



,	APPETIZERS		
12 g	*AGUACHILE	28	
6.	Butterflied raw shrimp marinated in our house made chile serrano, and cilantro citrus blend, or the house special chipostyle. Served with avocado cucumber and onions. GF		
120	**AGUACHILE - SHRIMP AND FISH Butterflied shrimp, sea bass marinated in our house made c sauce (Leche de Tigre). GF	<b>29</b> hile	
TORITOS DE CAMARÓN HALF ORDER - (3)			
	The best appetizer! Stuffed yellow peppers with shrimp, mozzarella cheese and wrapped in bacon, served with a savory soy sauce mix. (spice level varies)	25	
	SHRIMP QUESO FUNDIDO	23	
	Piping hot blended cheese mix, poblano pepper, onion, spina red poblano, avocado, fresh garlic with olive oil. <i>GF</i> Vegetarian or Chorizo		
	SHRIMP COCKTAIL	17	
	Shrimp with tomato, red onion, cucumber, and jicama marin in citrus juice. <i>GF</i>		
	<b>GUACAMOLE &amp; CHIPS</b> Avocado, lime juice, chopped cilantro, chile serrano, onion, and tomato. <i>GF</i>	14	
	SALADS		
	AVOCADO STRAWBERRY SALAD	14	
	Mixed greens, blueberries, strawberries, and avocado with a strawberry dressing and cheese.  Add Protein		
	Chicken or Sirloin Meat Shrimp	6 7	
	SOUPS		
( )	CALDO TLALPEÑO	14	
	A delightful and nutritious soup made with chicken, garbanzos, chipotle, carrots, and avocado. <i>GF</i>	-	
	POZOLE VERDE A comforting mexican stew consisting of shredded chicken and hominy in a warm green chili broth. GF	14	
	CALDO DE CAMARON	17	
	Tomato based shrimp soup flavored with carrots, celery, peppers and cilantro. <i>GF</i>		
	KIDS MENU		
	CHICKEN TENDERS Served with french fries	10	
	BREADED SHRIMP Served with rice and french fries	14	

# TACOS

Each Taco \$6 or Any Three Tacos with rice and beans \$22

# TACOS DE CHICHARRÓN

Fried pork skin rinds seared with house paste tomatoes, onions and cilantro. (popular item sells out quick!)

# TACO CORAZÓN - Our House Signature Taco

Dipped in red chile sauce with beef, cheese and red onions. GF

# TACO GOBERNADOR

Shrimp taco cooked with cheese, onion, and bell peppers. GF

#### **TACOS COSTRA DE QUESO**

Caramelized cheese tortilla with asada beef. (keto friendly)

#### **TACO AL PASTOR**

Roasted pork with pineapple and onions, topped with cilantro and red sauce. GF

## **CARNE ASADA**

Grilled sirloin meat, topped with cabbage. GF

#### **FISH TACO**

Breaded fish, chipotle dressing, and green cabbage. (Grilled Option *GF*)

## **SHRIMP TACO**

Breaded shrimp, chipotle dressing, and green cabbage. (Grilled Option GF)

# BURRITOS

Enchillada Style \$2.98

sour cream, guacamole and choice of traditional green, red chile sauce, pink sauce (contains pine nuts)

## **MAR & TIERRA BURRITO**

18

Grilled sirloin and shrimp, vegetable medley with guacamole, cheese, rice and beans.

### **SONORA BURRITO**

17

Sirloin with guacamole, cheese, pico de gallo, rice and beans.

### **PASTOR BURRITO**

Roasted marinated pork with special secret salsa, pineapple, tomato, lettuce, onions, cilantro, al pastor and guacamole sauce.

# SIDE ORDERS

GRILLED NOPALES	4
CHILES TOREADOS	2
GRILLED VEGETABLES	5
TORTILLAS (3)	3
FRIES	5
RICE	3
BEANS	3
CHIPS & BEANS DIP/SALSA	6
1st round of chips & bean dip courtesy of the house.	
SERVICIO DE PASTEL (per person)	2

**GF**=GLUTEN FREE









These items may be served raw or under cooked. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.

#### SEAFOOD & FINE MEAT CUT CORTES FINOS TRADITIONAL **ENCHILADAS LAVA MOLCAJETE-MIXTO** 52 Our house signature dish. The Pink enchilada, or choice of A scorching hot molcajete served with our house sauce. traditional green or red chile sauce. Options of shredded beef, Includes plenty of fish, grilled shrimp, sirloin beef, and grilled chicken, cheese or veggies. Sour cream, rice and beans. GF chicken, mexican onions, nopal, mushrooms and squash. Served (pink sauce contains pine nuts) with rice and beans. optional shrimp **★** MOLCAJETE FRIO 52 **VEGETABLE BOWL** 18 Butterflied raw shrimp, octopus, scallops, cucumber, red onion, Sautéed mushrooms, bell peppers, onions, zucchini, corn, black marinated in our house made sauce with chiltepin. GF beans, avocado, pico de gallo, with tortilla strips. **CAMARÓNES CULICHI** 26 add queso fresco The dish that made us famous. Shrimp sautéed in our **COCHINITA PIBIL** 23 house spices served with a creamy green sauce with Slow roasted pork butt, marinated in our house made achiote rice and salad. mix, placed on banana leaves and served with in-house made **CAMARÓNES CUCAS** 32 tortillas, rice and beans. GF Sizzling grilled whole shrimp (head-on) with a hot spicy sauce. GF **AZTECA TINGA** 23 Freshly made chicken, tossed in chipotle sauce, served with **CAMARÓNES RANCHEROS** 26 in-house made tortillas, rice and beans. GF Sauteed shrimp with olive oil, tomato, garlic, chile serrano and onions, served with rice and vegetables. GF CHILE EN NOGADA 23 Poblano pepper stuffed with ground pork picadillo, almonds, SALMON IN WHITE WINE 26 walnuts, dried fruits, apples, pears, prunes, apricots. Covered in Pan seared salmon in a white wine mixed with garlic, salt, a creamy almond blonde sauce and sprinkled with pomegranate pepper, olive oil, and lemon juice, served with rice and seeds (seasonal) or cranberries. (sauce contains cheese) vegetables. optional shrimp 6 **RED SNAPPER (SEASONAL)** 34 **CHILES RELLENOS** 23 Whole fried fish, chicharron style with rice and vegetables. Charred hatch chiles stuffed with cheese and served with in-house made tortillas, rice and beans. **LOBSTER QUESADILLA** 25 Choice of traditional green or red sauce Lobster cooked in butter sauce, with salt and cilantro, optional shrimp 6 folded with cheese, and served with rice and vegetables. **FLAUTAS** 17 **PASTA CORAZON WITH TEQUILA SHRIMP** 26 Rolled tacos with your choice of shredded beef or chicken, Infused in a creamy habanero sauce. fried till crispy and served with cheese, sour cream, lettuce, **\*STEAK MEXICANO** 36 onion and avocado. Rice and beans. Our ribeye is seasoned with our special blend of spices and **MOLE NEGRO** 24 served with nopal, onions, and mango. Served in a traditional style with an Arizona flare. GF Mexican blend of spices, chiles, nuts, and chocolate made into a rich and flavorful sauce, with chicken, served with in-house **BISTEC RANCHERO** 26 made tortillas, rice and beans. GF Sautéed steak, with olive oil, tomato, onion, chile serrano, garlic and cilantro, served with beans and rice. GF 🌭 **FAJITAS** Vegetable medley with your choice of protein. **ASADA PLATE (BISTEC)** 30 Served with rice and beans, in house tortillas. Ribeye, nopal, cebollitas, beans, chile toreado. Served with Chicken 20 tortillas. 22 Sirloin 24 Combo sirloin / chicken DESSERTS Shrimp 24 Trio Sirloin, Chicken, and Shrimp 26 **CHURROS** 12 Cajeta topped with strawberries, served with ice cream. HOMEMADE DRINKS (no refills) **JERICALLA** 10 Combination of a creme brulee and a flan. **AGUA MAZAPAN** 5 Toasted peanut powder, vanilla, sugar, and milk. **HIBISCUS CHEESECAKE** 11 Cheesecake with a kick of spice. 5 JAMAICA (Hibiscus) Served with strawberries, raspberries and a sliced orange. DRINKS 3 **TAMARINDO** SODA Tart and sweet mexican drink made with fresh tamarindo pulp. Coke, Diet Coke, Dr. Pepper, Orange Crush, Sprite, Lemonade, and Iced Tea. FRESH SQUEEZED LEMONADE 5 **MEXICAN COCA-COLA BOTTLE** (MINERAL OR NATURAL) SEDONA SPARKLING WATER 5 add chia, mango, strawberry, berries, cucumber mint 5 **SEDONA SPRING WATER** or prickly(seasonal) 2 **TOPO CHICO SPARKLING WATER HORCHATA** 5 Sweet rice milk drink.

**GF**=GLUTEN FREE







