

Pedro's Restaurant

316 N Santa Cruz Ave 95030-7230 · +14083547570 · Updated: Jan 14, 2026

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BOCADITOS 9

Guacamole \$8.50

made fresh daily with sun ripened avocado, tomato, cilantro, onions and fresh lime juice.

Empanadas De Pescado \$8.00

tomato-chipotle braised white fish stuffed into crispy corn masa topped with serrano- avocado salsa and crema.

Nachos AVAILABLE OPTIONS

baked corn tortillas smothered with refried pinto beans, jack cheese, guacamole, crema and queso cotija. \$8.00

Add Grilled Chicken:

\$2.00

Add Grilled Steak: \$3.00

Sopes \$8.00

house made corn sopes filled with refritos, chicken machaca, shredded lettuce, crema and queso cotija.

Pedro's Sampler Platter \$15.00

mini beef chimichangas, sopes, taquitos and cheese quesadilla. served with jalapeno cream cheese and guacamole.

Camarones Cancun \$12.00

grilled jumbo shrimp served over tomatillo-avocado salsa.

Taquitos \$9.00

crispy corn tortillas filled with spiced shredded chicken and refried pinto beans served over mole rojo and topped with queso fresco, julienne radish and crema.

Sweet Corn Tamales \$8.00

fresh ground sweet corn filled with roasted poblano chiles and cheddar cheese. served with roasted tomatillo salsa and crema.

Fajita Quesadilla AVAILABLE OPTIONS

griddled flour tortilla with jack cheese, sautéed onions and bell peppers. served with guacamole and crema. \$9.00

Add Grilled Chicken:

\$2.00

Add Grilled Steak: \$3.00

SOPA Y ENSALADAS 8

Carne Asada Ensalada \$15.00

cilantro-cumin marinated skirt steak, roasted corn, tomato, black olives, sautéed mushrooms served over mixed greens lightly tossed with chipotle ranch dressing.

Salmon Ensalada	\$14.00
grilled sustainable salmon served over mixed greens gently tossed with mango vinaigrette, fresh orange segments and toasted pepitas.	
Mexican Caesar Salad	\$8.00
crisp baby romaine hearts tossed in our chile-caesar dressing, topped with house made garlic croutons and queso cotija.	
Pedro's Cabo Salad	\$14.00
crisp baby romaine and mixed greens topped with marinated grilled chicken, queso fresco, tomato, avocado, roasted corn, hardboiled egg, jicama and crispy bacon.	
Tostada Especial	\$11.00
refried pinto beans, chicken machaca, shredded lettuce, cheddar cheese, pico de gallo, crema, guacamole and crispy flour tortilla bowl.	
Fajita Ensalada	AVAILABLE OPTIONS
grilled marinated chicken, onions and bell peppers topped with shredded lettuce, cheddar cheese, pico de gallo, crema, crispy corn tortilla strips and guacamole.	\$13.00
	Add Grilled Steak:
	\$3.00
	Combo: \$2.00
Pedro's Tortilla Soup	\$5.50
tender chicken, chayote, zucchini, green beans, tomato, bell peppers, potato, celery, carrot, garlic and onions swimming in a chile-lime tomato broth with red rice and topped with crispy corn tortilla strips.	
Sopa Del Dia	\$6.00
house made soup – ask you server what we have prepared today for you.	

TACOS Y TOSTADA 6

Baja Pescado	\$14.00
crispy tilapia, salsa chile de arbol, guacamole, chipotle cabbage slaw, house made corn tortillas.	
Asada	\$15.00
marinated skirt steak, guacamole, pico de gallo, queso cotija, house made corn tortillas.	
Pollo	\$13.00
marinated grilled chicken, crema, guacamole, pico de gallo, house made corn tortillas.	
Carnitas	\$14.00
traditional carnitas, serrano salsa, shredded cabbage, queso cotija, house made corn tortillas.	
Camarones	\$15.00
achiote marinated shrimp, guacamole, grilled pineapple slaw, house made corn tortillas.	
Carnitas Tostada	\$13.00
refried pinto beans, piled high carnitas, shredded lettuce, pico de gallo, queso cotija. served over a crispy corn tortilla.	

BURRITOS Y ENCHILADAS 9

Chicken Chimichanga	\$13.00
chicken machaca, shredded jack cheese wrapped in a crispy flour tortilla, topped with guacamole and crema.	
Steak Burrito	\$15.00
marinated and grilled skirt steak, jack cheese, guacamole, pico de gallo and refried pinto beans wrapped in a warm flour tortilla.	
Chicken Burrito	\$14.00
marinated and grilled chicken breast, jack cheese, spanish rice, guacamole, pico de gallo and crema wrapped in a warm flour tortilla.	
Enchiladas De Hongo	\$14.00
sautéed wild mushrooms, poblano chile, onion, jack cheese wrapped in corn tortillas and topped with salsa del mar and sliced avocado.	
Veggie Burito	\$13.00
seasonal marinated vegetables, cilantro rice, jack cheese, guacamole and pico de gallo wrapped in a warm flour tortilla.	
Enchiladas Las Hadas	\$17.00
crab meat, tender shrimp, jack cheese, onions and chiles wrapped in flour tortillas topped with salsa del mar and sliced avocado.	
Enchildas Suiza	\$15.00
chiltomate shredded chicken wrapped in corn tortillas, topped with authentic salsa suiza, jack cheese and crema.	
Enchiladas Mole Rojo	\$16.00
shredded chicken wrapped in corn tortillas, topped with mole rojo, toasted sesame seeds and crema.	
Enchiladas De Queso	\$14.00
pedro’s original cheddar cheese mixture wrapped inside corn tortillas, topped with house made enchilada salsa roja.	

TRADICIONALES 8

Pedro's Sizzling Fajitas	AVAILABLE OPTIONS
tender chicken, bell pepper medley and onions tossed in our special fajita sauce. served with guacamole, crema, cheddar cheese and pico de gallo. your choice of beans, flour or corn tortillas.	\$16.00
	With Steak: \$18.00
	With Shrimp: \$20.00
Chile Coloradito	\$15.00
a pedros original with tender beef slowly simmered in our chile colorado sauce, served with spanish rice and refried pinto beans. your choice of flour or corn tortillas.	
Chicken Rancheros	AVAILABLE OPTIONS
chicken, bell peppers, mushrooms, jalapeno, onion and tomato simmered in our white wine ranchero sauce served with spanish rice and refried pinto beans. your choice of corn or flour tortillas.	\$16.00
	With Steak: \$18.00
	With Shrimp: \$20.00
Salmon Al Guajillo	\$21.00
pan roasted salmon, creamy polenta, salsa guajillo and seasonal vegetables.	
Carne Asada	\$21.00
marinated and grilled skirt steak, chile rajas and onions, black beans, cilantro chimichurri and flour tortilla.	
Chile Verde	\$15.00
another pedros original with slow braised pork, green chiles and onions. served with spanish rice and refried pinto beans. your choice of corn or flour tortillas.	

Pescado Veracruzano

roasted market fresh fish, traditional salsa veracruzano with green olives, capers, onions, tomato and garlic. served with cilantro rice and seasonal vegetables.

Steak Ala Casa

\$28.00

adobo marinated and grilled ribeye topped carmalized onions and jalapenos, served with chipotle smashed potatoes and seasonal vegetables.