

Seafoods

Gambas a la Cazuela - Sautéed jumbo shrimp white wine and garlic sauce . Served with toasted garlic bread. **14**

PULPO— Grilled octopus mashed potatoes garlic parsley olive oil. **15**

Calamares Aztecas - Golden fried calamari with spicy tomatillo sauce. **11**

Mejillones al Vapór - Steamed mussels in white wine and garlic butter broth. Served with toasted garlic bread. **9**

Veiras a la Plancha –GF- Pan-seared blackened scallops, with a yellow corn salsa. **15**

Salmon GF- Grilled blackened salmon on a bed of brussels sprouts, potatoes and guajillo sauce. **12**

Tortitas de Cangrejo— Mini crab cake with a bed of seasonal vegetables, white wine butter sauce. **13**

Quinoa Cod— Cod fish filet, zucchini ,onion, pepper butter sauce **13**

Pincho de Camarones –GF- Grilled bacon wrapped shrimp skewer stuffed with Monterrey jack cheese. **12.5**

Specials (Main Dish)

Pollo Acapulco; Grilled chicken breast topped with sauteed zucchini, onion, tomatoes , white rice and black beans.**17.5**

Camarones Cantinero; Shrimps sauteed with onion, green pepper, tomatoes, garlic, glazed with tequila, rice and black beans. **24**

Fajita Mixta; Grilled steak, chicken, shrimps with sauteed onion, peppers, rice and black beans.**26.5**

Fajita de pollo; **17.95**

Fajita de Carne, **20.95**

Postres

Churros; Fried dough with sugar and cinnamon served with warm chocolate sauce **7**

Sopapillas ;Puffed Mexican pastries drizzled with honey and cinnamon **67**

Flan; Homemade traditional Mexican caramel custard, **8**

Tres Leches; sponge cake soaked in three luscious milks,covered with a satiny white cream topping **8**

Combinacion de postres ;sampling of our desserts: Flan, Churros, Tres Leches Cake and Sopapilla **21**

***The consumption of raw or undercooked eggs, meat, poultry, seafood shellfish, may increase your risk of a food borne illness.**

Starters

- Pan a la Catalana** - Slices of toasted bread, tomato spread, butter, olive oil, minced garlic. **7**
- Aceitunas a la Mancha GF** - A mix of olives marinated in olive oil, herbs, and spices. **6**
- Montaditos de Jamón y Queso** - Toasted bread, tomato spread, sliced Manchego cheese and Jamón Serrano. **10**
- La Malinche a La Vida GF** - tilapia and shrimp ceviche, red onion, ginger and jalapeno pepper. **13**
- Calavo y Limón** - guacamole with Calavo hass avocados, pico de gallo, tortilla chips. **9**
- Dátiles** - Bacon-wrapped dates stuffed with Monterrey jack cheese. **8**
- Yuca Frita**- Crispy cassava with jalapeno aioli. **7**
- Platanos Fritos** - Fried Plantains with Mexican cream. **7**
- Montado de Salmon** - Smoked salmon, cream cheese, and red onion on toasted bread. **10**
- Boquerones**— *white anchovies, toasted bread garlic parsley olive oil* **7**

Salad

- Spinach Salad GF**— Baby spinach, quinoa, mixed nuts, dried cranberries with a ginger dressing. **9**
- Romane Lettuce**—Heart grilled head lettuce, corn salsa Manchego cheese ranch dressing **9**

Cured Meats & Cheeses

- Jamón Iberico**— 100% Acorn-fed, Iberian black leg. **14**
- Jamón Serrano**- Famously nutty “Mountain Ham”. **8**
- Caña de Lomo**- Iberian pork loin. **8**
- Manchego**- Salty sheep's milk cheese. **8**
- Mahón**- Semi-soft cow's milk cheese. **8**
- San Simon**- Soft sheep's milk cheese. **8**
- Caña de Cabra**- Soft goat cheese. **8**
- Tabla de Quesos**- Assortment of all cheeses. **28**
- Tabla de Carnes**- Assortment of all meats. **30**

Paella

(Serves 2-3 people)

(Please allow 35-40 minutes to prepare.)

Paella Martín Cortéz - Traditional paella, cebolla rice, calamari, scallops, shrimp, and chicken. **49**

Arroz Caldoso de Verdura - Paella prepared with fresh seasonal vegetables. **40**

Meats

Chuletitas de Cordero * GF- Grilled lamb chops, fingerling potatoes in a demi glaze sauce. **16.5**

Buey al Jerez * GF- Grilled NY strip steak, mushrooms, fingerling potatoes in a demi glaze sauce. **15.90**

Chorizos a la Parilla - Slightly spicy grilled Spanish sausage. **9.5**

Pollo la Plancha - Pan seared chicken breast with Mashed potato, coleslaw, and mushroom sauce. **12**

Chuleta de Cerdo - Grilled Pork chop mashed potato, sautéed spinach drizzled with a ginger sauce. **12**

Albóndigas a La Malinche - Ground beef meat balls peppers and onion, in a green tomatillo sauce. **9**

Croquetas de Pollo - Lightly battered chicken croquettes, served with garlic aioli. **8**

Fajitas Pequeñas * GF- Grilled skirt steak or chicken, onions, green pepper and guacamole. Served with corn tortillas. **13.9**

Empanadas de Carne or Pollo— Stuffed pastry shells, chicken or beef with cheese. **9**

Esparragos con Jamon— Grilled asparagus wrapped with jamon serrano and drizzled with a balsamic glaze sauce. **10**

Pinchos de Pollo GF- Grilled chicken skewers drizzled in Smokey Guajillo sauce.. **11.95**

Tacos & Quesadillas

Two tacos served with Guacamole, Pico de Gallo, and
Garlic Aioli on corn Tortillas.

Tacos de Carne- Grilled Steak. **11.5**

Tacos de Pollo- Grilled Chicken. **11**

Tacos de pescado- Pan seared Tilapia, coleslaw tomatillo sauce **12**

Tacos de Camarones— Grilled Shrimp. **13.25**

Quesadilla de Carne: Ground beef, Pico de gallo, guacamole and sour cream. **12.**

Quesadilla de Pollo :Pico de gallo, guacamole and sour cream. **10.95**

Quesadilla de Camarones: Grilled shrimp, pico de gallo, guacamole and sour cream. **14**

Vegetales

Patatas Bravas - Crispy cubed potatoes with spicy chipotle pepper and aioli sauce. **8**

Tortilla Española - Traditional potato and onion omelet, topped off with guajillo and aioli. **8**

Esparragos - Grilled asparagus spears, olive oil **7**

Champiñones con Ajo - Sautéed mushrooms, garlic and olive oil. **7.5**

Bruselas - Steamed Brussels sprouts, garlic, butter. **8**

Cauliflower con Ajo— sautéed cauliflower garlic butter sauce **8**