



PUERTO VALLARTA

FAMILY MEXICAN RESTAURANT

Welcome to our restaurant, where the Andrade family, after years of experience, offers you excellent food and our own original Mexican recipes. Our professional and courteous staff will do their best to make your visit a pleasant one.

Every Day at Puerto Vallarta . . .

- Our house-made red enchilada & mole sauces are prepared with peanut butter
Please inform your server if you would like to substitute with our green enchilada sauce or a la crema sauce for 1.00 extra.
- We prepare our food daily
- We make our own fresh chips and salsa daily
- We now substitute our regular chile relleno for the pasilla pepper chile relleno for .50 extra upon request.
- Our tamales are handmade, the original way with corn husks
- Homemade flour tortillas daily!
- Please feel free to substitute refried beans for black beans, "cholesterol free" frijoles de la olla or for 1.00 extra frijoles charros

Consumption of under cooked fish, meats, eggs and prawns may cause food borne illness

Visit our other locations

16717 SE 272nd St.
Covington, WA 98042
(253) 631-1399

220 Center St. E.
Eatonville, WA 98328
(360) 832-4033
(206) 937-7335

4225 Harborview Dr.
Gig Harbor, WA 98335
(253) 851-9887

1599 SE Lund Ave.
Port Orchard, WA 98336
(360) 876-0788

8045 Pacific Avenue
Tacoma, WA 98408
(253) 474-4433

6915 East Sprague
Spokane, WA 99212
(509) 922-2632

2002 S.W. 336th St.
Federal Way, WA 98023
(253) 874-4029

10141 224th St. E
Graham, WA 98338
(253) 847-2151

1414 Lake Tapps
Auburn, WA 98012
(253) 288-3192

Federal Way Crossings
35105 Enchanted Parkway S.
Suite G-103
Federal Way, WA 98003
(253) 835-5802

802 Yelm Ave. W.
Yelm, WA 98597
(360) 458-7710

West Seattle
4727 California St.
Seattle, WA 98116

2520 S. Louise Ave.
Sioux Falls, SD 5106
(605) 362-6669

1400 Galaxy Road
Lacey, WA 98516
(360) 412-5402

2515 15th St. SE
Puyallup, WA 98374
(253) 848-8550

1801 E. 10th St.
Sioux Falls, SD 57103
(605) 336-7522

Fajitas

Not served on a hot sizzling plate, marinated in our own special spice with onions, bell peppers and tomatoes. Served with sour cream, cheese, guacamole, Mexican rice, refried beans, corn or flour tortillas.

Additional charge for extra tortillas when sharing fajitas for one.

STEAK 14.99

CHICKEN 14.99

FAJITA COMBINATION

Steak and chicken 15.99
Steak and shrimp 16.99
Chicken and shrimp 16.99

SHRIMP (with mushrooms) 16.99

PORK 13.99 

FAJITA FOR TWO*

Steak, chicken or pork 25.99
Steak and chicken 26.99
Steak and shrimp 28.99
Chicken and shrimp 28.99
Shrimp 31.99

FAJITAS SUPREMAS*

Steak, chicken and shrimp. The ultimate fajitas! 16.99
For two 33.00

Low Calorias

CARNE AZADA

4 oz. choice tender skirt steak charbroiled, one grilled onion and one grilled jalapeño, served with cholesterol free beans and salad. 11.50
calories: 690 / total fat: 18g / sodium: 900mg / total carbs: 65g

GRILLED CHICKEN SALAD

Tender pieces of charbroiled chicken served with fresh salad greens, tomatoes, and mushrooms. 10.29
calories: 510 / total fat: 16g / sodium: 900mg / total carbs: 65g

CHICKEN TACOS

Marinated chicken strips in our special spices, lettuce and pico de gallo. Wrapped in two flour tortillas with cholesterol free beans. 10.50
calories: 640 / total fat: 10g / sodium: 100mg / total carbs: 79g

CHICKEN FAJITAS

Chicken strips marinated in our special sauce with onions, bell peppers, and tomatoes. Served with two flour tortillas and cholesterol free beans. 11.99
calories: 750 / total fat: 12g / sodium: 930mg / total carbs: 105g

Salads

Dressings: Blue Cheese, Ranch, Thousand Island, Honey Mustard, Low Cal Italian

FAJITA SALAD

Muy Bueno! We take a fresh garden salad and generously top it with sautéed onions, bell peppers, tomatoes and your choice of steak or chicken fajita. Garnished with fresh tomatoes, mushrooms, avocado, olives and a sliced egg. 13.75 Shrimp 14.75

TACO SALAD

Our traditional taco salad is served on a crisp flour tortilla shell (Northern-style) with cheese melted over the meat, then topped with lettuce, cheese, tomato, sour cream, guacamole and ranchero sauce. 9.99

Ground Beef, Picadillo, or Pollo

GRILLED CHICKEN SALAD

Tender pieces of charbroiled chicken served over fresh salad greens with diced tomatoes, mushrooms, cheese and avocado. With your choice of dressing. 11.29

NACHO SALAD*

Chips, choice of chicken or ground beef, whole beans, lettuce, cheese, tomatoes, olives, jalapeños, guacamole and sour cream. 9.99

SPICY CHICKEN SALAD*

Boneless diced chicken breast and mushrooms sautéed in a red spicy sauce poured on top of fresh greens, tomatoes, olives, cheese and avocado slices. 11.29

SKIRT STEAK SALAD*

Tender pieces of charbroiled skirt steak and black beans over fresh salad greens, mushrooms, Jack cheese, tomatoes and avocado. 14.59

GARDEN SALAD

Fresh greens, cheese, croutons, cucumbers and tomatoes served with choice of dressing. 4.99



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Mariscos

All mariscos dishes are served with tortillas upon request.

ARROZ CON CAMARONES

Prawns sautéed with mushrooms, onions and bell peppers in our ranchero sauce, then served over a bed of Mexican rice and garnished with fresh tomatoes and green onions. 15.50
With melted cheese on top add 1.50

CRAB OR SHRIMP ENCHILADA

Two corn tortilla stuffed with REAL crab or shrimp, (not mixed) topped with your choice of traditional red sauce or green tomatillo sauce, then smothered with melted Monterey Jack cheese, onions and tomatoes. Garnished with sour cream and sliced avocado. Served with Mexican rice and refried beans. 13.99

CAMARONES MOJO DE AJO

A house specialty! Prawns and mushrooms sautéed in butter with a delicious garlic sauce. Served with Mexican rice and refried beans. 15.99

CAMARONES ESPECIALES

Deep-fried prawns wrapped with bacon and topped with Monterey Jack cheese. Served with Mexican rice and refried beans. 15.99

CAMARONES A LA PIÑA

Prawns sautéed in onions, bell pepper, fresh jalapeño, pineapple and mushrooms. 15.99

CAMARONES A LA DIABLA (SPICY)

Prawns and mushrooms sautéed in butter and our own tasty spicy red sauce, served as spicy as you can handle. Served with Mexican rice and refried beans. 15.99

SEAFOOD CHIMICHANGA

A seafood mixture of shrimp, crab and white fish with fresh vegetables, mildly seasoned and smothered with hollandaise sauce. Served with Mexican rice and refried beans. 13.99

CHILE PASILLA RELLENO DE MARISCOS

One Pasilla chile relleno stuffed with the same items as in our seafood chimichanga topped with Monterey Jack cheese. Served with rice and Mexican beans. 13.99

CALDO DE CAMARON*

Prawns and vegetables in a spicy tomato based broth, garnished with avocado and cilantro. 14.99

PESCADO VERACRUZANO*

Grilled Tilapia on a bed of grilled tomatoes, mushrooms, onion and bell pepper with Monterey Jack cheese garnished with green onions and tomatoes. Served with rice and garden salad. 13.99

Sopas

Served with tortillas upon request

SOPA DE TORTILLA

Hot and hearty chunks of tender charbroiled chicken breasts and fresh avocado are teamed up with tortilla strips and Monterey Jack cheese in a rich chicken broth. 8.29

MENUDO

Beef tripe, cow feet and hominy. Served with tortillas and all the condiments that Mexico uses to garnish a hangover remedy. 20 minutes preparation. 12.25

ALBONDIGAS*

Pork meatballs with vegetables and broth, served with warm tortillas. 9.29

CARNE ASADA SOUP*

Diced skirt steak, whole beans, onions, tomatoes, diced avocados and cilantro in colorado Broth. Served with tortillas. 12.75

CARNE EN SU JUGO*

Small pieces of flank steak are simmered with a tomatillo sauce and mixed with pinto beans and crispy crumbled bacon 9.99

CALDO DE POLLO*

Chicken thigh and vegetables in a chicken broth. 8.50

CALDO DE RES*

Strips of top sirloin and veggies in a tomato base broth. 8.50

POZOLE*

A staple of Mexican cuisine, pork and hominy dish served with lots of add-ins. 8.99

North of the Border

GRINGO BURGER

Lean all-beef hamburger served with tomato, lettuce and French fries. 7.99

With cheese 8.29

With avocado 9.50

With bacon 9.50

All of the above 11.79

GRILLED CHEESE SANDWICH

Served with French fries. 5.99

FRENCH FRIES 2.99

FISH & CHIPS

Cod deep fried. Served with French fries and salad. 10.99

CHICKEN BURGER

Marinated chicken breast burger served with tomato, onions lettuce and French fries. 7.99

With cheese 8.29

With avocado 9.50

With bacon 9.50

All of the above 11.79



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A la Carte

TOSTADA 9.79

Refried pinto beans served on a flat crisp corn tortilla, topped with lettuce, cheese and tomato.

TACO OR SOFT TACO 2.50**CHILE RELLENO** 3.79**CHILE RELLENO PASILLA** 4.79**PORK TAMALES** 4.29**ENCHILADA** 3.99**CHIMICHANGA** 7.99

Served with sour cream & guacamole

SIDE JALAPEÑOS (deep-fried) 3.50
(chiles toreados) 1.25 each**SIDE BURRITO** 7.25

With cheese add 2.00

SIDE CHALUPA 7.99

Served with guacamole and sour cream

BOWL OF FRIJOLE CHARROS 6.75**SIDE OF RICE & BEANS** 5.29**MEXICAN-STYLE RICE** 4.29**BOWL OF "FRIJOLE DE LA OLLA"** 4.29**SIDE OF REFRIED BEANS** 4.29**SCOOP OF SOUR CREAM** 1.50**SCOOP OF GUACAMOLE** 3.00**FOUR FLOUR TORTILLAS** 1.89**FOUR CORN TORTILLAS** 1.89**WHEAT TORTILLAS** 1.89**CHIPS & SALSA** 3.79**12 TORTILLAS** 4.79

Senior Citizens

(over 62 years old)

SENIOR CHOICE OF ONE

Enchilada, taco, tostada, or burrito. Served with rice and beans. 7.99

CHOICE OF ONE

Chile relleno or tamale. Served with rice and beans. 8.29

SMALL TACO SALAD*

Beef or chicken 7.25

SENIOR FAJITAS*

Chicken or steak served with rice, beans, guacamole, sour cream and two flour tortillas. 10.79

SENIOR QUESADILLA

Cheese quesadilla. Served with rice and beans. 6.50. With meat 7.50

Belidas

VIRGIN MARGARITAS

Strawberry, Watermelon, Peach, Kiwi, Raspberry, Orange-Mango, Huckleberry, Pineapple, Blueberry, Blackberry, Banana, Grape, Guava, Papaya and Tangerine. 3.79

Coke, Diet Coke, Mr. Pibb, Orange, Sprite, Root Beer, Shirley Temple, Roy Rogers, Raspberry Ice Tea, Lemonade, Milk, Chocolate Milk, Strawberry Lemonade, Ice Tea, Hot Tea, Coffee, Decaf

Vocabulario

BURRITO - A rolled flour tortilla stuffed with choice of meat filling and topped with ranchero salsa.

CAMARONES - Prawns

CHALUPA - (A big taco) Deep-fried flour tortilla includes beef, lettuce, cheese and tomatoes.

CHEESE CRISPY - Deep-fried flour tortilla topped with melted cheese.

CHILE RELLENO - Omelette-style eggs rolled and stuffed with green pepper and cheese, then topped with Spanish sauce and melted Monterey Jack cheese.

CHIMICHANGAS - Flour tortilla filled with chicken or beef, deep-fried.

CHORIZO - Mexican sausage

ENCHILADA - Corn tortilla rolled and stuffed with choice of filling, topped with sauce and melted cheese.

FRIJOLE DE LA OLLA - Whole cooked beans (not refried)

FRIJOLE CHARROS - Whole beans with a mixture of onions, bell peppers, tomatoes, bacon, ham, and beef frank

HUEVOS - Eggs

NACHOS - Deep-fried corn chips topped with melted cheese.

PICADILLO - Shredded beef seasoned lightly with spices

POLLO - Chicken

TACO - Seasoned beef served in a crispy corn tortilla, topped with lettuce, cheese and tomato.

TAMALES - Corn masa filled with shredded beef, steamed until done and served with mild sauce and melted cheese.

TORTILLAS - Round, flat Mexican bread made of flour or corn.

TOSTADA - Refried pinto beans served on a flat crisp corn tortilla, topped with lettuce, cheese and tomato.



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Burritos

SUPER BURRITO MANADERO

"El Burro Mas Grande" We'll stuff a huge flour tortilla with chunks of beef (chicken, picadillo or pork upon request), Mexican rice, refried beans or cholesterol-free "frijoles de la olla", topped with enchilada sauce, melted cheddar cheese, onions, tomatoes, guacamole, sour cream and ranchero salsa. 13.99

ULTIMATE FAJITA BURRITO

A large flour tortilla rolled around a generous portion of sautéed onions, bell peppers, tomatoes and your choice of steak or chicken fajita. Mexican rice, refried beans or cholesterol-free "frijoles de la olla", topped with enchilada sauce, melted cheddar cheese, guacamole and sour cream. 14.29
Substitute shrimp for 3.00 more

BURRITO TRADICIONAL

Flour tortilla stuffed with your choice of ground beef, beans and cheese. Beans and beef, Machaca chile colorado, chile verde, or picadillo. 9.99
Anitas style, cheddar cheese, Monterey Jack cheese, guacamole, sour cream, onions, tomatoes, jalapeño, olives, parmesan cheese and burrito sauce for 3.99 more.

MULITA WRAP

Choice of carne asada, pollo asado, pico de gallo, avocado, romaine lettuce and Monterey Jack cheese wrapped in a flour tortilla. Served with frijoles charros on the side. 13.49

VALLARTA BURRITO

Soft giant flour tortilla rolled around a generous portion of strips of carne asada or pollo asado, frijoles de la olla (whole beans) and Mexican rice. Topped with salsa verde and Monterey Jack cheese. Garnished with sour cream, avocado slices and pico de gallo. 14.79

Enchiladas

All enchiladas are served with Mexican rice and refried beans.
Add 1.00 for sour cream and 2.00 for guacamole on top of your enchiladas.

ENCHILADAS TRADICIONALES

Two corn tortillas stuffed with your choice of filling (picadillo, chicken, ground beef or cheese) and smothered with our traditional red enchilada salsa and topped melted cheddar cheese. 9.99

ENCHILADA VERDES

Two corn tortillas stuffed with your choice of filling (picadillo, pollo, ground beef or cheese) topped with a delicious green tomatillo sauce and melted Monterey Jack cheese. Garnished with sour cream. 10.99

TRES AMIGAS*

One verde chicken enchilada, one mole chicken enchilada and one a la crema chicken enchilada. Served with Mexican rice and refried beans. Garnished with sour cream. 13.99

MOLE ENCHILADAS

Two corn tortillas stuffed with your choice of filling (picadillo, pollo, ground beef or cheese) smothered with our tasty mole sauce and melted Monterey Jack cheese. Garnished with sour cream, sesame seeds and green onions. 10.99

ENCHILADAS EN CREMA

Two corn tortillas stuffed with your choice of filling (picadillo, chicken, ground beef or cheese) and smothered with a tasty sour cream-cheese sauce. Garnished melted Monterey Jack cheese and sour cream. 10.99

ENCHILADAS DE CHORIZO*

Two corn tortillas marinated in red sauce, stuffed with chorizo mixed with potatoes and smothered with red salsa, topped with melted Monterey Jack cheese and one over easy egg on top. 12.99

Vegetarian

In order to accommodate our vegetarian guests, our chef has created the following items.
Many other items on the menu may be prepared for vegetarians. Please ask your server.

CHIMICHANGA

Large flour tortilla stuffed with fried onions, tomatoes, mushrooms, bell pepper and spinach, stopped with guacamole, sour cream and ranchero sauce. Served with rice and cholesterol-free beans "frijoles de la olla". 12.29

VEGETABLE FAJITA*

You gotta have it! Strips of gluten (meat substitute from flour), bell peppers, onions, tomatoes and mushrooms sautéed in olive oil and fajita seasoning. Served with sour cream, guacamole, rice, cholesterol-free "frijoles de la olla" beans and tortillas. 14.99

AVOCADO ENCHILADAS*

Two corn tortillas marinated in a red or verde sauce filled with sliced avocado and onions. Garnished with Jack cheese and lettuce. Served with rice and "frijoles de la olla" or black beans. 9.29

CHILE RELLENO TRADICIONAL*

Pasilla pepper stuffed with Oaxaca cheese, topped with Monterey Jack cheese, mild tomato sauce and vegetables, served with rice, beans and avocado slices. 8.29

VEGGIE BURRITO

Flour tortilla stuffed with grilled onions, tomatoes, bell pepper, mushrooms and spinach, topped with verde salsa and melted Monterey Jack cheese. Garnished with lettuce, cheese, tomatoes, avocado and sour cream 9.59

VEGGIE QUESADILLA

Black beans, grilled onion, bell pepper, tomatoes, mushrooms, cheddar cheese, Monterey Jack cheese and garnished with guacamole, sour cream, green onion, tomato and olives. Served with Mexican rice and frijoles de la olla. 10.59

SPINACH ENCHILADAS

Spinach, mushrooms, onions, tomatoes in a creamy sauce put into two corn tortillas covered with salsa verde and Monterey Jack cheese. Served with rice and "frijoles de la olla" garnished with sour cream and avocado slice. 10.59



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Favorites

Served with Mexican rice and refried beans.

PLATO VALLARTA*

One pasilla chile relleno, a chicken mole enchilada and a picadillo flauta with guacamole and sour cream, combined with your choice of skirt steak or a grilled boneless chicken breast. 19.59

DUETO*

Charbroiled 6 oz. Rib Eye and prawns with mushrooms sautéed in a creamy sauce. Served with Mexican rice and refried beans. 19.50

CIELO, MAR & TIERRA

Camarones mojo de ajo, chicken breast and skirt steak served with guacamole, sour cream, rice, refried beans and pico de gallo, tortillas upon request. 19.79

T-BONE MEXICANO*

12 ounce T-bone steak charbroiled to perfection. Covered with pico de gallo, Mexican rice and refried beans and tortillas upon request. 16.99

PUERTO VALLARTA SPECIAL

Hold on to your sombrero! This is for those with mucho appetite. We include a juicy charbroiled top sirloin steak, cooked to perfection, a traditional chile relleno, a crispy chicken burrito with sour cream and guacamole, Mexican rice and refried beans. 16.50

CANCUN PLATTER

Real crab meat, fresh prawns and chicken sautéed in wine, with onions and cilantro, then topped with Monterey Jack and cheddar cheeses and baked. Served with Mexican rice and refried beans and flour or corn tortillas. 16.29

COMPADRES*

Have los tres Chiles! Chile relleno Pasilla stuffed with Oaxaca cheese, Chile Colorado (chunks of beef) and Chile Verde (Chunks of pork in verde sauce). Served with rice, beans and tortillas. 15.79

MOLCAJETE*

2 oz. carne asada, 4 oz. chicken breast, 1 rib, 3 prawns, jalapeño, hot chorizo link on top of tasty red sauce and queso fundido on a hot Malcajeta dish. Served with rice and refried beans. 15.49
FOR TWO \$28.50

Pollo

Chicken dishes are served with Mexican rice, refried beans and your choice of wheat, flour or corn tortillas.

ARROZ CON POLLO

A house specialty! Boneless chicken breast sautéed with mushrooms and onions in our special sauce, then served over a bed of Mexican rice. Garnished with tomatoes, and green onions. (Not served with beans) 13.29
With melted cheese on top add 2.00
With sour cream and guacamole add 3.00

POLLO EN MOLE

Strips of boneless chicken breast sautéed in our sweet authentic Mexican mole sauce. Garnished with sesame seeds. 14.50

POLLO ASADO

One marinated lean chicken breast, charbroiled to perfection and covered with ranchero sauce. 14.50

POLLO CARNITAS

Chunks of boneless chicken breast prepared in our own special sauce with mushrooms, onions, bell peppers and tomatoes. 14.50

POLLO EN CREMA

Boneless strips of chicken sautéed in spices with a tasty sour cream-cheese sauce. Garnished with Parmesan cheese. 14.50

POLLO ENCHILOSO*

Boneless strips of chicken and mushrooms sautéed in a red hot spicy sauce. 14.50

POLLO EN PIÑA*

Boneless strips of chicken sautéed with chunks of pineapple, onions, cilantro, fresh jalapeño and mushrooms. Topped with Monterey Jack cheese and baked. 14.50

Carnes

All meat dishes are served with Mexican rice and refried beans and your choice of wheat, flour or corn tortilla. We use only USDA Choice steak and lean pork.

CARNE ASADA & MAS*

Carne asada and your choice of any enchilada, taco or burrito. 17.25 Chimichanga 17.99

CARNITAS CON GUACAMOLE (SPICY)

Skirt steak sliced and fried with onions, green peppers, jalapeños and tomatoes. Garnished with guacamole. 14.79

CARNE ASADA

Choice Harrish Ranch skirt steak charbroiled to perfection, served with grilled green onions and jalapeños and pico de gallo. Garnished with guacamole. 16.75

STEAK PICADO

Choice sirloin steak sliced with sautéed with onions, mushrooms and tomatoes in our ranchero sauce. 14.79

CHILE VERDE

Chunks of lean pork cooked with a mild tomatillo sauce and seasoned with our spices. 12.79

CHILE COLORADO

Chunks of beef cooked in a tasty mild red chile sauce. 12.99

NOPALES CON PUERCO*

Cactus leaf and pork cooked in a tomatillo sauce. 12.99

CARNITAS DE PUERCO*

Pork carnitas, onions and cilantro. Served with rice and "frijoles de la olla". 15.79

ALAMBRES*

Choice of skirt steak or chicken strips fried with onions, bell pepper, tomatoes and bacon topped with Monterey Jack cheese. 15.99 or shrimp 16.99

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Starters

FRESH GUACAMOLE*

Prepared fresh at your table! Avocado, onions, tomatoes, cilantro, dash of lime juice and your choice of crushed red pepper or chile serrano. 8.29

FIESTA PLATTER

For a little bit of everything-nachos, beef quesadilla, picadillo taquitos, chicken taquitos, Vallarta special, chicken wings, jalapeño poppers, cheese sticks, guacamole, and sour cream completes this delicious combination. 15.99

SMALL MEXICAN PIZZA

Eight inch crispy flour tortilla topped with cheddar cheese, ground beef or chicken, guacamole sour cream, green onions, olives and tomatoes. 10.79

NACHOS

Puerto nachos with guacamole, sour cream and your choice of chicken, ground beef or picadillo, tomatoes, green onions, black olives and jalapeños.

Grande 13.79

Cheese beans & meat only 9.99
Bean & cheese only 8.75

Small 10.79

Cheese beans & meat only 8.79
Bean & cheese only 6.75

QUESADILLA

Flour tortillas stuffed with cheddar and Monterey Jack cheeses, topped with guacamole, sour cream, fresh diced tomatoes and green onions. 9.50

With meat or spinach 10.99

Chicken or steak fajita 12.79

ROLLO QUESADILLAS*

Rolled up quesadillas picadillo or chicken.

Served with guacamole, sour cream and pico de gallo. 11.99

CHEESE DIP*

Served in a flour tortilla bowl with homemade tortillas. 5.99

CAMARONES MOJO DE AJO

Shrimp sautéed in butter with mushrooms, garlic and spices. Half pound 11.99

UNA LIBRA DE CAMARON

Half pound of Camarones Mojo de Ajo and half pound of Camarones a la Diabla garnished with avocado orange sliced and lettuce. 22.00

AGUA CHILE*

Diced black tiger prawns, sliced red onions and cucumbers cooked in lime juice and a special spicy black sauce or green jalapeño sauce. 16.49

CEVICHE*

Diced black tiger prawns, onions, tomatoes, cucumbers and cilantro cooked in lime juice and garnished with slice avocado. 16.49

CHEESE CRISPY

Eight inch crisp flour tortilla topped with melted cheddar cheese. 6.79

Guacamole, sour cream, tomatoes 9.79

With Meat 8.79, (Chicken, ground beef, picadillo)

All of the above 11.79

BEAN DIP

(Second bowl) 1.79

MEXICAN COLESLAW

(Second bowl) 1.79

Are you having a fiesta? Let us help!

GRAND FIESTA PLATTER

5 Chicken or beef quesadellas
5 Picadillo taquitos
5 Chicken taquitos
5 Vallarta special
5 Chicken wings
5 Jalapeños poppers
5 Cheese sticks
5 Chimichangas,
5 Ground beef tacos or chicken tacos
Sour cream, guacamole and pico de gallo.

Garnished with green onions, olives and jalapeños.

Serves 8-10 people. Take 1 hour to prepare.
Dine in 52.50 Take out 44.50

6 LAYER DIP*

Ground beef, chicken, refried beans, cheddar cheese, sour cream and salsa in a flour tortilla bowl is only 7.75

MEXICAN TAQUITOS

Five rolled corn tortillas filled with chicken or picadillo. Served with guacamole, sour cream, lettuce, tomatoes and Parmesan cheese. 7.79

VALLARTA SPECIAL

Two flour tortillas cut in four pieces each. Each piece is filled with fresh, tasty chicken rolled up and deep-fried. Served on a bed of lettuce and garnished with guacamole, sour cream, tomatoes and green onions. 8.79

CAMARONES A LA DIABLA

Shrimp sautéed in butter with mushrooms, in a red spicy sauce. Half pound 11.99

CAMARONES ESPECIALES

Eight prawns wrapped in bacon, topped with Monterey Jack cheese, garnished with lettuce and tomatoes. 12.79

COCKTEL DE CAMARON*

Prawns, pico de gallo, tomato juice and cucumber. 14.99

PICO DE GALLO

Tomatoes, cilantro, onions and sliced avocado. 3.99 1/2 order 2.75

NOT EXACTLY MEXICAN (served with french fries)

Chicken Wings 8.99
Jalapeño Poppers 8.99
Cheese Sticks 8.99



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Combinaciones

All combinations are served with Mexican rice and refried beans. All items are filled with ground beef unless otherwise specified. Add .50 for other fillings: Chicken, Picadillo or Pork.

Add 1.00 for sour cream. 2.00 for guacamole and melted cheese. Substitutions .75 extra.

Let server know if you prefer Chile relleno pasilla instead of the original chile relleno for .75 more

1. **Three tacos** 11.79
2. **Three enchiladas** 11.79
3. **Two enchiladas, one taco** 11.79
4. **One enchilada, taco, bean tostada** 11.79
5. **One enchilada, taco, pork tamale** 11.79
6. **Two tacos, one enchilada** 11.79
7. **Chicken or beef quesadilla** 11.79
(Guacamole, sour cream, tomatoes, and green onions)
8. **Two beef or chicken burritos (soft)** 11.99
9. **One burrito and your choice of one enchilada, one taco or one tostada** 11.99
10. **One enchilada and one chalupa** 11.99
11. **One pork, tamale, chile relleno, and your choice of chicken mole, verde or crema enchilada.** 13.95
12. **One enchilada, one taco, one chile relleno and one bean tostada**
(no rice or beans on the side) 11.99
13. **One enchilada, one chile relleno** 11.79
14. **Two corn flautas** 10.99
(Deep-fried, guacamole, sour cream and ranchero sauce)
15. **Two flour chicken burritos** 11.79
(Deep-fried, guacamole, sour cream and ranchero sauce)
16. **Chimichanga (picadillo)** 11.99
(Topped with guacamole, sour cream and sauce)
17. **Chimichanga especial** 10.79
(Deep-fried with meat, rice and beans INSIDE, garnished with guacamole, sour cream and salad)
18. **Chile relleno & burrito manadero** 12.79
(Burrito topped with guacamole, onions, tomatoes, and mild sauce. (rice & beans inside burrito))
19. **One enchilada, one taco, one chile relleno, and one bean tostada.** 14.79
20. **Chalupa and chile relleno.** 11.99
21. **Two chile colorado or two chile verde burritos or one of each.** 12.59
22. **Two chile rellenos** 11.59
23. **One enchilada, one burrito, one taco.** 13.99
24. **One chile relleno, one pork tamale.** 10.79
25. **Combo for two.** 28.79
One taco, one enchilada, one bean tostada, one burrito, one chimichanga, one flauta, one chile relleno, and one pork tamale. Garnished with guacamole & sour cream.
26. **Chimichanga y mas.*** 14.59
One chimichanga topped with guacamole, sour cream and mild sauce. Served with choice of one taco, one enchilada, or bean tostada.
27. **One enchilada, one taco. *** 10.00
28. **One pork tamale and your choice of one enchilada, one taco, or one tostada.*** 10.99
29. **One chile relleno and your choice of one taco or one tostada.*** 10.79
30. **Choice of: Enchilada, taco or burrito. *** 7.99
31. **Choice of: Tamale or chile relleno.*** 8.99

Sub mole or crema sauce on any combo for 1.00

Tacos

All tacos are served with our special green sauce rice and frijoles chorros

SUPREMOS

Three soft corn tortillas grilled with our special sauce, stuffed with choice of carne asada or pollo asada. (not mixed) tomatoes, onions and cilantro. Served with melted Monterey Jack cheese. 14.99

FISH OR PRAWN* SOFT OR FRIED SHELL

Three corn, soft tortillas filled with breaded cod or prawns and pico de gallo. Or 3 hard shell tortillas filled with breaded cod or prawns, cabbage and pico do gallo. Garnished with avocado. 14.29
With prawns 15.29

POLLO ASADO

Three homemade soft flour tortillas filled with charbroiled boneless chicken breast and lettuce, served with guacamole and pico de gallo. 14.79

DE CARNE ASADA*

Three corn tortillas stuffed with grilled skirt, pico de gallo and frijoles de la olla. 14.99

FAJITA*

Three flour tortillas smothered with guacamole and sour cream and filled with your choice of steak or chicken and garnished with cheese and tomatoes. 13.99

CARNITAS DE PUERCO*

Three corn tortillas stuffed with pork carnitas, garnished with onions and cilantro. 13.99

ESPINACAS*

Three soft corn tortillas filled with spinach, onions tomatoes and mushrooms in a creamy sauce. 11.29

AL PASTOR*

Very traditional Mexican tacos, 3 soft corn tortillas stuffed with pork garnished with onions and cilantro then grilled with pineapple. 14.29

TACOS NOPAL Y CHORIZO*

3 corn tortillas stuffed with nopales and chorizo garnished with onions and cilantro. 13.29

Huevos

All tacos are served with rice and refried beans.

CHORIZO CON HUEVOS

Mexican sausage blended with eggs. 11.59

HUEVOS A LA MEXICANA*

Three scrambled eggs with onions, tomatoes, and chile jalapeño. 10.99

HUEVOS RANCHEROS

Three eggs served over easy and topped with Ranchero sauce and melted Monterey Jack cheese. 10.99

HUEVOS DIVORCIADOS*

Two eggs over easy, one with spicy green sauce and the other with spicy red sauce topped with Monterey Jack cheese served over corn tortillas. Garnished with lettuce, cheese, tomato and avocado. 9.99



* These items are not served at all locations or are served differently.

These items may take longer than other items on the menu to prepare

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.