



*Donde se come igual
que en Sinaloa!*

DOWNEY

11949 PARAMOUNT BLVD.

562 659 7870

ORANGE

150 S. HEWES ST.

714 532 9000

CALIFORNIA



EMPORIOSUSHIYMARISCOS1



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ILOVEEMPORIO



EMPORIOSUSHIYMARISCOS.COM

Thank you

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• We are not responsible for lost or stolen articles. / No nos hacemos responsables por artículos extraviados.

• **WARNING:** Consuming raw or uncooked meats, seafood and shellfish might increase your risk of food-borne illness. / **AVISO IMPORTANTE:** El consumo de carnes, pescados y mariscos no totalmente cocidos o crudos pueden aumentar el riesgo de enfermedades transmitidas por los alimentos.

• Sales tax will be added to the retail price on all taxable items (no exemptions). We reserve the right to refuse service to anyone. / El impuesto de la venta será incluido por cada alimento (sin excepción). Nos reservamos el derecho a rechazar el servicio a cualquier persona.

• Once the food is ordered, cooked and served there is no return or exchange of any food items. / Una vez que el alimento ha sido ordenado, cocinado y servido no estará sujeto a devoluciones o cambio de platillo.



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www.emporiosushiymariscos.com

Ceviches

MOST PLATES ON THESE PAGES ARE SERVED WITH ONION, CILANTRO, CUCUMBER AND/OR TOMATO

CAMARÓN

TRADICIONAL \$ 9

RAW SHRIMP CEVICHE MARINATED IN LIME SINALOA STYLE.

JAIBA \$ 8

IMITATION CRAB, CEVICHE MARINATED IN LIME.

GUAMUCHIL \$ 14

SCALLOP AND RAW SHRIMP MARINATE IN LIME IN SPICY DARK SAUCE OR CHOOSE YOUR SAUCE.

CAMARÓN

COCIDO \$ 10

COOKED SHRIMP CEVICHE MARINATED IN LIME.

TROPICAL \$ 14

COOKED SHRIMP, RAW SHRIMP MARINATED IN LIME, OCTOPUS, RAW SCALLOP, MANGO AND COCONUT MARINATED IN LIME.

CALLO DE HACHA \$ 15

SCALLOPS CEVICHE MARINATED IN LIME JUICE.

BADIRAGUATO \$ 16

RAW SHRIMP, FRESH TUNA, MANGO SLICES. SERVED IN NAVOLATO SAUCE

CAMARÓN EN SALSA NEGRA \$ 12

RAW SHRIMP MARINATED SPICY DARK LIME SAUCE.

PESCADO

RAW TILAPIA CEVICHE \$ 8

MARINATED IN LIME.

CULIACÁN \$ 14

SCALLOPS, SHRIMP MARINATE IN LIME, COOKED SHRIMP, OCTOPUS AND COCONUT IN SPICY DARK SAUCE OR CHOOSE YOUR SAUCE.

CEVICHE VERDE \$ 14

RAW SHRIMP MARINATE IN LIME IN SPICY GREEN SAUCE.

MENOR \$ 16

IMITATION CRAB, COOKED SHRIMP, SCALLOP WITH CUCUMBER.

CAMARÓN Y PULPO \$ 13

COOKED SHRIMP AND OCTOPUS CEVICHE MARINATED IN LIME.

EMPORIO \$ 14

SCALLOP, COOKED SHRIMP, OCTOPUS AND RAW SHRIMP MARINATE IN SPICY DARK LIME SOUCE OR CHOOSE YOUR SAUCE.

CEVICHE ALTATA \$ 15

COOKED, SHRIMP, IMITATION CRAB, CARROT, MANGO MARINATED IN SPICY DARK LIME SAUCE.

SALSA LEVELS



Beverages

SODAS MEXICANAS

COCA-COLA	
DIET COKE	
SPRITE	
SIDRAL MUNDET	
SANGRÍA/ GRAPE SODA	\$4
AGUA MINERAL / CARBONATED WATER	
JARRITO DE MANDARINA / TANGERINE	
JARRITO DE TORONJA / GRAPEFRUIT	
JARRITO DE TAMARINDO / TAMARIND	
JARRITO DE PIÑA	
BOTELLA DE AGUA / BOTTLE OF WATER	\$2.50

AGUAS FRESCAS

AGUA DE JAMAICA	Single	\$4.0
AGUA DE CEBADA	Pitcher	\$18
LIMONADA/LIMONADE		
AGUA DE PEPINO Y CHÍA		
HORCHATA DE COCO	Single	\$4.50
JASMIN TEA	Pitcher	\$21

COLD DRINKS

AGUA MINERAL	
LIMONADA MINERAL	\$6
COCO BEBIDA	
CHAMOYCHELA	
MICHELADA VIRGEN	\$7
LIMONADA MINERAL FROZEN	

Pastries

FLAN DE CAJETA \$ 7

CHURROS CON NIEVE \$ 7

BANNANA TEMPURA ICE CREAM \$ 8

Cocktails

SPICY CUCUMBER	\$13
MANGONEADA	\$12
MANGO MARGARITA	\$10
STRAWBERRY MARGARITA	\$10
TAMARINDO MARGARITA	\$10
LIME MARGARITA	\$10
CORONA-RITA	\$12
SHOT	\$7



WINES

WINES GLASS	\$7
WINES BOTTLE	\$28

MICHELADAS

MICHELADA	\$8
SUPER MICHELADA	\$14
CHAMOY-CHELA	\$14
CIRUELA, TAMARINDO O MANGO	



Cerveza

MODELO ESPECIAL	BOHEMIA	HEINEKEN
NEGRA MODELO	SOL	STELLA ARTOIS
CORONA	XXLAGER	SAPORO
CORONA LIGHT	TECATE LIGHT	
CORONA FAMILIAR	TECATE ROJA	
PACIFICO	CARTA BLANCA	\$5
VICTORIA	ESTRELLA JALISCO	

CAGUAMA \$9	BUD LIGHT	
PACIFICO	MICHELOB ULTRA	\$4.5
CORONA FAMILIAR	BUDWEISER	

CUBETA	\$28
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CUBETA AMERICANA	\$25
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DRAFT	DOMESTIC	IMPORTED
SMALL TARRO	\$6	\$7
MEDIUM TARRO	\$8	\$9
PITCHER	\$16	\$18

Tostadas

TOSTI CEVICHE	\$14
COOKED SHRIMP, PREPARED WITH LIME AND CHAMOY SAUCE SERVED WITH TOSTITOS CHIPS.	

TOSTADA EL RANCHITO	\$14
COOKED SHRIMP, OCTOPUS, CRAB MEAT, SERVED IN A SPECIAL HOUSE SAUCE	

TOSTADA MIXTA	\$13
MIXED CEVICHE WITH IMITATION CRAB MEAT, COOKED SHRIMP, OCTOPUS, FISH AND ABALONE.	

TOSTADA VIP	\$9
RAW SHRIMP AND SCALLOPS MARINATED IN LIME JUICE AND CHILTEPIN CHILI.	

TOSTADA NAVOLATO	\$15
SCALLOPS, OCTOPUS, COOKED SHRIMP, RAW SHRIMP IN LIME JUICE WITH TREE CHILI.	

Ostiones

OSTIONES EN SU CONCHA	DOZEN \$25
	1/2 DOZEN \$13
RAW OYSTERS ON THE HALF SHELL.	



OSTIONES ENCEVICHADOS	DOZEN \$36
	1/2 DOZEN \$19
RAW OYSTER ON HALF SHELL WITH SHRIMP CEVICHE, SERVED IN GREEN OR DARK SAUCE.	

OYSTER SHOTS	DOZEN \$29
	SINGLE \$3.5
PREPARED WITH DARK SAUCE AND LEMON JUICE.	

Botanas

CAMARÓN COCIDO	\$18
COOKED SHRIMP MARINATE IN LIME JUICE.	

CAMARÓN Y PULPO	\$24
OCTOPUS AND COOKED SHRIMP OR RAW.	

CAMARÓN COCIDO Y CALLO	\$28
COOKED SHRIMP AND SCALLOPS.	

CALLO DE HACHA	\$32
SCALLOPS MARINATED IN LIME JUICE.	

CAMARÓN AGUACHILE	\$17	SASHIMI	\$22
AGUACHILE SHRIMP SINALOA STYLE.		THIN SLICES OF YOUR CHOICE OF SCALLOP, TUNA, SALMON OR MIXED	



Botanas Especiales



EMPORIO \$24
SCALLOPS, SHRIMP MARINATED IN LIME, COOKED SHRIMP AND OCTOPUS IN DARK SAUCE OR CHOOSE YOUR SAUCE.

CULIACÁN \$24
SCALLOPS, SHRIMP MARINATE IN LIME, COOKED SHRIMP, OCTOPUS AND COCONUT IN DARK SAUCE OR CHOOSE YOUR SAUCE.

AGUACHILE NAVOLATO \$22
RAW SHRIMP MARINATED IN LIME JUICE WITH TREE CHILI RED SAUCE

GUAMUCHIL \$25
SCALLOP AND SHRIMP MARINATE IN LIME JUICE IN DARK SAUCE OR CHOOSE YOUR SAUCE.

TORRE TROPICAL \$28
TOWER SEAFOOD WITH COOKED SHRIMP, RAW SHRIMP, OCTOPUS AND SCALLOPS. TOPPED WITH CARROT AND MANGO.

TORRE G \$29
TOWER SEA FOOD WITH COOKED SHRIMP, RAW SHRIMP, OCTOPUS AND SCALLOPS.

MANGO CHILE \$19
AGUACHILE SHRIMP MARINATED WITH MANGO SAUCE WITH CHILTEPIN CHILI.

TAMARINDO CHILE \$19
AGUACHILE SHRIMP MARINATED WITH SPICY TAMARINDO SAUCE.

MARISCOCO \$19
COCONUT STUFFED WITH IT OWN PULP, COOKED SHRIMP AND OCTOPUS.

SUPER EMPORIO \$36
SCALLOPS, COOKED SHRIMP, OCTOPUS AND RAW SHRIMP MARINATE IN LIME IN DARK SAUCE OR CHOOSE YOUR SAUCE. TOPPED WITH 6 OYSTER SHOTS

BOTANA ESPECIAL 29
COOKED SHRIMP, OCTOPUS, SCALLOPS AND RAW SHRIMP MARINATE IN LIME, SERVED IN DARK SAUCE

Baked Rolls

SALMON ROLL \$14
BAKED SUSHI STUFFED WITH CRAB SALAD, BREADED SHRIMP, CUCUMBER AND CREAM CHEESE. TOPPED WITH SALMON, EEL SAUCE AND CHIPOTLE-MAYO.

CAMPECHANO ROLL 15
BAKED SUSHI STUFFED WITH AVOCADO, CUCUMBER AND CREAM CHEESE. TOPPED WITH A MIXTURE OF OCTOPUS, SHRIMP, SALMON, SRIRACHA-MAYO AND EEL SAUCE.



NEW YORK ROLL \$16
BAKED SUSHI STUFFED WITH SPICY CRAB SALAD AND AVOCADO. TOPPED WITH NEW YORK STEAK (SEARED).

MONTANA ROLL \$15
BAKED SUSHI STUFFED WITH CRAB SALAD, CREAM CHEESE, CUCUMBER, AVOCADO, SHRIMP. TOPPED WITH SALMON, ONION, MONTERREY JACK CHEESE, EEL SAUCE AND CHIPOTLE-MAYO.

AVOCADO ROLL \$14
BAKED SUSHI STUFFED WITH CRAB SALAD, CREAM CHEESE, CUCUMBER, TEMPURA SHRIMP. TOPPED WITH AVOCADO, EEL SAUCE AND CHIPOTLE-MAYO.



ZARANDEADO ROLL \$15
BAKED SUSHI STUFFED WITH SHRIMP, ONIONS, CREAM CHEESE, CUCUMBER AND AVOCADO. TOPPED WITH SHRIMP IN ZARANDEADO SAUCE.

Kids Menu

CHICKEN NUGGETS \$6
NUGGETS WITH FRENCH FRIES

BREADED SHRIMPS \$9
BREADED SHRIMPS WITH FRENCH FRIES.

CHICKEN TERIYAKI \$9
CHICKEN BREAST TERIYAKI WITH WHITE RICE.

QUESADILLA \$6
WITH CHICKEN \$8
WITH CARNE ASADA \$10

SUSHI KID \$9
SUSHI ROLL STUFFED WITH CREAM CHEESE, AVOCADO AND INGREDIENT TO CHOOSE (SHRIMP, BEEF OR CHICKEN).

FISH FINGERS \$6
FISH FINGERS WITH FRENCH FRIES.

Tempura Dolls

MAR Y TIERRA

DEEP FRIED SUSHI STUFFED WITH BEEF, SHRIMP, AVOCADO, CUCUMBER, CREAM CHEESE, EEL SAUCE AND CHIPOTLE-MAYO.

\$14

CHON ROLL

DEEP FRIED SUSHI STUFFED WITH AVOCADO, BEEF, SHRIMP, CUCUMBER AND CHEESE, TOPPED WITH MELTED MONTERREY JACK CHEESE, EEL SAUCE, CHIPOTLE-MAYO AND SESAME SEEDS.

\$15



CAMARÓN BLUE

DEEP FRIED SUSHI STUFFED WITH ACOVADO, CREAM CHEESE, CUCUMBER, SHRIMP AND BACON. TOPPED WITH MELTED MONTERREY JACK CHEESE, BACON, EEL SAUCE AND CHIPOTLE-MAYO.

\$14

TRES RIOS NEW

BAKED SUSHI STUFFED WITH CREAM CHEESE, AVOCADO, OCTOPUS, COOKED SHRIMP, IMITATION CRAB, TOPPED WITH BREADED SHRIMP, COVERED IN SPECIAL SAUCE

\$16



3 CHEESES ROLL

DEEP FRIED SUSHI STUFFED WITH CHICKEN, BACON, CUCUMBER, AVOCADO AND CREAM CHEESE. TOPPED WITH MONTERREY JACK CHEESE AND CHEDDAR CHEESE.

\$14

GUAMUCHILITO

DEEP FRIED SUSHI STUFFED WITH CREAM CHEESE, CUCUMBER. TOPPED WITH CRAB SALAD, AVOCADO, EEL SAUCE AND SESAME SEEDS.

\$13



AVOCADO ROLL

DEEP FRIED SUSHI STUFFED WITH CRAB SALAD, CUCUMBER, BREADED SHRIMP. TOPPED WITH AVOCADO, EEL SAUCE AND CHIPOTLE-MAYO.

\$14

RULETA ROLL

DEEP FRIED SUSHI STUFFED WITH CREAM CHEESE, CUCUMBER, AVOCADO AND SHRIMP. TOPPED WITH CRAB SALAD, AVOCADO, SHRIMP, EEL SAUCE AND SESAME SEEDS

\$16

CILANTRO SHRIMP ROLL

DEEP FRIED SUSHI STUFFED WITH SHRIMP, AVOCADO, CUCUMBER AND CREAM CHEESE. TOPPED WITH SPICY CRAB SALAD, CILANTRO SAUCE, CHIPOTLE-MAYO AND SESAME SEEDS.

\$14



MOST PLATES ON THESE PAGES ARE SERVED WITH ONION, CILANTRO, CUCUMBER AND/OR TOMATO

Cocteles

CAMARÓN

SHRIMP COCKTAIL, SERVED COLD.

\$15

MOLCAJETE MARISCOS

SHRIMP MARINATED IN LIME AND COOKED SHRIMP, SCALLOPS AND OCTOPUS, OYSTER, SERVED IN MOLCAJETE COLD.

\$26



PULPO Y CAMARÓN

COOKED SHRIMP AND OCTOPUS COCKTAIL SERVED COLD

\$17

CAMPECHANA

MIXED SEAFOOD COCKTAIL WITH COOKED SHRIMP, SHRIMP MARINATED IN LIME JUICE, OCTOPUS, IMITATION ABALONE, IMITATION CRAB, SCALLOP AND OYSTER SERVED COLD.

\$18



CAMARÓN, CALLO Y PULPO

MIXED SEAFOOD COCKTAIL WITH COOKED SHRIMP, SCALLOPS AND OCTOPUS SERVED COLD.

\$19

Botanas Calientes

LANGOSTINOS

PRAWN SHRIMP SAUTEED IN SUPER SPECIAL HOUSE SAUCE.

\$29



BOTANA G

FRIED SHRIMP WRAPPED IN BACON, SHRIMP SAUTEED IN HOUSE HOT SAUCE COMBINED WITH OCTOPUS, SCALLOP AND POTATO SLICES.

\$36

COPA EMPORIO

SAUTEED SHRIMP WITH SPICY SAUCE, SERVED WITH SHRIMP AND SCALLOP MARINATED IN LIME.

\$19



CAMARONES CUCARACHA

FRIED SHRIMP SAUTEED IN SPECIAL HOUSE HOT SAUCE.

\$17

CAMARONES Y PAPAS

SAUTEED SHRIMPS WITH SPICY SAUCE AND FRIED POTATO SLICES.

\$26



Caldos de Mariscos

CALDO DE PESCADO
HOT FISH SOUP. \$14

CALDO DE CAMARÓN
HOT SHRIMP SOUP. \$16

MARISCADA
HOT SOUP MADE WITH SHRIMP, OCTOPUS AND FISH. \$17

7 MARES
HOT SOUP MADE WITH SHRIMP, FISH, CRAB LEG, SCALLOP, MUSSEL, OCTOPUS AND ABALONE. \$19

AGUACHILE CALIENTE
HOT SOUP MADE WITH AGUACHILE SHRIMP WITH CILTEPIN CHILI. \$15

Especialidades de Camarón

COSTA AZUL
FRIED SHRIMPS STUFFED WITH MARLIN-CHEESE & WRAPPED WITH BACON \$18

A LA DIABLA
SHRIMP SAUTEED IN SPICY RED SAUCE. \$17

SINALOENSES
SHRIMP SERVED WITH GREEN CREAMY SAUCE WITH MELTED CHEESE. \$18

TRIO IMPERIAL
COSTA AZUL SHRIMP, SHRIMP SUTEED IN SPICY RED SAUCE AND GRILLED SHRIMP. \$36

A LA PLANCHA
GRILLED SHRIMP WITH BUTTER \$15

MOJO DE AJO
GRILLED SHRIMP WITH GARLIC SAUCE \$16

MOST SUSHI PLATES ON THESE PAGES SERVED WITH CHIPOTLE MAYO AND EEL SAUCE

AGUACHILE ROLL
STUFFED WITH AVOCADO, CUCUMBER AND CREAM CHEESE. TOPPED WITH A SHRIMP AGUACHILE STYLE (MARINATED SHRIMP WITH LIME AND CHILI, CUCUMBER AND ONION). \$15

CRISPY CHICKEN
STUFFED WITH BACON, CREAM CHEESE, CUCUMBER, IMITATION CRAB MEAT. TOPPED WITH CRISPY CHICKEN TERIYAKI AND SESAME SEEDS. \$14

NAGANO ROLL
STUFFED WITH BREADED SHRIMPS, CUCUMBER, CREAM CHEESE, AND CRAB SALAD. TOPPED WITH AVOCADO AND TEMPURA CALAMARI. \$15

DRAGON ROLL
STUFFED WITH IMITATION CRAB SALAD, CUCUMBER, SHRIMP TEMPURA. TOPPED WITH UNAGI AND AVOCADO. \$16

Tempura Rolls

IMPERIAL ROLL
DEEP FRIED SUSHI STUFFED WITH SALMON, AVOCADO AND CREAM CHEESE. TOPPED WITH CRAB SALAD, POTATO CURLY FRIES, CHIPOTLE MAYO, EEL SAUCE AND SESAME SEEDS. \$15

H-ROLL
DEEP FRIED SUSHI STUFFED WITH CREAM CHEESE, AVOCADO AND SPICY CRAB SALAD, ON TOP CHICKEN, MONTERREY JACK CHEESE, EEL SAUCE AND SPICY-MAYO. \$14



SCALLOP ROLL
DEEP FRIED SUSHI STUFFED WITH AVOCADO, SHRIMP TEMPURA. TOPPED SCALLOPS, AVOCADO, EEL SAUCE AND CHIPOTLE-MAYO. \$17

Natural Rolls

MOST SUSHI PLATES ON THESE PAGES SERVED WITH CHIPOTLE MAYO AND EEL SAUCE

- EDAMAME**
NATURAL \$5 W/EMPORIO SAUCE \$7
- CALIFORNIA ROLL** \$11
CRAB SALAD, CUCUMBER AND AVOCADO.
- VEGETARIAN ROLL** \$9
CUCUMBER, AVOCADO AND SESAME SEEDS ON THE RICE.
- SPICY TUNA ROLL** \$14
CUCUMBER, SPICY TUNA AND SESAME SEEDS.
- TIGER ROLL** \$14
CRAB SALAD, CUCUMBER, AVOCADO, TOPPED COOKED SHRIMP IN LIME JUICE.
- SPIDER ROLL** \$16
STUFFED WITH BREADED SOFT SHELL CRAB, AVOCADO AND CUCUMBER, TOPPED WITH MASAGO.
- RAINBOW ROLL** \$18
STUFFED WITH CUCUMBER, AVOCADO, CRAB SALAD AND SHRIMP TEMPURA. TOPPED WITH SLICES OF SALMON, TUNA AND EEL FISH
- KANICAMA ROLL** \$17
STUFFED WITH SHRIMP TEMPURA, AVOCADO, CREAM CHEESE AND CUCUMBER. TOPPED WITH KANICAMA SAUCE.
- SALMON ROLL** \$17
STUFFED WITH SPICY SALMON, CUCUMBER WITH SHRIMP TEMPURA. TOPPED WITH RAW SALMON AND AVOCADO.
- MANGO ROLL** \$15
STUFFED WITH AVOCADO, CREAM CHEESE, CUCUMBER AND SHRIMP. TOPPED WITH A MIX SPICY CRAB, MANGO SLICES AND BLACK SESAME SEEDS.
- TODO ROLL** \$17
STUFFED WITH SHRIMP TEMPURA, AVOCADO, CUCUMBER, CREAM CHEESE AND CRAB SALAD, TOPPED WITH TUNA, SCALLOPS AND CHIPOTLE MAYO.

Otras Especialidades

- FILETE RELLENO** \$18
BREADED FISH FILLET STUFFED WITH SHRIMP AND MELTED CHEESE.
- SALMÓN EMPORIO** \$22
GRILLED SALMON, WHITE RICE WITH BREADED SHRIMP AND MANGO IN SWEET & SPICY SAUCE,
- EMPAPELADO DE MARISCOS** \$19
FISH FILLET, SHRIMPS AND OCTOPUS WITH STEAMED VEGETABLES.
- CAMARÓN Y PULPO AL AJILLO** \$22
SHRIMP AND OCTOPUS IN A WHITE WINE GARLIC SAUCE



- CAMARONES ROCA** \$17
BREADED SHRIMPS WITH SWEET & SPICY SAUCE



- FILETE A LA PLANCHA** \$15
GRIDDLED FISH FILLET WITH BUTTER OR GARLIC SAUCE.
- FILETE FRITO** \$15
FRIED FISH

Enchiladas

- CULICHIS** \$18
SHRIMP SERVED WITH A GREEN CREAMY SAUCE with CREAM and MELTED CHEESE.
- ROJAS**
SERVED WITH SPICY RED SAUCE with CREAM AND MELTED CHEESE.



- POLLO \$14
- CAMARON \$16
- QUESO \$13

La Taqueria

MARLÍN

GRILLED TACO STUFFED WITH SMOKE TUNA AND MELTED CHEESE.

MAR Y TIERRA

GRILLED TACO STUFFED WITH SHRIMP, BEEF AND MELTED CHEESE.

CAMARÓN ENCHILADO

TACO FILLED WITH SHRIMP SAUTEED IN SPICY HOUSE SAUCE AND SOUR CREAM.

SINGLE \$4 ORDER (2) \$7

GOBERNADOR

GRILLED TACO STUFFED WITH A SHRIMP GUISADO & MELTED CHEESE.

TIERRA

GRILLED TACO STUFFED WITH CARNE ASADA AND MELTED CHEESE.

CAMARÓN CAPEADO

SHRIMP TACO BATTERED ENSENADA STYLE.

PESCADO CAPEADO

FISH TACO BETTERED ENSENADA STYLE.

VAMPIRO

TOASTED TORTILLA WITH MELTED CHEESE, SHRIMP AND CARNE ASADA.

QUESITO DE CAMARÓN

TACO OF CRISPY CHEESE WITH SHRIMP AND CHIPOTLE SAUCE.

QUESITO DE MAR Y TIERRA

TACO OF CRISPY CHEESE, SHRIMP AND CARNE ASADA WITH CHIPOTLE SAUCE.

TACO DE PULPO AL AJILLO

TORTILLA WITH CRISPY CHEESE TOPPED WITH A WHITE WINE GARLIC SAUCE AND OCTOPUS

DORADITOS DE MARLIN

CRISPY TACO STUFFED WITH SMOKED TUNA AND CHEESE. TOPPED WITH SOUR CREAM, AVOCADO AND HOUSE SALSAS.

SINGLE ORDER (2)

\$3.5 \$6

\$5 \$9

\$6 \$12

\$6 \$12

\$6 \$12

\$10

BURRITO MAR Y TIERRA

\$14

BURRITO STUFFED WITH SHRIMP, CARNE ASADA, RICE, BEANS, AVOCADO, HOUSE SALSA, CILANTRO AND ONION



BURRITO / QUESADILLA

SHRIMP \$13
BEEF \$10
CHICKEN \$10

TACOS DE CARNE ASADA / POLLO

BEEF TACO / CHICKEN TACO

SINGLE ORDER (2)

\$3.50 \$6

EMPANADA DE CAMARÓN

FRIED PATTY STUFFED WITH COOKED SHRIMP AND MELTED CHEESE.

\$3.5 \$6

A la Parrilla



MOLCAJETE MIXTO

GRILLED STEAK, GRILLED CHICKEN, BACON WRAPPED SHRIMP, GRILLED SHRIMP, NOPALES AND GRILLED CHEESE SERVED IN A SPECIAL SAUCE

\$27

CARNE ASADA

GRILLED STEAK WITH BEANS, RICE AND SALAD.

\$17

POLLO ASADO

GRILLED CHICKEN WITH BEANS, RICE AND SALAD.

\$15

PULPO ZARANDEADO

GRILLED OCTOPUS COVERED IN SPICY HOUSE SAUCE SERVED ON A BED OF CUCUMBER AND ONION

\$36

FILETE ZARANDEADO

FISH FILLET IN HOUSE SPECIAL MARINATE, ELABORATED ON THE GRILL.

\$17

CAMARONES ZARANDEADOS

SHRIMP IN HOUSE SPECIAL MARINATE ON THE GRILL.

\$18