



## **APPETIZERS**

### **GUACAMOLE**

Prepared with avocado, tomato, onion, coriander, and "serrano" chili pepper.

### **LOS FRIJOLES CON VENENO Y CARNE SECA**

Refried beans with dried chili sauce and a hint of cumin.

### **CAZUELA DE CAMARONES**

Sautéed shrimp with chili peppers, garlic, and cilantro.

### **CEVICHE DEL PACÍFICO**

Your choice of fresh fish or shrimp marinated in citrus juices and served with avocado, red onions, and cilantro.

### **SOPA DE TORTILLA**

The classic chicken broth seasoned with tomato and pasilla chili pepper, served with avocado, sour cream, "panela" curd cheese, and crispy tortilla strips.

### **CALDO TLALPEÑO**

Chicken and vegetables soup with hint of "chipotle" chili pepper.

### **ARROZ DE LA ABUELA**

Mexican-style rice served with fried egg, avocado, fried plantain and grilled chili pepper.

### **QUESO FUNDIDO**

Served with your choice of corn or flour tortillas.

### **WITH MEXICAN SPICY SAUSAGE**

## **NACHOS**

### **TRADICIONALES**

Tortilla chips with refried beans, grated cheese, pico de gallo, "jalapeño" chili peppers, sour cream, and guacamole.

### **NACHOS LA CANTINA**

Nachos with beef or chicken, refried beans, sour cream, guacamole, "jalapeño" chili peppers, pico de gallo, and grated cheese.

## **TACOS**

### **TACOS DE LANGOSTA ESTILO ROSARITO**

Lobster tacos served on flour tortillas with rice, tomatillo-avocado sauce, and roasted chili pepper mayonnaise.

### **TACOS DE PESCADO**

Grilled marinated fish, served with corn tortillas, guacamole and "chipotle" chili pepper mayonnaise.

### **FLAUTAS**

Chicken flautas topped with sour cream, shredded cheese, and lettuce.

### **TACOS DORADOS DE BIRRIA**

Crispy tacos filled with "birria" beef stew served with spring potatoes and sautéed onions.

## **QUESADILLAS**

Served with your choice of corn or flour tortillas.

### **WITH MARINATED PORK**

### **WITH CHICKEN FAJITAS**

### **WITH BEEF FAJITAS**

## **SOPA DE TORTILLA**

### **ENCHILADAS DEL RANCHO**

Soft tortillas filled with fresh cheese, topped with tomatillo sauce, sour cream, onion, and cilantro, accompanied with refried beans.

### **ENCHILADAS SUIZAS**

Soft tortillas filled with chicken and topped with creamy tomatillo sauce and grated cheese.

### **ENCHILADAS DEL JARDÍN**

Soft tortillas filled with spinach and mushrooms, topped with tomato sauce, onion, cilantro, and grated cheese.

### **ENCHILADAS COLORADAS DE POLLO**

Soft tortillas filled with chicken and topped with pomodoro sauce, sour cream, onion, cilantro, and cheese.

# LA Cantina

## **SIZZLING FAJITAS**

Prepared with onion and bell peppers, served with refried beans, guacamole, and Mexican “pico de gallo”.

**CHICKEN | BEEF | SHRIMP**

## **ESPECIALES DE LA CASA**

### **TLAYUDA TRADICIONAL DE OAXACA**

Mexican-style pizza made with a crispy giant tortilla from Oaxaca, with cheese, zucchini, grilled portobello mushrooms, refried beans, and “jalapeño” chili pepper sauce.

### **CHILE RELLENO DE MARISCOS**

“Poblano” chili pepper filled with seafood sautéed with cream, onion, garlic, epazote sprigs, and a hint of “chipotle” chili pepper, served with a mild tomato sauce and Mexican-style rice.

### **LA CAZUELA DE COCHINITA PIBIL**

Traditional marinated pork dish with spicy “habanero” chili pepper sauce, served with handmade tortillas.

### **PESCA DEL DÍA**

Catch of the day fish fillet prepared with your choice of cilantro pesto sauce, chili peppers and garlic butter, or Veracruz-style sauce, served with rice.

### **EL POLLITO CON MOLE**

Chicken with “mole” sauce from Oaxaca, served with Mexican-style rice and sautéed cactus paddle.

### **CHICHARRÓN DE RIB EYE 7 OZ**

The house speciality, served with guacamole and “panela” curd cheese.

### **EL 8 MANOS**

Grilled marinated octopus, served with tomatillo salad, jicama, pickled radishes, and Mexican pesto made with cilantro and garlic.

### **TORTA DE LA VECINA**

Crispy sub filled with “pibil”-style pork stew, pickled onions, avocado, tomato, lettuce beans, and grilled “panela” curd cheese.

## **DESSERTS**

Cheese custard with local honey and tropical fruit sorbet.

Corn cake with coconut and vanilla sauce.

Caramel crepés served with vanilla ice cream.

Assorted ice creams and sherbets.