

# - LA VILLA -

## M E N U



SCAN  
TO VIEW  
MENU

[WWW.LAVILLAGRILLRESTAURANT.COM](http://WWW.LAVILLAGRILLRESTAURANT.COM)

18675 SE STARK ST  
PORTLAND, OR 97233

(503) 512-7649

GRATUITY IS CHARGED IN PARTIES OF 6 OR MORE

# ENTRÉES

## ENTRADAS

- GUACAMOLE** 12  
Try our traditional delicious guacamole with pico de gallo.
- TAQUITOS DORADOS** 14  
Deep fried taquitos, stuffed with potato and beef, topped with cabbage, cheese, cream and bathed with tomato sauce.
- FRIJOLE CON CHORIZO** 9  
Freshly cooked beans, fried with Mexican Sausage and guajillo chili, traditional recipe.
- 4 SOPITOS** (A la carte) 16  
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** 16  
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** 18  
Four fried turnover empanada stuffed with cheese, shrimp and vegetable sofrito (mixed with aromatic ingredients then sauteed), accompanied with Mexican sauce. Served with salad and salsa.

# SALADS

## ENSALADAS

- ENSALADA DE POLLO** 18  
Mixture of fresh lettuce, tomato, purple onion, grilled chicken breast and dressing.
- ENSALADA LA VILLA** 22  
Mixture of fresh lettuce, with tomato, cucumber, purple onion & strawberry, sautéed shrimp and delicious house dressing.
- ENSALADA CESAR** 12  
Caesar Salad, with romaine lettuce, croutons, and dressing. Add chicken or steak \$9 extra

# SIDES

## EXTRAS

- PICO DE GALLO** 5
- HOMEMADE TORTILLAS (3)** 5
- SOUR CREAM** 4
- GUACAMOLE** 7
- AVOCADO** 7
- CHILES TREADOS** 4
- RICE AND BEANS** 8
- RICE** 6
- BEANS** 6
- BREAD** 4
- CARNE ASADA** 16
- CHICKEN** 12

# OUR SPECIALTIES

## ESPECIALIDADES

- ENCHILADAS ROJAS** 22  
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** 26  
Stuffed with chicken, bathed with delicious traditional mole from the city of Puebla & sour cream, served with rice and beans.
- CHILE VERDE** 26  
Pork rib in green sauce, accompanied with rice, beans and handmade tortillas.
- BIRRIA DE RES** 26  
This is a must! Delicious recipe of Jalisco Mexico, beef meat slowly cooked with aromatic spices and accompanied with handmade tortillas.
- CHILE RELLENO** 26  
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.
- CHILES EN NOGADA (SEASONAL)** 29  
Fruit & meat stuffed poblano chiles bathed in nogada, and pomegranate on top.
- TACOS DE ASADA** (ea) 4.50  
Try our delicious carne asada tacos made with corn handmade tortilla, accompanied with freshly made sauce
- TACOS PLATE** 17  
2 asada tacos with rice and beans
- CHICKEN ALFREDO** 28
- SHRIMP ALFREDO** 28
- POZOLE ROJO** 22  
Try this traditional red stew made with hominy and meat Jalisco style and garnished with your favorite toppings.

# SEAFOOD

## MARISCOS

<b>*TOSTADA DE CEVICHE</b>	9
Shrimp ceviche tostada.	
<b>*CEVICHE DE CAMARON</b>	28
Shrimp ceviche cooked in lemon accompanied with onions, tomato, cucumbers and avocado.	
<b>TOSTADA DE PULPO Y CAMARON</b>	14
<b>*COCTEL DE CAMARON</b> (Cold or Hot)	
	Shrimp 29 Octopus 32
A classic shrimp or octopus' cocktail with our own traditional recipe from the coast of Jalisco.	
<b>*TORRE DE MARISCOS</b>	32
A tower of succulent green and red shrimp cooked in lime juices, boiled shrimp, octopus, cucumber, onion, and a special sauce.	
<b>*LA VILLA SHRIMP WRAPS</b>	32
La villa shrimp wraps with salad, rice, and bread.	
<b>CAMARONES A LA DIABLA</b> 	29
Special recipe from Puerto Vallarta Mexico. Shrimp cooked in a spicy red salsa, accompanied with rice and fresh salad.	
<b>*AGUACHILE VERDE O ROJO</b>	32
Shrimp cooked in lemon in green or red traditional sauce from the coast of Jalisco	
<b>*OSTIONES FRESCOS</b>	(6) 20 (12) 35
Fresh oysters.	

<b>CAMARONES AL COCO</b>	28
Shrimp battered in coconut, accompanied with rice and fresh salad and special dressing.	
<b>CAMARONES TAMARINDO</b>	29
Shrimp sautéed and dipped in tamarindo sauce, accompanied with rice and fresh salad.	
<b>CAMARONES AL AJILLO</b>	29
Garlic shrimp, sautéed with butter and guajillos chilis, accompanied with rice and fresh salad.	
<b>CAMARONES EMPANIZADOS</b>	28
Delicious deep fried breaded shrimp served with rice, salad, and dressing.	
<b>CAMARONES ZARANDEADOS</b>	29
Grilled shrimp "zarandeado" style with rice and salad.	

<b>MOLCAJETE LA VILLA</b>	45
Camarones zarandeados, langostinos, al mojo de ajo y pata de jaiba.	
<b>MOLCAJETE CIELO Y TIERRA</b>	38
Carne asada, pollo, camarones, queso fresco bañados en salsa de la casa.	
<b>LANGOSTINOS LA VILLA</b>	32
Special prawn recipe from Puerto Vallarta Mexico. Served with rice, salad, and bread.	
<b>PULPO A LA DIABLA</b> 	29
Octopus cooked in a spicy red salsa, accompanied with rice and fresh half salad.	
<b>PULPO ZARANDEADO</b>	
Grilled octopus "zarandeado" style with rice and salad. 36 Whole octopus 49	
<b>SALMON A LAS FINAS HIERBAS</b>	29
Salmon marinated with fine herbs and grilled, accompanied with mashed potatoes & vegetables.	
<b>SALMON A LA PIÑA</b>	29
Try this delicious salmon dipped with pineapple sauce, accompanied with rice and fresh salad.	
<b>SALMON A LA PIÑA PULPO ZARANDEADOS</b>	29
Try this delicious salmon dipped with pineapple sauce, accompanied with rice, fresh salad, and bread.	
<b>TILAPIA FRITA</b>	26
Fried Tilapia fish. Served with rice, salad, salsa and tortillas.	
<b>CALDO DE CAMARON</b>	32
Shrimp broth with veggies and aromatic spices.	
<b>TACOS DE PESCADO</b>	(Ea) 5.75
Breaded fish in a handmade tortilla with cabbage, tomato, onions, queso mexicano, creamy chipotle sauce and pico de gallo.	
<b>TACOS GOBERNADOR</b>	28
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. Served with rice, salad, guacamole, salsa de aguachile verde y limón.	
<b>MARISCADA GRANDE</b>	95
Large Shellfish dish which consists of spicy shrimp, coconut shrimp, breaded shrimp, garlic shrimp, salmon and "zarandeado" style octopus. Feeds 4 people	

# MEATS

## CARNES

<b>CARNE ASADA</b>	29
Delicious grilled beef steak, served with rice and beans, fresh salsa and handmade tortillas.	
<b>*NEW YORK STEAK</b>	33
Grilled to your liking and accompanied with puree and vegetables.	
<b>COCHINITA PIBIL</b>	33
Slow roasted pork marinated in spices and special flavor from Yucatan Merida so delicious!	
<b>FAJITAS DE RES</b>	29
Grilled beef steak, sautéed with vegetables, accompanied with rice and fresh salad.	

<b>*OYSTERS SHOOTERS</b>	(Ea) 7
Oysters with salt, lemon, clamato & Tajin	
<b>FAJITAS DE POLLO</b>	29
Juicy chicken breast, sautéed with vegetables and accompanied with rice and fresh salad.	
<b>FAJITAS MIXTAS</b>	32
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.

# DESSERTS

## POSTRES

<b>TIRAMISU</b>	9
<b>PLATANOS FRITOS</b> Fried plantains	9
<b>FLAN NAPOLITANO</b> Classic creamy flan	9
<b>CHEESECAKE DE FRESA</b> Strawberry	9
<b>TRIPLE CHOCOLATE MELT DOWN</b>	9
Triple chocolate melt down	
<b>ICE-CREAM</b> Vanilla, strawberry or chocolate	7
<b>CARLOTA</b>	9
<b>PERAS EN CARAMELO</b>	13

# WINE

## VINOS

<b>ROSCATO</b> Red	glass 10	bottle 30
<b>STELLA ROSA</b> Berry, mango & rosso	glass 10	bottle 30
<b>LA MARCA CHAMPAGNE</b>	glass 10	bottle 30
<b>RED WINE</b>	glass 10	bottle 30
<b>WHITE WINE</b>	glass 10	bottle 30

# KIDS

## NIÑOS

Side of fruit \$6.00

<b>CHEESEBURGER DE RES</b>	12
Hamburger served with french fries and fountain drink	
<b>GRILLED CHEESE</b>	12
Served with french fries and fountain drink.	
<b>CHEESE QUESADILLA</b>	12
Served with french fries. Add chicken or steak \$5	

# MEXICAN DRINKS

## BEBIDAS MEXICANAS

(Free refill on fountain drinks)

<b>JAMAICA</b> (Fresh)	7
<b>HORCHATA</b> (Fresh)	7
<b>JUICE</b> Orange, pineapple, cranberry or apple	7
<b>COCA MEXICANA</b>	6
<b>SQUIRT BOTTLED</b>	6
<b>WATER MINERAL BOTTLE</b>	6
<b>LIMONADA DE FRESA</b>	6

# DRINKS

## BEBIDAS

### BOTANA BAR

Camaron a la Diabla (spicy)	18
Camaron Zarandeado	18
Camaron al Ajillo	18
Camaron Empanizado	18
Camaron al Coco	18
Calamari	18
1 Sope	5.75

### COCKTAILS

Smoke Margarita
Cadillac Margarita
Tequila Sunrise
Mango Chili Margarita
Spicy Bloody Mary
Spicy Mango Spritzer

### TRADITIONAL COCKTAILS

Michelada
Piña colada
Margarita (Fresh)
Cantarito (Patron)
Mojito
Cuba libre
Sangria
Kalua
Mimosa

### DRAFT BEERS

(16oz) (24oz) (32oz)

Pacifico
Negra modelo
Dos XX Amber
Modelo Especial
<b>BOTTLE BEERS</b>
Coors light
Corona clara
Victoria
Heineken
Modelo Clara
Modelo Oscura
IPA