



### Poblano Pasta

**Chicken 15**

Fettuccine, poblano rajás, tossed with creamy poblano sauce, a choice of protein, and topped with parmesan cheese.

**Shrimp 20**

### Mole Pablano Burrito

**14**

Flour tortilla with shredded chicken, refried beans, topped with queso, and mole sauce. Served with Spanish rice.



## Del Mar

### Shrimp Al Ajillo Tacos **Gluten Free**

**15**

(3) Homemade corn tortillas, garlic shrimp, then flamed with tequila, topped with pickled red cabbage, pico de gallo, and Baja sauce. Served with pineapple salsa.

### Ensenada Fish Tacos

**14**

(3) Flour tortilla, breaded tilapia, pickled red cabbage, pico de gallo, and Baja sauce. Served with pineapple salsa.

### Seafood Enchiladas

**16**

Shrimp, tilapia, and crab, rolled in a flour tortilla, topped with queso, and red salsa. Served with Spanish rice, lettuce, pico de gallo, sour cream, and guacamole.

### Tilapia Mexicana **Gluten Free**

**15**

Grilled tilapia, topped with grilled mushrooms, red/green peppers, and topped with creamy poblano sauce. Served with Spanish rice, lettuce, pico de gallo, sour cream, and guacamole.

### Seafood Chimichanga

**15**

Flour tortilla, shrimp, talapia, crab, onions, and cheese. Rolled up, fried, and topped with queso and Baja sauce. Served with Spanish rice, refried beans, lettuce, pico de gallo, and sour cream.

### Camarones a la Diabla **Gluten Free**

**16**

Grilled garlic shrimp, tossed with guajillo and pasilla peppers. Served with Spanish rice, refried beans, lettuce, sour cream, pico de gallo.

### Coctel de Camarones **Gluten Free**

**16**

Shrimp cooked with house spices, mixed with lime, ketchup, clamato, onions, cilantro, tomatoes, and avocado. Served with saltine crackers.

### Baja Nachos **Gluten Free**

**15**

Chips, shrimp, talapia, crab, topped with queso, Baja sauce, pickled red cabbage, and pico de gallo.



## La Parrilla

*\*Includes side of spanish rice, refried beans, lettuce, pico de gallo, sour cream, guacamole, and choice of tortillas.*

### Pollo a la Parrilla **Gluten Free**

**15**

8 oz. Marinated chicken breast with chimichurri sauce, garnished with cambray onions, and jalapeño toreado.

### Pollo Poblano **Gluten Free**

**16**

8 oz. Marinated chicken breast with chimichurri sauce, poblano rajás, corn, tossed with creamy poblano sauce, and garnished with parmesan cheese, with cambray onions, and jalapeño toreado. **Add Garlic Shrimp for an extra \$5**

### Carne Asada Chimichurri Ribeye **Gluten Free**

**22**

8 oz. Marinated steak with chimichurri, homemade chorizo, garnished with cambray onions, and jalapeño toreado.

### Garlic Shrimp Poblano Ribeye **Gluten Free**

**26**

8 oz. Marinated steak with chimichurri sauce, topped with grilled shrimp, tossed in creamy poblano sauce, garnished with parmesan cheese, cambray onions, and jalapeño toreado.

### Fajitas **Gluten Free**

**Steak or Chicken 15**

**Shrimp 18**

Red and green peppers, onions, and tomatoes.

### Alambre **Gluten Free**

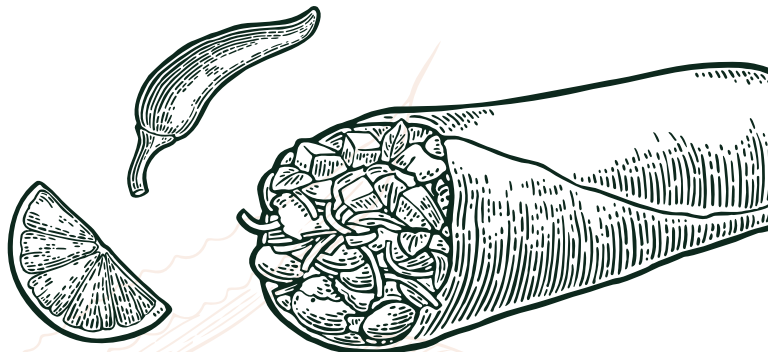
**16**

Steak, chorizo, red and green peppers, onions, and mushrooms all grilled together, topped with melted cheese, and cilantro.

### Choripollo **Gluten Free**

**16**

8 oz. Chicken breast, topped with grilled red peppers and onions, then topped with queso, and chorizo. Garnished with cambray onions, and jalapeño toreado.



## TEQUILA

