



CEVICHE BAR

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

CEVICHE DE CAMARON RASURADO

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

CEVICHE ESPECIAL

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

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.

ESPECIALIDADES DE LA CASA

**** CAMARONES AL TEQUILA**

An adventurous combination of flavors that typifies Mexican cuisine; prawns sautéed in an orange-tequila sauce, butter, lemon and spices, cooked to perfection. Served with white rice.
\$ 21

MOLE POBLANO EL REY

Original recipe from Puebla! Chicken simmered in a delicious Chile-Chocolate sauce, served with rice and beans.
\$ 19

FLAUTAS DE POLLO

Fried chicken flutes, topped with lettuce, sour cream and queso fresco, served with beans and guacamole
\$ 15

TOSTADA DE POLLO

Fresh tostada topped with beans, shredded chicken, lettuce, cheese, tomatoes and sour cream, served with side rice and guacamole.
\$ 15

**** CAMARONES A LA CRIOLLA**

Sauté prawns in a creamy sauce with mushrooms, onion, jalapenos and tomatoes.
\$ 22

CARNITAS

Slowly cooked pork meat, served with guacamole, rice and beans.
\$ 19

PESCADO DEL DIA

Fresh fish served with vegetables & rice.
\$ 19

BURRITO DE POLLO

Marinated grilled chicken, refried beans, rice, queso fresco, lettuce, and sour cream wrapped in a flour tortilla.
\$ 11

BURRITO DE CARNE ASADA

Tenderloin strips, refried beans, rice, queso fresco, lettuce, and sour cream wrapped in a flour tortilla.
\$ 11

MOLE VERDE

Mexico's Pride and joy! Chicken simmered in a ground pumpkin seed sauce served with Mexican-style rice.
\$ 19

**** ARRACHERA NORTEÑA**

A tender marinated charbroiled skirt steak served with an enchilada, Guacamole, rice and fresh nopalitos salad.
\$ 22

**** FILETE DE PESCADO A LA TALLA**

Grilled fish marinated in a three-chile sauce, served with Mexican rice and refried plantains.
\$ 20

**** SALMON AQUA**

Grilled salmon with white wine sauce, served with grilled vegetables.
\$ 20

BURRITO CAMPECHANO

Combination of marinated grilled chicken and beef sirloin, refried beans, rice, guacamole, queso fresco, lettuce, and sour cream wrapped in a flour tortilla.
\$ 14

BURRITO MAZATLAN

Sauteed Shrimp in a pasilla orange sauce, grilled onions, guacamole, and lettuce wrapped in a flour tortilla.
\$ 12

ENCHILADAS TAPATIAS

Enchiladas stuffed with chicken, dipped in our special Chile ancho sauce topped with cheese.
Served with rice & beans.
\$ 17

ENCHILADAS SUIZAS

Filled with shredded chicken or cheese in a green tomatillo sauce, served with rice & beans
\$ 17

FAJITAS TLAQUEPAQUE

Served with sautéed tomatoes, green bell peppers and onions.
Prawns \$ 21
Tenderloin \$ 21
Chicken \$ 18

PECHUGA FOGATA

Grilled Chicken breast marinated in our special sauce served with salad.
\$ 19

SIDE ORDERS

VEGETABLES	\$ 3	MASHED POTATO	\$ 3
FRENCH FRIES	\$ 3	SAUTED POTATOES	\$ 3
PLANTAINS	\$ 3	CHEESE	\$ 3
RICE	\$ 2	NOPALITO SALAD	\$ 3
BEANS	\$ 2	CHEESE GORDITAS	\$ 3
HABANERO RELISH	\$ 2	AVOCADO	\$ 3

18% Gratuity included for tables of 6 or more.
Please inform your server of any food allergies.

PLEASE NO SUBSTITUTIONS

** Takes between 15-20 minutes to cook