



MEXICAN GRILL

MENU

FOLLOW US



"Platos de Mariscos Frios pueden salir primero o despues de los platos calientes"

"Cold Seafood plates may come out before or after some of the hot plates"



The MENU

APPETIZERS

Cheese Dip	\$5.09	Chicken Nachos	\$9.09
Guacamole Dip	\$4.09	Bean Dip	\$7.09
Choriqueso	\$8.09	Nachos Supreme	\$11.09
Spinach Dip	\$5.99	(Beef, beans, lettuce, cheese, sour cream, guacamole, and tomatoes)	
Pico De Gallo	\$2.19	Cheese Quesadilla	\$3.33
Sour Cream	\$1.49	Beef Quesadilla	\$5.09
Sliced Jalapeños	\$1.49	Chicken Quesadilla	\$5.09
Cheese Nachos	\$7.19	Guacamole Salad	\$4.15
Bean Nachos	\$8.09	Mexican Salad	\$5.09
Beef Nachos	\$9.09	Chicken Wings 8	\$13.09
Beef and Bean Nachos	\$9.19	Chicken Wings 16	\$20.38
Empanadas	\$12.99	Chicken Wings 30	\$33.17
(Three Shrimp Empanadas Served With Cheese, Lettuce, Onion, Sour Cream, Avocado And Queso Fresco)			



Camarones Zarandiados \$21.89

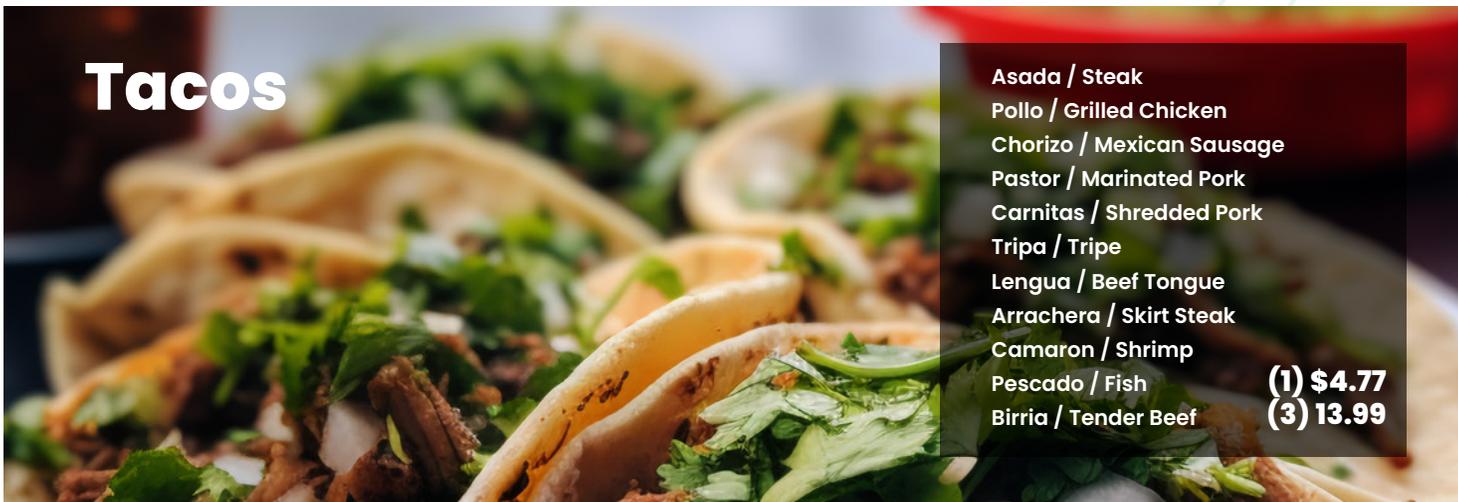
Shrimp grilled in our homemade sauce served on top of lettuce with dipping sauce Substitute rice or fries 0.99.

Jalapeño Shrimp / Camaron Jalapeño \$17.45

(Stuffed pepper with shrimp and cream cheese wrapped with bacon) Jalapeño relleno con camarón y queso crema envuelto en tocino

Camarones Roca / Bang Bang Shrimp \$12.47

Tacos



- Asada / Steak
- Pollo / Grilled Chicken
- Chorizo / Mexican Sausage
- Pastor / Marinated Pork
- Carnitas / Shredded Pork
- Tripa / Tripe
- Lengua / Beef Tongue
- Arrachera / Skirt Steak
- Camaron / Shrimp
- Pescado / Fish **(1) \$4.77**
- Birria / Tender Beef **(3) 13.99**



Aguachiles Tropical \$21.89

(Cure shrimp with lime served with onion, cucumber, marinated in our red sauce with mango and strawberry and avocado) camarón curtido con limón servido con cebolla, pepino, salsa aguachile roja, mango, fresa y aguacate.



Ceviche \$14.89

(Shrimp Or Fish With Onion, Cucumber And Tomatoes) Camarón O Pescado Con Cebolla, Pepino Y Tomate.

MARISCOS FRIO

COLD PLATTER

Tostada Vallarta	\$9.99	Ceviche Vallarta	\$15.99
(Fish ceviche, shrimp ceviche, octopus, crab, oysters, cucumber, scallop and red onion) ceviche de pescado, ceviche de camarón, callo, pulpo, cangrejo, ostiones, pepino y cebolla.		(Fish ceviche, shrimp ceviche, octopus, crab, oysters, cucumber, scallop and red onion) ceviche de pescado, ceviche de camarón, callo, pulpo, cangrejo, ostiones, pepino y cebolla.	
Tostada Ceviche	\$8.99	Aguachiles	\$17.89
(Shrimp or fish with onion, cucumber and tomatoes) camarón o pescado con cebolla, pepino y tomate.		(Cure shrimp with lime served with onion, cucumber, marinated in our special house green sauce, and avocado) camarón curtido con limón servido con cebolla, pepino, salsa aguachile roja o verde y aguacate.	
Tostada Pulpo	\$16.99	Molcajete Frio	\$26.79
(Octopus, onion, cucumber, and special sauce) pulpo, cebolla, pepino y salsa especial.		(Fish ceviche, shrimp ceviche, octopus, scallops, cooked shrimp, crab) served with onions, jalapeño, cucumber, and our house sauce) ceviche de pescado, ceviche de camarón, pulpo, camarón cocido, jaiba). servido con cebolla, jalapeño, pepino y salsa de la casa.	
Octopus/Pulpo	\$24.89		
(Octopus served with onion, cucumber, jalapeño, and avocado) pulpo servido con pepino, cebolla, jalapeño y aguacate.			
Crab Legs/Tenazas De Jaiba M/P			
Oysters/Ostiones Regular M/P			
Special Oysters/Ostiones Especial M/P			
(Served With Fish Ceviche And House Sauce) Con Ceviche De Pescado Y SALSA			

Visit our website



Camarón Pulpo

(Shrimp and octopus served with onion, cucumber, jalapeño, avocado, lime, and house-made sauce)
camarón y pulpo servido con pepino, cebolla, jalapeño, aguacate, limón y salsas de la casa.

\$20.67



Sashimi Salmon

\$17.79

(Salmon cooked with lemon juice and soy sauce, topped with cucumber, serrano pepper, green onion, and avocado) salmón cocido con jugo de limón y salsa soya, acompañado de pepino, chile serrano, cebollín y aguacate.

Torre

(Fish and shrimp ceviche, octopus, crab, cooked shrimp, and oysters, topped with tomato, onion, cucumber, and scallop) ceviche de pescado, camarón, pulpo, cangrejo, camarón cocido y ostiones, con tomate, cebolla, pepino y callo.

\$14.89



TORTAS

Stuffed with mayonnaise, tomatoes, onion, jalapeño, cheese and avocado.

- Asada / Steak **\$10.99**
- Pollo / Grilled Chicken
- Chorizo / Mexican Sausage
- Pastor / Marinated Pork
- Carnitas / Shredded Pork
- Tripa / Tripe
- Lengua / Beef Tongue
- Arrachera / Skirt Steak

- Chicken Soup / Sopa De Pollo **\$10.79**
- Beef Tripe Soup / Menudo **\$15.49**
- Beef Soup / Caldo de Res **\$15.49**
- Birria **\$15.49**

SEAFOOD COCKTAILS

COCTÉLES

(Served with cucumber, onion, tomato, avocado, and mix of tomato juice) servido con pepino, cebolla, tomate, aguacate y mix de jugo de tomate.

- Shrimp/Camarón **\$18.47**
- Octopus/Pulpo **\$21.67**
- Shrimp & Octopus / Camarón y Pulpo **\$20.67**
- Coctel Vallarta **\$21.19**

SOPES

(Topped with beans, lettuce, guacamole, pico de gallo, sour cream, and queso fresco.) Con frijol, lechuga, guacamole, pico de gallo, crema y queso fresco.

- Asada / Steak **\$5.19**
- Pollo / Grilled Chicken
- Chorizo / Mexican Sausage
- Pastor / Marinated Pork
- Carnitas / Shredded Pork
- Tripa / Tripe
- Lengua / Beef Tongue
- Arrachera / Skirt Steak

SOUP

CALDOS



Vallarta Soup

(Crab, mussels, clams, octopus, shrimp, and fish / jaiba, mejillones, almejas, pulpo, camarón y pescado)

\$25.97

- Birria Ramen **\$16.49**
- Fish Soup / Caldo De Pescado **\$17.39**
- Shrimp Soup / Caldo De Camarón **\$18.25**



Visit our
website
mariscosvallarta.com



FISH / PESCADO

Al Mojo de Ajo (Cooked in our homemade garlic sauce) Cocido en nuestra salsa de ajo hecha en casa.	\$17.19
A la Diabla (Cooked in our spicy diabla sauce) Cocido en nuestra salsa diabla.	\$17.19
Culichi (Cooked in our house recipe poblano pepper sauce) Cocidos en nuestra salsa de poblano de la casa.	\$17.19
Ranchero (Cooked in our homemade ranchera sauce) Cocinado en nuestra salsa ranchera.	\$17.19
Breaded / Empanizado	\$17.19
Grilled / A la plancha	\$17.19
Fish bites / Chicharron	\$17.19
Fried tilapia / Mojarra	\$16.99
Salmon	\$18.79
Pulpo al Ajo / Octopus and Garlic Sauce Grilled octopus, cooked with onions in our garlic sauce.	\$25.49



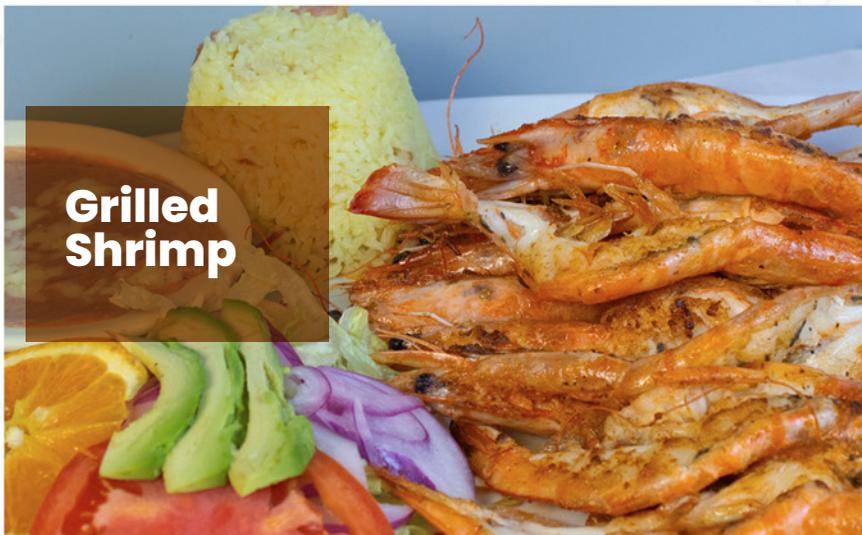
Red Snapper / Pargo Frito **\$34.48**

Served with salad, rice, and beans / Servido con ensalada, arroz y frijoles.

SHRIMP

CAMARONES

Served with salad, rice, and beans / Servido con ensalada, arroz y frijoles.



Grilled Shrimp

Al Mojo de Ajo (Cooked in our homemade garlic sauce) Cocido en nuestra salsa de ajo hecha en casa.	\$18.19
A la Diabla (Cooked in our spicy diabla sauce) Cocido en nuestra salsa diabla.	\$18.19
Breaded Shrimp / Camaron Empanizados	\$18.19
Camarones Momias (Shrimp stuffed with cream cheese wrapped with bacon) Camaron relleno de queso crema cubiertos con tocino.	\$18.19
Culichi (Cooked in our house recipe poblano pepper sauce) Cocidos en nuestra salsa de poblano de la casa.	\$18.19
Bacon Wrapped Shrimp wrapped in bacon.	\$18.19

HOUSE SPECIALS

Taquitos Mexicanos \$10.99 (Order of corn taquitos, two beef, two chicken. Served with lettuce, tomatoes, guacamole, and sour cream) ordende taquitos de maíz, dos de carne y dos de pollo. Servido con lechuga, tomate, guacamole y crema.	Carnitas \$18.49 Chunks of pork meat, slow cooked to perfection. Served with rice, refried beans, lettuce, guacamole, cheese, onions, tomatoes, pico de gallo, jalapeño, lime, and flour tortillas. Carne de cerdo cocinada lentamente a la perfección. Servida con arroz, frijoles refritos, lechuga, guacamole, queso, cebolla, tomate, pico de gallo, jalapeño, limón y tortillas de harina.	Quesadilla Rellena \$9.99 A flour tortilla grilled and stuffed with cheese, chopped beef, and refried beans, served with lettuce, guacamole, shredded cheese, tomatoes, and sour cream
Enchilada Supreme \$10.99 (One chicken enchilada, one bean enchilada, one cheese enchilada and one beef enchilada topped with cheese, lettuce, tomato, and sour cream) una enchilada de pollo, una enchilada de frijoles, una enchilada de queso y una enchilada de carne con queso, lechuga, tomates y crema.	Chimichangas \$12.99 Two fried beef burritos. Topped with lettuce, cheese, sour cream, guacamole, and tomatoes. Served With beans. A flour tortilla, grilled and stuffed with beef, cheese, mushrooms, refried beans and served with rice, lettuce, tomato, guacamole, sour cream, cheese and pico de gallo.	Carnitas en Salsa Verde \$18.49 Chunks of pork meat, slow cooked to perfection with onion y verde tomatillo sauce. Served with refried beans, rice, lettuce, guacamole, cheese, onions, salsa verde and flour tortillas
Enchiladas Suizas \$11.99 Four grilled chicken enchiladas topped with cheese, sour cream, and tomatillo salsa.	Quesadilla Supreme \$11.49 A flour tortilla, grilled and stuffed with beef, cheese, mushrooms, refried beans and served with rice, lettuce, tomato, guacamole, sour cream, cheese and pico de gallo.	La Favorita \$11.49 One chopped beef burrito, one tostaguac and one chicken enchilada.
Enchiladas Rancheras \$10.99 Two cheese enchiladas topped with carnitas cooked with tomatoes, onions, and bell peppers. Served with rice and salad.	Quesadilla Rellena \$9.99 A flour tortilla grilled and stuffed with cheese, chopped beef, and refried beans, served with lettuce, guacamole, shredded cheese, tomatoes, and sour cream	El Paso \$9.99 One chicken burrito, one chicken enchilada topped with cheese, lettuce, tomato, and sour
Enchiladas Verdes \$10.99 Four enchiladas (two chicken and two beef) topped with green sauce, lettuce, tomatoes, avocado, and sour cream.		Pollo Loco \$16.99 Grilled chicken breast marinated in our family recipe, served with rice, beans, lettuce, tomatoes, onions, cheese, guacamole, jalapeños, lime, and flour tortillas. Pechuga de pollo asada, marinada en nuestra receta familiar. Servida con arroz, frijoles, lechuga, tomate, cebolla, queso, guacamole, jalapeños, limón y tortillas de harina.

Chilaquiles \$12.99

Chips topped with ranchero sauce, melted cheese, and your choice of chicken or beef. Served with rice, lettuce, guacamole, tomato and sour cream. Tortillas fritas con salsa ranchera, queso derretido, y tu elección de pollo o carne. Servido con arroz, lechuga, guacamole, tomate y crema.

Choripollo \$17.49

(Grilled chicken breast topped with chorizo and cheese. Served with rice, beans, and tortillas) Pechuga de pollo asada con chorizo y queso de nacho. Servido con arroz, frijoles.

Arrachera \$18.99

Skirt steak grilled to perfection in its own juices, and served with flour tortillas, refried bean, rice grilled jalapeño, lettuce, tomatoes, onions, guacamole

Fajita Pulpo

Bell peppers, onions, tomatoes octopus cooked together served with rice, beans and salad.

\$26.99**Fajita Nachos \$16.99**

(Chicken, shrimp, steak grilled with onions, bell peppers and tomatoes. Served on a bed of nachos and topped with cheese) pollo, camarón, carne asado con cebolla, chile verde y tomate. Servido con chips y queso Substitute tortilla chips for rice for 1.00

Shrimp Fajita Nachos \$18.99

Shrimp grilled with onions, bell peppers, And tomatoes. Served on a bed of nachos, Then topped with cheese. Substitute Tortilla chips for rice for 1.00

Fajitas \$15.49

Steak or chicken cooked with bell peppers, onions, and tomatoes. Served with rice, beans, sour cream, and guacamole). Carne o pollo cocinados con chile verde, cebolla y tomate. Servido con arroz, frijoles, crema y guacamole.

Fajita Quesadilla \$13.99

Fajita Mar \$20.97
Fish and Shrimp cooked together with bell peppers, onions and tomatoes served with rice, beans and salad.

Shrimp Fajita Quesadilla \$14.99**Fajita Taco Salad \$14.49****Shrimp Fajita Taco Salad \$16.49****Shrimp Fajitas \$18.99**

Shrimp cooked with bell peppers, onions, and tomatoes. Served with rice, beans, sour cream, and guacamole). Carne o pollo cocinados con chile verde, cebolla y tomate. Servido con arroz, frijoles, crema y guacamole.

Fajitas Jalisco \$16.99

(Steak, chicken, and shrimp cooked with bell peppers, onions, and tomatoes. Served with rice, beans, sour cream, and guacamole). Carne, pollo y camarón cocinado con chile verde, cebolla y tomates. Servido con arroz, frijoles, crema y guacamole.

Fajitas Vallarta \$19.99

(Steak, chicken, chorizo, ribs and shrimp cooked with bell peppers, onions, and tomatoes. Served with rice, beans, sour cream, and guacamole). Carne, pollo, chorizo, costilla y camarón cocinado con chile verde, cebolla y tomates. Servido con arroz, frijoles, crema y guacamole.

SPECIALTIES**Molcajete Caliente \$29.49**

Fish, shrimp, steak, and chicken, octopus, queso Fresco, green onion, jalapeno topped with red Sauce with rice beans and salad) pollo, carne, Pescado, pulpo, camarón, queso fresco, cebolla Cambray, jalapeño toreado con salsa roja de la Casa arroz, frijol y ensalada.

**Pasta Vallarta**

Shrimp, Octopus, Crab, Mussel, Clam, And Our Diabla Red Sauce Or Alfredo Sauce) Camarón, Pulpo, Jaiba, Almeja, Mejillón Y Salsa Roja O Salsa Alfredo

\$23.99**Platillo del Mar \$19.49**

(Grilled white fish with lightly seasoned shrimp. Served with rice, lettuce, onions, tomatoes, cheese, avocado, and flour tortilla). Pescado blanco a la parrilla con camarón ligeramente sazonado. Servido con arroz, lechuga, cebolla, tomate, queso, aguacate y tortilla de harina.

California Burrito \$12.99

Grilled beef or chicken with bell peppers and onions, wrapped in a flour tortilla and topped with cheese dip. Served with rice, beans, lettuce, guacamole, sour cream, and shredded cheese. Carne o pollo asado con chile verde y cebolla, envuelto en una tortilla de harina y cubierto con queso fundido. Servido con arroz, frijoles, lechuga, guacamole, crema y queso.

Arroz con pollo \$16.99

Grilled chicken strips topped with cheese. Served with rice and tortillas

Arroz con Camaron \$18.99

Grilled shrimp topped with cheese. Served with rice and tortillas

Pollo a la mexicana \$16.99

Grilled chicken breast cooked with jalapeños, onions, and tomatoes. Served with rice and beans

Pollo Tapatio \$16.99

Grilled chicken breast topped with Mushroom, onion and cheese dip. Served With rice, beans, and salad.

**Pasta Alfredo**

Chicken or shrimp with bacon) Pollo o camarón con tocino

\$18.99**Pollo en Salsa Verde \$16.99**

Grilled chicken strips covered in green salsa. Served with rice and beans

Pollo Chipotle \$16.99

Grilled chicken breast topped with a homemade chipotle sauce. Served with rice, beans, salad, and tortillas

Pork Chop/Chuletas de Puerco \$17.99

Pork chops topped with choice of home-made red or green sauce served with rice beans and salad.

STEAK

Parrillada

Short rib, chicken breast, sausage, shrimp, fish, cactus, onion, jalapeno, queso fresco, rice, beans and salad. Costilla, pechuga pollo, chorizo, camaron, pescado, nopal, cebolla, jalapeno y queso fresco, arroz, frijol y ensalada

\$29.99



Bistec Ranchero **\$15.99**

(Steak, cooked in our family homemade sauce. served with rice, beans, and flour tortillas) carne de res cocinada en nuestra salsa de la casa servido con arroz, frijoles y tortillas.

Bistec a la Mexicana **\$15.99**

Beef steak topped with cooked onions, tomatoes, and jalapeno. Served with rice, beans, and tortillas.

Bistec and Shrimp **\$18.99**

Steak and grilled shrimp covered with green sauce. Served with rice and beans

Chile Colorado **\$15.99**

Steak strips covered with red sauce. served. with rice and beans.

Bistec Tampiqueño **\$15.99**

Steak Served With Rice, Beans, Salad, And Tortillas

Bistec con Papas **\$15.99**

Sliced beef steak sautéed with onions and cilantro, served with potatoes, rice, beans, and tortillas. carne de res en tiras salteada con cebolla y cilantro, servida con papas, arroz, frijoles y tortillas.

Bistec Fundido **\$18.99**

Steak served on top on grilled peppers And onions on a skillet topped with Mozzarella cheese served with rice, Beans and salad

BUILD YOUR OWN COMBO

Build your perfect plate by picking your favorites, all served with rice & beans.

2 ITEMS
\$10.99

3 ITEMS
\$12.19

- Taco
- Burrito
- Enchilada
- Chalupa
- Tostada
- Chile Relleno
- Nacho Cheese Tostada
- Tosta Guac

BOWLS

Garnished with black beans, rice, Lettuce, pico de gallo, cheese, Sour cream and guacamole

Black Bean	\$6.44
Veggie	\$9.04
Ground Beef	\$9.04
Shredded Chicken	\$9.04
Shredded Beef	\$9.04
Carne Asada	\$9.77
Grilled Chicken	\$9.77
Carnitas	\$9.77
Pastor	\$10.99
Shrimp	\$10.99
Fish	\$9.77
Beef Tongue	\$13.29

BURRITOS ESPECIALES

Special Order #8 **\$10.45**

Two burritos with nacho cheese sauce, and red sauce.

Single Order \$8.49

Special Order #9 **\$10.45**

Two burritos topped with lettuce, tomato, shredded cheese, sour cream, and red sauce.

Single order \$8.49

Special Order #10 **\$10.45**

Two burritos topped with mexican chilli.

Single order \$8.49

SPECIAL ORDER #11 **\$11.49**

Two beef burritos topped with nacho cheese sauce, lettuce, tomatoes, guacamole, sour cream shredded cheese, nacho cheese and red sauce.

SINGLE ORDER \$9.49

LUNCH MENU

AFTER 5PM \$1.00 ADDED TO LUNCH MENU

Lunch #1	\$8.99
Chile relleno, taco, beans, and guacamole Salad.	
Lunch #2	\$8.99
One Burrito, rice and beans.	
Lunch #3	\$8.99
Two tiny taco salads, and one quesadilla.	
Lunch #4	\$8.99
One quesadilla, rice and beans.	
Lunch #5	\$8.99
Chimichanga and a guacamole salad.	
Lunch #6	\$8.99
Chimichanga, rice, beans and salad on top.	
Lunch #7	\$8.99
One chicken, breast with rice and salad.	
Lunch #8	\$8.99
One enchilada, rice and beans.	
Lunch #9	\$8.99
One taco, rice and beans.	
Lunch #10	\$8.99
Chile relleno, rice and beans.	

Speedy Gonzales	\$8.99
One taco, one enchilada and choice of rice or beans.	
Lunch Fajitas	\$10.49
Tenders strips of chicken or steak, grilled with bell peppers, onion and tomatoes, served with salad rice, beans and tortillas.	
Breakfast Burrito	\$7.99
Scramble egg with chorizo, rice and beans.	
Huevos con Chorizo	\$8.99
Scrambled eggs with ham. Served with rice, beans, and tortillas.	
Huevos con Jamon	\$8.99
Scrambled eggs with chorizo. Served with rice, beans, and tortillas.	
Huevos a la Mexicana	\$8.99
Scrambled eggs with onions, tomatoes and Jalapeños. Served with rice, beans, and tortillas.	
Huevos Rancheros	\$8.99
Three ranch style eggs with a mexican sauce on top with rice, beans, and tortillas.	

CANTARITO



HOUSE MARGARITA



MICHELADA ESPECIAL



MICHELADA CHINO



DRINKS

SPECIALS

Domestic Beer	\$4.49
Imported Beer	\$4.99
(Domestic Bucket)	
Cubeta Doméstica	\$15.00
(Imported Bucket)	
Cubeta Importada	\$20.00
Draft 16Oz Imported	\$4.99
Draft 16Oz Domestic	\$3.99
Draft 32Oz Imported	\$8.99
Draft 32Oz Domestic	\$7.99
Draft Pitcher	\$9.99
Michelada 16 Oz	\$6.99
Michelada 32 Oz	\$9.99
Michelada Especial	\$10.99
Michelada Chino	\$12.99
Wine Glass	\$5.99
Homemade Sangria	\$6.99
House Margarita	\$6.99
Pitcher Margarita	\$18.99
Fountain Drinks	\$2.99
Bottle Sodas (No Refill)	\$2.99
Aguas Frecas (No Refill)	\$4.99

DESSERTS

Flan	\$3.99
Churros	\$4.49
Nutella chimichanga	\$4.99
Sopapilla	\$1.99
Fried ice cream	\$4.99

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