

APPETIZERS

CHIPS & SALSA 7

CHEESE DIP 9.99

ADD CHORIZO 4

QUESO FUNDIDO 12

ADD CHORIZO 4

ADD RAJAS/HONGOS 4

TRIO 15

Guacamole, salsa, cheese dip

GUACAMOLE MARKET PRICE

*TUNA GUACAMOLE 16

Fresh made guacamole, chile ponzu, habanero aioli and radish coins.

*NACHOS DE ASADA 19

Beans, melted cheese, guacamole, pico, crema Mexicana, fresh jalapeños.

*6 OYSTER MARKET PRICE

*6 OYSTER TECAPAN MARKET PRICE

With ceviche on top

6 GRILL OYSTER MARKET PRICE

Chile toreado ponzu, foamy butter, machaca de res.

*4 OYSTER SHOTS 22

Special homemade sauce.

MEJILLONES SALTEADOS 18

New zealand Green mussels, red special sauce.

KID MENU

Served with Fries (Only under 12 year old)

CHICKEN NUGGETS 11

CHEESE QUESADILLA 11

*CHEESE BURGER 11

ENCHILADAS

Chicken or cheese, rice, beans

ENCHILADAS SUIZAS 18

Tomatillo Green sauce, beans, rice, crema, cheese.

ENCHILADAS ROJAS 18 (NUTS)

Smothered red sauce, beans, rice, cheese.

ESPINICH ENCHILADAS 18

Two corn tortillas stuffed with spinach, mushroom, tomatoes, onion, cheese, green tomatillo sauce, crema Mexicana, black beans, rice.

*ENCHILADAS DE CARNE

ASADA 23

3 enchiladas, grilled steak, queso fresco, crema, red huajillo sauce, pinto beans, rice.

SEAFOOD ENCHILADAS 23

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

SEAFOOD CHILE RELLENO 23

1 Poblano pepper filled with sautéed shrimp, onion, red, green peppers all smothered in our seafood cream sauce.

CHICKEN DISHES

ALL NATURAL

POLLO AL GUSTO 23

Onion, mushroom, chipotle, mole poblano (NUTS), or diablo rice, beans.

POLLO A LA CREMA CON RAJAS Y ELOTE 23

Rice

POLLO AL CARBON 22

Chicken breast, marinated, rice, house greens.

POLLO LOCO 24

Grilled chicken breast and topped with chorizo and malted cheese, rice, beans

FAJITAS

Rice, beans, pico, guacamole, crema Mexicana, house greens, tortillas.

CHICKEN 23

CARNE ASADA 29

SHRIMP 28

FAJITA MIXTA 29

Chicken, shrimp, *steak

FAJITA DE MARISCOS 32

Shrimp, octopus, scallops, fish mahi mahi, mussels, clams.

HOUSE POLICY

NO SUBSTITUTION ON ANY DISH.
NO SPLIT CHECK

*HAVE A FOOD ALLERGY? PLEASE ALERT YOU SERVER IF ANYONE HAS A FOOD ALLERGY. ITEMS COOKED TO ORDER CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOU RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NOT ALL INGREDIENTS ARE LISTED IN THE MENU.

CARNES

We use certified USDA choice meat for the best quality steak.

*CARNE 30

Grilled skirt, rice, beans, guacamole, pico, tortillas.

*CARNE RANCHERA 36

10 Oz. Grilled skirt steak, black beans, Mexican cactus, fried onion, guacamole.

*TAMPIQUEÑA 29

Grilled skirt cooked to perfection accompanied by a chicken mole enchilada (nuts), pico, rice, beans.

*RIBEYE MAZATLAN 43

12 Oz. ribeye steak grilled, 4 shrimp (bacon, a la diablo, garlic or chipotle), rice, house greens.

TACOS

No mixing tacos.

ADD RICE AND BEANS 6

*4 STEAK (ASADA) 18

Onion, cilantro, lime, guacamole, cucumber, radish.

4 PASTOR (PORK) 17

Onion, cilantro, lime, cucumber, radish.

4 CARNITAS (PORK) 17

Pico, lime, cucumber, radish.

3 BEEF TONGUE (LENGUA) 18

Pico, lime, cucumber, radish.

3 QUESITACOS 18

Lamb birria, slow braised in savory Mexican spices wrapped in seasoned, corn tortilla and cheese.

4 BAJA TACOS 19

Tempura shrimp or fish Mahi mahi, corn tortilla, red and green cabbage, pico, lime.

TACOS GOERNADOR 22

3 Soft corn tortilla tacos filled with shrimp, melted cheese, poblano peppers, onions, rice, house greens.

OCTOPUS TACOS AL PASTOR 21

3 soft corn tortilla octopus lime, onion, Serrano pepper, guacamole.

COCHINITA PIBIL TACO 19

4 Soft corn tortilla taco, marinated pork collar, Xni-Pec salsa, scallion, cilantro, lime.

BURRITOS

SUPER BURRITO 19

Rice, beans, your choice of chicken, pastor, pork carnitas. Topped with Tasty sauce (nuts) or green chilli, melted cheese, lettuce, pico, guacamole, crema.

*BURRITO DE ASADA 21

Grilled steak, refried beans, rice, smothered cheese and green chili, pico, guacamole, crema.

SEAFOOD BURRITO 23

Filled with sautéed crab meat, shrimp, onion, red and green bell peppers, creamy seafood sauce.

MOLCAJETES

*MOLCAJETE CAMPECHANO 38

Grilled steak, chicken breast, shrimp, carnitas, mexican cactus, Mexican chorizo, queso fresco, rice, green special sauce, beans, tortillas.

MOLCAJETE DE CHICHARON DE RIBEYE 28

Fresh guacamole, salsa de molcajete, pickled with the onion, chile Serrano, tortillas.

*MOLCAJETE DE MARISCO 32 "CRUDO"

Delicious combination of cold mixed shrimps, fish mahi mahi, scallops, onion, cucumber, cooked in lime juice.

MOLCAJETE MAZATLAN 33

Hot! Octopus, scallops, shrimps, fish Mahi mahi, clams, mussels, vegetables with our red special sauce.

SOUPS

7 MARES 32

Seafood soup made with shrimp, scallops, octopus, clams, fish, mussels, crab meat.

CALDO MIXTO 24

Shrimp, fish mahi mahi.

COCTELES

Cucumber, onion, cilantro, tomatoes, avocado

CAMARON 23

CAMARON/PULPO 29

*ADD OYSTER 4 EACH

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SHRIMP DISHES

All natural 16/20 shrimp. Rice, house greens.

CAMARONES 26

10 shrimp. mushrooms, onion. Choice of sauce, garlic, chipotle, crema or diabla.

CAMARONES CON TOCINO 27

8 Shrimp wrapped in bacon over a bed of vegetables and special sauce.

PULPO ZARANDEADO 39

Lightly grilled mexican octopus zarandeado sauce, ajillo oil, rice, house greens,

NEW

SOPE DE PULPO 19

3 Corn shells, black beans, guacamole, cilantro

PESCADOS

Rice, house greens.

FILETE MAZATLECO 29

Fish Mahi mahi topped with sautéed shrimp, octopus, scallops, vegetables, chipotle sauce.

FILETE AL GUSTO 25

Hand cut red snapper fillet, choice of sauce, garlic, chipotle, diabla or grilled.

MOJARRA FRITA 25

Fried whole tilapia fish (bone in head on)

ADD MARISCOS 10

Shrimp, octopus, scallops, bell peppers, onions, and Serrano peppers.

PESCADO ZARANDEADO MP

Lightly grilled red snapper, zarandeado sauce, ajillo oil, with rice and house greens.

CRUDOS "RAW" TOSTADAS

***TOSTADA MAZATLAN 22**

Shrimp, octopus, scallops, fish mahi mahi, red onions, cucumber, topped with avocado and black sesame seeds.

***TOSTADA DE TUNA CON SANDIA 19**

Diced tuna Ahi, watermelon, cucumber, Serrano peppers, red onion, topped with avocado, black sesame seeds, and grilled onions.

ORDENES DE CEVICHE

Raw, cooked in fresh lime juice, onion, cilantro, tomatoes, cucumber, avocado.

***TUNA CEVICHE 25**

Tuna Ahi

***SHRIMP CEVICHE 25**

+ 2 DOLARES CON CAMARON COCIDO
+12 DOLARES ADD PULPO

***FISH CEVICHE 24**

Mahi Mahi

***CEVICHE TATEMADO 24**

Black tiger shrimp, salsa tatemada, Heirloom tomatoes, charred cucumbers and roasted shallots.

***CALLO DE HACHA**

RASURADO 29

Diver scallops, shaved red onion, rasurado sauce, Persian cucumber and morita oil.

AGUACHILES

Natural fresh shrimp cooked in lime juice, cucumber, avocado, red onions, spices, with your choice of sauce.

***ROJO, VERDE OR SALSA NEGRA 25**

ADD Carne seca + 7

+ 2 DOLARES CON CAMARON COCIDO
+12 DOLARES ADD PULPO

***MANGO/HABANERO 26**

***TIRADITO DE TUNA 25**

Ahí tuna crudo, aguachile de chiltepín, morita oil and smoked salt.

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