

## TEX-MEX

All the items below are served with guacamole, sour cream and pico de gallo.

### Fajitas

Grilled to perfection! Served with refried beans, yellow rice and three flour tortillas.

Vegetables – 12.95

Chicken – 13.95

Beef – 14.95

Shrimp – 16.95

Plato Azteca (Chicken & Beef) – 14.95

Plato Cozumel (Sizzling jumbo shrimp with beef or chicken) – 15.95

### Tacos

Chicken or shredded beef, soft or crispy, served with yellow rice and refried beans – 10.95

### Enchiladas

Two stuffed corn tortillas baked and covered with ranchero sauce and melted cheese. Served with yellow rice and refried beans.

Cheese – 10.95

Spinach – 11.95

Beef, Chicken or Carnitas – 12.95

Mixed Seafood (Shrimp, Scallops & Squid) – 14.95

### Enchilada & Taco Platter

One of each. Beef, chicken, carnitas or cheese, crispy or soft, served with yellow rice and refried beans – 12.95

### Tex-Mex Brochette

Juicy skewered shrimp, grilled chicken and beef with zucchini, green pepper and onions. Served with black beans and yellow rice – 14.95

### Chimichangas

Quick fried stuffed flour tortilla served with yellow rice and refried beans.

Beef, Chicken or Carnitas – 12.95

Mixed Seafood (Shrimp, Squid & Scallops) – 14.95

### Burrito

Large flour tortilla, stuffed, baked and topped with ranchero sauce and melted Mexican cheese. Served with yellow rice, refried beans (except black bean burrito and vegetable & cheese served with black beans and white rice).

Beef, Chicken or Carnitas – 12.95

Black Bean – 10.95

### Chimichangas



### Enchiladas



### Fajitas Cozumel



## MARISCOS

Seafood

### Paella Valenciana

Legendary Spanish dish of saffron rice simmered with shrimp, scallops, squid, mussels, chicken, chorizo sausage and herbs.

For One – 19.95 For Two – 36.95

### Zarzuela de Mariscos

Delicious seafood stew of scallops, shrimp, squid, mussels and flounder cooked in a rich and creamy lobster bisque. Served with white rice and garlic toast – 18.95

### Salmon a la Parilla (Grilled Salmon)

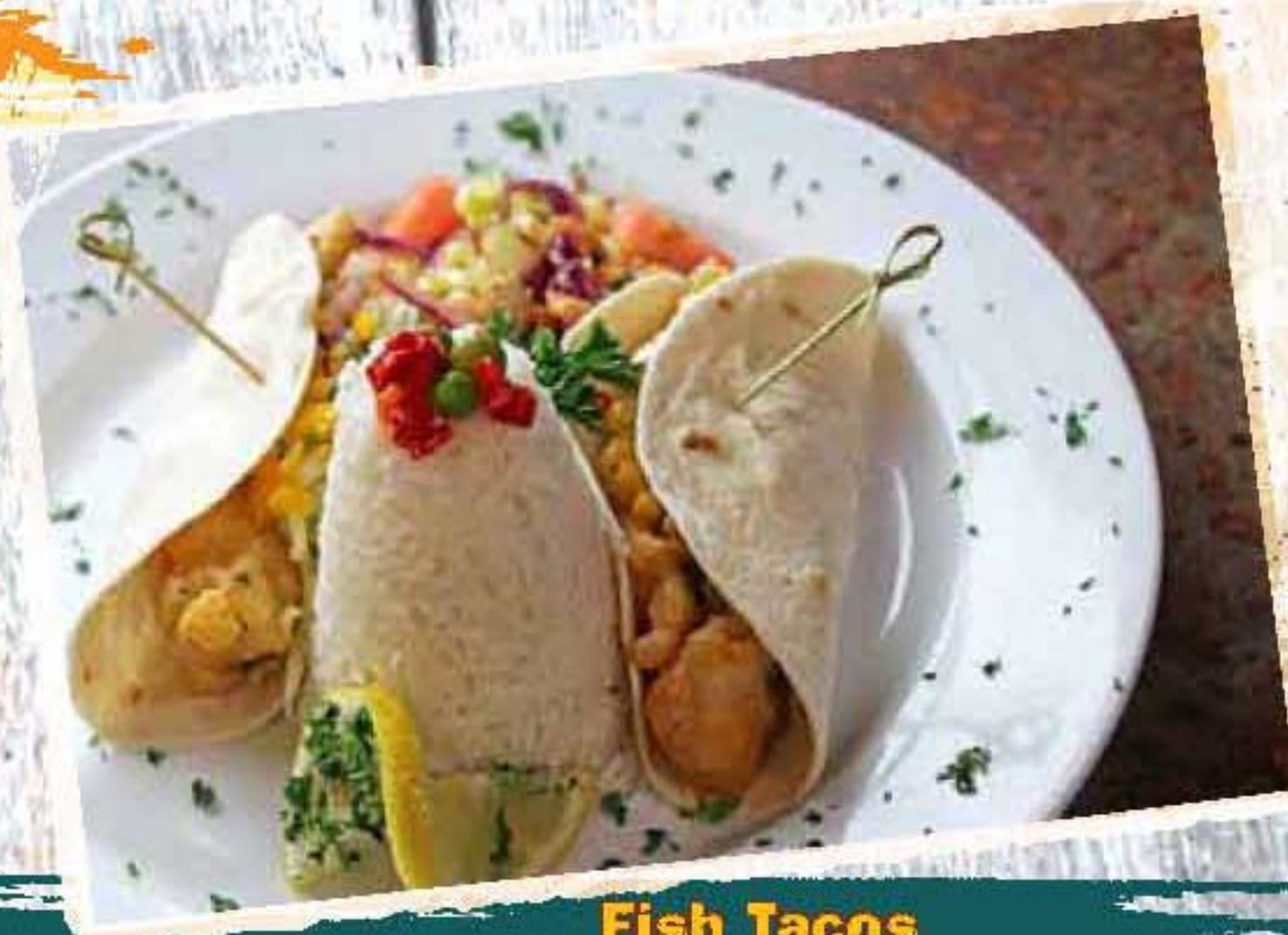
Grilled Chilean salmon glazed with our ginger mango sauce. Served with coconut rice and ripe fried plantains. You will come back for more! – 17.95

### Pescado Criollo

Fillet of flounder broiled, topped with fresh tomatoes, cilantro and jalapeño peppers with a white wine, lemon butter sauce. Served with white rice, black beans and vegetables – 16.95

### Camarones Andaluz

Sautéed jumbo shrimp with scallions, green peas, red peppers, mushrooms, all cooked in a delicate white wine sauce. Served with white rice and black beans – 17.95



### Fish Tacos

Two breaded tilapia tacos, topped with Spanish coleslaw and mango habanero salsa. Served with white rice and black beans. A customer favorite! – 14.95