

Lunch

APPETIZERS

HOMEMADE GUACAMOLE \$189

Served with tortilla chips and salsa. Prepared at your table

NACHOS \$119

Fresh tortilla chips topped with melted Oaxaca cheese.

MACHO NACHOS \$200

Oaxaca cheese, ground beef, chicken, refried beans and jalapeños. Guacamole and salsa on the side.

TUNA STUFFED AVOCADO \$200

Stuffed with shrimp \$230

CHICKEN WINGS

Juicy chicken wings tossed in our secret spices, served with our ranch dressing. Choose between BBQ or Buffalo sauce.

10 pz. \$169

SHRIMP QUESADILLAS \$230

Two flour tortillas filled with Oaxaca cheese and fresh bay shrimp. Served with guacamole.

SALADS

COBB SALAD \$185

Chicken avocado, bacon, boiled egg, tomatoes, onions, and blue cheese all tossed with fresh lettuce and our house vinaigrette.

GREEK SALAD \$210

Tomatoes, olives, onion and cucumbers all tossed with olive oil and vinegar and then topped with feta cheese.

CESAR'S SALAD \$210

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

CAPRESE SALAD \$120

Tomato and Mozzarella cheese slices topped with fresh basil and drizzled with olive oil and balsamic vinegar.

SHRIMP SALAD \$275

Shrimp, tomato, cucumber, celery, boiled egg and green pepper served on a fresh bed of lettuce.

CHICKEN BREAST SALAD \$199

Grilled chicken breast served on top of a fresh bed of lettuce with tomato, cucumber and celery. Your choice of dressing!

SÁNDWICHES, WRAPS AND BURGERS

(Servidos con papas fritas, fruta o ensalada mixta)

LA PLAYA HOTDOG \$99

A large, plump hotdog served with fries. Diced tomato and onions if you like.

LOS TULES BURGER \$169

A large beef homemade patty served on a soft bun. Cheese if you want it.

BLT \$149

This traditional sandwich is piled high with strips of bacon, sliced tomato and fresh lettuce on whole wheat bread.

JALISCO CLUB \$149

This triple decker is filled with chicken, bacon, ham, cheese, lettuce and tomato.

FRENCH DIP \$189

Thin sliced beef served on a fresh baguette along with our own Au Jus for dipping.

PEPITO \$175

Thin strips of beef sautéed with lots of onions and cheese, served on French bread.

TURKEY AVOCADO SANDWICH \$169

Sliced turkey breast with fresh sliced avocado, tomato and lettuce, piled high on whole wheat bread.

CAPRESE SANDWICH \$149

Fresh tomato, mozzarella cheese and fresh basil sprinkled with olive oil and balsamic vinegar. Served on a fresh bolillo roll.

VEGGIE WRAP \$139

Fresh avocado slices, tomato, lettuce and bell peppers wrapped in a flour tortilla with our house dressing.

FROM THE FARM

CARNE ASADA TACOS \$200

Three soft corn tortillas filled with tender thin sliced beef, topped with onions and cilantro. Served with refried beans and rice.

CHICKEN CHAPULTEPEC \$199

A tender chicken breast lightly seasoned and grilled to perfection. Served with rice and house salad.

FAJITAS CHAPULTEPEC \$229

Shredded chicken or beef strips are seasoned and sautéed with tomato, onion and green peppers. Served with beans, rice and guacamole.

ARRACHERA \$250

A generous portion of flank steak marinated in the tradition of Sonora and quickly grilled to lock in the flavors! Served with rice and refried beans.

SEAFOOD

FISH TACOS \$200

Three soft corn tortillas filled with thick battered fish strips. Served with rice and beans.

GOBERNADOR TACOS \$235

Three soft corn tortillas filled with cheese, shrimp, octopus, smoked marlin, onions and green peppers. Served with rice and salad.

CEVICHE VALLARTA \$195

Fresh diced fish and veggies, marinated with lime juice. Served with tostadas and tortilla chips.

SHRIMP OR OCTOPUS CEVICHE \$249

Diced shrimp or octopus mixed with diced veggies, served with avocado slices and fresh tostadas. Ask our waiter for our different sauces.

SEAFOOD TOWER \$300

Fresh ceviche, bay shrimp, octopus and avocado stacked high on your plate in between layers of cucumber and sliced onion. All topped with our house salsa.