



**MEXICAN & SEAFOOD
RESTAURANT**

**111 E. Main St. Visalia, CA 93291
(559) 733-7078**

Orders To Go / Ordenes Para Llevar

**Open 7 days a week
Mon – Fri 9 am – 9 pm
Sat – Sun 8 am – 9 pm**

**We accept all major credit cards.
Personal checks are NOT accepted.**

Featured Cocktails



House Margarita
Patron Silver, Triple Sec, Lime
*Also available with strawberry

Cadillac Margarita
Patron Silver, Patron Citron,
Lime, Grand Mariner

Paloma
Casadores Reposado, Grapefruit soda

Tequila Sunrise
Hornitos, Orange Juice, Grenadine

Mojito

Strawberry Daiquiri

Piña Colada

Long Island Iced Tea

Mexican Coffee
Patrón XO Café, coffee, whipped cream



Beer

Domestic 3.95
Budweiser, Bud Light, Coors Light,
Miller Lite, Miller Genuine Draft,
Michelob Ultra, Miller Fortune,
O’Doul’s

Imported 4.50
Modelo, Negra Modelo, Tecate,
Pacifico, Corona, Corona Light,
Victoria, Sol, Bohemia, Dos Equis,
Dos Equis Amber

Michelada 9.95
Your choice of beer.



Wine

Reds
Tisdale Merlot
Tisdale Cabernet Sauvignon
Barefoot Merlot
Barefoot Cabernet Sauvignon

Whites
Barefoot Pinot Grigio
Vella Chablis

Rose
Vella Delicious Blush

Available in a glass, 1/2 liter, or liter.
3.95 glass, 5.00 1/2 liter, 7.00 liter

Liquors

Enjoy your favorite liquor in a mixed drink – Add \$1.

Tequilas
Blancos

1800
Patron
Herradura
Tres Generacions
Suaza
Gran Centenario Plata
Hornitos
Arette

Reposados

1800
Gran Centenario
Herradura
Espolon
Patron
Gran Centenario Azul
Casadores
Chamucos
Clase Azul

Anejos

Gran Centenario
Herradura
San Matias Gran Rerserva
Don Julio
Don Julio 1942
Kah



Whiskey & Bourbon

Jack Daniels
Jameson
Seagram’s Seven Crown
Jim Beam
Chivas Regal
Crown Royal
Buchanan’s

Rum

Bacardi Ron Solera
Myers’s
Captain Morgan
Cruzan
Bacardi
Malibu



Vodka

Smirnoff
Belvedere
Grey Goose
Skyy

After Dinner

Patron Citronge
Quita Penas
Grand Marnier
Patron XO Café
Cointreau
Hennessy VS
Kahlua



Non-Alcoholic

Coffee 2.95
Hot Tea 2.95
Ice Tea 2.95

Fountain Drinks 2.95
Pepsi, Diet Pepsi, Cherry Pepsi, Sierra Mist,
Raspberry Iced Tea, Pink Lemonade,
Crush Orange, Dr. Pepper **(one free refill)**

Bottled Mexican Sodas 2.95
Coke, Sidral, Fanta, Sangria Seniorial,
Jarritos - Limon, Tamarindo, Mandarina



Breakfast

9.95

Eggs

Served with rice and beans.

Huevos Rancheros

Two over easy eggs on a crispy tortilla, covered with bell peppers, onions and a thin tomato sauce.

A La Mexicana

Scrambled eggs with chile serrano peppers, onions, tomatoes and pico de gallo salsa.

Machaca

Shredded chicken or beef with scrambled eggs, tomatoes, onions and bell peppers.

Chorizo and Eggs

Chorizo and Potatoes

Ham and Eggs

Bacon and Eggs

Chilaquiles

Pancakes (2) 1.00

Pancake Combo 6.95

2 Pancakes, 2 Eggs, Bacon or Sausage

10.95

Menudo

Served Saturdays and Sundays only.

Omelets

Served with rice, beans and homemade tortillas.

Ham and Cheese

Chile Verde Omelet

Spanish Omelet

Ham, cheese, bell peppers, and tomatoes.

Vegetarian Omelet

Spinach, bell peppers, onions, tomatoes, mushrooms and avocado.

Shrimp Omelet

Shrimp, bell peppers, onions, tomatoes.

7.95

Breakfast Burritos

Filled with rice and beans, and covered in green tomatillo sauce and jack cheese. Add potatoes for \$.50.

Ham and Eggs

Bacon and Eggs

Sausage and Eggs

Chorizo

A La Mexicana

Machaca



Huevos Rancheros



Pancake Combo



Vegetarian Omelet

Burritos

Topped with melted jack cheese and green tomatillo sauce, or choice of chile relleno white sauce, mole or chili chipotle sauce

Add rice and beans on the side for 1.95

Bean and Cheese 6.95

Bean, Cheese and Rice 7.50

9.95

Chile Verde

Stuffed with lean pork chunks cooked in green tomatillo sauce, rice and beans.

Carnitas

Stuffed with shredded pork chunks cooked the old fashioned way, rice and beans.

Pollo

stuffed with tender chicken breast prepared in a mild tomato sauce, rice and beans.

Carne Asada

Stuffed with charbroiled beef, rice and beans.

Shredded Beef

stuffed with shredded beef, rice and beans.

Al Pastor

Stuffed with pork, onion, pineapple, rice and beans.

Vegetarian

Stuffed with beans, cheese, lettuce, guacamole, pico de gallo. Served with ranchera salsa.



11.95

Puntas Colima

Stuffed with charbroiled beef, crispy bacon, bell peppers, onions, mushrooms, rice and beans.

Fish

Catfish, whole beans, pico de gallo.

Shrimp

Shrimp, whole beans, pico de gallo.

California Burrito

Carne asada, whole beans, guacamole, pico de gallo, sour cream and french fries.

Fajitas Burrito

Your choice of beef **or** chicken.
Does not include rice or beans.

\$12.95

Combination Fajitas Burrito

Includes beef, chicken & shrimp.

Tacos and Other Specialties

Tacos 3.95

Can be prepared on a soft or crispy corn tortilla. Your choice of carnitas, carne asada, chicken, al pastor, fish, or puntas Colima.

Enchilada 3.95

Your choice of chicken, cheese or beef. Served with pico de gallo. Add shrimp for .50

Sopito 7.95

A soft corn tortilla shell with your choice of chicken or beef, topped with beans, lettuce, cheese, and pico de gallo.

Quesadilla 7.95

A flour tortilla filled with melted jack cheese. Served with guacamole and sour cream. Add your choice of meat 8.95

Tostada 8.95

A crispy tortilla topped with lettuce, sour cream, guacamole, pico de gallo and your choice of beef or chicken.

Nachos 10.95

Freshly made tortilla chips topped with refried beans, melted jack cheese, guacamole, sour cream, pico de gallo and jalapeños. Add chicken, beef, or chile verde 11.95



Lunch Specials

From (11am – 3pm)

You can enjoy any lunch special after 3pm for only **12.95**

9.95

- 1. 2 Enchiladas**
- 2. 1 Chile Relleno**
- 3. Chile Verde**
- 4. Chimichangas**
A crispy flour tortilla filled with cheese and your choice of chicken or shredded beef, and covered with our homemade cream sauce. Served with sour cream, guacamole, rice and beans.
- 5. Carnitas**
- 6. Pollo Suizo**
- 7. Pollo Veracruz**
- 8. 2 Tacos**
- 9. 2 Flautas**
Rolled and deep-fried corn tortillas filled with chicken or beef.
- 10. Tostada Compuesta**
Taco salad. A large crispy flour tortilla filled with your choice of meat, rice, beans, cheese, sour cream, guacamole, and pico de gallo.



Chimichanga



Tostada Compuesta

Lunch Combinations

Your choice of any 2 options. Served with rice, beans, and salad.

Taco, Enchilada, Sopito, Or Chile Relleno
12.95



Fish Taco and Enchilada Lunch Combination

Salads

Side Salad 3.50

Dinner Salad 6.95

Lettuce, carrots, tomatoes, cucumbers, olives, avocado and your choice of dressing.

Add Chicken 9.95

Add Shrimp 10.95



Chicken Dinner Salad

Tortas

A Mexican sandwich with refried beans, lettuce, tomatoes, onions, jalapeño and mayo.

Served with French Fries. **11.95**

Carne Asada

Chicken

Carnitas

Milanesa de Res

Breaded Steak

Milanesa de Pollo

Breaded Chicken



Carne Asada Torta

Specials

16.95

Sabana Poblana

Milanesa steak smothered in melted jack cheese.
Served with rice, beans, french fries, salad, and homemade tortillas.

Palomilla

Grilled steak served on a hot platter with onions,
chiles toreadados, guacamole, rice and beans.

Chuletas de Puerco

Pork chops served on a hot platter with grilled onions,
chile toreadados, guacamole, rice and beans.



Chuletas de Puerco

Fajitas

A sizzling hot platter with chicken, steak, or shrimp, all sautéed with bell peppers, onions, tomatoes and a grilled jalapeño. Served with rice, beans, guacamole, and our freshly made corn tortillas.

Chicken (Pollo) **16.95**

Steak (Res) **16.95**

Shrimp (Camarones) **18.95**

Combination (Chicken, steak and shrimp) **19.95**

Molcajete **29.95**

Includes chicken breast, grilled steak, shrimp, panela cheese,
cactus, grilled onions, chiles toreadados.

Add rice and beans on the side 1.95



Fajitas



Molcajete

Kid's Menu

For our friends under 12 years of age. **5.95**

Bean and Cheese Burrito

Covered in melted jack cheese.

Enchilada

Your choice of beef, chicken or cheese. Rice and beans on the side.

Quesadilla

Served with sour cream and refried beans.

Taco

Your choice of chicken, carne asada, or shredded beef. Served with rice and beans.

Dinner

Served with rice, beans, salad, and homemade tortillas.

13.95

Carnitas

Pork cooked in the traditional Mexican style. Served with guacamole and pico de gallo.



Chile Verde

Tender pork cooked in our mild green tomatillo salsa.

Chile Rellenos

Two green Anaheim peppers stuffed with jack cheese, battered and deep-fried, and covered in our homemade cream sauce.



3 Enchiladas

Your choice of chicken, beef, cheese, or shrimp, covered in our mild red enchilada sauce and pico de gallo. **Shrimp add 1.00**

3 Enchiladas de Mole

Your choice of chicken, cheese, or beef, covered in a traditional rich Mexican sauce.

3 Enchiladas Suizas

Your choice of chicken, cheese, or beef, covered in our green tomatillo sauce and melted jack cheese. **Shrimp add 1.00**

Tostada and Burrito Verde

Tostada and Sopito

Tostada and Chile Relleno

Chile Verde and Chile Relleno

Milanesa de Res

Breaded steak.

14.95

Bistek Ranchero

8oz Rib Eye in thin tomato sauce, bell peppers, jalapeños and onion.

Carne Asada

8oz Rib Eye.

Bistek Picado

Juicy chopped Rib Eye steak sautéed with bell peppers, onions, tomatoes and a touch of chipotle.

13.95

Pollo A La Casa

Chicken breast cooked with tomatoes, onions, bell peppers, and our homemade cream sauce.

Pollo A La Parrilla

Grilled chicken breast. Your choice of cilantro sauce or chipotle sauce.

Pollo Veracruz

Chicken breast cooked with sautéed tomatoes, onions, olives, jalapeños, and carrots.



Pollo Suizo

Chicken breast cooked in our green tomatillo sauce, bell peppers, and onions.

Chicken Supreme 16.95

Breaded chicken breast stuffed with bacon and cheese, and covered in our homemade cream sauce.



Tampiquena 15.95

8oz Rib Eye steak and your choice of an enchilada or taco.

Seafood

Bagre 18.95

Whole fried catfish, served with one of the sauces listed below. Served with rice, beans, salad, and freshly made tortillas.

- Frito*
Fried to perfection and served with pico de gallo.
- Ranchero*
Sautéed bell peppers and onions.
- A La Veracruzana*
Sauteed tomatoes, onions, jalapeños, carrots, and olives.
- A La Diabla*
Very spicy.
- Al Mojo de Ajo*
Garlic sauce.



Bagre Frito

Mojarra 17.95

Whole fried perch, served with one of the sauces listed below. Served with rice, beans, salad, and freshly made tortillas.

A La Veracruzana, Al Mojo de Ajo, Ranchera, or A La Diabla.



Parrillada

Parrillada 34.95

A seafood feast of shrimp, octopus, abalone, red snapper, and crab legs sautéed in chipotle peppers and onions.

Filete Relleno 21.95

Stuffed catfish fillet with shrimp, octopus, mushrooms, chipotle, and melted jack cheese.

Seafood Combination 19.95

Fish fillet and shrimp cooked in a garlic and butter sauce. Served with rice, beans, salad, and freshly made tortillas.

Filete de Pescado 17.95

Served with rice, beans, salad, and freshly made tortillas. A La Plancha, Empanizado, Al Mojo de Ajo, A La Diabla, A La Casa, A La Veracruzana, or Ranchero.

Camarones 18.95

Served with rice, beans, salad, and freshly made tortillas

- A La Parilla*
Grilled.
- Puerto Vallarta*
Crispy shrimp with butter, white wine and a lemon sauce.
- Empanizados*
Breaded and deep-fried.
- Rancheros*
Bell peppers and onion in a thin tomato sauce.
- A La Veracruzana*
Sauteed with tomatoes, onions, jalapeños, and carrots.
- A La Casa*
White wine and cream sauce.
- Al Mojo de Ajo*
Garlic Sauce.
- A La Diabla*
Very spicy.



Filete Relleno

Cocteles

Seafood cocktail with cucumbers, avocado and pico de gallo.

Camarones (Shrimp) 13.95

Pulpo (Octopus) 12.95

Campechana Dos Cosas 14.95

Your choice of two items.

Vuelve A La Vida 15.95

Shrimp, octopus, and abalone.

Levanta Muertos 16.95

Shrimp, Octopus, Oysters, and Abalone

Tostada de Ceviche de Camarones 9.95
Shrimp ceviche tostada. Served with avocado slices.

Tostada de Ceviche de Pescado 8.95
Fish ceviche tostada. Served with avocado slices.



Tostada de Ceviche Camaron



Shrimp Cocktail

Ostiones
½ Dozen 5.95
Dozen 11.95

Ostiones Gratinados
Oysters with ham, crispy bacon, spicy salsa, and melted cheese.
½ Dozen 8.95
Dozen 14.95



Ostiones Gratinados

Caldos

A hot soup with mixed vegetables.

Camaron (Shrimp) 16.95

Pescado (Fish) 13.95

Costa Brava 17.95
Catfish and shrimp.

Siete Mares 21.95
7 Seas Soup

Pulpo (Octopus) 12.95



Siete Mares



Stuffed Lobster Tail

Stuffed Lobster Tail 27.95
Lobster tail stuffed with mixed vegetables and a white wine, cream sauce. Served with rice, beans, and salad.

Aguachile 18.95
Spicy shrimp served jalapeños, onions, cucumbers, tomato, and avocado.



Aguachile

House Specialties

Botana de Mariscos 21.95
Shrimp, octopus, abalone, chipotle, onions.

Camarones Rellenos 19.95
Five large prawns filled with spicy chorizo and melted cheese, wrapped in bacon and served with your choice of barbecue sauce or spicy diablo sauce.



Camarones Rellenos

Langostinos 19.95
Large prawns served with rice, beans and salad.
A La Plancha Al Mojo de Ajo A La Diabla
Grilled Sautéed in garlic sauce. Very spicy

Side Orders

Rice	2.00	½ Order of Nachos	7.95
Beans	2.00	With Meat	8.95
Extra Cheese	.50	Tortillas	1.00
Sour Cream	1.00	Flour (2) Corn (3)	
Avocado	2.00	Chile Relleno	4.95
Bacon	1.00	Chiles Toreados	1.50
Guacamole	2.00	Stuffed Jalapeños	3.00
Salsa a la Diabla	1.50	Two jalapeños stuffed with	
Salsa Relleno	1.50	jack cheese and wrapped	
Pico de Gallo	1.50	in bacon	
		Chips To Go	2.00

Desserts

Cheesecake 2.50
Cecilia’s Homemade Flan 2.95



Prices subject to change