# -LA VILLA-M E N U



WWW.LAVILLAGRILLRESTAURANT.COM

SCAN

MENU

**TO VIEW** 

18675 SE STARK ST PORTLAND, OR 97233 (503) 512-7649

### Entrées ENTRADAS

**GUACAMOLE** 

Try our traditional delicious guacamole with pico de gallo. **TAQUITOS DORADOS** 12

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

#### FRIJOLES CON CHORIZO

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

**4 SOPITOS** (A la carte)

14

14

16

8

9

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**

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

#### EMPANADAS DE CAMARON

Four fried turnover empanada stuffed with cheese, shrimp and vegetable sofrito (mixed with aromatic ingredients then sauteed), accompanied with Mexican sauce.

### ALADS ENSALADAS

#### **ENSALADA DE POLLO**

16

16

10

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

### **ENSALADA LA VILLA**

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

### **ENSALADA CESAR**

Caesar Salad, with romaine lettuce, croutons, and dressing. Add chicken or steak \$6 extra

# NFS

PICO DE GALLO	4
HOMEMADE TORTILLAS (3)	4
SOUR CREAM	4
GUACAMOLE	6
AVOCADO	6
CHILES TOREADOS	2.5
RICE AND BEANS	7
RICE	4
BEANS	4
BREAD	3

## **OUR** SPECIALTIES ESPECIALIDADES

### **ENCHILADAS ROJAS**

20

22

21

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

#### **ENCHILADAS DE MOLE**

Stuffed with chicken, bathed with delicious traditional mole from the city of Puebla & sour cream, served with rice and beans.

#### **CHILE VERDE**

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

#### **BIRRIA DE RES**

22

22

(ea) 3.75

15

18

This is a must! Delicious recipe of Jalisco Mexico, beef meat 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

Try our delicious carne asada tacos made with corn handmade tortilla, accompanied with freshly made sauce

#### **TACOS PLATE**

2 asada tacos with rice and beans

#### **POZOLE ROJO**

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

#### MENUDO BLANCO

16







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<b>*TOSTADA DE CEVICHE</b> Shrimp ceviche tostada.	8
*CEVICHE DE CAMARON Shrimp ceviche cooked in lemon accompanied with onions, tomato, cucumbers and avocado.	26
*COCTEL DE CAMARON (Cold or Hot) Shrimp 24 Octopu A classic shrimp or octopus' cocktail with our ow traditional recipe from the coast of Jalisco	
<b>*TORRE DE MARISCOS</b> A tower of succulent green and red shrimp cooked in lime juices, boiled shrimp, octopus, cucumber, onion, and a special sauce.	29
<b>*AGUACHILE VERDE O ROJO</b> Shrimp cooked in lemon in green or red traditior sauce from the coast of Jalisco	
<b>*OSTIONES FRESCOS</b> (6) 20 (12 Fresh oysters.	2) 35
<b>CHILES EN NOGADA</b> Fruit & meat stuffed poblano chiles bathed in no and pomegranade on top.	26 gada,
<b>CAMARONES A LA DIABLA</b> Special recipe from Puerto Vallarta Mexico. Shrin cooked in a spicy red salsa, accompanied with r and fresh salad.	
<b>CAMARONES AL COCO</b> Shrimp battered in coconut, accompanied with rice and fresh salad and special dressing.	26
<b>CAMARONES TAMARINDO</b> Shrimp sautéed and dipped in tamarind sauce, accompanied with rice and fresh salad.	27
<b>CAMARONES AL AJILLO</b> Garlic shrimp, sautéed with butter and guajillos chilis, accompanied with rice and fresh salad.	26
<b>CAMARONES EMPANIZADOS</b> Delicious deep fried breaded shrimp served with rice, salad, and dressing.	26
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-	<b>CAMARONES ZARANDEADOS</b> Grilled shrimp "zarandeado" style with rice and salad.	27
	<b>LANGOSTINOS LA VILLA</b> Special prawn recipe from Puerto Vallarta Mexico.	27
	PULPO A LA DIABLA Octopus cooked in a spicy red salsa, accompanie with rice and fresh salad. PULPO ZARANDEADO Grilled octopus "zarandeado" style with rice	26 ed
	and salad. 32 Whole octopus 45 <b>SALMON A LAS FINAS HIERBAS</b> Salmon marinated with fine herbs and grilled,	26
	accompanied with mashed potatoes & vegetable <b>SALMON A LA PIÑA</b> Try this delicious salmon dipped with pineapple	es. 26
	sauce, accompanied with rice and fresh salad. <b>TILAPIA FRITA</b> Fried Tilapia fish. Served with rice, salad, salsa and tortillas.	22
	CALDO DE CAMARON	28
	Shrimp broth with veggies and aromatic spices. <b>TACOS DE PESCADO</b> (Ea) 3 Breaded fish in a handmade tortilla with creamy chipotle sauce and pico de gallo	.75
	<b>TACOS GOBERNADOR</b> 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.	24
	<b>MARISCADA GRANDE</b> Large Shellfish dish which consists of spicy shrim coconut shrimp, breaded shrimp, garlic shrimp,	75 וף,

coconut shrimp, breaded shrimp, garlic shrimp, salmon and "zarandeado" style octopus.

### **\*OYSTERS SHOOTERS**

(Ea) 5

Oysters with salt, lemon, clamato & Tajin

26

29

29

26

**\*CARNE ASADA** 

Delicious grilled beef steak, served with rice and beans, fresh salsa and handmade tortillas.

#### **\*NEW YORK STEAK**

Grilled to your liking and accompanied with puree and vegetables.

#### **COCHINITA PIBIL**

Slow roasted pork marinated in spices and special flavor from Yucatan Merida so delicious!.

#### **FAJITAS DE RES** Grilled beef steak, sautéed with vegetables,

accompanied with rice and fresh salad.

#### **FAJITAS DE POLLO**

#### Juicy chicken breast, sautéed with vegetables and accompanied with rice and fresh salad.

#### **FAJITAS MIXTAS**

Mix fajitas. beef, chicken & shrimp, sautéed with vegetables and accompanied with rice and fresh salad.

#### **\*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.

23

28

# DESSERTS

<b>CARLOTA DE LIMON</b> Delicious Mexican Lemon Charlotte soft cream with lemon, biscuit and peach	7
PLATANOS FRITOS Fried plantains	7
FLAN NAPOLITANO Classic creamy flan	7
CHEESECAKE DE FRESA Strawberry	7
TRIPLE CHOCOLATE MELT DOWN	N
Triple chocolate melt down	7
ICE-CREAM Vanilla, strawberry or chocolate	5

## WINE

ROSCATO Red	glass 10	bottle 30
STELLA ROSA Berry, mango & rosso	glass 10	bottle 30
LA MARCA CHAMPAGNE	0	
RED WINE WHITE WINE	0	bottle 30 bottle 30

### KIDS NIÑOS

Side of fruit \$6.00 CHEESEBURGER DE RES	9
Hamburger served with french fries and Fountain drink	
GRILLED CHEESE	9
Served with french fries and fountain drink.	9
Served with french fries. Add chicken or steak \$	5



JAMAICA (Fresh)	6
HORCHATA (Fresh)	6
<b>JUICE</b> Orange, pineapple, cranberry or apple	6
COCA MEXICANA	(1/2 Lt) 6
SQUIRT BOTTLED	(1/2 Lt) 6
WATER MINERAL BOTTLE	6



#### **BOTANA BAR**

Camaron a la Diabla (spicy) 14	
Camaron Zarandeado	14
Camaron Tamarindo	14
Calamary	14
1 Sope	5.50

#### COCKTAILS

Smoke margarita	15
Cadillac Margarita	15
Tequila Sunrise	12
Mango Chili Margarita	15
Spicy Bloody Mary	13
Spicy Mango Spritzer	13

TRADITIONAL COCKTAILS	
Michelada	13
Piña colada	13
Margarita (Fresh)	
13	
Cantarito (Patron)	
15	
Mojito	13
Cuba libre	13
Sangria	13
Kalua	12
Mimosa	12

#### **DRAFT BEERS**

(160z) 6 (240z) 10 (320.	z) 14
Pacifico	
Negra modelo	
Dos XX Amber	
Modelo Especial	
<b>BOTTLE BEERS</b>	
Coors light	5
Corona clara	6
Victoria	6
Heineken	6



6

6

6