

APPETIZERS



- QUESO FUNDIDO** with Chorizo, Poblano \$13.75
- GRILLED SHRIMP** Five Marinated Jumbo Shrimp with a Ginger-Lime-Soy Marinade \$15.50
- ROAST FRESH CORN** Street Style: Grated Cheese & Chile Aioli \$6.00
- GUACAMOLE** Traditional Style \$10.25
- CALAMARI CABO** Ancho-Crumb-Fried, Chipotle Cream & Greens \$15.00
- OLD TOWN NACHOS** with Chips, Cheeses, Beans, Guacamole, Sour Cream, Jalapeños & Veggies (add Ground Beef or Chorizo) \$15.50 + \$3.50
- CRAB CAKES** on a Bed of Greens with Lime-Caper Remoulade \$17.50
- TUNA TOSTADA** Seared Sushi Tuna, Fresh Soy Lime, Pineapple Salsa, Greens & Black Sesame Seeds \$18.00

SOUPS & SALADS

- TORTILLA SOUP CLASSICO** Chicken, Ancho & Avocado \$8.50
- *DINNER SALAD** Mixed Greens, Tomatoes, Red Onion, Olives, Cilantro, Avocado & Lime Vinaigrette \$7.50
- SHRIMP LARGO SALAD** with Bleu Cheese, Onion, Mandarines, Honey Chipotle Nuts & Grapefruit Vinaigrette \$20.50
- AVOCADO SALAD** Red Onion & Orange Vinaigrette \$16.75
- TACO SALAD** Chips, Mixed Greens, Cheeses, Sour Cream, Guacamole, Black Beans, Tomatoes, Onion, Olives & Cilantro Vinaigrette \$16.50
- CAESAR SALAD** Mixed Greens, Yucca, Hearts of Palm & Fresh Parmesan Cheese \$15.00
- Add Shrimp or Fish for \$7.50 • Add Chicken for \$9.50

SANDWICHES



Lettuce, Tomato & Onion,
French or Sweet Potato Fries, or Small Salad

- HAMBURGER** 8 Oz. Grilled Fresh Angus \$16.75
- CHEESEBURGER** with Frico Style Cheese \$18.75
- ANCHO GRILLED SALMON** Pineapple Salsa & Baby Kale \$18.75
- CHICKEN BREAST EL RANCHO** Grilled with Avocado, Arugula, Ranch Dressing, Tomato & Red Onions \$17.50
- BLACKENED MAHI** Blue Cheese & Cabbage Salad with Jalapeño Tartar Sauce \$18.00
- ANCHO BBQ PULLED PORK** Pickled Onions & Banana Peppers \$15.75

SOME FAVORITES



- HUEVOS RANCHEROS** Pinto Beans, Sour Cream, Corn Tortillas, Eggs cooked in Ranchero Sauce & Cheeses \$15.00
- ENCHILADA VERDES** Green Chili, Chicken, Tomato, Onions, Cheeses, Rice & Black Beans \$18.50
- SANTA FE CARNE ADOVADA** Tender Pork simmered in New Mexican Red Chili, Onions & Cheese \$19.75
- CHILE RELLENO** Fresh Roasted Poblano, stuffed with Homemade Picadillo & Batter Fried in a Pool of Red Chili \$18.50
- MEXICAN LASAGNA** Chicken Machaka, layered with Roast Corn, Poblanos, Onions, Tortillas, Cheeses & Roast Chipotle Tomato Sauce & Black Bean Purée \$20.50
- KABOB de POLLO** alla PARRILLA with Ranchero Salsa, Grilled Vegetables & Roast Papas \$21.50
- CARNE ASADA** Black Angus Churrasco Steak, Chimichurri 10 Oz. \$28.75 12 Oz. \$32.75
- PULLED PORK CHIMICHANGA** Pinto Beans, Queso Fresco \$18.75



FAJITAS

- With Rice, Beans, Veggies, Cheese, Guacamole, Sour Cream & Tortillas
- VEGGIE** \$18.50 **CHICKEN** \$21.50 **SHRIMP** \$23.50
- STEAK** 8 Oz. Angus \$22.50 **COMBO** \$24.50

SEAFOOD SPECIALS



- *LIME CILANTRO SNAPPER** or SHRIMP Rice, Black Beans & Fried Kale \$27.50
- BAJA TACOS** Three Soft Corn, Grilled 8 Oz. Mahi with Chipotle Cream \$19.50
- TRADITIONAL FRIED FISH TACOS** 8 Oz. Snapper Two Soft Corn, Guacamole & Shredded Cabbage Salad \$19.50
- MARINATED GRILLED SALMON TACOS** 8 Oz. Salmon, Green Chili, Arugula & Pickled Onions \$19.50
- SALMON & SPINACH ENCHILADAS** Two Enchiladas, Fresh Spinach, Green Chili & Cheese \$19.50



SIDES

- SPANISH RICE** or **BLACK BEANS** or **PINTO BEANS** \$4.50
- GUACAMOLE** \$3.50 **SOUR CREAM** \$2.00
- PAPAS FRITAS** Sweet Potato or Regular \$4.50
- Basket of Chips & Salsa \$2.50

TOSTADAS



Crispy Tortillas, Beans, Cheeses, Mixed Greens, Guacamole, Sour Cream, Tomato, Onion & Cilantro Dressing

- BEAN TOSTADAS** \$16.00
- VEGGIE TOSTADAS** \$17.50
- BEEF** or **CHICKEN MACHAKA** \$18.50
- GRILLED CHICKEN** or **STEAK FAJITAS** with Veggies \$19.50
- SHRIMP FAJITAS** with Veggies \$20.50



VEGGIE PLATES

- TROPICAL CHEESE & VEGGIES QUESADILLAS** Guacamole, Sour Cream & Pineapple Salsa \$17.50
- HOMEMADE GREENHOUSE TAMALES** 2 Veggie Tamales, House Salad, Rice & Pinto Beans \$17.00
- BLACK BEAN & AVOCADO TACOS** with Cheese, Rice, Dinner Salad, Tomatoes, Onions & Guacamole \$16.50
- GRILLED MARINATED VEGGIE PLATE** Tortillas, Rice & Beans, with Cucumber Tomatilla Salsa \$17.50
- VEGGIELADAS** Green Chili & Cheese Served with Pinto Beans & Rice \$17.50
- GARDEN BURRITO** Spinach & Fresh Veggies in a Tortilla with Cheese & Rice \$18.00

BURRITOS



Smothered in New Mexican Red Chili or Hatch Green Chili, Cheese, Rice, Beans, Onion, Tomato & Lettuce

- BEEF** or **CHICKEN MACHAKA** or **VEGGIE** \$18.50
- SALSA VERDE GRILLED BEEF** or **CHICKEN** with Green Chili \$20.50
- SHRIMP & CRAB** Guacamole & Con Queso Sauce \$22.50
- GRILLED SALMON & SPINACH** with Feta Cheese \$19.75



QUESADILLAS

Flour Tortillas with 3 Cheeses, Guacamole & Sour Cream

- FOUR-CHEESE QUESADILLA** \$14.00
- CHICKEN** or **BEEF MACHAKA** \$16.50
- OAXACAN** Shrimp, Mushrooms, Onions & Feta \$20.00
- GRILLED STEAK** or **CHICKEN** with Peppers & Onions \$19.00

HOMEMADE DESSERTS

"The Best" (Really!) KEY LIME PIE \$9

TOASTED COCONUT FLAN \$8

Award-Winning BANANA ENCHILADA
with Caramel Sauce & Whipped Cream
\$9

*GHIRARDELLI CHOCOLATE
CHILE BROWNIE
with Coffee Ice Cream & Rum Chocolate Drizzle
\$9

CUBAN COFFEE ICE CREAM \$7.50

FRIED ICE CREAM with
BELGIAN CHOCOLATE SAUCE
and CHILE NUT CRUMBLE
\$9

* These items contain a small amount of alcohol.

KID'S MENU

CHEESE QUESADILLA

CHICKEN NUGGETS with FRIES

SALAD with SHRIMP

FISH FINGERS with FRIES

\$8.50

LUNCH



*Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We reserve the right to add 18% gratuity.

609 DUVAL KEY WEST 305 296-7500