



Carajillo

Mexican cuisine & bar



APPETIZERS

Guacamole \$12.00

Fresh cilantro serrano pepper onions and salt

Taquito Dorados beef o chicken \$12.00

Corn tortilla filled with beef or chicken,

Served with avocado fresh salsa sour cream and Napa cabbage.

Quesadilla Flour or Corn:

Flour or corn tortilla filled with Monterrey jack cheese \$12.00

Served with carne asada \$18.00,

Grilled chicken \$ 16.00,

Shrimp \$20.00,

Queso Fundido \$ 16.00

A blend of melted Monterrey jack cheese

served with Chile poblano pepper, chorizo,

onions and mushrooms, and tortillas.

Served with tortillas corn or flour.

Nachos de la casa \$ 14.00

Carne asada \$ 19.00 ,

Grilled chicken \$ 18.00, Shrimp \$20.00

Crispy tortilla chips covered with deep fried beans, melted cheese, jalapeños, guacamole, and sour cream, and your choice of protein.

Nopales al sarten \$13.00

Mexican cactus grilled with onions,

tomatoes, cilantro, and jalapeños.

Cóctel de Camaron \$16.00

Mexican style Cóctel sauce shrimp onions tomato serrano peppers avocado.

*****Campechana \$18.00**

Mexican style Cóctel sauce shrimp,

octopus, and oysters tomato serrano pepper and avocado.

*****Ostiones**

Fresh oysters on the shell, one dozen \$18.00 or half dozen \$ 10.00

***** Aguachiles camarón o pescado \$22.00**

Fresh stripe bass or shrimp cooked on fresh lime and lemon juice with Rojos chile Tepin, red onions, cucumber, salt and pepper, and Worcestershire sauce

Fresh Shrimp cooked on fresh lime and lemon juice, with verdes serrano, and jalapeño peppers, onions, cucumber, salt, pepper, cilantro and Avocado.

***** Ceviche de Camarón y Pescado \$16.00**

Fresh Shrimp cooked in lemon, onions, tomato, cilantro, avocado, salt, pepper, and avocado oil.

Served with crackers or tostadas.

Fresh Fish cooked in lemon, onions, tomato, cilantro, avocado, salt, pepper and avocado oil

served with crackers or tostadas.

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SOPAS Y ENSALADAS

Caldo de Cantina \$23.00

Spicy Fresh Jumbo Shrimp broth with carrots, potatoes and Mexican Spices
Served with wild caught shrimp and saltine crackers.

Menudo \$19.00

Served with pata an panza Only Saturday and Sunday.

Birria de Res \$22.00

Traditional spicy beef soup

Mexican Chopped Salad \$14.00

(Chicken \$16.00 Steak \$20.00 and Shrimp \$22.00)

Fresh Romaine lettuce, red onions, cucumber, cherry tomatoes, roasted bell peppers, shredded cheese tossed on a lemon vinaigrette.

Mexican Slaw

Shredded chicken \$16.00

Shredded beef \$17.00

Shrimp \$.22 .00

Napa cabbage, watermelon radishes, red tomatoes, red onions, pickled jalapeños, pickled carrots, fresh Serrano peppers tossed in a lime vinaigrette

DEL MAR

Enchiladas de Mariscos \$28.00

Deluxe seafood 2 enchiladas with jumbo shrimp and Crab sautéed with Mexican delicious green sauce, melted cheese, served with white rice and fried beans.

Enchiladas de Camarón \$26.00

Deluxe 2 enchiladas with Jumbo Shrimp sautéed with Mexican delicious green sauce, melted cheese, served with white rice and fried beans.

Camarones al Mojo de Ajo \$28.00

Jumbo Shrimp sautéed in olive oil with garlic and white wine, served with rice and beans .

Camarones a la Diabla \$28.00

Jumbo Shrimp sautéed in spicy red sauce served with rice and beans.

Pescado Veracruzano \$28.00

Seasonal white fish sautéed with Tomato cappers, green olives, and onion sauce served with rice and beans .

Fajitas de Camarón \$28.00

Fresh Jumbo Shrimp sautéed with Pastilla peppers, onions, tomato and scallions sautéed with garlic, chile ancho marinade served with rice and beans.

Tacos de Camarón \$26.00

2 soft corn tortillas with grilled shrimp Napa cabbage aioli chipotle cream sauce and fresco cheese served with rice and beans.

Tacos de Pescado \$26.00

2 soft corn tortillas with grilled seasonal white fish, cabbage, aioli, chipotle , cream sauce and fresco cheese served with rice and beans.

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COMBINACIONES

Choice of 2 items \$17.00 or 3 items \$22.00

Enchilada shredded beef , chicken or cheese.

Taco crispy shredded beef or chicken.

Tacos Grandes.

2 soft tacos filled with your choice of protein Steak \$18.00 , Grilled Chicken \$18.00, Carnitas \$18.00 Served with rice and refritos beans.

Tacos Rib-Eye \$22.00 served with rice, refrito Beans , fresh Guacamole grill onions, and delicious Mexican Salsa.

Tacos de Alambre \$20.00 , 2 Soft delicious tacos with asada, bacon, grill onions jalapeño peppers fresh cilantro and Monterey cheese served with rice and beans.

STREET TACOS PLATE

4 soft tortillas tacos

No more than 2 meats

Pastor \$18.00 , Carne Asada \$18.00

Cabeza \$18.00, Grill Chicken.

Lengua \$18.00, Carnitas \$18.00

Chorizo \$18.00, Suadero \$18.00

Shredded beef \$18.00 , Shredded CHICKEN \$18.00

Pork belly \$18.00

Queso panela \$18.00

All served with Fresh onions, cilantro and Delicious Mexican Salsa on the side.

SIDES

Sour cream \$3.00

Chiles Toreados con cebolla \$7.00

Pico de Gallo \$4.00

French Fries \$5.00

Rice and Beans \$9.00

Rice \$4.00

Beans \$5.00

Vegetales \$6.00

Tortillas \$3.00

Esquites \$10.00

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TRADICIONALES

Carnitas Michoacanas \$22.00

Slow cooked shoulder and ribs pork, seasoned with orange zest Coca-Cola and salt, served with refritos, guacamole, pickle jalapeños, and tortillas.

Chile Verde \$22.00

Pork shoulder braised in a green tomatillo sauce, served with refritos, Mexican rice, and tortillas.

Carajillo Chamorro de Res en Chile negro \$29.00

Our most elaborated recipe with a variety of dried chiles and spices,
Beef shank braised on a chile negro sauce, served with
refritos beans and Mexican Rice.

Chile Colorado \$28.00

Delicious Beef short rib braised in a guajillo and pulla red peppers served with
Mexican rice and fried beans.
Served with arroz, refritos, and tortillas.

Fajitas de res \$28.00

Chile ancho marinated skirt steak strips.
Sautéed along with pasilla peppers white and green onions tomatoes and jalapeños.
Served with refritos beans guacamole sour cream and tortillas.

Fajitas de pollo \$26.00

Guajillo marinated chicken breast strips.
Sautéed along with pasilla peppers white and green onions and jalapeños.
Served with refritos beans guacamole sour cream and tortillas.

Pollo asado \$25.00

Grilled chicken breast lightly seasoned with salt and pepper.
Served with beans and sautéed veggies.

El Plátón \$60.00

Deluxe plate, Grilled skirt steak, grilled chicken breast and carnitas.
Served with Mexican rice, refritos beans, guacamole, sour cream,
queso fresco, and salsa quemada and tortillas.

Carne Tampiquena \$29.00

Grilled skirt steak with one cheese enchilada, refritos beans and grilled onions.
Served with tortillas.

Burritos

Traditional burrito wrap served inside with your choice of protein.
Steak \$20.00 , carnitas \$18.00 , grilled chicken \$18.00 ,
shredded chicken \$17.00 , shredded beef \$17.00 ,
chile verde \$18.00 , chile Colorado \$20.00 ,
shrimp \$20.00 , veggie \$17.00 , and bean and cheese \$12 .00

Enchiladas suizas \$21.00

2 enchiladas with Green sauce fill with shredded chicken or shredded
beef and topped with crema Mexicana.
Served with white rice and refritos beans Garnish with micro cilantro and red onion.

Enchiladas rojas \$21 .00

Filled with your choice
2 enchiladas with Cheese,shredded beef, shredded chicken or chorizo.
Served with white rice and refritos beans.
Garnish with crema mexicana and micro greens.

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TRADICIONALES

Enchiladas Dona Silvia \$22.00

2 enchiladas Creamy white sauce.

Filled with grilled chicken and topped with green onions.
(This is a mushroom cream and a hint of chipotle peppers sauce)
Served with white rice and refritos beans.

Quesabirria con consome \$18.00

Traditional birria shredded beef, quesadillas served with a cup of birria broth.

Tacos dorados \$17 .00

2 delicious crispy tacos fill with shredded lettuce cheese and spicy tomato sauce.
Choice of shredded chicken or beef.

DESSERTS

Churros \$12.00. Pan de Elote \$9.00. Fried Ice Cream \$7.00.
3 Leches \$9.00. Flan \$7.00.

KIDS MENU

Cheese Quesadilla \$9.00

Flower or corn tortilla with Monterrey cheese.

Burrito \$7.00

Small beans and cheese burrito.

Pio Pio \$12.00

Chicken strips with fries.

Enchilada de Pollo \$9.00

Chicken enchilada red o green salsa no spicy with rice.

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