



**MEXICAN & SEAFOOD  
RESTAURANT**

**111 E. Main St. Visalia, CA 93291  
(559) 733-7078**

**Orders To Go / Ordenes Para Llevar**

**Open 7 days a week  
Mon – Fri 9 am – 9 pm  
Sat – Sun 8 am – 9 pm**

**We accept all major credit cards.  
Personal checks are NOT accepted.**



Featured Cocktails



**House Margarita**  
Patron Silver, Triple Sec, Lime  
\*Also available with strawberry

**Cadillac Margarita**  
Patron Silver, Patron Citron,  
Lime, Grand Mariner

**Paloma**  
Casadores Reposado, Grapefruit soda

**Tequila Sunrise**  
Hornitos, Orange Juice, Grenadine

**Mojito**

**Strawberry Daiquiri**

**Piña Colada**

**Long Island Iced Tea**

**Mexican Coffee**  
Patrón XO Café, coffee, whipped cream



Beer



**Domestic 3.50**  
Budweiser, Bud Light, Coors Light,  
Miller Lite, Miller Genuine Draft,  
Michelob Ultra, Miller Fortune,  
O’Doul’s

**Imported 3.95**  
Modelo, Negra Modelo, Tecate,  
Pacifico, Corona, Corona Light,  
Victoria, Sol, Bohemia, Dos Equis,  
Dos Equis Amber

**Michelada 8.95**  
Your choice of beer.



Wine

**Reds**  
Tisdale Merlot  
Tisdale Cabernet Sauvignon  
Barefoot Merlot  
Barefoot Cabernet Sauvignon

**Whites**  
Barefoot Pinot Grigio  
Vella Chablis  
  
**Rose**  
Vella Delicious Blush

Available in a glass, 1/2 liter, or liter.  
3.95 glass, 5.00 1/2 liter, 7.00 liter

Liquors

Enjoy your favorite liquor in a mixed drink – Add \$1.

Tequilas  
Blancos

1800  
Patron  
Herradura  
Tres Generacions  
Suaza  
Gran Centenario Plata  
Hornitos  
Arette

Reposados

1800  
Gran Centenario  
Herradura  
Espolon  
Patron  
Gran Centenario Azul  
Casadores  
Chamucos  
Clase Azul

Anejos

Gran Centenario  
Herradura  
San Matias Gran Rerserva  
Don Julio  
Don Julio 1942  
Kah



Whiskey & Bourbon

Jack Daniels  
Jameson  
Seagram’s Seven Crown  
Jim Beam  
Chivas Regal  
Crown Royal  
Buchanan’s

Rum

Bacardi Ron Solera  
Myers’s  
Captain Morgan  
Cruzan  
Bacardi  
Malibu



Vodka

Smirnoff  
Belvedere  
Grey Goose  
Skyy

After Dinner

Patron Citronge  
Quita Penas  
Grand Marnier  
Patron XO Café  
Cointreau  
Hennessy VS  
Kahlua



Non-Alcoholic

**Coffee 2.95**  
**Hot Tea 2.95**  
**Ice Tea 2.95**

**Fountain Drinks 2.95**  
Pepsi, Diet Pepsi, Cherry Pepsi, Sierra Mist,  
Raspberry Iced Tea, Pink Lemonade,  
Crush Orange, Dr. Pepper **(one free refill)**

**Bottled Mexican Sodas 2.95**  
Coke, Sidral, Fanta, Sangria Seniorial,  
Jarritos - Limon, Tamarindo, Mandarina





# Breakfast

**7.95**

## **Eggs**

Served with rice and beans.

## **Huevos Rancheros**

Two over easy eggs on a crispy tortilla, covered with bell peppers, onions and a thin tomato sauce.

## **A La Mexicana**

Scrambled eggs with pico de gallo salsa.

## **Machaca**

Shredded chicken or beef with scrambled eggs, tomatoes, onions and bell peppers.

## **Chorizo and Eggs**

## **Chorizo and Potatoes**

## **Ham and Eggs**

## **Bacon and Eggs**

## **Chilaquiles**

## **Pancakes (2) 1.00**

## **Pancake Combo 5.95**

2 Pancakes, 2 Eggs, Bacon or Sausage

## **Menudo 8.95**

Served Saturdays and Sundays only.

**8.95**

## **Omelets**

Served with rice, beans and homemade tortillas.

## **Ham and Cheese**

## **Chile Verde Omelet**

## **Spanish Omelet**

Ham, cheese, bell peppers, and tomatoes.

## **Vegetarian Omelet**

Spinach, bell peppers, onions, tomatoes, mushrooms and avocado.

## **Shrimp Omelet**

Shrimp, bell peppers, onions, tomatoes.

**6.95**

## **Breakfast Burritos**

Filled with rice and beans, and covered in green tomatillo sauce and jack cheese.  
Add potatoes for \$.50.

## **Ham and Eggs**

## **Bacon and Eggs**

## **Sausage and Eggs**

## **Chorizo**

## **A La Mexicana**

## **Machaca**



Huevos Rancheros



Pancake Combo



Vegetarian Omelet



# Burritos

Topped with melted jack cheese and green tomatillo sauce.  
Add rice and beans on the side for 1.95

**Bean and Cheese 5.50**

**Bean, Cheese and Rice 5.95**

**7.95**

**Chile Verde**

Lean pork chunks cooked in green tomatillo sauce, rice and beans.

**Carnitas**

Shredded pork chunks cooked the old fashioned way, rice and beans.

**Pollo**

Tender chicken breast prepared in a mild tomato sauce, rice and beans.

**Carne Asada**

Charbroiled beef, rice and beans.

**Shredded Beef**

Shredded beef, rice and beans.

**Al Pastor**

Pork with onion and pineapple, rice and beans.

**Vegetarian**

Beans, cheese, lettuce, guacamole, pico de gallo.  
Served with ranchera salsa.



Burrito

**9.95**

**Puntas Colima**

Charbroiled beef, crispy bacon, bell peppers, onions, mushrooms, rice and beans.

**Fish**

Catfish, whole beans, pico de gallo.

**Shrimp**

Shrimp, whole beans, pico de gallo.

**California Burrito**

Carne asada, whole beans, guacamole, pico de gallo, sour cream and french fries.

## Tacos and Other Specialties

**Tacos 2.95**

Can be prepared on a soft or crispy corn tortilla.  
Your choice of carnitas, carne asada, chicken, al pastor, fish, or puntas Colima.

**Enchilada 2.75**

Your choice of chicken, cheese or beef.  
Served with pico de gallo. Add shrimp for .50

**Sopito 5.95**

A soft corn tortilla shell with your choice of chicken or beef, topped with beans, lettuce, cheese, and pico de gallo.

**Quesadilla 6.25**

A flour tortilla filled with melted jack cheese. Served with guacamole and sour cream.  
Add your choice of meat 7.25

**Tostada 7.95**

A crispy tortilla topped with lettuce, sour cream, guacamole, pico de gallo and your choice of beef or chicken.

**Nachos 8.95**

Freshly made tortilla chips topped with refried beans, melted jack cheese, guacamole, sour cream, pico de gallo and jalapeños.  
Add chicken, beef, or chile verde 9.95



Carne Asada Sopito



# Lunch Specials

From (11am – 3pm)

You can enjoy any lunch special after 3pm for only **10.95**

**9.95**

1. 2 Enchiladas
2. Chile Relleno
3. Chile Verde
4. Chimichangas
5. Carnitas
6. Pollo Suizo
7. Pollo Veracruz
8. 2 Tacos
9. Flautas

Rolled and deep-fried corn tortillas filled with chicken or beef.

## 10. Tostada Compuesta

Taco salad. A large crispy flour tortilla filled with your choice of meat, rice, beans, cheese, sour cream, guacamole, and pico de gallo.



Chimichanga



Tostada Compuesta

# Lunch Combinations

Your choice of any 2 options. Served with rice, beans, and salad.

**Taco, Enchilada, Sopito, Or Chile Relleno**  
**10.95**



Fish Taco and Enchilada Lunch Combination

# Salads

**Side Salad 3.50**

**Dinner Salad 6.95**

Lettuce, carrots, tomatoes, cucumbers, olives, avocado and your choice of dressing.

Add Chicken 8.95

Add Shrimp 9.95



Chicken Dinner Salad

# Tortas

A Mexican sandwich with refried beans, lettuce, tomatoes, onions, jalapeño and mayo.

Served with French Fries. **9.95**

**Carne Asada**

**Chicken**

**Carnitas**

**Milanesa de Res**

Breaded Steak

**Milanesa de Pollo**

Breaded Chicken



Carne Asada Torta



## Specials

14.95

### Sabana Poblana

Milanese steak smothered in melted jack cheese.  
Served with rice, beans, french fries, salad, and homemade tortillas.

### Palomilla

Grilled steak served on a hot platter with onions,  
chiles toreadados, guacamole, rice and beans.

### Chuletas de Puerco

Pork chops served on a hot platter with grilled onions,  
chile toreadados, guacamole, rice and beans.



Chuletas de Puerco

## Fajitas

A sizzling hot platter with chicken, steak, or shrimp, all sautéed with bell peppers, onions, tomatoes and a grilled jalapeño. Served with rice, beans, guacamole, and our freshly made corn tortillas.

**Chicken** (Pollo) **15.95**

**Steak** (Res) **15.95**

**Shrimp** (Camarones) **16.95**

**Combination** (Chicken, steak and shrimp) **17.95**



Fajitas

## Kid's Menu

For our friends under 12 years of age. **4.95**

### Bean and Cheese Burrito

Covered in melted jack cheese.

### Enchilada

Your choice of beef, chicken or cheese. Rice and beans on the side.

### Quesadilla

Served with sour cream and refried beans.

### Taco

Your choice of chicken, carne asada, or shredded beef. Served with rice and beans.



# Dinner

Served with rice, beans, salad, and homemade tortillas.

## Carnitas 12.95

Pork cooked in the traditional Mexican style. Served with guacamole and pico de gallo.



Carnitas

## Chile Verde 12.95

Tender pork cooked in our mild green tomatillo salsa.

## Chile Rellenos 12.95

Two green Anaheim peppers stuffed with jack cheese, battered and deep-fried, and covered in our homemade cream sauce.



Chile Verde and Chile Relleno

## 3 Enchiladas 11.95

Your choice of chicken, beef, cheese, or shrimp, covered in our mild red enchilada sauce and pico de gallo. **Shrimp add 1.00**

## 3 Enchiladas de Mole 11.95

Your choice of chicken, cheese, or beef, covered in a traditional rich Mexican sauce.

## 3 Enchiladas Suizas 11.95

Your choice of chicken, cheese, or beef, covered in our green tomatillo sauce and melted jack cheese. **Shrimp add 1.00**

## Tostada and Burrito Verde 11.95

## Tostada and Sopito 12.95

## Tostada and Chile Relleno 12.95

## Chile Verde and Chile Relleno 13.95

## Bistek Picado 14.95

Juicy chopped Rib Eye steak sautéed with bell peppers, onions, tomatoes and a touch of chipotle.

## Milanesa de Res 13.95

Breaded steak.

## Bistek Ranchero 14.95

8oz Rib Eye in thin tomato sauce, bell peppers, jalapeños and onion.

## Carne Asada 14.95

8oz Rib Eye.

## Pollo A La Casa 12.95

Chicken breast cooked with tomatoes, onions, bell peppers, and our homemade cream sauce.

## Pollo A La Parrilla 12.95

Grilled chicken breast.

## Pollo Veracruz 12.95

Chicken breast cooked with sautéed tomatoes, onions, olives, jalapeños, and carrots.



Pollo Veracruz

## Pollo Suizo 12.95

Chicken breast cooked in our green tomatillo sauce, bell peppers, and onions.

## Chicken Supreme 14.95

Breaded chicken breast stuffed with bacon and cheese, and covered in our homemade cream sauce.



Chicken Supreme

## Tampiquena 15.95

8oz Rib Eye steak and your choice of an enchilada or taco.



# Seafood

## Bagre 16.95

Whole fried catfish, served with one of the sauces listed below. Served with rice, beans, salad, and freshly made tortillas.

- Frito*  
Fried to perfection and served with pico de gallo.

*A La Veracruzana*  
Sauteed tomatoes, onions, jalapeños, carrots, and olives.
- Ranchero*  
Sautéed bell peppers and onions.

*A La Diabla*  
Very spicy.

*Al Mojo de Ajo*  
Garlic sauce.



Bagre Frito

## Mojarra 15.95

Whole fried perch, served with one of the sauces listed below. Served with rice, beans, salad, and freshly made tortillas.

A La Veracruzana, Al Mojo de Ajo, Ranchera, or A La Diabla.



Parrillada

## Parrillada 29.95

A seafood feast of shrimp, octopus, abalone, red snapper, and crab legs sautéed in chipotle peppers and onions.

## Fillete Relleno 19.95

Stuffed catfish fillet with shrimp, octopus, mushrooms, chipotle, and melted jack cheese.

## Seafood Combination 17.95

Fish fillet and shrimp cooked in a garlic and butter sauce. Served with rice, beans, salad, and freshly made tortillas.

## Filete de Pescado 15.95

Served with rice, beans, salad, and freshly made tortillas. A La Plancha, Empanizado, Al Mojo de Ajo, A La Diabla, A La Casa, A La Veracruzana, or Ranchero.

## Camarones 16.95

Served with rice, beans, salad, and freshly made tortillas

- A La Parilla*  
Grilled.

*A La Veracruzana*  
Sauteed with tomatoes, onions, jalapeños, and carrots.
- Puerto Vallarta*  
Crispy shrimp with butter, white wine and a lemon sauce.

*A La Casa*  
White wine and cream sauce.
- Empanizados*  
Breaded and deep-fried.

*Al Mojo de Ajo*  
Garlic Sauce.
- Rancheros*  
Bell peppers and onion in a thin tomato sauce.

## Cocteles

Seafood cocktail with cucumbers, avocado and pico de gallo.

## Camarones (Shrimp) 12.95

## Pulpo (Octopus) 11.95

## Campechana Dos Cosas 13.95

Your choice of two items.

## Vuelve A La Vida 14.95

Shrimp, octopus, and abalone.

## Levanta Muertos 15.95

Shrimp, Octopus, Oysters, and Abalone



Fillete Relleno



**Tostada de Ceviche de Camarones 7.95**  
Shrimp ceviche tostada. Served with avocado slices.

**Tostada de Ceviche de Pescado 7.25**  
Fish ceviche tostada. Served with avocado slices.



Tostada de Ceviche



Shrimp Cocktail

**Ostiones**  
½ Dozen 5.95  
Dozen 11.95

**Ostiones Gratinados**  
Oysters with ham, crispy bacon, spicy salsa, and melted cheese.  
½ Dozen 7.95  
Dozen 13.95



Ostiones Gratinados

*Caldos*

A hot soup with mixed vegetables.

**Camaron (Shrimp) 15.95**

**Pescado (Fish) 11.95**

**Costa Brava 16.95**  
Catfish and shrimp.

**Siete Mares 19.95**  
7 Seas Soup

**Pulpo (Octopus) 11.95**



Siete Mares



Stuffed Lobster Tail

**Stuffed Lobster Tail 26.95**  
Lobster tail stuffed with mixed vegetables and a white wine, cream sauce. Served with rice, beans, and salad.

**Aguachile 17.95**  
Spicy shrimp served jalapeños, onions, cucumbers, tomato, and avocado.



Aguachile

*House Specialties*

**Botana de Mariscos 18.95**  
Shrimp, octopus, abalone, chipotle, onions.

**Camarones Rellenos 17.95**  
Five large prawns filled with spicy chorizo and melted cheese, wrapped in bacon and served with your choice of barbecue sauce or spicy diablo sauce.



Camarones Rellenos

**Langostinos 17.95**  
Large prawns served with rice, beans and salad.  
A La Plancha      Al Mojo de Ajo      A La Diabla  
Grilled              Sautéed in garlic sauce.      Very spicy



# Side Orders

Rice	1.50	½ Order of Nachos	5.95
Beans	1.50	With Meat	7.95
Extra Cheese	.50	Tortillas	1.00
Sour Cream	1.00	Flour (2) Corn (3)	
Avocado	2.00	Chile Relleno	3.50
Bacon	1.00	Chiles Toreados	1.50
Guacamole	1.75	Stuffed Jalapeños	3.00
Salsa a la Diabla	1.50	Two jalapeños stuffed with jack cheese and wrapped in bacon	
Salsa Relleno	1.50		
Pico de Gallo	1.50	Chips To Go	1.50

# Desserts

**Cheesecake 2.50**  
**Cecilia’s Homemade Flan 2.95**



Prices subject to change