

APERITIVOS



TAQUIZA PLATTER

9 street-style mini tacos - 3 chicken, 3 pork, and 3 steak **37.95** (all steak +4.00)

SUPER NACHOS

Chips layered with refried beans, cheddar cheese, onions, tomatoes, olives, sour cream, and guacamole **12.95** (add ground beef, chicken, or chorizo +3.00)

ELOTE ASADO

Grilled corn on the cob with mayo, Queso Fresco, and Tajín **6.95**

DIABLO WINGS

Eight Buffalo Wings roasted and smothered with our Diablo Sauce **15.95**

COCONUT PRAWNS

Five large prawns battered in coconut flakes, deep-fried in coconut oil **13.95**

QUESADILLA

Large tortilla filled with cheddar cheese and your choice of chicken, ground beef, or chorizo, topped with tomatoes, onions, sour cream, and guacamole **14.95** (steak +12.00)

Plain Cheese Quesadilla **8.95**

CHEESE CRISPY

Large flour tortilla lightly fried and topped with melted cheddar cheese **8.95**

CHICKEN TAQUITOS

Three deep-fried rolled chicken tacos garnished with Queso Fresco, tomatoes, sour cream, guacamole, and mild salsa - choose corn or flour tortillas **14.95** (picadillo +2.00)

SAUTÉED PRAWNS

Twelve mid-sized prawns sautéed with mushrooms in a tomato butter sauce and served on a bed of our Spanish rice with melted jack cheese **23.95**

CLAMS A LA MEXICANA

Clams sautéed in a garlic and white wine butter sauce with tomatoes, onions, and cilantro **19.95**

QUESO FUNDIDO

House recipe cheese dip with chorizo - tortillas optional **13.95**

CHEESE DIP

Melted house queso - tortillas optional **12.95**

BEAN DIP 4.25

GUACAMOLE 8.95

FRESH OYSTERS*

Served raw on the half shell or baked
26.95 (dozen) / **16.95** (half dozen)




Clams a la Mexicana



Queso Fundido

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Some of our sauces contain peanuts and/or gluten - please alert your server of any dietary restrictions or allergies.

 Denotes a higher level of spice in a dish.

-Our Spanish rice is not vegetarian - it is slowly cooked in our chicken broth.

-Our refried beans are vegetarian - we do not cook our beans in pork-based lard, only pure corn or olive oil is used in food preparation.

-An 18% gratuity will be charged to parties of six or more people.

-Please no personal checks



CARNE

CARNE ASADA*

Certified Angus Beef outside skirt steak butterflied and flame-broiled to order - with refried beans, rice, guacamole, and slaw 27.95

CARNITAS DE RES*

Tender pieces of marinated steak grilled with green peppers and onions - served with refried beans, rice, guacamole, and tortillas 26.95

COSTILLAS DE RES*

Four beef short ribs flame-broiled and sautéed with onions, bell peppers, and mushrooms - served with refried beans, rice, guacamole, and tortillas 26.95

BROILED RIBEYE*

Juicy 8 oz. steak flame-broiled to order - with salad greens, French fries, and steamed veggies 29.95

STEAK TORERO*

Eight ounce flame-broiled ribeye topped with sautéed onions, green peppers, and mushrooms 29.95



STEAK TAMPIQUEÑA* **

Grilled asada steak served with a chicken mole poblano enchilada and salad greens - served with refried beans, rice, and tortillas 25.95

CHILE COLORADO

Beef simmered until tender in a red sauce made with tomatoes, onions, mild peppers, and spices - served with refried beans, rice, and tortillas 22.95

PORK CARNITAS

Michoacán-style braised baby back pork rib carnitas with whole beans, rice, and pico de gallo 24.95

CHILE VERDE

Pork loin braised in a house made green sauce of tomatillos, green peppers, and onions 22.95

CHULETAS DE PUERCO

Ten ounces of grilled bone-in pork chops with whole beans, rice, and tortillas 22.95

POLLO

ARROZ CON POLLO**

Slices of chicken breast with mushrooms, onions, and green peppers - served on rice with jack cheese and our special mild sauce - served with tortillas 23.95

MOLE POBLANO**

Grilled chicken breast in an authentic Puebla-style mole - served with rice and beans 22.95

POLLO CON CREMA PORTUGUESA

Strips of chicken breast grilled with zucchini, broccoli, and mushrooms in our Portuguese cream sauce 23.95

POLLO CON CREMA

Slices of chicken breast in a house made white cream sauce with green peppers, onions, and mushrooms - served with rice only 23.95

MEXICAN STIR-FRY

Sautéed chicken, carrots, broccoli, mushrooms, green peppers, onions, cauliflower, and zucchini on a bed of rice, smothered with our Portuguesa sauce - topped with melted jack cheese 23.95

CHICKEN CULICHE

Grilled chicken breast served in an authentic house made poblano cream sauce topped with mushrooms and slices of roasted poblano pepper 23.95

POLLO ASADO

Butterflied chicken breast is marinated in a house made tomato sauce then fire-grilled to perfection - served with rice, beans, and tortillas 22.95

CHICKEN CHIPOTLE

Boneless chicken breast sautéed with mushrooms, broccoli, and a creamy chipotle sauce - served on a bed of rice with tortillas 23.95

CHICKEN MOLE**

Braised chicken breast in a sweet and mildly spicy peanut based sauce with a hint of chocolate 22.95

CARNITAS DE POLLO

Tender strips of chicken breast grilled with fresh green peppers and onions in a tomato sauce - served with rice, beans, and guacamole 23.95

OTRAS ESPECIALIDADES

LAMB IN BIRRIA SAUCE

Lamb simmered until tender in a house made tomato chile sauce - served with tortillas 26.95 (1 shank) / 39.95 (2 shanks)

MEXICAN TRIO*

Can't choose? Have all 3! Bacon-wrapped prawns, charbroiled chicken breast, and carne asada - served with rice, whole beans, queso fresco, and tortillas 27.95

GUISO CHICANO*

Your choice of beef, chicken, or pork sautéed with tomatoes, onions, and green peppers 22.95 (chicken or pork) / 23.95 (beef)

SIGNATURE SIZZLING FAJITAS

Your choice of protein with fresh onions, bell peppers, and mushrooms:

Chicken, Beef, Pork, or Mixed 24.95

Prawns 25.95

Fish, Prawns, & Scallops 26.95

Trio - Chicken, Beef, & Prawns For one 26.95 / For two 48.95

PARRILLADA NORTEÑA

An authentic Mexican BBQ at your table - a combination of all our specialties! This four person meal includes beef short ribs, outside skirt steak, pollo asado, Polish sausage, baby back pork carnitas, flame-broiled onions, corn on the cob, fried jalapeños, rice, beans, and tortillas 150.00

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MARISCOS



SEAFOOD ENCHILADAS

Two flour tortillas filled with wild-caught Dungeness crab meat, prawns, and scallops cooked in a house made Mexican cream sauce and pico de gallo - topped with tomatillo sauce and jack cheese **27.95**

ENCHILADAS DE CAMARÓN

Two flour tortillas filled with wild-caught prawns cooked in a house made cream sauce with pico de gallo - topped with tomatillo sauce and jack cheese **26.95**

ENCHILADAS DE JAIBA

Two flour tortillas filled with wild-caught Dungeness crab meat, onions, and tomatoes - topped with tomatillo sauce, jack cheese, and sour cream **34.95**

COCKTAIL DE CAMARONES

Monterrey, MX style shrimp cocktail made with tomato juice, tomatoes, onions, cilantro, diced avocado, and fresh lime - served hot or cold with 8 black tiger prawns and 2 large white Mexican prawns **25.95**
Make it a Campechana (add octopus) +11.00

CAMARONES

Six large wild-caught Mexican prawns pan-seared with mushrooms, butter, and your choice of sauce:

- *A la Diabla* 🌶️ **24.95**
- *Al Mojo de Ajo* (house made garlic sauce) **24.95**
- *Al Ajo* (garlic and butter, no sauce) **24.95**

SEAFOOD A LA CREMA

Prawns, large scallops, white fish, clams, and mussels cooked in a Mexican cream sauce with mushrooms and broccoli - served over our Spanish rice **31.95**

CAMARONES MEXICANOS**

Six large white Mexican prawns sautéed in butter with onions, green peppers, mushrooms, herbs, and spices then topped with jack cheese **25.95**

CEVICHE DE CAMARÓN O PESCADO

Choice of prawns or fish, minced and marinated in fresh lime juice, prepared with onions, tomatoes, cilantro, and avocado **27.95**

CARNITAS CAMARONES

Traditional dish of six large prawns grilled with onions, green peppers, mushrooms, and garlic tomato sauce - served with rice, beans, guacamole, and tortillas **25.95**

PESCADO FRITO

Deep-fried whole tilapia with spices - served with Spanish rice, black beans, and salad **26.95**

CAMARONES CHIPOTLE** 🌶️

Large prawns sautéed with mushrooms, garlic, and butter, covered with a creamy chipotle sauce **26.95**

CAMARONES CON TOCINO

Six large bacon-wrapped prawns on a bed of grilled veggies - served with refried beans and rice **27.95**

CAMARONES MONTERREY

A must try! Six large prawns wrapped in bacon, ham, and cheese, smothered in our creamy Portuguese sauce with mushrooms and broccoli - served with refried beans, rice, and tortillas **27.95**

SEAFOOD CHIMICHANGA

Flour tortilla filled with Dungeness crab, prawns, and scallops then deep-fried and topped with jack cheese, lettuce, tomato, and green salsa **27.95**

FILETE CULICHE**

Fish fillet sautéed with garlic and butter, smothered in our house made Culiche cream sauce and topped with mushrooms, spinach, and poblano peppers **26.95**

BORRACHO SPECIAL

Scallops, clams, mussels, fish, and prawns sautéed in a tasty red wine sauce with fresh carrots, mushrooms, cauliflower, broccoli, and zucchini - served on a bed of Spanish rice with jack cheese **31.95**

MARISCOS LOS CABOS

Prawns, scallops, fish, mussels, and clams in our creamy Portuguese sauce, grilled with mushrooms and broccoli - served on a bed of Spanish rice **31.95**

TACOS & BURRITOS

Add rice and beans on the side of any burrito for 3.95. For vegetarian burrito selections see reverse.

STREET TACOS

Three mini street-style tacos on corn tortillas
Chicken or Adobada (marinated pork) **12.95**
Steak **13.95**

TACOS AL CARBON*

Flame-broiled carne asada is sliced and folded into 4 sauce-seared corn tortillas with onions, cilantro, and ranchero cheese - with rice and beans **28.95**

TACOS MEXICANOS*

Ribeye steak flame-broiled, sliced, and folded into 4 sauce-seared corn tortillas with onions, cilantro, and ranchero cheese - with rice and beans **29.95**

TACOS AL PASTOR

Pork loin is marinated in a house sauce, flame-broiled, then sliced and folded into corn tortillas with onions, cilantro, lime, and salsa **24.95**

FISH TACOS

Three corn tortillas filled with wild caught fish fillets, red cabbage, house made dressing, and pico de gallo - choose grilled or battered fried fillets **25.95**

CALIFORNIA BURRITO

Flame-broiled carne asada is sliced and wrapped with refried beans and rice - topped with melted cheese, guacamole, and molcajete salsa **26.95**

CARNITAS BURRITO

Michoacán-style pork taken off the bone and wrapped with beans and rice - with molcajete salsa, pico de gallo, and guacamole **24.95**

DELUXE BURRITO

Filled with your choice of chicken or ground beef topped with baked cheese, lettuce, sour cream, guacamole, tomatoes, and onions **16.95**

EXPRESSO BURRITO**

Chile Verde style pork wrapped with rice, beans, and cheese - topped with guacamole, enchilada sauce, tomatoes, onions, and parmesan **16.95**

POLLO ASADO BURRITO

Grilled chicken, steamed carrots, broccoli cauliflower, zucchini, rice, and black beans - topped with verde sauce and pico de gallo **19.95**

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SOPAS

SOPA DE ALBÓNDIGAS

A delicious traditional Mexican soup made with fresh minted pork meatballs and seasonal vegetables in a clear broth - served with diced onions, cilantro, and tortillas **16.95**

TORTILLA SOUP

A delicious soup broth with grilled chicken breast and avocados, seasoned with green onions, corn tortilla strips, and Monterey jack cheese **13.95**

CALDO DE MARISCOS

An authentic Mexican seafood broth with fish, prawns, clams, scallops, mussels, and fresh oysters **29.95**

BLACK BEAN SOUP

A traditional whole black bean soup with tomatoes, onions, cilantro, and ranchero cheese **10.95**

MENUDO

A traditional Mexican broth with honeycomb tripe **17.95**



ENSALADAS

TACO SALAD

Iceberg lettuce, cheddar cheese, tomatoes, and your choice of protein in a crispy flour tortilla bowl

- Ground beef or chicken **12.95**
- Picadillo (shredded beef) **13.95**
- Fajita-style (chicken **17.95** beef **18.95**)

Make it deluxe with sour cream and guacamole **+2.95**

POLLO A LA PARILLA ENSALADA

Grilled chicken, black beans, diced tomato, avocado slices, sour cream, and ranchero cheese all sit atop romaine lettuce - served in a crispy house made flour tortilla bowl **17.95**

COCULA SALAD

Grilled chicken, romaine lettuce, baby spinach, corn, asparagus, avocado, tomatoes, onions, black beans, tortilla strips, ranchero cheese, and special house made mint vinaigrette **17.95**

PUERTO VALLARTA SALAD

Choose grilled fish fillet or grilled shrimp - with romaine lettuce, baby spinach, corn, asparagus, avocado, cucumber, tomatoes, and onions with fresh mango slices and a house made mango citrus dressing **18.95**

TAPATIA SALAD

Carne asada, romaine lettuce, baby spinach, corn, avocado, asparagus, black olives, whole beans, tomatoes, onions, tortilla strips, and ranchero cheese with a special house made mint vinaigrette **18.95**

GARDEN SALAD

Romaine lettuce, shredded red cabbage, carrots, and tomatoes with choice of dressing **Full 11.95 / Half 7.95**

CAESAR SALAD

Chopped romaine lettuce tossed with croutons and Caesar dressing **11.95** (Add chicken **+6.00**)

VEGETARIAN OPTIONS

EXPRESSO VEGETARIAN BURRITO**

Refried beans, rice, cheese, and lettuce in a large flour tortilla - topped with guacamole, tomatoes, onions, and parmesan cheese **15.95**

GARDEN FRESCO BURRITO

Carrots, broccoli, cauliflower, and zucchini are sautéed and wrapped in a flour tortilla with rice and black beans - topped with our house made burrito sauce and garden salad greens **15.95**

CHAMPIGNON BURRITO

Large flour tortilla stuffed with sautéed spinach & mushrooms, black beans, rice, and jack cheese - topped with our house made burrito sauce, garden salad greens, and tomatoes **15.95**

VEGGIE STIR FRY

Sautéed carrots, bell peppers, broccoli, zucchini mushrooms, cauliflower, and onions sit atop a bed of Spanish rice and are covered in our creamy house made Portuguesa sauce - topped with Monterey jack cheese **20.95**

FAJITAS VEGETARIANAS

Grilled zucchini, carrots, mushrooms, onions, bell peppers, broccoli, cauliflower, and our house made fajita sauce - served with black beans, rice, guacamole, sour cream, and tortillas **20.95**

VEGGIE ENCHILADAS

Two corn tortillas stuffed with minced zucchini, mushrooms, carrots, and broccoli, then covered with culiche sauce and Queso Fresco - served with black beans, rice, and coleslaw **15.95**

SPINACH ENCHILADAS

Fresh spinach sautéed with tomatoes and onions in a house made cream sauce, rolled in corn tortillas, then topped with jack cheese and salsa verde - served with black beans and rice **15.95**

SPINACH & CHEESE QUESADILLA

Flour tortillas filled with spinach and cheese are grilled then topped with tomatoes, onions, sour cream, and guacamole - served with rice and beans **16.95**

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COMBOS



All combos come with rice, beans, and coleslaw.

You may substitute refried beans for whole or black beans. Your choice of chicken, ground beef, pork, or cheese. For picadillo (shredded beef) add 2.00 on burritos and 1.00 on all other items. Add melted cheddar cheese to burritos for 1.50.

SMALL COMBOS

- 1. 1 Enchilada & 1 Taco 15.95
- 2. 1 Chile Relleno w/guacamole 16.95
- 3. 1 Enchilada & 1 Tostada 15.95
- 4. 1 Burrito 15.95
- 5. 1 Chalupa 15.95
- 6. 1 Chorizo Burrito 15.95
- 7. 1 Chimichanga 16.95
- 8. 1 Avocado Tostada 16.95
- 9. 1 Deluxe Tostada 16.95
- 10. Chorizo con Huevos 15.95
- 11. 1 Chile Relleno & 1 Taco 16.95
- 12. 1 Enchilada & 1 Chile Relleno 16.95
- 13. 1 Tamale & 1 Taco 15.95
- 14. 2 Enchiladas 15.95
- 15. 2 Tacos 15.95
- 16. 1 Enchilada & 1 Tamale 15.95
- 17. Quesadilla Ranchera Deluxe 16.95

LARGE COMBOS

- 18. 1 Enchilada & 1 Chalupa 17.95
- 19. 2 Enchiladas & 1 Taco 17.95
- 20. 1 Enchilada, 1 Chile Relleno, & 1 Taco 18.95
- 21. 1 Enchilada, 1 Tamale, & 1 Taco 17.95
- 22. 1 Enchilada, & 1 Avocado Tostada 17.95
- 23. 1 Enchilada, 1 Chile Relleno, & 1 Tamale 18.95
- 24. 1 Enchilada & 2 Tacos 17.95
- 25. 1 Enchilada, 1 Tamale, & 1 Tostada 17.95
- 26. **Flautas** - Traditional Mexican taquitos! Three crispy corn tortillas filled with your choice of chicken or picadillo (shredded beef) 18.95
- 27. **Regio Burrito** - Tender pieces of marinated beef grilled with fresh green peppers, and onions wrapped in a flour tortilla - topped with baked cheese, burrito salsa, guacamole, and sour cream 24.95
- 28. **Enchiladas Suizas** - Chicken enchiladas topped with a house made tomatillo salsa and sour cream 18.95
- 29. **Enchiladas Rancheras** - Filled with chicken or Queso Fresco, topped with our Cuautla salsa, Queso Fresco, cabbage, and onions 18.95
- 30. **Enchiladas de Mole**** - Chicken enchiladas covered with our house made mole sauce 18.95

BURGERS

All burgers cooked to order, & served with a side of fries.

LAS MARGARITAS HAMBURGER*

Flamebroiled burger with bacon, avocado, onion, tomato, pickle, lettuce, and BBQ sauce 15.95

GRILLED CHICKEN BURGER

Chicken breast, romaine, tomato, & onion 14.95

CHEESEBURGER

Onion, tomato, pickle, lettuce, & mayo 12.95

A LA CARTE & SIDES

Tacos

Carne Asada, Carnitas, Pastor, Cod, or Shrimp 5.95

Choose soft or crispy:

Bean, Ground Beef, or Chicken 3.95

Picadillo (Shredded Beef) 3.95

Tamale

Fresh masa (corn dough) filled with shredded pork wrapped and steamed in a corn husk - served with enchilada sauce 5.95

Enchiladas a la Carte

Small / Large

Picadillo (Shredded Beef) 7.95 / 9.95

Chicken or Beef 6.95 / 9.95

Cheese & Onion 6.95 / 9.95

Refried Beans 5.95 / 7.95

with onions and peppers optional

Deluxe Enchilada

Corn tortilla filled with choice of meat and topped with cheddar cheese, lettuce, diced tomatoes, onions, guacamole, sour cream, and enchilada sauce 13.95

Suiza Enchilada

Chicken enchilada topped with tomatillo sauce, Monterey jack cheese, and sour cream 13.95

Ranchera Enchilada

Topped with cheese, cabbage, onions, and an authentic salsa recipe from Cuautla, Mexico 12.95

Tostadas a la Carte

A crispy fried corn tortilla layered with refried beans, your choice of meat, shredded lettuce, cheese, and tomatoes

Refried beans only 8.95

Bean & Beef or Chicken 9.95

Bean & Picadillo (Shredded Beef) 9.95

Make it deluxe with sour cream & guacamole +2.95



Mexican Stir-Fry



Spinach Enchiladas

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BEBIDAS

Soft Drinks - 4.00

Coke, Diet Coke, Cherry Coke, Orange Fanta, Sprite, Pibb, Barq's Root Beer, Pink Lemonade

Iced Tea - 4.00

Stash Hot Tea - 4.00

Black, Green, Chamomile, Mint, Hibiscus, Jasmine

Coffee - 4.00

Juices - 4.50

Apple, Mango, Orange, Pineapple, Cranberry, Grapefruit, Tomato, Clamato **No Refills**

Bottled Water - 2.50

SPECIALTY BEVERAGES

Imported Bottled Sodas - 4.00

Coke, Pepsi, Sangria, Sidral Mundet
Coca-Cola 1/2 Litro - **4.50**

Jarritos Bottled Sodas - 4.00

Pineapple, Mandarin, Mango,
Fruit Punch, Lime, Tamarind

Ginger Beer - 4.00

Strawberry Lemonade - 5.00

Horchata - 5.00

DESSERTS

DEEP FRIED ICE CREAM

Vanilla ice cream in a crisp cinnamon crumb coating served in a flour tortilla bowl and topped with honey, strawberry sauce, and whipped cream **8.50**

CHURROS

Be sure to leave room for this Mexican classic! Sweet deep-fried pastry with cinnamon **7.95**

HOUSE MADE FLAN

House made soft caramel custard topped with whipped cream **6.95**

SOPAPILLAS

Deep-fried cinnamon sugar flour tortilla triangles drizzled with honey, strawberry sauce, and whipped cream **6.95**

ICE CREAM

Vanilla ice cream with your choice of chocolate or strawberry topping **4.00**

MOCKTAILS

Virgin Margarita

Choose any flavor - Strawberry, Blackberry, Watermelon, Kiwi, Raspberry, Peach, Coconut, Banana, Lychee, Mango, Melon, Guava **6.95**

Faux-jito

Virgin mojito with club soda, Sprite, and muddled mint & lime **6.95**

Mellow Mule

Ginger beer, club soda, and fresh lime **6.95**

Shirley Ginger

Sprite, ginger beer, grenadine, lime, and maraschino cherries **6.95**

Virgin Bloody Mary

Tomato juice, bloody Mary mix, fresh lime, Worcestershire sauce **6.95**

Perro Salado - Salty Dog

Grapefruit soda, lime, splash of club soda, and salted rim **6.95**

For over 30 years we have been bringing an authentic taste of Mexico to the Greater Seattle area. From unique regional cuisine to classic favorites we have something for all. We pride ourselves on our original house made recipes and quality ingredients. With each visit we hope you can tell that we put our hearts into our food and service.

OUR LOCATIONS

AURORA

14356 Aurora Ave N
Seattle, WA 98133
(206) 362-7527

AUBURN

1525 A Street NE #100
Auburn, WA 98002
(253) 735-1526

MARYSVILLE

303 Beach Ave
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(360) 653-4362

ISSAQUAH

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