



## APPETIZERS 12

### Ceviche Mixto

**\$14.99**

White fish, shrimp and squid marinated with fresh lime juice, red onions, peppers and cilantro

### Yuca con Chicharrón

**\$8.99**

Fried yucca/cassava, served with curtido, pico de gallo and morsels of pork cubes

### Gambas al Ajillo

**\$13.99**

Shrimp sautéed with garlic, sherry wine, cilantro, served with hot rolls

### Taquitos Dorados

**\$7.99**

Three crispy corn tortillas filled with seasoned chicken, served with guacamole, sour cream and pico de gallo

### Appetizer Sampler Platter

**\$13.99**

Cheese quesadilla, chicken taquitos and fried sweet baby corn tamales

### Nachos

**AVAILABLE OPTIONS**

Corn tortilla chips covered with beans and melted cheese, served with guacamole, sour cream and pico de gallo

\$6.99

Add Chicken or Beef: \$9.99

### Mussels al Jengibre

**\$8.99**

Fresh mussels in sherry wine with fresh ginger and spring onion served with hot rolls

### Pupusas

**\$7.99**

Three pupusas with cheese or pork and cheese served with curtido and salsa de tomate

### Quesadilla

**AVAILABLE OPTIONS**

Two grilled flour tortillas filled with cheese, tomato and onions, served with guacamole, sour cream and pico de gallo

\$6.99

Add Chicken or Beef: \$9.99

### Plátanos

**AVAILABLE OPTIONS**

Fried ripe plantain served with sour cream

\$4.99

Green Fried Plantain (Tostones) Served with Salsa Verde:

\$3.99

### Queso Fundido con Chorizo

**\$8.99**

Zesty Chihuahua cheese and chorizo/sausage fondue served with flour tortillas

## Tamales

Two tamales with chicken

### AVAILABLE OPTIONS

\$6.99

Sweet Baby Corn (Elotes): \$5.99

## SOUPS 3

### Sopa de Lima Yucateca

A native Yucatan soup made with chicken broth, shredded chicken and fresh cilantro

### AVAILABLE OPTIONS

Large: \$8.99

Small: \$5.99

### Sopa de Res

Flavorful Salvadorian style beef broth with tender short ribs, cabbage, sweet corn on the cob, yuca and plantain

### AVAILABLE OPTIONS

Large: \$13.99

Small: \$7.99

### Sopa de Mariscos

Delicious seafood broth with shrimp, scallops, squid and mussels

### AVAILABLE OPTIONS

Large: \$15.99

Small: \$9.99

## SALADS 6

### Ensalada Chica

Crisp mixed greens with tomato, cucumber, radish and red onions served with our homemade house dressing

**\$5.99**

### Ensalada de Aguacate y Palmito

Crisp mix greens with tomato, slices of avocado, egg and hearts of palm served with our homemade house dressing

**\$8.99**

### Ensalada de Guacamole

A bed of fresh lettuce topped with homemade guacamole, garnished with tomato, radish and egg wedges

**\$8.99**

### Mango Avocado Salad

Served with light balsamic yogurt dressing

**\$9.99**

### Santa Cruz Salad

A bed of crisp lettuce topped with tomato, cucumber, avocado and tender grilled chicken breast. Your choice of chicken or beef

### AVAILABLE OPTIONS

Chicken Breast:

\$12.99

Beef: \$14.99

### El Golfo Salad

Crisp mixed greens topped with tomato, avocado, egg wedges and ceviche mixto

**\$14.99**

## VEGETARIAN DISHES 4

### Garden Quesadilla

Two fresh flour tortillas golden grilled with cheese, poblano pepper, mushroom, onion and tomato

**\$12.99**

### Margarita's Platter

Cheese chile relleno, cheese enchilada and crispy guacamole taco

**\$14.99**

### Vegetable Burrito

Topped with ranchera sauce and melted cheese

**\$13.99**

## Spinach Enchilada

**\$14.99**

Two fresh corn tortillas filled with sautéed spinach, mushroom and melted cheese

## VEGAN DISHES 4

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### Vegan Chimichanga

**\$13.99**

Large flour tortilla filled with vegetarian beans, sautéed vegetables, then rolled up and lightly deep fried

### Vegan Taco Salad

**\$10.99**

Crispy taco shell filled with black beans, steamed broccoli, carrots, celery and red onion, topped with ranchera sauce

### Vegan Fajita

**\$15.99**

A generous portion of garden fresh vegetables sautéed with olive oil, served on a sizzling platter

### Guanaco Vegetariano

**\$12.99**

Fried plantain, yuca and sweet corn tamale served with curtido and guacamole

## MEXICAN CUISINE 15

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### Enchiladas

**AVAILABLE OPTIONS**

Two fresh corn tortillas rolled up with chicken, beef or cheese topped with green tomatillo, red chili sauce and melted cheese

\$13.99

Seafood (Shrimp and Scallops): \$17.99

### Burrito

**\$13.99**

Large flour tortilla wrapped around your choice of chicken or beef

### Chimichanga

**\$14.99**

Large fresh flour tortilla filled with chicken or beef, then rolled and lightly deep fried

### Carne Asada a la Mexicana

**\$19.99**

Charcoal grilled marinated skirt steak served with guacamole

### Chiles Rellenos

**\$15.99**

Poblano peppers filled with white cheese and seasoned beef then dipped in egg batter and lightly fried, topped with ranchera sauce and melted cheese

### Parrillada Caliente

**\$20.99**

Grilled marinated tender skirt steak, chicken breast and Mexican chorizo on a sizzling platter

### Plato Norteño

**\$14.99**

Chicken burrito, cheese enchilada and guacamole

### Super Golfo Fajita

**\$29.99**

Grilled chicken, beef and lobster tail

### Santa Fé Platter

**\$15.99**

Cheese chile relleno, chicken enchilada and chicken tamale

### Tacos Al Carbón

**\$17.99**

Two fresh flour tortillas rolled with grilled chicken or beef and cheese

<b>Pechuga a la Parrilla</b>	<b>\$15.99</b>
Tender grilled chicken breast seasoned with fresh lemon and herbs served over our delicious Durango sauce (light cheese sauce)	
<b>Whole Wheat Fish Tacos</b>	<b>\$16.99</b>
Served with wild rice and mango salsa	
<b>Grilled Shrimp</b>	<b>\$20.99</b>
Served with sautéed spinach and wild rice	
<b>Mexican Jambalaya</b>	<b>\$20.99</b>
Sautéed large shrimp with spicy Mexican chorizo, fresh tomato, green peppers, celery and herbs	
<b>Fajita Norteñas</b>	<b>AVAILABLE OPTIONS</b>
Served with rice, beans, guacamole, sour cream, pico de gallo and flour tortillas. Chicken, beef or combo	\$19.99
	Trio (Chicken, Beef and Shrimp):
	\$22.99

## LATIN AMERICAN CUISINE 15

<b>Pato en Olivas</b>	<b>\$20.99</b>
Half of roasted duck, juicy in the inside and crispy on the outside topped with green olives and sherry wine sauce	
<b>Bistec Criollo</b>	<b>\$21.99</b>
Grilled 12oz. tender Angus strip steak topped with sautéed green peppers, red onions, tomato, jalapeño and cilantro in a criolla sauce	
<b>Pollo al Horno</b>	<b>\$16.99</b>
Oven roasted half chicken marinated in herbs and mojo criollo, topped with sweet Spanish onions	
<b>Pechuga Rellena</b>	<b>\$18.99</b>
Stuffed chicken breast with fresh spinach and mushrooms in a rich cream sauce	
<b>Mojarra la Unión</b>	<b>\$23.99</b>
Fresh whole Rock fish seasoned with herbs and lightly pan fried, served with garden salad	
<b>Bistec en Salsa de Champiñones</b>	<b>\$22.99</b>
Tender Angus strip steak topped with sautéed sweet red onions and mushrooms in a merlot sauce	
<b>Lomo Saltado</b>	<b>AVAILABLE OPTIONS</b>
Sautéed strips of prime sirloin with fresh tomato, jalapeño and green peppers, red onion and cilantro in a special Peruvian sauce	\$18.99
	Chicken: \$15.99
<b>Mariscada Siete Mares</b>	<b>\$30.99</b>
A seafood stew with shrimp, scallops, squid, clams, mussels, fish and half of a one pound lobster	
<b>Camarones Azteca</b>	<b>\$21.99</b>
Sautéed large shrimp with scallions, sweet red and green peppers, red onions, cilantro and jalapeño peppers in our delicious garlic seafood sauce	

## Mar y Tierra

## AVAILABLE OPTIONS

Tender 12 oz. Angus strip steak and lobster tail, served with our special garlic brown and lobster sauce

\$30.99

With Shrimp: \$24.99

## Salmón Acapulco

**\$23.99**

Fresh grilled salmón filet topped with sautéed onion, shrimp and scallops in our Acapulco sauce

## Pescado Criollo

**\$18.99**

Fresh broiled whole trout, topped with sautéed red onions, green peppers, tomato, jalapeño and cilantro in our criolla sauce

## Salmón Pacífico

**\$20.99**

Served in a light garlic, Spanish capers and cilantro sauce

## Pescado Empanizado

**\$19.99**

Lightly breaded boneless rainbow trout, lightly pan fried served with sautéed vegetables

## Masitas de Puerco

**\$17.99**

Cuban style oven baked morsels of pork, marinated in seville bitter oranges and mojo criollo, served with fried sweet plantain

## SIDE ORDERS 6

### White or Mexican Rice

**\$3.99**

### Guacamole

**\$5.99**

### Pinto or Black Beans

**\$2.99**

### French Fries

**\$3.99**

### Cheese Chile Relleno

**\$5.99**

### Guacamole Taco

**\$4.99**

## BEVERAGES 22

### Sodas

**\$2.50**

### Coffee

**\$2.50**

### Tea

**\$2.50**

### Coke

**\$2.50**

free refill

### Diet Coke

**\$2.50**

free refill

### Sprite

**\$2.50**

free refill

<b>Ginger Ale</b>	<b>\$2.50</b>
free refill	
<b>Tonic Water</b>	<b>\$2.50</b>
free refill	
<b>Club Soda</b>	<b>\$2.50</b>
free refill	
<b>Fruit Punch</b>	<b>\$2.50</b>
free refill	
<b>Pink Lemonade</b>	<b>\$2.50</b>
free refill	
<b>Juice</b>	<b>\$2.99</b>
<b>Homemade Refreshment</b>	<b>\$2.99</b>
<b>Jugos</b>	<b>\$2.99</b>
<b>Refrescos</b>	<b>\$2.99</b>
<b>Horchata</b>	<b>\$2.99</b>
<b>Tamarindo</b>	<b>\$2.99</b>
<b>Marañon</b>	<b>\$2.99</b>
<b>Refresco de Frutas</b>	<b>\$2.99</b>
<b>Apple</b>	<b>\$2.99</b>
<b>Pineapple Cranberry</b>	<b>\$2.99</b>
<b>Orange Juice</b>	<b>\$2.99</b>

## DESSERTS 6

<b>Flan</b>	<b>\$7.99</b>
Caramel Custard	
<b>Tres Leches Cake</b>	<b>\$7.99</b>
<b>Chocolate Mousse</b>	<b>\$7.99</b>
<b>Cajeta with Vanilla Ice Cream</b>	<b>\$7.99</b>
<b>Sopapilla</b>	<b>\$7.99</b>
Lightly fried pastry with honey then dusted with cinnamon and powdered sugar	
<b>Ice Cream</b>	<b>\$4.99</b>
Vanilla, Strawberry, Chocolate	

## FROM THE BAR 5

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### Cadillac Margarita

#### AVAILABLE OPTIONS

Pitcher: \$36.99

1/2 Pitcher: \$26.99

Glass: \$9.99

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### Regular Margarita

#### AVAILABLE OPTIONS

Pitcher: \$31.99

1/2 Pitcher: \$20.99

Glass: \$7.99

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### Sangria Red or White

#### AVAILABLE OPTIONS

Pitcher: \$21.99

1/2 Pitcher: \$15.99

Glass: \$6.99

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### Piña Colada

#### AVAILABLE OPTIONS

Pitcher: \$21.99

1/2 Pitcher: \$15.99

Glass: \$6.99

Virgin: \$4.99

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### Licuados / Daiquiris

Strawberry, Lime or Mango

#### AVAILABLE OPTIONS

Pitcher: \$21.99

1/2 Pitcher: \$15.99

Glass: \$6.99

Virgin: \$4.99

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## RED OR WHITE HOUSE WINE 1

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### Red or White House Wine

#### AVAILABLE OPTIONS

Glass: \$6.99

1/2 Liter: \$15.99

Full Liter: \$21.99

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## IMPORTED 8

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### Pilsener (El Salvador)

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### Corona

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### Corona Light

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### Negra Modelo

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### Dos Equis

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### Modelo Especial

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### Tecate (Can)

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**Heineken**

**DOMESTIC** 4

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**Miller Lite**

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**Bud Light**

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**Budweiser**

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**O'Douls (Non-Alcoholic)**

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