



Chef Specials

Molcajete – Sizzling strips of chicken & beef, shrimp with salsa, jack cheese, cactus strips, green onions & cilantro in a lava rock bowl.

Mahi Mahi: Delicious grilled fillet marinated with garlic and rosemary served with rice or baby potatoes, and vegetable.

Mahi Mahi Arriero Olive oil, garlic & chile de arbol.

Shrimp Acapulco: Sauteed with fresh tomatoes, onion, garlic, capers, orange juice.

Shrimp in Mole Negro: Jumbo shrimp sauteed and topped with authentic Oaxacan Chocolate Sauce.

Fish Tacos Ajijic: 3 corn tortillas with beer battered white fish with shredded cabbage, tomato, chipotle mayo.

Tampiqueña: Grilled skirt steak with strips of pobano pepper, a cheese enchilada & chicken flauta.