



25095 Blue Ravine Rd

Folsom CA, 95630

(916) 984-8607

### ENTREMESES

- GUACAMOLE..... 8.00**  
Homemade guacamole served with corn tortilla chips.
- NACHOS BANDERA..... 7.00 with meat add 2.00**  
Chips topped with refried beans, melted cheese, guacamole, sour cream, marinated onions and pico de gallo.
- QUESO FUNDIDO..... 7.00**  
Cheese melted in tequila and tomatillo salsa.
- VOLCANCITOS..... 7.00**  
Three corn masa medallions served with your choice of pastor, carne asada, pollo asado, carnitas or chorizo.
- CHILE POBLANO CON QUESO..... 6.00**  
Chile poblano filled with Mexican and Jack cheese. Topped with pico de gallo and sour cream
- CEVICHE..... 10.00**  
Shrimp and Red Snapper cooked in lime juice and mixed with onions, cucumbers, avocado, tomato and cilantro
- EMPANADILLAS..... 8.00 With shrimp 9.00**  
Three fried corn masa turnovers, stuffed with sautéed shrimp or chile pasilla.
- PACHANGA..... 13.00**  
(1) carne asada volcancito (1) chorizo volcancito (1) chile con queso (1) chicken chimichanga, (1) shrimp empanadilla, (1) chile poblano empanadilla.

### ENSALADAS

- MEXQUITE SALAD.....8.00 With meat add 2.00**  
Shrimp and Red Snapper cooked in lime juice and mixed with onions, cucumbers, avocado, tomato and cilantro
- FAJITA SALAD..... 10.00**  
Shrimp and Red Snapper cooked in lime juice and mixed with onions, cucumbers, avocado, tomato and cilantro
- POPEYE SALAD.....9.00 With salmon add 2.00**  
Shrimp and Red Snapper cooked in lime juice and mixed with onions, cucumbers, avocado, tomato and cilantro
- TOSTADA SALAD..... 9.00**  
Shrimp and Red Snapper cooked in lime juice and mixed with onions, cucumbers, avocado, tomato and cilantro
- COSTENA SALAD.....13.00**  
Mixed green salad with shrimp, crab, salmon, avocado, tomato, cucumber and red onions. Tossed in our lemon cilantro dressing.

### QUESADILLAS

- MEXQUITE QUESADILLA..... 7.00 With meat add 2.00**  
Flour tortilla with melted cheddar and jack cheese. Served with guacamole, sour cream and pico de gallo.
  - FAJITA QUESADILLA..... 9.00 With meat add 2.00**  
Your choice of chicken or steak, with sautéed onions and bell peppers. Served on a flour tortilla
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<b>QUESADILLA CON CAMARON</b> .....	<b>7.00</b>
Sautéed shrimp, corn, red bell pepper and onions. Served with a tomato flour tortilla with a chipotle cream dip.	
<b>VOLCANCITOS</b> .....	<b>7.00</b>
Three corn masa medallions served with your choice of pastor, carne asada, pollo asado, carnitas or chorizo.	
<b>CHILE POBLANO CON QUESO</b> .....	<b>6.00</b>
Chile poblano filled with Mexican and Jack cheese. Topped with pico de gallo and sour cream	
<b>CEVICHE</b> .....	<b>10.00</b>
Shrimp and Red Snapper cooked in lime juice and mixed with onions, cucumbers, avocado, tomato and cilantro	
<b>EMPANADILLAS</b> .....	<b>8.00</b> With shrimp <b>9.00</b>
Three fried corn masa turnovers, stuffed with sautéed shrimp or chile pasilla.	
<b>PACHANGA</b> .....	<b>13.00</b>
(1) carne asada volcancito (1) chorizo volcancito (1) chile con queso (1) chicken chimichanga, (1) shrimp empanadilla, (1) chile poblano empanadilla.	

### SOPAS

<b>SOPA DE TORTILLA</b> .....	<b>6.00</b>
Tortilla soup in a chicken tomato broth with queso fresco, chicken, crema Mexicana, avocado and tortilla strips.	
<b>CALDO DE MARISCO</b> .....	<b>10.00</b>
Assorted fresh seafood in a spicy seafood broth, zucchini, tomato and carrots. Served with cilantro rice.	

### CARNE

<b>PLATILLO TAMPIQUENO</b> .....	<b>17.00</b>
Outside skirt steak grilled to order, served with refried beans, Mexican rice, mole enchilada and green onions.	
<b>FAJITAS DE ARRACHERA</b> .....	<b>14.00</b>
Sautéed arrachera steak with onions and bell peppers. Served with Mexican rice, refried beans, guacamole, sour cream and pico de gallo.	

### POLLO

<b>FAJITAS DE POLLO</b> .....	<b>13.00</b>
Sautéed chicken with onions and bell peppers. Served with Mexican rice, refried beans, guacamole, sour cream and pico de gallo.	
<b>POLLO EN CREMA</b> .....	<b>13.00</b>
Sautéed chicken, chile poblano and house cream sauce. Served with Mexican rice and refried beans.	
<b>POLLO ADOBADO</b> .....	<b>13.00</b>
Grilled chicken breast over sweet mashed yams and topped with a chipotle cream sauce.	
<b>POLLO EN MOLE</b> .....	<b>13.00</b>
Grilled chicken breast topped with our house mole sauce. Served with cilantro rice and refried beans	
<b>POLLO EN CHIPOTLE</b> .....	<b>13.00</b>
Sautéed chicken, chile poblano and out chipotle cream sauce. Served over cilantro rice, with a side of black beans.	
<b>POLLO AL JEREZ</b> .....	<b>13.00</b>
Grilled chicken breast over mashed potatoes and topped with a white cream sauce.	
<b>ARROZ CON POLLO</b> .....	<b>13.00</b>
Sautéed chicken with onions and mushrooms, in our house chile tomato sauce. Served over a bed of Mexican rice.	

## DEL MAR

- FAJITAS DE CAMARON**..... 13.00  
Sautéed shrimp with bell peppers and onions. Served with Mexican rice and refried beans, guacamole, sour cream and pico de gallo
- PLATILLO PLAYA**..... 13.00  
Chicken, shrimp and crab, all sautéed with white wine, onions tomatoes and mushrooms, then topped with melted cheese. Served with cilantro rice and black beans.
- CAMARONES CHIPOTLE**..... 13.00  
Sautéed shrimp with chipotle sauce, garlic, onions and sour cream. Served over a bed of cilantro rice.
- ARROZ CON CAMARON**..... 13.00  
Sautéed shrimp in our house tomato sauce with white wine, garlic and onions. Served with Served over a bed of Mexican rice.
- MARISCADA**..... 13.00  
Marinated fish, shrimp, mussels, clams, calamari, onions and mushrooms. Served with cilantro rice, black beans, guacamole, sour cream and pico de gallo.
- HUACHINANGO**..... 13.00  
Sautéed Pacific Red Snapper with shrimp, mushrooms, jalapeno, onions and tomato sauce. Served with cilantro rice and black beans.

## REGIONAL

- CARNITAS SINALOA**..... 13.00  
Slow roasted pork, served with roasted tomatillo salsa, sour cream, guacamole, refried beans and Mexican rice.
- RELLENO EN NOGADA**..... 13.00  
Two large poblano chilies stuffed with Mexican style ground beef, topped with a walnut cream sauce. Served with cilantro rice and black beans
- MOLE ENCHILADAS**..... 13.00  
Two chicken enchiladas topped with house mole sauce. Served with cilantro rice and black beans.
- PLATO POBLANO**..... 13.00  
One chile relleno en nogada and one mole enchilada, served with cilantro rice and black beans
- ENCHILADAS DE CANGREJO**..... 13.00  
Two crab enchiladas. Crab sautéed in a butter cream sauce. Wrapped in corn tortillas and topped with our house red sauce, melted cheese and green onions. Served with Mexican rice and refried beans.

## VEGETARIAN PLATES

- LEGUMBRE FAJITAS**..... 13.00  
Sautéed bell peppers, onions, and seasonal veggies. Served with cilantro rice and black beans.
- PLATO VEGETARIANO**..... 13.00  
Sautéed bell peppers, onions, carrots, squash, spinach and corn, platano macho, chile con queso and grilled corn.
- VEGGIE QUESADILLA**..... 9.00  
Sautéed bell peppers, onions, carrots, squash, spinach, black beans and cheese on a spinach flour tortilla.
- VEGGIE BURRITO**..... 9.00  
Cilantro rice, black beans, seasonal veggies, wrapped in a spinach flour tortilla, topped with melted cheese, tomatillo salsa and sour cream.



March 4, 2010

SALSA & CHIPS	5	GRILLED PLANTAIN	4
SIDE GUACAMOLE	4	CHEESE	2
SOUR CREAM	2	SWEET MASHED POTATOES	5
TORTILLAS	1		

- \* Prices are subject to change without notice.
- \* Not all items can be substituted.
- \* If you have any food allergies, please be sure to let the waiter know.
- \* If you have any questions please feel free to call (916) 984-8607