



GUACAMOLE

Try our traditional delicious guacamole with pico de gallo.

TAQUITOS DORADOS

Deep fried taquitos, stuffed with potato and meat, topped with cabbage, cheese, cream and bathed with tomato sauce.

FRIJOLES CON CHORIZO

Freshly cooked beans, fried with Mexican Sausage and huajillo chili, traditional recipe.

SOPITOS

Traditional mini sopes, (thick corn dough and raised edges), topped with picadillo (ground beef & potatoes cooked in a tomato sauce), cabbage, cheese and sauce.

NACHOS LA VILLA

Carne asada nachos are perfect as an appetizer or main course. Fried triangle shape tortilla chips, topped with your choice of meat, cheese and pico de gallo.

EMPANADAS DE CAMARON 12 Fried turnover empanada stuffed with cheese, shrimp and vegetable sofrito (mixed with aromatic ingredients then sauteed), accompanied with Mexican sauce.



ENSALADA DE POLLO

Mixture of fresh lettuce, tomato, purple onion, grilled chicken breast and dressing.

ENSALADA LA VILLA

Mixture of fresh lettuce, with tomato, cucumber, purple onion, sautéed shrimp, and delicious house dressing.

ENSALADA CESAR

Caesar Salad, with romaine lettuce, croutons, and dressing.

ENSALADA DE CAMARON COCIDO 18

Cooked shrimp salad with cucumber, onion and tomato with mayonnaise.



ENCHILADAS ROJAS

6

8

9

12

14

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18 Try our ranch traditional recipe, corn tortilla dipped in salsa roja filled with chicken, and topped with cream, onion, and cabbage.

ENCHILADAS DE MOLE

18 Stuffed with chicken, bathed with delicious traditional mole from the city of Puebla.

24

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CHILES EN NOGADA

Meat stuffed poblano chiles bathed in nogada

CHILE VERDE

Pork rib in green sauce, accompanied with rice, beans and handmade and tortillas.

BIRRIA DE CHIVO

18 This is a must! Delicious recipe of Jalisco Mexico, goatmeat slowly cooked with aromatic spices and accompanied with handmade tortillas.

CHILE RELLENO

Poblano chili pepper, stuffed with mixed cheese and potato, battered in whipped egg then deep fried to a golden brown and bathed in delicious tomato sauce.

TACOS DE ASADA

(ea) 3.50 Try our delicious carne asada tacos made with corn handmade tortilla, accompanied with freshly made sauce

POZOLE ROJO

Try this traditional red stew made with hominy and meat Jalisco style and garnished with your favorite toppings. (Weekends only)









and salad.



23

| M A | RI |
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| *TOSTADA DE CEVICHE Shrimp ceviche tostada. | 7 |
| *CEVICHE DE CAMARON Shrimp ceviche cooked in lemon accompanied with onions, tomato, and cucumbers. | 21 |
| *COCTEL DE CAMARON | |
| Shrimp 21octopu A classic shrimp or octopus' cocktail with our ow traditional recipe from the coast of Jalisco | |
| *TORRE DE MARISCOS A tower of succulent green and red shrimp cooked in lime juices, boiled shrimp, octopus, cucumber, onion, and a special sauce. | 26 |
| *AGUACHILE VERDE O ROJO Shrimp cooked in lemon in green or red tradition sauce from the coast of Jalisco | 18 al |
| *OSTIONES FRESCOS (6)17 (12) Fresh oysters. | 29 |
| CAMARONES A LA DIABLA Special recipe from May Flores. Shrimp cooked in a spicy red salsa, accompanied with rice and fresh salad. | 23 |
| CAMARONES AL COCO Shrimp battered in coconut, accompanied with rice and fresh salad and special dressing. | 22 |
| CAMARONES TAMARINDO | 24 |

Shrimp sautéed and dipped in tamarind sauce,

Garlic shrimp, sautéed with butter and guajillos chilis, accompanied with rice and fresh salad **CAMARONES EMPANIZADOS**

Delicious deep fried breaded shrimp served

accompanied with rice and fresh salad.

CAMARONES AL AJILLO

with rice, salad, and dressing.

puree and vegetables.

| LANGOSTINOS LA VILLA Special prawn recipe from Villa Purificacion Jalisco. | 25 |
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| PULPO A LA DIABLA Octopus cooked in a spicy red salsa, accompanie with rice and fresh salad. | 24 ed |
| PULPO ZARANDEADO Grilled octopus "zarandeado" style with rice and salad. | 26 |
| SALMON A LAS FINAS HIERBAS Salmon marinated with fine herbs and grilled, accompanied with mashed potatoes & vegetable | 22 s. |
| SALMON A LA PIÑA Try this delicious salmon dipped with pineapple sauce, accompanied with rice and fresh salad. | 22 |
| TILAPIA FRITA Fried Tilapia fish. Served with rice, salad, salsa and tortillas. | 18 |
| CALDO DE CAMARON Shrimp broth with veggies and aromatic spices. | 28 |
| TACOS DE PESCADO Breaded fish in a handmade tortilla with creamy chipotle sauce and pico de gallo (Ea) 3 | .50 |
| TACOS GOBERNADOR This taco is guaranteed to be your new favorite taco. A homemade tortilla filled with shrimp and melted cheese lightly grilled in a adobo sauce, will add an incredible flavor. | 21 |
| MARISCADA GRANDE Large Shellfish dish which consists of spicy shrim coconut shrimp, breaded shrimp, garlic shrimp, salmon and "zarandeado" style octopus. | 60 1p, |

CAMARONES ZARANDEADOS

Grilled shrimp "zarandeado" style with rice



22

22

| CARNE ASADA Delicious grilled beef steak, served with rice as beans, fresh salsa and handmade tortillas. | 22 nd | FAJITAS DE RES Grilled beef steak, sautéed with vegetables, accompanied with rice and fresh salad. |
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| NEW YORK STEAK Grilled to your liking and accompanied with | 24 | FAJITAS DE POLLO Juicy chicken breast, sautéed with vegetables |

COCHINITA PIBIL 29

Special pork root soft and tender meal marinated with and a special flavor from Yucatan Merida so delicious.

*WARNING

Eating raw oysters, meats, poultry, seafood, shellfish or eggs may cause severe illness and even death in persons who have liver disease (E.G. alcoholic cirrhosis), cancer or other chronic illnesses that weaken the immune system.

and accompanied with rice and fresh salad.

21

19



DESSERTS



| CARLOTA DE LIMON Delicious Mexican Lemon Charlotte soft with lemon, biscuit and peach | cream 6 |
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| PLATANOS FRITOS | 6 |
| Fried plantains | |
| FLAN NAPOLITANO Classic creamy flan | 6.50 |
| CHEESECAKE DE FRESA Strawberry | 6.50 |
| TRIPLE CHOCOLATE MELT | NWO |
| Triple chocolate melt down | 6.99 |
| ICE-CREAM Vanilla, strawberry or chocolate | 4.50 |

| HAMBURGUESA DE RES Hamburger served with french fries and fountain drink | 9 |
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| GRILLED CHEESE Served with french fries and fountain drink. | 9 |

MEXICAN DRINKS



ROSCATO Red, white STELLA ROSA Red, white Rosado JAMAICA 5
HORCHATA 5
LIMONADA 5
ORANGE JUICE 6
COCA MEXICANA (1/2 Lt) 6
SQUIRT BOTTLED (1/2 Lt) 6
WATER MINERAL BOTTLE 6



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Camaron a la Diabla (spicy) 13 Camaron Zarandeado 13 Camaron Entomatado 13 Camaron Tamarindo 13 COCKTAILS Smoke margarita 13 Cadillac Margarita 12 Tequila Sunrise 12 Mango Chili Margarita 12 Spicy Bloody Mary 12

Spicy Mango Spritzer

13

TRADITIONAL COCKTAILS

Michelada 10 Piña colada 13 Margarita 13 Cantarito 13 Mojito 13 Cuba libre 13 Sangria 12 Kalua 12 Mimosa 9

DRAFT BEERS

| Pacifico | 7 |
|-----------------|---|
| Negra modelo | 7 |
| Dos xx | 7 |
| Modelo Especial | 7 |
| BOTTLE BEERS | |
| Bud light | 4 |
| Coors light | 4 |
| Corona clara | 5 |
| Corona oscura | 5 |
| Victoria | 5 |
| Heineken | 5 |
| Modelo Clara | 5 |
| Modelo Oscura | 5 |