

# dinner menu

## Appetizers

### Chips and Salsa

Homemade salsa and freshly fried warm tortilla chips. 3.29

### Guacamole

Fresh avocado, tomatoes, onions and cilantro with our special blend of spices. Served with chips & salsa. 8.59

### Chicken Flautas

Crispy fried tortillas rolled around shredded spiced chicken. Served with lettuce, sour cream, pico de gallo & finished with a mild tomato sauce. 7.99

### Quesadillas

Cheese melted between corn tortillas and served with pico de gallo, guacamole and sour cream. 7.99 Chicken Quesadillas 8.99 Veggie Quesadillas 8.99

Shrimp Quesadillas with flour tortillas 11.59

### Sopes

Two thick, homemade corn tortillas topped with beans, tender steak, cilantro, onions and salsa verde. 7.59

### 🍤 Mexican Shrimp & Scallops Picante

Sautéed shrimp, bay scallops and mushrooms in a spicy red tomatillo sauce. 11.59

### Queso Fundido

Melted Mexican cheese & chorizo with diced poblano peppers. Served with chips & soft corn tortillas. 8.99

### El Sol Appetizer Sampler

2 chicken flautas, 2 sopes and 2 cheese quesadillas with sour cream & guacamole garnish. 10.99

### Salsa Sampler

Choose 4 - salsa, guacamole, spicy sour cream dip, refried beans, pico de gallo and salsa ranchera. Served with fresh, warm chips. 8.99

### Mexican Shrimp Cocktail

Four grilled jumbo shrimp served on a martini glass filled with shrimp ceviche gazpacho with crispy veggies. Garnished with avocado slices and served with warm chips 12.99

### Azteca Stuffed Portabella

A delicious combination of grilled vegetables: nopal (cactus paddle), tomato and portabella mushroom cap, stacked with grilled queso fresco, finished with a roasted tomatillo and chile de arbol sauce, guacamole dressing & cilantro 11.99

## Soft Tacos

Tacos are served on corn tortillas and taco platters include 3 tacos, beans and salad.

### Grilled Fish Tacos

Grilled tilapia topped with cilantro, onions and salsa verde. 12.99

### Chicken Tacos

Shredded chicken simmered with diced onions and tomatoes, then topped with cilantro, onions and salsa verde. 11.99

### Chorizo Tacos

Mexican sausage topped with cilantro, onions and salsa verde. 11.99

### Carne Asada Tacos

Tender chopped steak topped with onions, cilantro and salsa verde. 11.99

### Carnitas Tacos

Tender pork simmered with spices, then topped with pico de gallo and salsa ranchera. 11.99

### Fried Fish Tacos

Crispy fried cod topped with pico de gallo, lettuce and roasted tomato and chile sauce. 12.99

### Tacos de Filete

Delicious tender sliced filet mignon, sautéed and served with onions, cilantro, salsa ranchera and salsa verde. Served with warm corn tortillas on the side to assemble your own tacos and beans. 13.99

### Mixed Taco Platter

Pick three different tacos. Served with beans and salad. 12.99

### Mahi Mahi Tacos

Mahi mahi marinated in adobo sauce, grilled and served in flour tortilla with guacamole sauce, spicy sour cream, lettuce, pico de gallo, cucumber, avocado and salsa verde. Three tacos per order, served with rice and beans 14.99

## Ceviche

Served with chips and salsa

### Baja

Bay scallops cured in lime juice with diced red pepper, onions, chile verdes & cilantro with a special blend of spices, garnished with avocado. 9.59

### Acapulco

Chilled shrimp cured in lime juice, tossed with crispy cucumber, celery, red onions & avocado with a hint of spice. 9.99

## Salads

### Fajita Salad

A bed of lettuce topped with sautéed onions, tomatoes and green peppers. 9.99 With chicken 11.99 / With steak 12.99 With shrimp 13.99

### Taco Salad

Shredded lettuce, tomatoes, pico de gallo, guacamole, sour cream, shredded cheese and tortilla strips. 10.99 With chicken 11.99 / With steak 12.99 With shrimp 13.99

### Ensalada El Sol

Iceberg lettuce, pico de gallo, cucumbers and avocado. 9.99 / With chicken 11.99 With steak 12.99 / With shrimp 13.99

### Avocado & Portabella Salad

Grilled portabella mushroom cap and sliced, grilled panela cheese on a bed of romaine lettuce with sliced avocado, tomatoes, roasted red and Poblano peppers, red onion and guacamole dressing drizzle. 12.99 With chicken 13.99 With steak 14.59 / With shrimp 14.99

### Chapala

Tilapia cured in lime juice, onions, tomatoes, cilantro and cucumbers, with a hint of picante sauce & sliced avocado. 8.99

### Ceviche Trio

A portion of each of the three ceviches. 14.99

### Ensalada a la Parrilla (Grilled Salad)

Grilled portabella mushrooms, zucchini, yellow squash, onions, peppers and tomatoes on a bed of crisp romaine lettuce. Finished with avocado dressing and balsamic vinaigrette. 12.99 With chicken 13.59 / With steak 14.59 With shrimp 14.99

### Chicken Fiesta Salad

Grilled chicken tossed in a zesty sauce and served on iceberg lettuce with tomatoes, red onions, green peppers, cucumbers, kalamata olives, shredded cheese and crispy tortilla strips. 12.59

### Ensalada Adobo con Papas

Your choice of steak or chicken marinated in adobo sauce, served on a bed of lettuce with pico de gallo, fries, spicy sour cream, avocado dressing and topped with Monterey Jack and cheddar cheese. With chicken 11.99 / With steak 12.99

Dressings: House lime vinaigrette, chipotle ranch, Caribbean mango, ranch or salsa. All dressings served on the side.

## Traditional Entrées

### Crab Enchiladas Verdes

Two flour tortillas filled with lump crab meat and sautéed vegetables (julienned mushrooms, zucchini, yellow squash, tomatoes and onions) topped with salsa verde and queso fresco. Served with beans, salad, guacamole and sour cream. 17.99

### Enchiladas de Camarón

Two flour tortillas filled with shrimp and sautéed vegetables, then topped with roasted tomato sauce, chile sauce and melted cheese. Served with sour cream, guacamole, beans & salad. 15.99

### Enchiladas Mexicanas

Three corn tortillas filled with your choice of shredded chicken (contains sautéed onions and tomatoes), steak or cheese topped with salsa ranchera. Served with rice, beans & salad. 14.99

### Enchiladas Verdes

Three corn tortillas filled with your choice of shredded chicken (contains sautéed onions and tomatoes), steak or cheese topped with salsa verde and melted cheese. Served with rice, beans and salad. 14.99

### Enchiladas de Verano

Two flour tortillas filled with sautéed mushrooms, zucchini, yellow squash, spinach, tomatoes and onions topped with salsa ranchera and finished with melted cheese. Served with rice and vegetarian beans. 14.99

### Chile Relleno

Large battered poblano chile stuffed with Oaxaca cheese and topped with salsa verde and melted cheese. Served with rice, beans, salad and warm corn tortillas. 14.59

### Doña Lita's Tamales

A soft shell of corn flour stuffed with various fillings and sauce, steamed in a corn husk and finished with salsa verde. Choose from chicken, pork or vegetable. Three per order. Served with rice, beans and salad. 14.59

### Carnitas

Tender chunks of pork fried and simmered in Mexican spices. Served with beans, guacamole, pico de gallo and tortillas. 14.99

### Chiles Mixtos

Two homemade chiles rellenos (stuffed Poblano peppers), one stuffed with a ground beef and vegetable mixture topped with salsa ranchera and cheese, the other pepper stuffed with a shredded chicken breast and vegetable mixture and finished with a roasted tomato and chile sauce, salsa verde and cheese. Served with rice, beans and tortillas 17.99

## Steak & Chicken

All steak and chicken entrées are served with corn tortillas.

### Pollo Verde

Charbroiled chicken breast topped with salsa verde, avocado and garnished with cilantro. Served with rice, beans and salad. 16.99 Add cheese for 2.29

### Mole Poblano

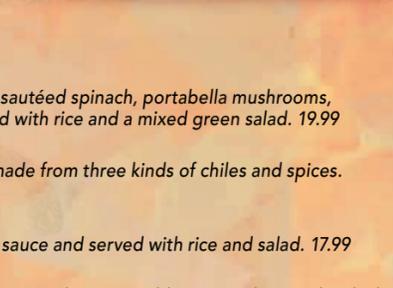
Chicken breast simmered in a traditional homemade mild mole poblano sauce. Served with rice, beans and salad. 14.99

### Pollo Costeño

Grilled chicken breast topped with chorizo, roasted tomato and chile sauce. Served with rice, beans and salad. 17.99 Add cheese for 2.29

### 🍗 Pollo Diablo

Grilled marinated chicken breast topped with roasted corn and peppers in a spicy diablo sauce. Served with rice and beans. 16.99



## Seafood Entrées

### Lobster Enchiladas

Two flour tortillas filled with lobster tail meat with sautéed spinach, portabella mushrooms, topped with a zesty sauce and queso cotija. Served with rice and a mixed green salad. 19.99

### 🍤 Camarones a la Diabla

Shrimp and mushrooms sautéed in a spicy sauce made from three kinds of chiles and spices. Served with rice and salad. 17.99

### Camarones al Mojo de Ajo

Shrimp sautéed with mushrooms in a garlic butter sauce and served with rice and salad. 17.99

### Camarones al Sol

Shrimp baked with onions, tomatoes, green peppers, mushrooms, mild sauce and topped with cheese. Served with rice and salad. 19.99

### Pescado La Barca

Baked tilapia, shrimp and bay scallops with zucchini, yellow squash, mushrooms and onions topped with a mild tomato sauce. Served with rice and salad. 21.99

### Tilapia Jalisco

Grilled seasoned tilapia fillet topped with sautéed tomatoes, onions and mushrooms with a tangy lime sauce. Served with rice and salad. 16.99. Add cheese for 2.29

### Tilapia with Jumbo Shrimp Al Limon

Grilled tilapia fillet with sautéed jumbo shrimp, Poblano and red peppers, zucchini and yellow squash in garlic butter lime sauce served with rice and salad 19.99

### Azteca Stuffed Portabella with Mahi Mahi

Our delicious Azteca-stuffed portabella with 6oz of marinated Mahi Mahi- a delicious and healthy meal! Served with garbanzo bean salad and rice 19.99 // Vegetarian without Mahi Mahi 14.99

## Fajitas

Fajitas are a sizzling skillet of sautéed vegetables and strips of meat, drizzled with our homemade red sauce. All fajitas are served with corn tortillas, rice and beans. Choose mild or spicy. Add zucchini, yellow squash and mushrooms for 2.59. Add chorizo (Mexican sausage) for 2.59. Smother your fajitas with cheese for 2.59.

### Chicken Fajitas

Sautéed chicken, onions, green peppers and tomatoes. 14.99

### Steak Fajitas

Tender strips of steak, onions, green peppers and tomatoes. 15.99

### Shrimp Fajitas

Shrimp sautéed with onions, green peppers and tomatoes. 16.99

### Veggie Fajitas

Sautéed mushrooms, zucchini, yellow squash, onions, green peppers and tomatoes. 13.99

### Filet Medallion Fajitas

9oz of tender filet medallions served on a sizzling skillet with sautéed veggies- red and green peppers, onions, mushrooms, tomatoes, yellow squash and zucchini. Finished with our ranchera sauce and served with rice and fresh lettuce, avocado and cucumber. 21.99

### Fajitas Mixtas

A combination of chicken, steak and shrimp with sautéed onions, green peppers & tomatoes. 17.99

### Fajitas de Mariscos

Shrimp, bay scallops and fillet of tilapia served on a skillet with sautéed mushrooms, onions, squash, green peppers and tomatoes. 18.99

Add a side plate of Tex-Mex toppings to your fajitas for 1.99  
Lettuce, pico de gallo and sour cream

## Parrilladas

Parrillada: Small tabletop grill with your choice of meats, garnished with spring onions, jalapeño peppers and nopales (cactus). Served with two homemade sauces, rice, beans and warm corn tortillas.

### Parrillada de Carne

Steak, chicken breast and chorizo. One person 19.99 / Two people 34.99

### Parrillada “Don Juan”

Steak, carnitas, chorizo, chicken breast and shrimp. One person 25.99 / Two people 45.99

### Parrillada de Mariscos

Shrimp, sea scallops, lobster meat and tilapia fillet. One person 29.99

### Create Your Own Parrillada

Choose 3 of the following: steak, carnitas, chicken breast, chorizo or shrimp. One person 21.99 / Two people 38.99

## Molcajetes

The words “molcajete” and “tejolote” are Spanish for “mortar and pestle.” These volcanic rock bowls, originally used by the ancient Aztecs are still used in Mexican cooking to grind spices and make sauces. We use them as a serving bowl for our house specialties: the molcajete mixto and molcajete de mariscos. Molcajetes are served with rice, beans and warm corn tortillas.

### Molcajete Mixto

A delicious combination of steak, chicken, shrimp, mushrooms and cheese drizzled with our homemade red sauce and served in a flame-kissed molcajete, which melts the cheese and retains heat. Garnished with cilantro, spring onions and cactus. 20.99

### Molcajete de Mariscos

Large shrimp, sea scallops and fillet of tilapia served in a molcajete with cheese, mushrooms and homemade sauce. Garnished with cilantro, spring onions and cactus. 24.99

## Soups

### Bowl of Soup

Ask your server for today's selection 4.59

## Lunch Special 11am-4pm

\$3 Off Any Salad

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.