



FRIDA

DINNER MENU

GUACAMOLE FRIDA

Fresh avocado mixed with onion, Serrano Chile, tomato and cilantro
\$ 9

TACOS DEL GUERO

Tenderloin steak strips with onion, cilantro and spices, on fresh tortillas.
\$ 12

TACOS DE CAMARON

Soft tacos filled with sautéed shrimp, in a pasilla-orange sauce, topped with a touch of guacamole.
\$ 11

TACOS CAMPECHANOS

Steak strips with chorizo mixed with special red sauce, onion and cilantro.
\$ 11

CEVICHE OASIS

Tuna, avocado, sesame seeds, jalapeno and a combination of spices to give a terrific flavor!
\$ 17

CEVICHE DE PESCADO

Fresh fish, avocado, tomato, jalapeño pepper and cilantro, marinated in our cocktail sauce
\$ 17

POZOLE ROJO

Seafood or Chicken stew with hominy and a touch of guajillo chile..
\$ 12

SOPA DE MARISCOS

Seafood in a spicy chile broth!!
\$ 13

RESPLANDOR DE MANGO

Mixed greens, grapes, mangos, caramelized walnuts and goat cheese with passion fruit dressing.
\$ 12

CESAR

Fresh romaine lettuce tossed with our home made Cesar dressing.
\$ 9
Add grilled chicken
\$ 11

ENTRADAS

TACOS DON JAVIER

Soft fish tacos al pastor served with fresh pineapple and cilantro.
\$ 11

QUESO FUNDIDO CON CHORIZO

Melted cheese with Chorizo and flour tortillas.
\$ 10

TACOS DE LANGOSTA

Sauté lobster tails with a special sauce in flour tortillas!
\$ 18

TACOS DE RIB EYE

The best soft tacos in town.
\$ 18

CEVICHE BAR

CEVICHE DE CAMARON RASURADO

Fresh shrimp prepared with avocado and our special sauce!
\$ 17

CEVICHE ESPECIAL

Tuna , Shrimp & Avocado in a Chipotle sauce
\$ 18

SOPAS

CONSOME DE POLLO

Chicken consommé with vegetables, white rice and shredded chicken.
\$ 8

FIDEO SECO

Mexican Pasta with sour cream and avocado
\$ 7

ENSALADAS

MEXICANA

Fresh baby spinach, queso fresco, tortilla chips, peanuts, pasilla chile and sesame seeds served with grilled chicken in our cilantro dressing.
\$ 11

ENSALADA VERDE

Mixed greens and chopped tomatoes with a balsamic honey vinaigrette.
\$ 7

FRIDA PLATTER

A combination of Chicken Taquitos, Cheese Quesadilla, Sopes and Guacamole
\$ 17

QUESADILLAS

Filled with cheese
\$ 10

TACOS DE COCHINITA PIBIL

Slow cooked pork in an annatto seed sauce served with red onion-habanero relish.
\$ 11

TACOS DE CARNITAS

Slow cooked pork meat served with cilantro and onions.
\$ 11

TACOS DE POLLO

Grilled chicken with onion and cilantro.
\$ 11

CEVICHE CASA ACAPULCO

Fresh shrimp avocado, tomato, jalapeño pepper and cilantro.
\$ 17

CARPACIO MIXTO

Fresh tuna and shrimp topped with our special sauce, avocado, onions, cilantro, and green chile
\$ 19.

SOPA DE TORTILLA

Tortilla strips garnished with avocado, cheese and cream.
\$ 8

CREMA POBLANA

Poblano chile cream.
\$ 9

AL TEQUILA

Mixed greens with tomato, avocado cucumber and seared tuna, tossed with a Citrus-tequila vinaigrette.
\$ 12

TRICOLOR

Mixed greens, romaine lettuce, avocado, tomatoes, and marinated grilled chicken in our special vinaigrette
\$ 11