



WHETTING YOUR APPETITE

GUACAMOLE \$270.00

Prepared with the Prehispanic recipe on spot

QUESO FUNDIDO \$320.00

Melted in a hot molcajete rock with poblanos strips, chorizo, or mushroom

STARTING

TIRADITO CHOYERO \$295.00

Fresh tuna, red onion, serrano pepper, avocado and our special sauce

CEVICHE COSTEÑO 340.00

Shrimp, scallops, fish, octopus, avocado prepared Acapulco style

SINALOA'S SHRIMP COCKTAIL \$255.00

Served with prepared shrimp broth, Pico de Gallo and avocado

CEVICHE PESCA BLANCA \$255.00

Row fish lime marinated with poblano pepper, celery, green onion, cilantro, red onion and sesame seed

CHICKEN TOSTADAS (2) \$170.00

Sheered chicken, Pico de Gallo, lettuce, sour cream and cotija cheese.

LAS QUESADILLAS (2) \$170.00

With poblano strips, mushroom or chorizo with Pico de Gallo and guacamole



SALAD AND SOUP

CAMPESTRE \$195.00

Organic lettuce, baked beet, grape tomatoes, and pistachios and basil vinaigrette

SOPA DE TORTILLA \$155.00

Grand mom recipe, with ripe tomatoes, dried chilies, and epazote herb, with tortilla chips julienne fresh cheese, sour cream, and avocado.

VEGETARIAN WRAP \$245.00

Filled with grilled vegetables, tomatoes, organic mixed lettuce, spinach, jack cheese oregano vinaigrette, served with refried beans and guacamole

FROM THE MAR DE CORTEZ

(Accompanied with sauteed vegetables and rice)

MEXICAN WHITE SHRIMP \$750.00

Breaded, Mojillo, Talla, Diablo, Veracruz, coconut with mango sauce or kebabs

CACHT OF THE DAY \$450.00

Breaded, mojillo, talla, diablo, veracruz, garlic butter, zarandeado

OUR TRADITIONS

LAS CARNITAS MICHOACAN \$410.00

Original recipe served with beans, rice, guacamole, and Pico de Gallo



EL POLLO CON MOLE \$450.00

The most traditional and famous recipe, made of 8 dried chilies, spices and chocolate served with rice and fried plantain.

LAS COSTILLAS CON SALSA DE TAMARINDO \$450.00

Baked in adobo of chilies and tamarind, served with corn on the cob, mash potatoes, beans, and guacamole

LAS ENCHILADAS \$410.00

Chicken or cheese, bathed with green, red or mole sauce, sour cream and cheese, served with beans and rice

LAS FAJITAS \$490.00

Chicken breast or beef, sautéed with bell pepper, onion served with beans and guacamole

EL SUPER BURRO \$345.00

all served with beans and guacamole

Carne asada, grilled chicken, carnitas, cooked with bell pepper, onion, jack cheese, and rice.

OUR TACOS (choice 3) \$260.00

Served with Pico de Gallo and guacamole, Carne asada or grilled chicken

Grilled Fish or shrimp Baja's style; served with Cole slaw and pickled onion.

Cochinita pibil served with rice and pickled onion