

Dinner

SOUPS



TORTILLA SOUP \$89

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

With Chicken \$129

CHICKEN AND RICE SOUP \$89

Traditional chicken soup with rice and veggies.

SOUP OF THE DAY \$89

Ask your waiter. (always delicious)

SALADS



CAESAR SALAD \$269

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

Chicken \$319 Arrachera \$389 Shrimp \$419 Salmon \$399

CHAPULTEPEC SALAD \$155

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

Chicken breast \$265

THREE HEART SALAD \$155

Palm heart, artichoke hearts, tomato and asparagus. Served with the house dressing.

SHRIMP SALAD \$285

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

Served with our house dressing.



PASTA



FETTUCCINI ALFREDO \$184

Our homemade Alfredo sauce, served over tender pasta and topped with parmesan cheese.

**Bacon or ham \$219 Chicken \$239 Primavera \$195
Shrimp \$299 Salmon \$289**

SPAGHETTI BOLOGNESA \$189

A hearty staple! Lean ground beef, garlic and tomatoes that make this thick sauce a Los Tules favorite.



FROM THE FARM



FAJITAS FLAMBÉ

Shrimp, chicken or flank steak strips, sauteed with tomato, onion and green peppers, flambeed with tequila at your table. Served with fresh tortillas, guacamole, rice and beans.

Chicken \$269

Arrachera \$320

Shrimp \$359

MEXICAN PLATE

\$439

Grilled Arrachera beef, chile relleno, quesadilla, chicken taco and enchilada, Mexico portrayed on a plate! Served with guacamole, rice and refried beans.

FILET MIGNON (250gr)

\$449

Extra tender beef covered with gravy that makes this fancy filet a piece of art. Grilled to perfection the way you like it. Served with baked potato and vegetables.

ANGUS BURGER

\$289

Flavorsome marbled Angus ground beef presented with our homemade buns, the perfect combination for this gourmet burger, cheese if you want.

Served with potato wedges.

With Bacon or Avocado \$325 With Avocado & Avocado \$359

ARRACHERA

\$299

A generous portion of flank steak marinated the Sonora way and perfectly grilled to lock in the flavors! Served with guacamole, rice and refried beans.



SEAFOOD



FRESH FISH FILET

\$275

Direct from our bay and prepared the way you like it.

Garlic buttered, breaded, spicy or Veracruz style. Served with vegetables and rice.

STUFFED FISH FILET

\$349

Shrimp and spinach are sauteed and rolled in a grilled filet. Drenched with a creamy white sauce.

JUMBO SHRIMP

\$449

Fresh jumbo shrimp right out from our bay and grilled the way you like it; Garlic buttered, breaded, spicy, mango or mummy.

SURF AND TURF

\$579

Filet Mignon topped with sauteed shrimps. Served with a baked potato and vegetables.

GRILLED SALMON

\$325

Grilled, seasoned with herb butter. Served with Greek salad.