

# LENT MENU

## STARTERS

### RAJAS CON QUESO

Cheese fondue with sauteed onions and peppers (7)

### HOUSE MADE GUACAMOLE STATION

with choice of ingredients

Onion, tomato, cilantro, roasted jalapenos, fresh jalapenos, pineapple, and chicharron (9)

### SHRIMP AGUACHILE

Jumbo shrimp cooked in a lime-serrano chile juice with red onions cucumbers and avocado served with tostaditas (9)

## SOUP AND SALADS

### 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)

### GRILLED SHRIMP SALAD

Romaine lettuce topped with sliced cucumbers, tomatoes, avocado, grilled shrimp, queso fresco and tortilla crisps (13.99)

### 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)

## FRESH SEAFOOD & COCTELES

### COCTEL DE CAMARON

Jumbo shrimp with cucumber, onion, tomato, cilantro and avocado in a spiced tomato broth (16.99)

### MOJARRA FRITA

Whole Tilapia seasoned and pan-fried topped with guajillo-garlic butter, served with choice of two sides (13.99)

## TRADITIONAL LENTEN DISHES

### CHILES RELLENOS

Battered pasilla peppers filled with cheese topped with salsa ranchera, (14.99)

### 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\*\***

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## TACOS

### BEER BATTERED TACOS DE PESCADO

Handmade corn tortillas filled w/ beer battered cod, cabbage, pico de gallo and chipotle aioli (15.99) *Miki style – Grilled fish tacos*

### 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 topped with shredded cabbage and chipotle aioli (15.99)

**\*\*All Taco 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 mole salsa, sour cream, pickled red onions and sesame seeds (16.99)

### ENCHILADAS DE CAMARON EN SALSA VERDE

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, nopales, onions, tomatoes, cilantro, salsa ranchera and queso fresco (14.99)

### FAJITAS DE CAMARON

Chipotle seasoned shrimp sauteed with onions, tomatoes, and peppers (18.99)

**\*\*All Platos De Camaron are served with choice of two sides\*\***

## SIDES

Refried Beans  
Frijoles De La Olla

Cilantro Rice

Mexican Rice  
Calabasitas