



- **QUESO PANELA \$12.00**

Five slices of grilled Panela Cheese topped with our blend of tomato, jalapeños pepper and onions.

- **QUESO FUNDIDO \$9.99**

Melted Chihuahua Cheese topped with your choice Chorizo, Rajas, Taco Meat or Mushrooms.

- **FRIJOLE CON CHORIZO \$8.49**

Refried beans sauteed topped with Chorizo and Chihuahua cheese.

- **ASADA FRIES \$14.00**

Served with fries, cheese, guacamole, pico de gallo, sour cream and jalapeños pepper.

- **EMPANADAS \$13.00**

(3) Made with Shrimp and Cheese.

## GUACAMOLE

Smashed avocado with lime juice and salt. Make it a la Mexicana with pico de gallo.

4 oz. \$5.99

8 oz \$9.99

16 oz \$16.99

- **GUACAMOLE AL PASTOR \$10.99**

Smashed avocado with lime juice, pork rind and salt. Make it a la Mexicana with pico de gallo and grilled pineapple.

- **GUACAMOLE TATEMADO \$10.99**

Smashed avocado with lime juice and salt. Grilled cilantro, onions, tomato and corn.

# BREAKFAST

- **DESAYUNO DE LA CASA \$13.99**

Two eggs of your choice with grilled steak strips over fried corn tortillas and topped with our house special sauce. Served with rice and beans.

- **HUEVOS POBLANOS \$13.99**

Two scrambled eggs topped with homemade mole sauce. Served with two pieces of grilled Panela cheese, beans and rice on the side.

- **HUEVOS CON CHORIZO \$13.99**

Two scrambled eggs with chorizo. Served with rice and beans.

- **HUEVOS A LA MEXICANA \$13.99**

Two scrambled eggs with chopped tomato, jalapeño peppers and onion. Beans and rice on the side.

- **HUEVOS DIVORCIADOS\* \$13.99**

Two eggs, one topped with green sauce and one topped with red sauce, Chilaquiles in the middle. Served with rice and beans.

- **CHILAQUILES \$14.99**

Served with rice, beans, eggs on top. Cilantro, onions, fresh cheese and sour cream. Your choice of sauce; Green, Red, Mole or Ranchero.

- **SCRAMBLED EGGS \$13.99**

Served with rice and refried beans, and your choice:

- 1) Rajas
- 2) Spinach
- 3) Nopales
- 4) A la Mexicana Premium

Add Steak, Flank Steak Strips, Pork Chop, Chicken Fajita style + \$9.21 e/a

- **HUEVOS RANCHEROS \$13.99**

Two eggs of your choice, topped with our special homemade sauce. Beans and rice on the side.

All Beans are made with Pork lard.





## CALDOS

- **CARNE EN SU JUGO \$14.99**

Made with beef, whole beans, bacon. Topped with cilantro, radish, onions, lime, chile de árbol and avocado.

- **MENUDO \$15.99**

Beef soup with onions, cilantro and tortilla.

- **CALDO 7 MARES \$20.99**

Tasty seafood soup made with a combination of shrimp, mussels, octopus, clams, fish, crab legs. Seasoned with celery, onions, tomato, carrots, it's our special recipe.

- **CALDO DE CAMARÓN 14.99**

Seafood soup made with a combination of shrimp, diced carrots, celery, onions, potatoes and green pepper.

## POLLO/CHICKEN

- **PECHUGA POBLANA \$18.00**

Grilled chicken breast with mole sauce. Served with rice, beans, salad and tortillas.

- **PECHUGA INDIA \$18.00**

Grilled chicken breast, mushrooms and onions sauce. Served with rice, beans, salad and tortillas.

- **CHORIPOLLO \$17.00**

Grilled chicken breast and chorizo. Cheese sauce on top. Served with rice, beans and tortillas.

## FAJITAS

- **POLLO O BISTÉC \$16.99**

Chicken breast or Steak Strips, grilled with onions, green pepper and tomato.

- **CAMARÓN \$18.99**

Grilled shrimp with onions, tomato and green pepper.

- **CENTENARIO \$19.99**

Combination of chicken and skirt steak and shrimp. Grilled with tomato, green pepper and onions.

- **VEGGIE 14.99**

Sautéed vegetables with onions, green pepper and tomato.

ALL FAJITAS ARE SERVED WITH RICE, TORTILLA AND REFRIED BEANS.

## PLATILLOS

- **ENCHILADAS \$15.99**

Three corn tortilla dipped in your choice sauce; Mole, Red Pepper or Tomatillo sauce. Stuffed with your choice of meat; Chicken, Steak or Chihuahua Cheese. Served with rice and refried beans.

Make it Suizas, topped with melted Chihuahua cheese +\$1.00

- **SEAFOOD ENCHILADA \$17.99**

Served with creamy chipotle sauce, beans rice and salad.

- **FLAUTAS \$13.99**

Served with rice, beans tomato, sour cream, fresh cheese and lettuce. Choice of Panela Cheese, Potato or Shredded Chicken.

- **MILANESA DE RES O POLLO \$14.99**

Breaded Chicken or stake, served with rice, french fries, salad and tortillas.

- **CARNE CENTENARIO \$27.00**

Skirt Steak with any style grilled Shrimp. Served with fries, beans, green onions, jalapeños pepper, guacamole and tortillas.

- **CARNE A LA TAMPIQUEÑA \$23.00**

Skirt Steak with one cheese enchilada on the side and served with rice, beans, grilled jalapeños pepper, guacamole and tortilla.

- **LOMO CENTENARIO \$22.00**

Beef tenderloin with poblano peppers, onions, grilled Panela cheese, beans, rice and tortillas.

- **CARNITAS O BARBACOA PLATE \$16.00**

Served with rice, beans, cilantro and onions.

- **COCHINITA PIBIL \$19.00**

Marinated Pork with Habanero Pepper, marinated red onions, cilantro, beans and tortilla.

- **LOMO EN SALSA DE ÁRBOL \$20.00**

Beef tenderloin with sautéed onion and Chile de árbol sauce. Served with rice and beans. (Choice of tortilla)

- **ALAMBRE \$17.00**

Mix of Steak, Pastor, Bacon, Bell pepper and Onion. Served with rice, beans and tortillas.

\* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNES COOK TO ORDER \* CEVICHE, AGUACHILE, OYSTERS ARE RAW \* EGGS AND STEAK ARE COOKED IN THE MOMENT



CALDOS, PLATILLOS Y MAS...



## CAMARONES / SHRIMP

CAMARONES AL MOJON DE AJO \$20.00

Shrimp with garlic sauce served with fries, salad, rice and butter bread.

CAMARONES A LA DIABLA \$20.00

Shrimp with devil sauce served with fries, salad, rice and butter bread.

CAMARONES CUCARACHA \$25.00

Shrimp with our homemade red hot sauce served with fries, salad, rice and butter bread.

CAMARONES A LA MANTEQUILLA \$19.00

Butter shrimp served with fries, salad, rice and bread.

CAMARONES ZARANDEADOS \$20.00

Shake shrimp served with fries, salad, rice and butter bread.

CAMARONES EMPANIZADOS \$20.00

Breaded shrimp served with fries, salad, rice and butter bread.

## AGUACHILE \$24.00

Made with raw Shrimp, fresh lime juice, cucumbers, red onions, choice of green red, black or mango habanero sauce. (Choice Fish or Shrimp)



BOLSA CENTENARIO \$26.00

Cajun style made with sweet corn, chickpea, potato, shrimp, mussels and crab legs. Spicy homemade sauce.

PASTA CENTENARIO \$23.00

Fettuccini pasta with shrimp, clams and mussels, chipotle, sour cream, garlic, white wine and half and half cream.

PASTA A LA CREMA \$20.00

Fettuccini pasta with grilled chicken or shrimp, in a creamy sauce choice of spicy or mild.



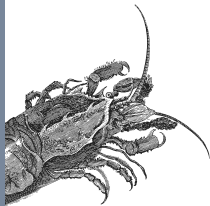
## COCKTELES / PRAWN COCKTAIL

CAMARON / SHRIMP \$18.00

CAMARÓN Y PULPO / SHRIMP & OCTOPUS \$ 20.00

CAMPECHANO \$21.00

Shrimp, octopus, oysters & crab meat.



## MOJARRAS / TILAPIA

MOJARRA FRITA \$16.00

Whole fried tilapia served with fries, salad and rice.

MOJARRA DIABLA \$17.00

Whole fried tilapia in a hot sauce served with fries, salad and rice.

MOJARRA Y CAMARÓN \$20.00

Whole fried tilapia and grilled shrimp served with fries, salad and rice.

## CEVICHE

Camarón/Shrimp \$18.00

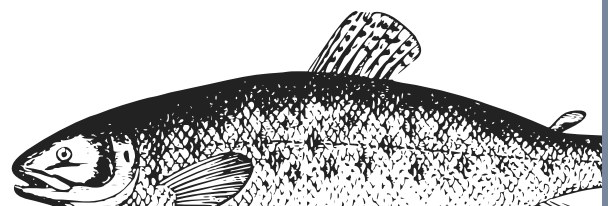
Pescado/Fish \$18.00

Camarón y pulpo/Shrimp & octopus \$20.00

## TOSTADAS

Ceviche de camarón	\$10.00	Shrimp
Pulpo	\$11.00	Octopus
Centenario	\$11.00	Seafood mix
Ceviche de pescado	\$10.00	Seasoned fish

ALL MOJARRAS COMES WITH A CHOICE OF BUTTER BREAD OR TORTILLAS





DEL MAR

## OSTIONES PREPARADOS/ OYSTER FROM THE SHELL

Oysters from the shell with shrimp and octopus ceviche/  
Ostiones en su concha con ceviche de camarón y pulpo

Order 6                      *Market*  
Order 12                     *Price*

**LANGOSTINOS \$25.00**  
Prawns well-seasoned with our special recipe, served with fries, salad, rice and butter bread.

**FILETE DE PESCADO \$19.00**  
Salmon or Mahi-Mahi, choice of A la Diabla, Butter, Garlic or Natural sauce, served with fries, salad, rice and butter bread.

**PAELLA EL PARIENTE \$26.00**  
Made with clams, shrimp, mussels, rice in our homemade special sauce.

**PIÑA CENTENARIO \$24.00**  
Stuffed with shrimp, octopus, in a cream sauce, surimi, clams, bell pepper and mushrooms (side of butter bread).

## CHAROLAS CENTENARIO

**CHAPUZÓN \$47.00**  
Seafood mix in our homemade hot sauce.

**CUCARACHAS \$41.00**  
Fried shrimp in our homemade hot spicy sauce.

**LANGOSTINOS \$49.00**  
Prawns in our homemade hot spicy sauce.

**MEJILLONES \$29.00**  
Mussels in our homemade hot spicy sauce.

**CAMARONES ZARANDEADOS \$42.00**  
Shaked grilled shrimp in our homemade hot spicy sauce.

**CRAB LEGS \$45.00**  
In our homemade hot spicy sauce.

**MARISCADA FRIA \$41.00**  
Cold seafood mix.

**BOTANA MIXTA DE CUCARACHAS Y MEJILLONES. \$32**  
Our very special recipe of head-on shrimp & mussels well-seasoned with our special sauce.

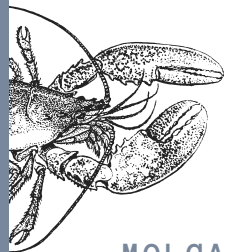
## MOLCAJETES

**MOLCAJETE DEL MAR \$34.99**  
A delicious combination of Shrimp, Octopus, Chop Clams. Scallops, Crab legs, Mussels, Crab imitation and mixed vegetables. Served with rice, beans and tortilla.

**MOLCAJETE CENTENARIO \$29.99**  
Grilled Pork Chops, Chicken, Skirt Steak, Chorizo and Shrimp. Grilled Panela cheese, cactus, green onions and banana pepper. Served with rice, refried beans and tortilla

**MOLCAJETE DE CARNE \$25.99**  
Perfect choice for meat lovers with combination of grilled Skirt Steak, Chorizo, Chicken, Pork Chops, grilleg Panela Cheese, cactus, green onions and bannana peppers. Served with rice refried beans and tortillas.

**PARRILLADA**  
**(FOR 2, \$41.00)** Chicken, Steak, Shrimp, Pork Chops, Chorizo, Cactus, Grilled jalapeños, Panela cheese, Potato, Green onions. Served with rice, refried beans and tortilla.  
**(FOR 4, \$70.00)**



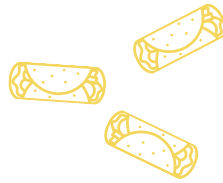
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# STREET FOOD & KIDS

## STREET TACOS \$3.50 e/a

- STEAK
- CHICKEN
- PASTOR
- CARNITAS
- CHORIZO
- CAMPECHANOS



Onions and cilantro with corn tortilla

## STREET TACOS \$4.00 e/a

- BARBACOA
- LENGUA/TONG
- COCHINITA PIBIL
- CAMARÓN/SHRIMP
- PESCADO (ORDEN DE 3 \$12)/ FISH (ORDER OF 3 ONLY \$12)

## COMBOS

- TACOS COMBO \$14  
(3) tacos choice of meat, cilantro and onion served with rice and beans.
- QUESADILLA COMBO \$13  
Choice of meat, served with rice, beans and guacamole sauce.
- QUESABIRRIAS \$14  
(3) come with birria juice, cilantro and onions.

## ANTOJITOS

- QUESADILLAS (Choice of Meat) \$7.50
- GORDITAS (Choice of Meat) \$4.50
- SOPES \$4.00  
Choice meat, lettuce, beans, cheese, s. cream, onions and tomato.

- TOSTADAS \$5.00  
Choice meat, lettuce, avocado, beans, cheese, s. cream, onions and tomato.

- BURRITOS \$11.00  
Choice of meat. Come with beans, rice, cheese, lettuce, tomato, onions and sour cream. Make it a bowl for for \$9.50 (NO TORTILLA).

- CHIMICHANGA \$15.00  
Steak or chicken served with bean salad and cheese on top. With Shrimp \$18.00

## TORTAS

- CHICKEN OR BEEF MILANESA \$13.00  
Made with beans, lettuce, tomato, onions, avocado and sour cream.
- CUBANA \$16.00  
Breaded chicken, ham, hot dog, chorizo and eggs. Made with beans, lettuce, tomato, onions, avocado and sour cream.
- CHOICE OF MEAT \$11.00  
Steak, Chicken, or Pork. Made with beans, lettuce, tomato, onions, avocado and sour cream.

**All Beans are made with Pork lard.**

## SIDES

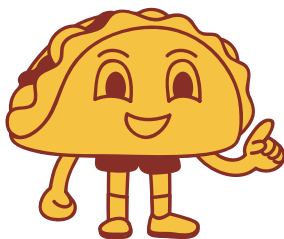
- RICE \$3.50
- BEANS \$3.50
- SALAD \$3.00
- SOUR CREAM \$2.00
- CHILES TOREADOS \$2.00
- NOPALES \$3.00
- TORTILLA \$1.25
- GUACAMOLE \$5.00
- CHEESE DIP \$5.00

## DESSERTS

- CHURROS ESPECIAL \$8.00
- FLAN \$5.50
- CHOCOFLAN \$7.00
- FRIED ICE CREAM \$6.00
- STREET CORN \$6.00

## KIDS MENU \$8 e/a

- CHEESE QUESADILLA  
Includes fries.
- CHICKEN TENDERS  
Includes fries.
- MAC & CHEESE



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