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SALMON & SHRIMP MOJO \$ 25

Grilled w/ a mojo garlic lemon sauce with chopped tomato & avocado

FILET SCAMPI & LANGOSTA \$22

Baked Filet of white fish, with a Lobster Lemon-garlic-Butter sauce

CHILE RELLENO \$ 17

Poblano peppers stuffed with shrimp and sweet fried plantains, tomato cream sauce and melted cheese.

CHIMICHANGAS \$ 17

Fried flour tortilla pockets with chicken or beef, red, green salsa & sour cream, rice and beans

BURRITO MORELIA \$17

Flour tortilla, rice, beans, chicken OR churrasco, cheese, guacamole, lettuce, topped with green sauce, sour cream and pico de gallo

ENCHILADAS MORELIA \$ 16

Soft corn tortilla, one cheese, one chicken and beef, Red and green sauce, with yellow rice and beans

SHRIMP ENCHILADAS \$ 18

corn tortilla, shrimp with poblano peppe cream Sauce and melted cheese. yellow rice and beans

ENCHILADAS GRINGAS \$ 16

Two Flour tortilla with chicken, cheese, lettuce, salsas guacamole sour cream, rice and refried beans

MOLCAJETE DEL CHEF \$ 20

grilled chicken, sausage, tostones and queso frito, served over a molcajete with fresh guacamole

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GRILLED CHICKEN FAJITA \$ 17

CHURRASCO-STEAK FAJITA \$ 18

MAR Y TIERRA FAJITA \$ 21

Grilled steak, shrimp & chicken

(All fajitas are Sauteed with onions, peppers, zucchini, mushrooms and broccoli with rice, beans, tortillas,)



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LOMO FRITO \$ 20

Well fried Pork Tenderloin, lime & mild soy

NY STEAK CON CAMARONES M/P

Grilled with Shrimp & a Chef's Steak Sauce

CHURRASCO STEAK \$ 24

Grilled Skirt Steak and Southwestern Chimichurri.

ASADO AL CARBON \$ 22

Grilled hanger steak, fries, coleslaw.

PARILLADA GRILL \$25

Grilled Steak, chicken, shrimp & pork carnitas with avocado and onions. Served Mexican rice & tortillas

SUPREMA TAMPIQUE A \$ 17

Grilled chicken breast, pickled red onions, guacamole

PECHUGA CON GAMBAS \$ 18

Rolled & breaded chicken breast with shrimp, zucchini flower, cheese & poblano - cream sauce

MOFONGO BAJA

CHICKEN \$16 SHRIMP \$22 CHURRASCO \$18
Served over a white wine-butter mojo sauce with cheese, garnished with mojo red onions

P

LOBSTER & SHRIMP \$27

Tallarines and white wine - garlic - butter sauce

FETTUCCHINI ALFREDO \$20

Grilled chicken with a Parmesan cream sauce

PESCE PARM A LA VODKA \$19

Breaded Fish filet over Spaghetti with a tomato-Vodka cream sauce

GREEN LINGUINE PASTA \$18

Ricotta-Poblano pepper cream sauce with broccoli spinach, zucchini and mushrooms

T

SHRIMP TACO \$ 4.25

Popcorn Shrimp, guacamole, queso sauce

CHICKEN ADOBO TACO \$ 4

Grilled, Cheese, pico de gallo, and guacamole

CHURRASCO TACO \$ 4.50

Grilled skirt steak, queso, pico de gallo & guacamole

CARNITAS TACO \$ 3.50

Slow Roasted Pork, Cheese, pico de gallo, guacamole & cilantro

MAR Y TIERRA TACO \$ 4.50

Churrasco, shrimp, sour cream, cheese and guacamole

FISH BAJA TACO \$ 4

Lightly fried white fish, coleslaw, guacamole & cheese sauce

TACOS TRIO \$ 10

Hard shell corn tacos with chicken or beef, lettuce, cheese pico de gallo and sour cream.

BARBACOA TACOS TRIO \$ 11

Three corn tortillas, braised beef, queso fresco & guacamole

GREEN TACO \$ 4

Spinach, corn, zucchini, yellow squash, mushroom Oaxaca cheese & guacamole

Q

VEGGIES QUESA \$ 10

CHICKEN QUESA \$ 12

GRILL STEAK QUESA \$ 12

SHRIMP QUESA \$ 12

BEEF BARBACOA QUESA \$ 12

All Quesadillas are topped with red, green salsa & sour cream

S/C

\$ 8

CHICKEN FINGER

with french fries or Yellow rice

CHICKEN WINGS

Buffalo

Barbeque (BBQ)

Plain

NACHITOS CON QUESO

chips, beans, cheese, sour cream & guacamole

CHEESE QUESADILLA

A

FRESH GUACAMOLE M/P

(Prepared by table side)

AGUACATE RELLENO DE JAIBA \$ 14

Half avocado with Crab-Meat in sofrito & queso frito

CEVICHE DEL CHEF \$ 18

Shrimp, White fish, Calamari, Octopus, cilantro, red onions, Peruvian -citrus juice

TOSTONES & SHRIMP "YAROA" \$ 12

With cheese, Guacamole & Sour cream

CALAMARES FRITOS \$ 10

Fried calamari with our morelia sauce.

SOPEITOS DE BARBACOA \$ 12

Corn patties, shredded beef, guacamole and queso fresco

MORELIA NACHOS \$ 10

Tortilla chips, refried beans, chicken & ground beef, melted cheese, Sour Cream, jalapenos and guacamole.

MOFONGO DE CARNITAS \$ 10

With pork carnitas, onions, guacamole and salsa ranchera

GREEN MOFONGO \$ 10

spinach, zucchini, yellow squash, corn, cheese, guacamole and lemon-garlic sauce

PICADERA MORELIA \$ 24

Fried calamari, chicken wings, beef nachos, quesadilla, hard shell shrimp tacos

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CALIFORNIA SALAD P/A

Grilled Chicken or Shrimp, lettuce, arugula, carrots, corn, apple, walnuts, cheese & Balsamic Dressing

CAESAR SALAD \$ 10

Romaine Lettuce, cheese, Croutons and Chef's Caesar dressing

ARRACHERA SALAD \$ 17

Skirt steak, Lettuce & Greens, almonds, queso oaxaca, Avocado, chipotle-mojo dressing

