

# Dinner Specials

## ★ PUERTO VALLARTA ESPECIAL

Grilled fillet of tilapia with a fresh salsa of Spanish onions, tomatoes, cilantro, celery, lime juice and chopped octopus. This dish is garnished with fresh garlic shrimp, Mexican-style potatoes and Spanish rice combining the best of West Coast Mexico. **25.45**



## ★ MOLCAJETE TONALA

Our latest creation is a mouth-watering combination of well-seasoned strips of grilled chicken, steak, "chorizo" (Mexican sausage), nopales (cactus), and "chicharrón" (pork rinds) and pierna de puerco over melted cheese. This exotic entrée is served in a traditional stone bowl with warm tortillas and a side of rice and beans. **33.49**



## ★ SIETE MARES

Traditional Mexican seafood broth with shrimp, clams, mussels, scallops, octopus and crab claws, served with squash, zucchini, broccoli, carrots and cauliflower. **28.29**



## PICANTE DEL MAR

Scallops, clams, mussels, shrimp and octopus in a cheesy spicy sauce, flavored with fresh jalapeños. Served with white rice. **28.95**

## 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, chile and special Puerto Vallarta spices). **25.89**



## ★ CEVICHE MIXTO

Classic Spanish seafood dish! White fish and whole shrimp prepared with a blend of spices, fresh lime juice, tomatoes, celery, onions, avocado and fresh cilantro. Served cold with tostadas. **18.99**

## JALEA

A combination of lightly breaded seafood, fried to perfection: fish, calamari and shrimp. **19.49**

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

Please inform your server about any food allergies, including peanuts, gluten, etc.

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

## PIERNA DE PUERCO

A delicious dish from the Port of Acapulco. Very lean pork loin marinated in a blend of spices, cooked on a grill then served on a bed of sautéed onions, fresh jalapeños and Mexican potatoes. Served with rice, whole beans, guacamole, sour cream and tortillas. **19.99**



## PESCADO SUDADO MIXTO

Pan-fried tilapia covered in a seafood broth with onions, tomatoes and a mixture of seafood: clams, scallops, octopus, shrimp and New Zealand green-shell mussels. This dish is served with white rice. **28.95**

## ★ CHICHARRON DE CALAMARES

Half a pound of lightly breaded squid (tubes), fried to perfection and served with our famous Puerto Vallarta salsa. **13.99**

## MUSSELS CRIOLLOS

Seven New Zealand green shell mussels, steamed and covered with chopped Spanish onions, cilantro, garlic & lime juice. **9.49**

## CAMARONES

### A LA DIABLA

Half a pound of marinated, spicy shrimp sautéed in a zesty, red super rich sauce with mushrooms. **15.19**

### AL MOJO DE AJO

Half a pound of shrimp marinated in fresh garlic and sautéed with mushrooms. **15.19**



## CAMPECHANA

A delicious bowl of fresh octopus and shrimp cocktail with avocados, tomatoes, onions and cilantro. Served hot or cold. **22.95**

★ House Favorites



## COCKTAIL DE CAMARONES

Shrimp cocktail like you've never tried before: Mexican style. Served with avocados, tomatoes, onions and cilantro in a flavorful broth, hot or cold. **18.29**

