

LENT MENU

DIPS FOR CHIPS

Chipotle Bean Dip (1)

Chicharron Verde (3)

Pollo En Mole (3)

Mole Poblano Salsa (2)

Chile Verde (3)

Chile Colorado (3)

Made to order guacamole station with your choice of ingredients (9)

SALADS

Grilled Shrimp Salad - Romaine lettuce topped with sliced cucumbers, tomatoes, avocado, grilled shrimp and tortilla crisps (12.99)

Nopales and Shrimp Salad - Romaine lettuce topped with a mixture of fresh nopales, shrimp, tomatoes, onions, cilantro, lime juice, queso fresco and tortilla crisps (13.99)

SOUPS

Salsa Grill Clam Chowder - Creamy clam chowder with baby dutch yellow potatoes and a hint of chipotle peppers. Served with toasted bolillo. Cup (3.99) Bowl (12.99)

Caldo De Camaron - Jumbo shrimp simmered in a spiced fish broth with carrots, celery, onion and potatoes (16.99)

FRESH SEAFOOD & COCTELES

Coctel De Camaron - Jumbo shrimp with diced cucumber, onion, tomato and avocado in a spiced tomato broth (16.99)

Shrimp Aguachile - Jumbo shrimp cooked in a lime-serrano chile juice with red onions cucumbers and avocado served with tostaditas (16.99)

Mojarra Frita - Whole Tilapia seasoned and pan-fried topped with guajillo-garlic butter, served with cilantro rice and calabasitas (14.99)

TACOS

Beer Battered Tacos De Pescado - Handmade corn tortillas filled with beer battered fish, cabbage, pico de gallo and chipotle aioli (15.99)

Tacos de Pescado Miki style - Same as above but grilled instead of beer battered

Beer Battered Tacos De Camaron - Handmade corn tortillas filled with beer battered shrimp, cabbage, pico de gallo and chipotle aioli (15.99)

Tacos De Papa - Three crisp corn tortillas filled with baby dutch yellow potato puree, topped with lettuce, tomato and queso ranchero (12.99)

Soft Tacos De Camaron - Handmade corn tortillas filled with sautéed shrimp, onions, tomatoes, cilantro and topped with shredded cabbage and chipotle aioli (15.99)

*****All Taco Dishes are served with choice of two sides*****

TRADITIONAL LENTEN DISHES

Chiles Rellenos – Egg battered pasilla peppers filled with cheese topped with salsa ranchera, (14.99) Add sautéed shrimp (17.99)

Tortas de Camaron – shrimp fritters with nopales and california chile salsa (12.99)

Enchiladas De Queso – cheese filled corn tortillas topped with a mild California chile sauce (12.99)

All Traditional Lenten dishes are served with choice of two sides

PLATOS DE CAMARON

Enchiladas De Camaron en Mole– Sauteed shrimp with onions, tomatoes, and cilantro in flour tortillas topped with our special recipe mole, a drizzle of sour cream, pickled red onions and toasted sesame seeds (16.99)

Enchiladas De Camaron en Salsa Verde– Three flour tortillas filled with sautéed shrimp, tomatoes, onions and cilantro, topped with a tomatillo salsa, jack cheese and sour cream (16.99)

Camarones Mojo De Ajo –Tiger shrimp sautéed in a fresh garlic and white wine butter sauce or A la Diabla with sautéed onions in a spicy red salsa (18.99)

Sopes De Camaron – Handmade sopes topped with sauteed shrimp, noplaes, onions, tomatoes, cilantro, salsa ranchera and queso fresco (14.99)

Fajitas De Camaron – chipotle seasoned jumbo shrimp sauteed with onions, tomatoes, peppers and cilantro (18.99)

Burro De Camaron – Large flour tortilla filled with sauteed shrimp, onions, tomato, cilantro, frijoles de la olla, cabbage, queso ranchero, and chipotle aioli (13.99)

All Platos De Camaron are served with choice of two sides

SIDES

*** Refried Beans, Frijoles De La Olla, Mexican Rice, Calabasitas, or Cilantro Rice***

DRINKS

Adult Beverages

Domestic And Imported Beer (4)

Round Of Beers For The Kitchen (12)

Michelada With Your Choice Of Beer (7)

Wines by the Glass

Cabernet Sauvignon, Chardonnay, White Zinfandel, Stella Rosa (6)

Champagne and Mimosas

Champagne & Mimosa's (5)

Free Flowing Champagne & Mimosa's (10)

Margaritas (agave wine based)

Lime, Strawberry or Mango (6)

Brewed Drinks

Café De Olla, Decaf, Hot Tea and Hot Chocolate (3.25)

Milk and Juice

Milk, Chocolate Milk, Orange Juice and clamato (3.50)