



**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 10 am – 9 pm
Sat – Sun 9 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

Strawberry Daiquiri

Piña Colada

Long Island Iced Tea

Mexican Coffee
Patrón XO Café, coffee, whipped cream



Beer



Domestic 4.50
Budweiser, Bud Light, Coors Light,
Miller Lite, Miller Genuine Draft,
Michelob Ultra, Miller Fortune,
O'Doul's

Imported 4.99
Modelo, Negra Modelo, Tecate,
Pacífico, Corona, Corona Light,
Victoria, Sol, Bohemia, Dos Equis,
Dos Equis Amber

Michelada 11.99
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

Tequilas Blancos

1800
Patron
Herradura
Tres Generaciones
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 Reserva
Don Julio
Don Julio 1942



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

3.50
Coffee
Hot Chocolate
Hot Tea
Ice Tea

Fountain Drinks 3.50
Pepsi, Diet Pepsi, Cherry Pepsi, Sierra Mist,
Raspberry Iced Tea, Pink Lemonade,
Crush Orange, Dr. Pepper (**one free refill**)

Bottled Mexican Sodas 3.50
Coke, Sidral, Fanta, Sangria Seniorial,
Jarritos - Limon, Tamarindo, Mandarina



Breakfast

11.99

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 chile serrano peppers, onions, tomatoes and 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) 3.00

Pancake Combo 7.99

2 Pancakes, 2 Eggs, Bacon or Sausage

13.99

Menudo

Served Saturdays and Sundays only.

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 14.99

Shrimp, bell peppers, onions, tomatoes.

9.99

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, or choice of chile relleno white sauce, mole or chili chipotle sauce

Add rice and beans on the side for 1.95

Bean and Cheese 7.99

Bean, Cheese and Rice 8.99

11.99

Chile Verde

Stuffed with lean pork chunks cooked in green tomatillo sauce, rice and beans.

Carnitas

Stuffed with shredded pork chunks cooked the old fashioned way, rice and beans.

Pollo

stuffed with tender chicken breast prepared in a mild tomato sauce, rice and beans.

Carne Asada

Stuffed with charbroiled beef, rice and beans.

Shredded Beef

stuffed with shredded beef, rice and beans.

Al Pastor

Stuffed with pork, onion, pineapple, rice and beans.

Vegetarian

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

Tacos and

Other Specialties

A La Carte Tacos 4.50

Your choice of Shrimp or Fish

Tacos 3.99

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

A La Carte Shrimp Enchiladas 4.50

Enchilada 3.99

Your choice of chicken, cheese or beef. Served with pico de gallo

Quesadilla 8.99

A flour tortilla filled with melted jack cheese. Served with guacamole and sour cream.

Add your choice of meat 10.99

Sopito 8.99

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



Burrito

13.99

Puntas Colima

Stuffed with 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.

Fajitas Burrito

Your choice of beef **or** chicken. Does not include rice or beans.

\$14.99

Combination Fajitas Burrito

Includes beef, chicken & shrimp.

Tostada 10.99

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

Nachos 11.99

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 13.99

Asada Fries 13.99

French fries topped with beans, melted jack cheese, guacamole, sour cream, pico de gallo and jalapeños.



Asada Fries

Lunch Specials

From (11am – 3pm)

You can enjoy any lunch special after 3pm for only **13.99**

11.99

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

14.99



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 9.95

Add Shrimp 10.95



Chicken Dinner Salad

Tortas

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

Served with French Fries. **13.99**

Carne Asada

Chicken

Carnitas

Milanesa de Res

Breaded Steak

Milanesa de Pollo

Breaded Chicken



Carne Asada Torta

Specials

17.99

Sabana Poblana

Milanesa 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 toreados, guacamole, rice and beans.

Chuletas de Puerco

Pork chops served on a hot platter with grilled onions, chile toreados, 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) 18.99

Steak (Res) 18.99

Shrimp (Camarones) 20.99

Combination (Chicken, steak and shrimp) 22.99

Molcajete 33.99

Includes chicken breast, grilled steak, shrimp, panela cheese, cactus, grilled onions, chiles toreados.

Add rice and beans on the side 4.00



Fajitas



Molcajete

Kid's Menu

For our friends under 12 years of age. **6.99**

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.

Chicken Nuggets & French Fries

Dinner

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

15.99

Carnitas

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



Carnitas

Chile Verde

Tender pork cooked in our mild green tomatillo salsa.

Chile Rellenos

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

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

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

3 Enchiladas Suizas

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

Tostada and Sopito

Tostada and Chile Relleno

Chile Verde and Chile Relleno

15.99

Pollo A La Casa

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

Pollo A La Parrilla

Grilled chicken breast. Your choice of cilantro sauce or chipotle sauce.

Pollo Suizo

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

Pollo Veracruz

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



Pollo Veracruz

Chicken Supreme 18.99

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



Chicken Supreme

16.99

Tampiquena

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

Bistek Ranchero

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

Carne Asada

8oz Rib Eye.

Bistek Picado

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

Milanesa de Res

Breaded steak.

Seafood

Bagre 20.99

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.

Ranchero

Sautéed bell peppers and onions.

A La Veracruzana

Sautéed tomatoes, onions, jalapeños, carrots, and olives.

A La Diabla

Very spicy.

Al Mojo de Ajo

Garlic sauce.



Bagre Frito

Mojarra 19.99

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.

Cocteles

Seafood cocktail with cucumbers, avocado and pico de gallo.



Parrillada

Camarones (Shrimp) 17.99

Campechana Dos Cosas 18.99

Your choice of two items.

Vuelve A La Vida 19.99

Shrimp, octopus, and abalone.

Levanta Muertos 20.99

Shrimp, Octopus, Oysters, and Abalone

Parrillada 39.99

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

Filete Relleno 23.99

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

Seafood Combination 21.99

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

Filete de Pescado 19.99

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 20.99

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

A La Parilla

Grilled.

Puerto Vallarta

Crispy shrimp with butter, white wine and a lemon sauce.

Empanizados

Breaded and deep-fried.

Rancheros

Bell peppers and onion in a thin tomato sauce.

A La Veracruzana

Sautéed with tomatoes, onions, jalapeños, and carrots.

A La Casa

White wine and cream sauce.

Al Mojo de Ajo

Garlic Sauce.

A La Diabla

Very spicy.



Filete Relleno

Tostada de Ceviche de Camarones 10.99

Shrimp ceviche tostada. Served with avocado slices.

Tostada de Ceviche de Pescado 9.99

Fish ceviche tostada. Served with avocado slices.



Tostada de Ceviche Camaron



Shrimp Cocktail

Ostiones

½ Dozen - Market Price

Dozen - Market Price

Ostiones Gratinados

Oysters with ham, crispy bacon, spicy salsa, and melted cheese.

½ Dozen - Market Price

Dozen - Market Price

Caldos

A hot soup with mixed vegetables.

Camaron (Shrimp) 17.99

Pescado (Fish) 16.99

Costa Brava 18.99

Catfish and shrimp.

Siete Mares 23.99

7 Seas Soup



Siete Mares



Ostiones Gratinados

House Specialties

Aguachile 20.99

Spicy shrimp served jalapeños, onions, cucumbers, tomato, and avocado.

Botana de Mariscos 23.99

Shrimp, octopus, abalone, chipotle, onions.

Camarones Rellenos 21.99

Five large prawns filled with spicy chorizo and melted cheese, wrapped in bacon and served with your choice of barbecue sauce or spicy diabla sauce.



Aguachile



Camarones Rellenos

Langostinos 20.99

Large prawns served with rice, beans and salad.

A La Plancha

Grilled

Al Mojo de Ajo

Sautéed in garlic sauce.

A La Diabla

Very spicy

Side Orders

Rice	2.00	½ Order of Nachos	8.99
Beans & Cheese	2.50	With Meat	9.99
Extra Cheese	.50	Tortillas	1.00
Sour Cream	1.00	Flour (2) Corn (3)	
Avocado	2.00	Chile Relleno	5.99
Bacon	1.00	Chiles Toreados	1.50
Guacamole	2.00	Stuffed Jalapeños	3.00
Salsa a la Diabla	1.50	Two jalapeños stuffed with jack cheese and wrapped in bacon	
Salsa Relleno	1.50	Chips To Go	2.00
Pico de Gallo	1.50		

Desserts

Cheesecake 3.99

Cecilia's Homemade Flan 4.99



Prices subject to change