOSTADA DE CEVICHE DE TUNA 14.99 Frach direct tuna courses courses and 14.99

Fresh diced tuna ceviche, cucumbers, tomatoes, serrano peppers, avocado and sesame seed.

TOSTADA DE ATÚN CON SANDÍA

Diced tuna, watermelon and serrano peppers, red onions, topped with avocado black sesame seeds and topped with grilled onions.

TOSTADA DE CEVICHE DE CAMARÓN 14.99

Shrimp ceviche with cucumber, tomatoes, red onions, cilantro and avocado.

TOSTADA DE CEVICHE DE PESCADO 12.99

Tilapia fish ceviche with cucumber, tomatoes, red onions, cilantro and avocado.

TOSTADA DE CANGREJO 17.99

Crab meat ceviche with cucumber, red onions, cilantro and avocado.

TOSTADA AGUACHILE ROJO/VERDE 18.99

Shrimp, cucumber, red onions with red or green sauce.

TOSTADA MIXTA

Mixed cooked shrimp along raw shrimp cooked by being marinated in lime juice, in our special sauce and avocado.

TOSTADA DE CAMARÓN COCIDO 15.99

Shrimp, cucumbers, tomatoes, red onions, serrano peppers and avocado.

PIÑA RELLENA DE MARISCOS

Fresh open pineapple topped with shrimp, octopus, scallops, tilapia fish and our special sauce.

COCO EL PARIENTE

28.99

28.99

16.99

19.99

15.99

Served in a coconut filled with shrimp, octopus, ceviche, scallops, cucumbers, red onions and topped with a tasty sauce.

