

Dinner

SOUP

TORTILLA SOUP \$80

Ground tomato broth, served with fried strips of corn tortilla and pasilla chili, avocado, cheese and cream.

CHICKEN AND RICE SOUP \$80

Traditional chicken soup with rice and veggies.

SOUP OF THE DAY \$80

Ask your waiter.

SALADS

ORIGINAL CESAR SALAD \$210

We serve this delectable Cesar Salad the original way, right at your table, starting with fresh ingredients.

Shrimp \$389

Chicken \$369

Arrachera \$389

CHAPULTEPEC SALAD \$130

Fresh baby spinach, walnuts, diced apple, goat cheese and bacon tossed in a creamy vinaigrette.

THREE HEART SALAD \$130

Palm heart, Artichoke Hearts and Asparagus served with fresh greens.

SHRIMP SALAD \$275

Shrimp, tomato, cucumber, celery, boiled egg and green pepper on a fresh bed of lettuce. Served with our house dressing.

PASTAS

FETTUCINI ALFREDO \$169

Our homemade Alfredo sauce, served over tender pasta and topped with lots of parmesan cheese!

With bacon or ham \$179

With Chicken \$199

With Shrimp \$269

FETTUCINI PRIMAVERA \$169

Fresh vegetables sautéed in our homemade Alfredo sauce, served over tender pasta.

SPAGHETTI BOLOGNESA \$169

A hearty staple! Lots of lean ground beef, garlic, and tomatoes make this thick sauce a Los Tules favorite.

FROM THE FARM

FAJITAS FLAMBÉ

Shrimp, chicken or flank steak strips are sautéed with tomato, onion, green peppers flambeed with tequila. Served with fresh flour tortillas in a cast iron plate.

Chicken \$229

Steak \$269

Shrimp \$325

MEXICAN PLATE \$400

Grilled beef tenderloin strips, chile relleno, a quesadilla, a chicken taco, and an enchilada. Served with beans, rice and guacamole.

FILET MIGNON \$400

Extra tender Sonora beef that will melt in your mouth. Grilled to perfection any way you like it.

ARRACHERA \$250

Grilled flank steak, served with a side of guacamole, rice and beans.

FROM THE SEA

FRESH FISH FILET \$249

Direct from our bay and prepared the way you like it. Garlic buttered, breaded, spicy or Veracruz style.

STUFFED FISH FILET \$299

Shrimp and spinach are sautéed and rolled in a grilled fillet. We drench this with a creamy white sauce.

JUMBO SHRIMP \$369

Grilled any way you like it. Garlic buttered, breaded, spicy or Veracruz style.

MANGO OR MUMMY SHRIMP \$369

Grilled fresh jumbo shrimps. Choose between our creamy sauce made from local mangoes or mummy style.

SEAFOOD SAUTÉ \$299

Shrimp, fish and veggies sautéed in white wine and butter, served swimming in our own special seafood sauce. Topped with Oaxaca cheese.

SURF AND TURF \$500

A chunk of filet mignon topped with sautéed jumbo shrimp. Served with baked potato or salad.

GRILLED SALMON \$280

Fresh grilled salmon, seasoned with herb butter. Served with greek salad.

DINNER SPECIALS

MONDAY

Pez provenzal \$375

TUESDAY

Rib Eye \$650

WEDNESDAY

Huachinango \$320

THURSDAY

BBQ Rib \$450

FRIDAY

Coconut Shrimp \$450

SATURDAY

Mahi Mahi & Shrimp \$360

SUNDAY

Parmesan Chicken \$320