

**DESSERTS / POSTRES**

- CREAM CHEESE CAKE / FLAN QUESO CREMA ..... \$7
- CHOCO FLAN ..... \$7
- MANGONADA ..... \$8
- VANILLA ICE CREAM ..... \$4
- STRAWBERRY ICE CREAME ..... \$4
- CHOCOLATE ICE CREAM ..... \$4



**\$7**

**FLAN  
NAPOLITANO**



**\$7**

**3 MILK CAKE /  
PASTEL DE  
3 LECHE**



**\$8**

**CHURROS  
AND  
ICE CREAM**

**KIDS MENU /  
MENÚ DE NIÑOS**

**\$8**

- CHIKEN NUGGETS
- CHEESE STICKS
- CHIKEN TENDER
- CHEESE QUESADILLA
- PEPPERONI PIZZA
- CHIKEN QUESADILLA
- TAQUITO ROLL
- CHEESE BURGER  
(Include French Fries)
- CHEESE PIZZA



**WE**  
*Season*  
**WITH**  
**LOVE**





## LUNCH

- **BURRITO LOCO** ..... \$11  
8 inch burrito filled with rice, beans, ground beef or shredded chicken. Topped with red sauce, lettuce, tomatoes and sour cream.
- **ADOBO DE PUERCO** ..... \$11  
Pork spine marinade on our mild sauce serve with rice and beans.
- **PORK RIB IN GREEN SALSA / COSTILLAS DE PUERCO EN SALSA VERDE** ..... \$11  
The flavor full Pork rib in green salsa pairs perfectly with a side of beans and rice.
- **HAM OMELETTE** ..... \$12  
Enjoyed a delicious ham omelette with rice and beans for breakfast.
- **CHORIZO OMELETTE** ..... \$12  
The chorizo omelette, rice and beans made for a satisfying and flavorful breakfast option.
- **HUEVOS CON JAMÓN** ..... \$10  
The perfect breakfast eggs and ham with a side of rice and beans.
- **HUEVOS CON CHORIZO** ..... \$10  
The eggs and chorizo, rice and beans makes a perfect combo to start the day.
- **HUEVOS A LA MEXICANA** ..... \$9  
For breakfast enjoyed a delicious plate of huevos a la mexicana with jalapeños, onion, tomato, rice and beans.
- **RED CHILAQUILES** ..... \$9  
Fried tortilla chips cover with our red home made salsa, sour cream, onion cheese, egg and avocado.
- **LUNCH CHIMICHANGA** ..... \$10  
Shredded chicken or ground beef inside a fried tortilla, cover with cheese dip, beans, rice, tomato and sour cream.
- **POLLO SUPREME** ..... \$10  
Grill chicken covered in red sauce and cheese dip, serve with rice and beans.

### • MEXICAN OMELETTE ..... \$12

The mexican omelette topped with cheese dip, jalapeño, onion, tomato and served with a side of rice and beans is a delicious and satisfying meal.



### • GREEN CHILAQUILES ..... \$9

Fried tortilla chips cover with our green home made salsa, sour cream, onion cheese, egg and avocado.

## TORTAS

Warm bun, Beans, Mayonnaise, Lettuce, Tomato, Jalapeño, and meat of choice. .... \$13

- **ARRACHERA**
- **MILANESA DE POLLO**
- **GUT/ TRIPA**
- **AL PASTOR**
- **CHORIZO**
- **TORTA CUBANA** ..... \$15  
The cubana torta is filled with chicken milanese, beans, mayonnaise, jam, sausage, egg, pineapple, avocado, lettuce and tomato.
- **CARNITAS**
- **LENGUA**
- **ÁRABE**
- **CECINA**







## TACOS

Served with onion and cilantro.

- **RIB EYE** ..... \$4.50
- **CECINA** ..... \$4.50
- **HEAD/ CABEZA** ..... \$4.50
- **ARRACHERA** ..... \$4.50
- **BEEF TOUNG/ LENGUA** ..... \$4.50
- **AL PASTOR** ..... \$4.50  
Onion, Cilantro, Pineapple
- **CARNITAS** ..... \$4.50
- **FISH / PESCADO** ..... \$5  
Mayonnaise, Chipotle sauce, Cabbage
- **CHORIZO** ..... \$4.50
- **GUT/ TRIPA** ..... \$4.50
- **AMERICAN TACO** ..... \$4.00  
Hard shell or soft taco ground beef or shredded chicken lettuce, tomato, sour cream, cheese.

- **SHRIMP/CAMARÓN**  
Mayonnaise, Chipotle sauce, Cabbage.



- **QUESABIRRIA**  
Cheese, Birria, sauce, onion, cilantro.



## APPETIZERS / APERITIVOS

- **GUACAMOLE DELUX**  
The guacamole delux pairs perfectly with crispy and crunchy pork rinds for a delicious snack combination. .... \$14
- **GRILL CORN**  
Grilled corn topped with crumbled cotija cheese, sprinkled with chili powder, and drizzled with a creamy mayo. .... \$7
- **MEXICAN STREET CORN / ESQUITES**  
Mexican street corn is delicious with its topping of mayonnaise, chili powder, lime and cotija cheese. .... \$7
- **CHEESE DIP** ..... \$8
- **CHORIZO DIP** ..... \$9
- **BEAN DIP** ..... \$8
- **COCONUT SHRIMP/ CAMARONES AL COCO** ..... \$18  
Coconut shrimp is a delicious appetizer that combines the flavors of sweet coconut and crispy shrimp.

## SALADS & SOUPS / ENSALADAS Y SOPAS

- **CESAR SALAD / ENSALADA CÉSAR** ..... \$7
- **AZTEC SOUP / SOPA AZTECA** ..... \$8  
The aztec soup with rice, shredded chicken bell pepper, pico de gallo, avocado, and fried tortilla is a delicious and hearty meal.
- **FAJITA TACO SALAD** ..... \$12  
The taco salad is loaded with grilled chicken, cheese dip, beans, lettuce, onion, bell peppers, pico de gallo and sour cream, making it a delicious and satisfying meal.
- **STEAK SALAD** ..... \$14  
The steak salad features perfectly grilled steak served over a bed of lettuce, topped with cheese, fresh pico de gallo and your choice of dressing.
- **LA CATRINA SALAD** ..... \$17  
La catrina salad features a delicious combination of grilled chicken, steak and shrimp served on a bed of lettuce with avocado slices, onion, tomatoes, shredded cheese and bell peppers.



## MAIN DISHES / PLATILLOS PRINCIPALES

- **CHIMICHANGA** ..... \$15  
Chimichanga fill with ground beef or shredded chicken, topped with lettuce, cheese dip and pico de gallo is a mouthwatering delight.
- **ENMOLADAS** ..... \$16  
The chicken enmoladas are topped with sour cream, cheese, lettuce, onion and radish for a delicious mexican meal.
- **FLAUTAS** ..... \$16  
The crispy chicken flauta are filled with shredded chicken, topped with sour cream, lettuce, tomato and cheese.
- **HOT TAMAL** ..... \$5  
The hot tamal with cheese, rajas and tomato is a delicious and spicy mexican dish that will leave you craving for more.
- **GREEN CHICKEN TAMAL** ..... \$5  
You just have to try them the green chicken tamal are soft, buttery and packed with flavor.
- **RED SAUCE TAMAL** ..... \$5  
The pork shoulder filling is cooked low and slow in a flavor ful sauce of dried chiles, aromatics and spices and then wrapped in a fluffy tender masa dough.
- **MOLCAJETE MAR Y TIERRA** ..... \$38  
The molcajete mar y tierra is filled with arrachera, cecina, chicken, chorizo, shrimp, cheese, jalapeños, cambray onion and cactus making it authentic mexican meal.
- **GRILL MIX KABOBS/ BROCHETAS MIXTAS** ..... \$21  
Our grilled mouthwatering mix of kabobs with beef, chicken, shrimp, bell peppers, onion and a side of rice and beans.
- **CHILE RELLENO** ..... \$14  
Chile relleno is a tradicional mexican dish consisting of a chile pobla-no stuff with tomato sauce and cheese.
- **CHICKEN PIPIAN / PIPIÁN** ..... \$17  
Chicken pipian is a traditional mexican dish topped with a vibrant green sauce made of ground pumpkin seeds.
- **MOLE POBLANO** ..... \$19  
Mole poblano rich in chocolate and spices is best enjoyed when served with rice and a traditional black bean tamal.
- **BEEF MARROW WITH RIB EYE / TUETANO CON RIB EYE** .... \$20  
The succulent beef marrow with rib eye, pico de gallo and powdered cheese is a flavor explosión in every bite.
- **CHICKEN AND RICE / ARROZ CON POLLO** .... \$19  
Chicken and rice topped with a creamy cheese sauce is the ultimate comfort food combination.
- **FILET MIGNON** ..... \$25  
The tender filet mignon pairs beautifully with the crispy bacon, creamy baked potato, topped with parsley, all enbamced by a rich mushroom sauce.

## VOLCANES

\$5

Tostada, cheese, meat of choice and guacamole.

- **RIB-EYE**
- **AL PASTOR**
- **SAUSAGE / CHORIZO**
- **CARNITAS**
- **GUT/ TRIPA**
- **LENGUA**



## SIDE ORDERS

- **CORN TORTILLAS** ..... \$2
- **FLOUR TORTILLAS** ..... \$2
- **BEANS/ FRIJOL** ..... \$3
- **RICE/ ARROZ** ..... \$3
- **GUACAMOLE** ..... \$8
- **PICO DE GALLO** ..... \$2.50
- **CHILES TREADOS** ..... \$2
- **CAMBRAY ONIONS** ..... \$2
- **CHIMICHURRI** ..... \$4
- **CELERY/ APIO** ..... \$0.50
- **CARROT/ ZANAHORIA** ..... \$0.50
- **SOUR CREAM / CREMA** ..... \$0.75
- **RANCH** ..... \$0.75
- **SALSA** ..... \$0.75
- **FRENCH FRIES** ..... \$4.50
- **SWEET POTATO** ..... \$4.50
- **STEAM VEGETABLES** ..... \$4
- **CHIPS** ..... \$3
- **EXTRA STEAK** ..... \$7
- **EXTRA CHICKEN** ..... \$5
- **EXTRA SHRIMP (3 pz)** ..... \$5
- **EXTRA CHEESE** ..... \$3
- **CACTUS/ NOPALES (3 pz)** ... \$9







## WINGS / ALAS

- BUFFALO
- BBQ
- MANGO HABANERO

## RUBS

- SALT & PEPPER
- GARLIC PARMESAN
- CHIPOTLE SWEET HEAT
- PARANORMAL
- BBQ HOT
- CHIPOTLE PINEAPPLE

6 PZ.	.....	\$8
9 PZ.	.....	\$12
12 PZ.	.....	\$16

## SOPES

3 SOPES BY ORDER /  
3 SOPES POR ORDEN

Fried masa base, beans, Lettuce, sour cream, chesse.

- TRADITIONAL / TRADICIONAL ..... \$10
- RIB EYE ..... \$15
- AL PASTOR ..... \$15
- SAUSAGE / CHORIZO ..... \$15
- CHICHARRON ..... \$15



MOLCAJETE  
MAR Y TIERRA

GRILL MIX  
KABOBS



CHICKEN  
PIPIAN

MOLE  
POBLANO



BEEF MARROW  
WITH RIB EYE

MENUDO



PARRILLADA



- CECINA ..... \$19

The cecina with molcajete sauce, avocado, and cheese is a combination of flavors.

- BIRRIA ..... \$19

Beef birria is a traditional mexican stew made with tender beef, topped with cilantro and onion.

- CALDO DE RES ..... \$19

The beef stew is made with a flavor ful combination of chili guajillo, chili puya, chayote squash and carrot.

- POZOLE ..... \$19

The pozole is made with tender pork, aromatic oregano, spicy chile de arbol, fresh lime and chopped onion.

- MENUDO ..... \$19

The menudo is perfectly balanced with the sharp bite of onion, the zesty kick of lime, and the fiery heat of chili de árbol.

- CALDO DE POLLO ..... \$18

The chicken stew is perfectly seasoned with onion, lime and just a hint of serrano pepper.

- LEVANTA MUERTOS ..... \$19

The chilate stew is rich in flavor with tender chunks of chicken simmered in a broth infused with epazote, guajillo and comin.

- CHICKEN PASTA ALFREDO ..... \$16

Chicken pasta alfredo is a classic comfort dish that never fails to satisfy craving.

- CATRINA BURGER ..... \$13

The catrina burger is a delicious fusion of mexican and american flavors with a spicy kick that will leave you craving more.

- PARRILLADA DE CARNES

The family meat bundle includes steak, carnitas, chorizo, grilled chicken, shrimp, rice and beans, jalapeños, cactus and cambray onion for a flovorful and satisfying meal.

R \$80 (6-8 person) L \$170 (12-15 person)

- PARRILLADA DE MARISCOS

Our family seafood bundle includes fish, ceviche, shrimp ceviche, fried tilapia, grilled fish fillets, crab legs, prawns and oysters a true feast for seafood lovers.

R \$95 (6-8 person) L \$220 (12-15 person)



- **GREEN ENCHILADAS** ..... \$12  
The green sauce enchiladas with shredded chicken, lettuce, sour cream, and cheese makes a delicious combination of flavors.
- **RED ENCHILADAS** ..... \$12  
A delicious red enchiladas filled with shredded chicken, lettuce, sour cream, and cheese is a perfect meal for any mexican food lover.
- **NACHOS FAJITAS** ..... \$14  
The nachos fajitas are topped with grilled chicken, onion, bell peppers, and tomato for a delicious Tex-Mex flavor explosion.
- **NACHO SUPREME** ..... \$14  
The nacho supreme are loaded with ground beef and chicken, topped with lettuce, sour cream, and pico de gallo.
- **NACHOS EL GORDO** ..... \$15  
A mixture of chicken, chorizo and steak, topped with refried beans, pico de gallo, sour cream, guacamole and pickled jalapeños.
- **NACHOS SPEEDY GONZALEZ** ..... \$16  
Grill chicken, steak and shrimp with pico de gallo and sour cream.



- **MEXICAN ENCHILADA**  
The mexican enchiladas consist of one red sauce enchilada, one cheese enchilada and one green sauce enchilada, each bursting with unique flavours.  
..... \$14



- **NACHOS LA CATRINA**  
Nachos la catrina are loaded with arrachera and cheesy goodness, spicy chili, fiery jalapeños, onion sticks and creamy guacamole, making them a delicious.  
..... \$18

## CHIMICHANGAS

The chimichangas is filled with bellpeppers, onion, shredded cheese, and meat of choice, accompanied with lettuce, guacamole, sour cream and pico de gallo. Served with rice and beans.

- **GRILLED CHICKEN** ..... \$15
- **GRILLED BEEF** ..... \$16
- **GRILLED SHRIMP** ..... \$17



## EMPANADAS

3 EMPANADAS BY ORDER/ 3 EMPANADAS POR ORDEN

The empanadas are filled with meat of choice and topped with lettuce, tomato, sour cream and cheese.

- **CHEESE** ..... \$13
- **SHREDDED CHICKEN** ..... \$14
- **CHORIZO** ..... \$15
- **CARNITAS** ..... \$15
- **AL PASTOR** ..... \$15
- **STEAK** ..... \$15
- **SHRIMP/ CAMARÓN** ..... \$17



## VEGETARIAN/VEGETARIANO

- **VEGEN QUESADILLA** ..... \$13  
A flour tortilla filled with a mix of spinach, onion, bell peppers, california blend, broceoli, carrots and mushrooms. Served with rice and house salad.
- **FAJITA WRAP** ..... \$13  
The fajita wrap is filled with guacamole, corn, sour cream, bell peppers, onion, beans and cheese.
- **GARDEN GRAINS BURRITO** ..... \$13  
The garden grains burrito with pico de gallo, beans, rice, avocado, spinach, and lettuce is a delicious and nutritious meal.



- **PASTA PRIMAVERA**  
Pasta primavera is a classic italian dish made with fresh vegetables and a light olive.  
..... \$14

## STEAK



- **BEEF INSIDE SKIRT / ARRACHERA** ..... \$23  
The grilled arrachera topped with Chimichurri pairs perfectly with a side of cheese, avocado beans and rice.
- **CARNE ASADA** ..... \$22  
The juicy carne asada paired perfectly with the spicy jalapeños, flavorful cambray onion, rice and delicious beans.



- **T-BONE AND SHRIMP**  
The sizzling t-bone and shrimp covered in melted cheese, served with a side of rice and beans is a fulfilling and savory meal.  
..... \$28

## BURRITOS

The burrito wrapped in a warm flour tortilla is filled with beans, rice, lettuce sour cream, cheese and meat of your choice. .... \$15

- **RIB EYE**
- **CHICKEN/ POLLO**
- **GUT/ TRIPA**
- **AL PASTOR**
- **CHORIZO**
- **MEXICAN BURRITO** ..... \$16  
Filled with steak, chorizo and beans, served with rice, topped with cheese sauce and pico de gallo.
- **CATRINA BURRITO** ..... \$16  
Grilled chicken, steak, shrimp, chorizo, pineapple and jalapeño. all wrapped in a tortilla, topped cheese sauce and our special sauce.
- **CECINA**
- **CARNITAS**
- **BEEF TONGUE / LENGUA**
- **ÁRABE**
- **BEEF HEAD/ CABEZA**



- **DOÑA PEPE BURRITO**  
Doña pepe's burrito features a wam flour tortilla stuffed with beans, rice, shredded chicken, and is generously topped with mole, sesame, lettuce, radish, sour cream, cheese and pico de gallo.  
..... \$18

## FAJITAS

- **CHICKEN FAJITAS**  
The chicken fajitas sizzled on the skillet with colorfull bell peppers, onion and tomato.  
..... \$17
- **BEEF FAJITAS**  
Beef fajitas with a savory mix of onion, bell peppers, and tomato make for a delicious and flavorfu meal.  
..... \$18
- **LA CATRINA FAJITAS**  
La catrina fajitas is a flavorful dish that combines shrimp, beef, chicken, chorizo, bell peppers and onion.  
..... \$22
- **MIX FAJITAS**  
Mix fajitas with chicken, beef and shrimp creates a delicious combita- tion of flavors enhanced by onion, bell peppers and tomatoes.  
..... \$20





## SEA FOOD / MARISCOS

- **FRIED TILAPIA / MOJARRA FRITA** ..... \$22  
The tilapia marinade of lime juice, garlic and epazote gives a zesty and aromatic flavor to the dish. Served with rice and salad.
- **MOJARRA ENCHIPOTLADA** ..... \$23  
Mojarra enchipotlada is a traditional mexican dish made with fish tilapia fried to the perfection and tipped with our home mad chipotle sauce.
- **COCTEL DE CAAMARÓN/ SHRIM COCKTAIL** ..... \$19  
The shrimp cocktail is served with a home made tomato sauce and topped will cilantro, onion and avocado.
- **COCTEL CAMPECHANO** ..... \$21  
The coctail campechano is a delicious seafood dish made with shrimp, octopus, oyster, home made tomato sauce, cilantro, onion and avocado.
- **VUELVE A LA VIDA** ..... \$24  
The vuelve a la vida dish is a delicious mix of shrimp, octopus, oyster, home made tomato sauce, cilantro, onion and avocado and ceviche on the side.
- **CAMARONES A LA DIABLA** ..... \$22  
The spicy camarones a la diabla are made with shrimp, guajillo, puya and arbol chiles, along with plenty of butter and garlic for a flavorful kick. Served with rice and salad.
- **CAMARONES ENCHIPOTLADOS** ..... \$22  
Camarones enchipotlados is a delicious dish that combines the spicy flavors of chipotle with succulent shrimp. Served with rice and salad.
- **CAMARONES AL MOJO DE AJO** ..... \$22  
The buttery garlic sauce perfectly complements the succulent shrimp in camarones al mojo de ajo. Served with rice and salad.
- **CAMARONES A LA CUCARACHA** ..... \$24  
The succulent camarones a la cucaracha are sauteed in a delicious blend of butter, garlic, salsa macha paprika and lime, creating a mouthwa tering dish. Served with rice and salad.
- **CAMARONES A LA CURRY** ..... \$24  
The creamy curry shrimp is made with a blend of garlic, curry, halfand half milk for a rich and flavorful taste.
- **BLACK PERRINS SHRIMP/ CAMARONES EN SALSA NEGRA** ..... \$25  
The black perrins shrimp, coated in a flavorful perrins sauce with beer, garlic and paprika makes a delicious and unique dish.
- **MOLCAJETE DE MARISCOS** ..... \$45  
The sea food molcajete is filled with scallops, shrimp, octopus, crab lege, mussels, and flavorful sea food stock.
- **OSTIONES** ..... (6 PZ)\$14 (12 PZ)\$25  
Oysters are best enjoyed fresh with a squeeze of lemon and a dash of hot sauce.



- **CALDO DE CAMARÓN** ..... \$21  
Traditional mexican broth seasoned with fried chili peppers and fresh shrimp, served with onion, cilantro and lime on the side with your choice of flour or corn torillas.
- **7 MARES** ..... \$23  
The seafood medley, consisting of scallops, octopus, fish, mussels, and shrimp, creates a delectable 7 seas soup that is sure to delingt any seafood lovers palate.
- **CRAB LEGS** ..... \$27  
The succulent crab legs are perfectly marinated in spicy cajun butter, creating delicious and flavorful dish.
- **PASTA ALFREDO SHRIMP** ..... \$23  
Creamy pasta Alfredo with suculent shrimp is a decadent dish perfect for a special occasion.
- **AGUACHILE VERDE** ..... \$25  
The combination of jalapeño garlic worcestershire sauce, cilantro and lime in a green aguachile is truly mouthwatering.
- **AGUACHILE ROJO** ..... \$25  
The spicy red aguachile is seasoned with salt, worcestershire sauce hot sauce lime and clamato making it a flavorful dish.
- **SALMÓN** ..... \$25  
The salmon is seared and topped witha rich buttery sauce, sprinkled with capers for a burst of frlavor.
- **TOSTADA DE CEVICHE** ..... \$15  
The tostadas de ceviche are topped with fresh fish, lime, onion, tomato, cilantro and avocado for a burst of flavor in every bite.
- **TOSTADA DE CAMARÓN** ..... \$18  
The classic shrimp tostada topped with fresh tomato, cilantro, onion, and creamy avocado is a delicious combination of flavors.
- **TOSTADA LA CATRINA** ..... \$24  
The tostada catrina with fresh crab, shrimp, ceviche, pico de gallo and creamy avocado is a delicious explosion of flavors.

3 TOSTADAS BY ORDER/ 3 TOSTADAS POR ORDEN