


ANTOJITOS

MEXICAN LETTUCE WRAPS – PORK or CHICKEN

Your choice of adobo marinated pork or chicken, cooked with fresh pineapple chunks, served with cilantro, onions, pinto beans, salsa verde and (4) crisp lettuce leaves. **11.45**

★ MEXICAN LETTUCE WRAPS – CARNE ASADA or SHRIMP

Your choice of carne asada or shrimp served with cilantro, onions, pinto beans, salsa verde and (4) crisp lettuce leaves. **13.25** 

★ SUPER NACHOS CON CARNE

Tortilla chips topped with refried beans, choice of chicken, ground beef, “picadillo” (shredded beef) or homemade chorizo; melted cheddar cheese, onions, tomato, guacamole and sour cream. **12.45**

CHILE CON QUESO

A warm spirited Mexican-style fondue. Melted traditional white American cheese mixed with jalapeño peppers. Scoop this tempting mixture with corn tortilla chips. **7.95**

★ TAQUITOS LINDOS

Small crisp tortillas rolled with choice of chicken or “picadillo” (shredded beef); served with lettuce, tomatoes, guacamole, sour cream and ranchero cheese. **10.25**

FIESTA PLATTER

A sampling of nachos, quesadillas, taquitos and flautas served with tomatoes, onions, guacamole and sour cream. **12.95**

JALAPEÑO POPPERS

Cream cheese stuffed jalapeño peppers dipped in flavorful bread crumbs and fried until golden crisp. Enjoy this tempting treat with a spicy yet sweet house dipping sauce. **7.95**

FAJITA NACHOS

Tortilla chips topped with refried beans, melted Monterrey Jack cheese, and your choice of marinated steak or chicken, sautéed with bell peppers and onions, generously garnished with onions, tomatoes, guacamole and sour cream. **13.25**
Try a combo for **14.25**

VALLARTA WINGS - HONEY MUSTARD, REGULAR BUFFALO OR BUFFALO HABANERO

Chicken wings with a Mexican spice rub served with fresh celery, carrots and ranch dressing. **9.95**

QUESADILLAS

★ CARNE ASADA QUESADILLA

Two large flour tortillas filled with grilled skirt steak, Monterrey Jack cheese, onions, tomatoes, guacamole, sour cream and Pico de Gallo. **14.95**

CALIFORNIA QUESADILLA

Large flour tortilla folded over and stuffed with cheddar cheese, mild peppers and choice of shredded chicken, ground beef, “picadillo” (shredded beef) or homemade chorizo, topped with more melted cheese, tomatoes, onions, guacamole and sour cream. **12.95**

★ MEXICAN QUESADILLA

Two large flour tortillas filled with melted Monterrey Jack and cheddar cheese, tomatoes, onions and your choice of shredded chicken, ground beef, “picadillo” (shredded beef) or homemade chorizo. Finish it off with guacamole, sour cream and Pico de Gallo **12.95** or Shrimp, **14.95**

LAREDO QUESADILLA

Two large flour tortillas filled with melted Monterrey Jack cheese, marinated zucchini, squash, carrots, mushrooms, bell peppers, onions and spinach. Additionally garnished with guacamole, sour cream and Pico de Gallo. **13.25**

FAJITA QUESADILLA

Two large flour tortillas filled with melted cheese, marinated grilled strips of chicken or steak, sautéed onions, and bell peppers with guacamole, sour cream and Pico de Gallo. **14.45**

HANDMADE

★ GUACAMOLE EN MOLCAJETE

Since 1991, we have been preparing freshly made tableside guacamole with avocado, jalapeño peppers, onions, tomatoes and cilantro. **11.95**

QUESO FUNDIDO

Melted Chihuahua and Manchego cheeses topped with ground Chorizo and Poblano peppers. Enjoy this dish with warm corn tortillas. **9.95**

SOPAS

★ SOPA DE TORTILLA

Hot and hearty chunks of tender chicken breast and fresh avocado are teamed up with crisp tortillas and shredded cheese in a rich chicken broth. **8.95**

SOPA DE FRIJOLE NEGROS

Warm black bean soup with tortilla strips, onions, tomato, cilantro and cotija cheese. **7.25**

SOPA DE ALBONDIGAS

A delicious Mexican soup made with fresh-minted beef and pork meatballs with seasonal vegetables in a clear broth. Diced onions, fresh mint, oregano and warm tortillas further enhance this flavorful soup. **9.25**

SOPA DE CAMARONES

1 lb. of shrimp in a mildly spiced seafood broth with mixed vegetables and fresh cilantro. **25.45**

ENSALADAS

ENSALADA RANCHERA

Fresh cut romaine lettuce, tossed with ranch dressing and topped with grilled chicken, diced tomatoes, ranchero cheese and avocados. **12.95**

CAESAR CON CAMARONES

Traditional Caesar salad topped with shrimp, whole black beans, ranchero cheese, tomatoes and avocados. **14.25**

POLLO A LA PARRILLA ENSALADA

Served in a crispy flour tortilla shell topped with grilled chicken, lettuce, carrots, red cabbage, black beans, diced tomatoes, avocados, sour cream and ranchero cheese. **14.25**

FAJITA ENSALADA

Marinated chicken or steak, served in a crispy flour tortilla shell with iceberg lettuce, grilled onions, peppers, cheese, guacamole, sour cream and Pico de Gallo. **15.25**

★ TACO ENSALADA

Served in a crispy flour tortilla shell with your choice of chicken, ground beef, “picadillo” (shredded beef) or beans; topped with cheddar cheese, lettuce, tomatoes, guacamole, sour cream and Pico de Gallo. **11.25**

Many menu items may be altered to suit your dietary needs. Please ask your server.

 *Thoroughly cooked meats, poultry, seafood and eggs may reduce the risk of food borne illness.*

Please let the server know if you have any food allergies including nuts, dairy, shellfish, etc, prior to ordering.



House Favorites



Gluten-Free Item

PLATOS VEGETARIANOS

★ BURRITO VEGETARIANO

White rice, beans, melted cheese and lettuce, wrapped in a flour tortilla smothered in a red enchilada sauce; topped with onions, tomatoes, guacamole and lightly sprinkled with ranchero cheese. **10.99**

★ ENCHILADAS RIO BRAVO

Popeye-approved! Two flour tortillas filled with sautéed fresh spinach, mushrooms, and fresh veggies topped with a creamy mushroom sauce, garnished with sour cream and avocado. This savory creation is served with white rice and whole black beans. **13.95**

SIZZLING VEGGIE FAJITAS

Sizzling garden fresh zucchini, squash, carrots, mushrooms, bell peppers, onions and tomatoes. This dish is generously complimented with white rice, black beans, guacamole, sour cream, Pico de Gallo and warm tortillas. **16.50. For two: 25.50**

GLORIA'S BURRITO

Nopales (cactus), black beans, and Spanish white rice, rolled in a large flour tortilla, topped with homemade "salsa verde", Pico de Gallo and ranchero cheese. **10.99**

New MEXICAN VEGGIE WRAPS

Garden fresh zucchini, squash, carrots, mushrooms, bell peppers, onions and tomatoes seasoned with cilantro and served with pinto beans, salsa verde and four crisp lettuce leaves. **10.99**

BURRITOS

BURRITO VALLARTA

Large flour tortilla stuffed with crab, shrimp, and chicken, topped with a creamy mushroom sauce, avocado, tomatoes, sour cream, rice and beans. **20.95**

★ DELUXE BURRITO

Our most popular burrito! A large flour tortilla with your choice of chicken, ground beef, or "picadillo" (shredded beef), loaded with baked cheese and topped with a light sauce, lettuce, guacamole, sour cream, tomatoes and onions. **12.95**

BEEF CARNITAS BURRITO

Sliced, grilled top sirloin steak with green peppers and onions rolled in a flour tortilla. Top it off with fresh tomatoes, guacamole and sour cream. This dish is served with rice and beans. **18.50**

CHILE VERDE BURRITO

A large flour tortilla stuffed with pork "chile verde", rice, beans, and baked cheese. Smothered with our delicious red enchilada sauce and topped with fresh guacamole, tomatoes, onions and ranchero cheese. **12.99**

★ CARNE ASADA BURRITO

A large flour tortilla stuffed with strips of grilled skirt steak, rice and refried beans. Smothered with our specially made "salsa verde," Pico de Gallo, sour cream and ranchero cheese. **14.50**

★ MACHO BURRITO

A large flour tortilla stuffed with your choice of chicken, ground beef, or "picadillo" (shredded beef), rice, beans and baked cheese. This burrito is generously topped with lettuce, guacamole, sour cream, tomatoes and onions. **13.95**

POLLO ASADO BURRITO

Large flour tortilla stuffed with grilled chicken and vegetables, rice and whole beans, smothered with salsa verde and garnished with Pico de Gallo and sour cream. **13.25**

New BURRITO TOLUCA

Flour tortilla stuffed with grilled chicken, Mexican sausage (chorizo), with rice and refried beans, topped with our chili con queso cheese and Salsa mexicana. **13.50**

ENCHILADAS

All items served with Spanish rice and beans.

★ ENCHILADAS SUIZAS

Two corn tortillas rolled and filled with your choice of cheese, chicken, ground beef, or "picadillo" (shredded beef); topped with delicious green tomatillo sauce, melted Monterrey Jack cheese and sour cream. **14.95**

★ ENCHILADAS RANCHERAS

Two traditional style enchiladas (choice of chicken, ground beef, or "picadillo" (shredded beef) marinated in Guajillo style sauce. This flavorful dish is topped with lettuce, Pico de Gallo, sour cream and ranchero cheese. ¡Muy buenas! **14.95**

ENCHILADAS DE CAMARÓN

Two flour tortillas rolled and filled with sautéed shrimp, scallions, celery, onions, tomato and spices, topped with melted Monterrey Jack cheese and our creamy mushroom sauce. This creation is garnished with sour cream, sliced avocado and Pico de Gallo. **17.95**

ENCHILADAS DE JAIBA

Two flour tortillas rolled and filled with jumbo lump crab meat, scallions, celery, onions, tomato and spices, topped with melted Monterrey Jack cheese and our creamy mushroom sauce. This entrée is garnished with sour cream, sliced avocado and Pico de Gallo. **18.95**

ENCHILADAS DE MOLE POBLANO

Two corn tortillas rolled and filled with chicken breast, sautéed in Poblano style mole sauce. **15.95**

New ENCHILADAS BANDERA

One chicken, one beef and one cheese enchilada topped with green (tomatillo), white (chile con queso), and red (special enchilada) sauce, accompanied with black beans and white rice. **16.25**

FAJITAS

Your choice of shrimp, steak, or chicken in our secret marinade, delivered sizzling hot over a bed of sautéed onions and green peppers. Served with Spanish rice, beans (your choice of refried beans, whole pinto beans, or whole black beans), guacamole, sour cream and Pico de Gallo, served with warm tortillas.

★ SHRIMP **18.95**

★ STEAK **17.95**

CHICKEN **17.95**

COMBO FAJITAS

STEAK & CHICKEN **18.95**

★ CHEF ARMANDO'S FAJITAS

SHRIMP, STEAK AND CHICKEN **20.25**

FOR TWO

SHRIMP **30.95**

STEAK **29.95**

CHICKEN **28.95**

COMBO FAJITAS

STEAK & CHICKEN **31.25**

CHEF ARMANDO'S FAJITAS

SHRIMP, STEAK AND CHICKEN **33.95**

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CARNES

All items served with Spanish rice and beans.

★ CARNE ASADA

Nicely marbled skirt steak, butterflied and flame broiled to your liking, served with guacamole and Pico de Gallo. **19.95**
Add “mojo de ajo” style shrimp. **9.50**

TACOS AL CARBÓN

Three marinated corn tortillas filled with flame broiled tender skirt steak, served with Pico de Gallo and ranchero cheese. **18.95**

TACOS AL PASTOR

Three marinated corn tortillas, filled with diced pork that has been marinated in red wine vinegar, pineapple, select spices and chile ancho. The flavor is further enhanced with Pico de Gallo and guacamole. **18.50**

CARNE A LA CHICANA

Lean strips of top sirloin, sautéed with fresh tomatoes, onions, spices and a house salsa. **18.25**

STEAK VALLARTA

Grilled, 10 oz. New York strip topped with sautéed green peppers and onions. **21.25**

STEAK ENCEBOLLADO

Grilled, 11 oz. New York strip sliced up with onions, tomatoes, fresh jalapenos and mushrooms. Served with rice, beans, melted cheese and your choice of tortillas. **24.95**

★ CARNITAS DE PUERCO

A Mexican tradition! Nicely seasoned roast pork served with Pico de Gallo and guacamole. **18.95**

★ PIERNA DE PUERCO

A delicious dish from the Port of Acapulco. Very lean pork loin marinated in a blend of spices, cooked on the grill then, served on a bed of sautéed onions, fresh jalapeños and Mexican potatoes. Comes with rice, whole beans, guacamole, sour cream and tortillas. **19.50**

CARNITAS DE RES

Sliced top sirloin, grilled and sautéed with green peppers, onions and spices in a red sauce, served with guacamole. **18.95**

STEAK SUPREMO

Grilled 10 oz. NY strip topped with sautéed mushrooms. **21.50**

STEAK TAMPIQUEÑA

Grilled 10 oz. New York strip served with a chicken enchilada covered in mole sauce. **21.99**

LOMO ASADO MIXTO

New York steak, flame-broiled with tomatoes, onions, fresh jalapeños and mushrooms. This dish is served with rice and beans and topped with fresh garlic shrimp. A steak and shrimp combo that is sure to make your mouth water. **24.95**

LAMB

CHAMORRO PIBIL

Lamb shank marinated overnight in wine, wrapped in banana leaves and baked to perfection. This dish is served with white rice, beans and salsa verde (fresh tomatillos, avocado, chilies and special Puerto Vallarta spices). **24.95**

COMBINACIONES

IF YOU CANNOT DECIDE, MIX AND MATCH

All items are available with choice of cheese, chicken, ground beef, or “picadillo” (shredded beef).

Nicely served with rice and beans (your choice of refried beans, whole pinto beans or whole black beans).

- 1 1 ENCHILADA, 1 TOSTADA **12.99**
- 2 1 ENCHILADA, 1 TACO **12.99**
- 3 1 ENCHILADA, 1 TAMAL **12.99**
- 4 1 ENCHILADA, 1 CHILE RELLENO **12.99**
- ★ 5 2 ENCHILADAS **12.95**
- 6 1 BURRITO (CHICKEN, GROUND BEEF, “PICADILLO” (shredded beef), OR CHILE VERDE PORK) **12.99**
- 7 1 CHILE RELLENO, 1 TACO **12.99**
- 8 1 ENCHILADA, 1 BURRITO **13.45**
- ★ 9 2 TACOS **11.99**
- ★ 10 CHIMICHANGA WITH GUACAMOLE AND SOUR CREAM **13.25**
- 11 CHORIZO BURRITO **12.99** 
- 12 3 HUEVOS RANCHEROS **12.99** 
- 13 DELUXE TOSTADA **12.99**
- 14 AVACADO TOSTADA **12.99**
- 15 CHORIZO CON HUEVOS **12.99** 
- 16 1 ENCHILADA, 1 CHILE RELLENO, 1 TACO **15.25**
- 17 1 ENCHILADA, 1 TAMAL, 1 TACO **14.95**
- 18 1 ENCHILADA, 1 TAMAL, 1 CHILE RELLENO **14.95**
- 19 1 ENCHILADA, 1 TAMAL, 1 TOSTADA **14.95**
- 20 1 ENCHILADA, 2 TACOS **14.95**
- 21 2 CHILES RELLENOS **14.95**
- 22 1 ENCHILADA, 1 AVOCADO TOSTADA **14.95**
- 23 1 ENCHILADA, 1 CHIMICHANGA **15.95**
- 24 2 BURRITOS (CHICKEN, GROUND BEEF, “PICADILLO” (SHREDDED BEEF), CHILE VERDE OR PORK) **14.95**
- 25 3 ENCHILADAS **14.95**
- 26 TAQUITOS LINDOS, CHOICE OF CHICKEN OR “PICADILLO” (SHREDDED BEEF) **14.95**

PLATO CHICO (choice of one)

Enchilada (cheese, chicken, or ground beef), taco (chicken, or ground beef), chile relleno or tamal. Served with rice and beans. **9.95**

 Gluten-Free Item

★ House Favorites

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POLLO

★ ARROZ CON POLLO

Our signature item! Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers served on a bed of rice with melted Monterrey Jack cheese, topped with our special mild sauce and garnished with avocado and tomato. **18.95**

CHICKEN CARNITAS

Sliced, grilled chicken breast, in a fresh homemade tomato sauce with green peppers, onions, and spices, served with Spanish rice and beans. **18.25**

POLLO ASADO

Grilled boneless and skinless butterflied chicken breast marinated with citrus juices, achiote and other spices, topped with green peppers and onions. Served with Spanish rice and refried beans. **18.95**

★ POLLO UNIÓN

Grilled chicken breast sautéed in Mexican spices, tomatoes, onions, roasted chili peppers, potato wedges with rice, and a fresh tossed salad. **18.95**

POLLO AL A CREMA

Sliced chicken breast cooked in authentic Mexican cheesy cream sauce, green peppers, onions and mushrooms, served with rice and beans. ¡Muy delicioso! **18.95**

★ STIR-FRY MEXICANO

Sliced chicken breast specially prepared, on a bed of rice, with fresh mushrooms, onions, green peppers, cauliflower, zucchini, broccoli, carrots and celery, topped with melted cheese. **18.95**

MOLES

All of our moles are served with white rice, refried black beans, fried plantains with crème fraîche and ranchero cheese.

MOLE CALIFORNIA

Braised skinless chicken strips in a sweet peanut butter based sauce with a hint of chocolate. **18.50**

★ MOLE POBLANO

Authentic Poblano style grilled skinless chicken breast, dressed with a combination of Poblano peppers, chocolate, spices and fresh apples resulting in a mysteriously dark, bittersweet sauce. **19.25**

BURGERS

CHEESEBURGER

Hamburger with American cheese, mayonnaise, lettuce and tomato. Served with a side of french fries. **8.95**

CHICKEN BURGER

Grilled chicken sandwich with mayonnaise, lettuce and tomato. Served with a side of french fries. **8.95**

ACOMPAÑAMIENTOS

New Items ESQUITES

Roasted corn with queso fresco and chile molido. **4.95**

PLÁTANOS CON CREMA

Fried Plantains with crème fraîche and ranchero cheese. **4.95**

Chimichanga **7.95** Refried Beans **3.99** Pica de Gallo **2.95**
Chile Relleno **4.95** Guacamole **4.95** Corn/Flour Tortillas **2.25**
Spanish Rice **3.99** Sour Cream **2.00** French Fries **4.50**

MARISCOS

New ARROZ VALLARTA

Sautéed shrimp, tender chicken and sliced top sirloin steak, with vegetables, topped with chile con queso, served over a bed of rice. **20.95**

★ CAMARONES AL MOJO DE AJO

Shrimp and mushrooms sautéed in butter, garlic and spices, served with rice and beans. **19.95**

★ CAMARONES CHIPOTLE

Large shrimp sautéed with garlic butter, mushrooms and our homemade chipotle sauce accompanied with white rice and a fresh tossed salad. **19.95**

CAMARONES A LA DIABLA (PICANTE)

Sautéed garlic shrimp with mushrooms in a spicy house sauce, served with Spanish rice and refried beans. **19.95**

CHIMICHANGA DEL MAR

Rolled fried flour tortilla filled with shrimp, crab meat, sautéed onions, and fresh tomatoes. Topped with a delicious “chile con queso” sauce and served with rice and beans. **19.25**

CAMARONES MEXICANOS

Sautéed shrimp with mushrooms, onions, and green peppers on a bed of rice with Monterrey Jack cheese, garnished with tomatoes and avocado. **19.95**

★ TACOS DE PESCADO

Three soft corn tortillas filled with marinated grilled fish, cabbage, Pico de Gallo and sprinkled with ranchero cheese, served with white rice and black beans. **19.25**

CAMARONES MI TIERRA (PICANTE)

Sautéed shrimp butterflied in the shell cooked in a spicy red sauce with roasted red chiles, served with white rice and a salad. ¡Muy delicioso! **24.95**

CAMARONES A LA PLANCHA

Eight large butterflied Mexican shrimp in the shell, grilled in garlic butter; served on a bed of rice with melted cheese, shredded lettuce, fresh scallions, tomatoes, onions, bell peppers and mushrooms. **19.25**

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 Gluten-Free Item

★ House Favorites

CONNECTICUT
MAGAZINE
Readers Choice - Best of 2016
Mexican Restaurant

BEST OF
Hartford
MAGAZINE
2018

ADVOCATE
★ BEST OF
OF HARTFORD
READERS' POLL
2017

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