

# Lunch

## APPETIZERS

### HOMEMADE GUACAMOLE \$219

Served with tortilla chips and pico de gallo sauce.

### MACHO NACHOS \$230

Melted cheese, ground beef, chicken and refried beans. Guacamole, jalapeños and pico de gallo sauce on the side.

Plain Nachos \$149 Arrachera Nachos \$329

### TUNA STUFFED AVOCADO \$239

Stuffed with shrimp \$299

### CHICKEN WINGS \$225

Juicy chicken wings (10 pieces) tossed in our secret spices, served with our ranch dressing.

Choose between BBQ or Buffalo sauce.

### SHRIMP QUESADILLAS \$285

Two flour tortillas filled with cheese and fresh bay shrimp.

Served with guacamole.

Chicken \$162 Beef \$210 Plain quesadillas \$115

## SANDWICHES, WRAPS & BURGERS

(SERVED WITH FRENCH FRIES, FRUIT OR OUR MIXED SALAD)

### LA PLAYA HOTDOG \$119

Jumbo sausage, served with tomato, onion and pickle.

### FRIED CHICKEN SANDWICH \$249

Café Chapultepec's crispy chicken breast sandwich, served with tartar sauce and a fresh ketchup & basil dressing.

### LOS TULES CHEESEBURGER \$224

A large beef homemade patty served on a soft bun.

Cheese if you want.

Vegetarian Beyond \$224 Bacon & Avocado \$299

### BLT \$167

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

ALT vegan (Avocado Lettuce and Tomato)

### JALISCO CLUB \$170

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

### PEPITO \$192

Thin beef strips sautéed with lots of onions and cheese. Served on a ciabatta bread.

### TURKEY AVOCADO SANDWICH \$192

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

### VEGGIE WRAP \$145

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

With Salmon \$239 With Chicken \$195

## SALADS

### CAESAR SALAD \$275

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

Chicken \$355 Arrachera \$429 Shrimp \$455 Salmon \$445

### CHICKEN BREAST SALAD \$242

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

### COBB SALAD \$255

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

### GREEK SALAD \$242

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

### CAPRESE SALAD \$149

Tomato and Mozzarella cheese slices topped with fresh basil and drizzled with pesto.

## SEAFOOD

### FISH TACOS \$275

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

Battered shrimp tacos \$295

### GOBERNADOR TACOS \$295

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

Served with rice and salad.

### BURRITO LOS TULES SPECIAL \$295

Cheese, shrimp, octopus, smoked marlin, onion and bell peppers, sautéed and wrapped perfectly on a large flour tortilla. Served with the chef's secret recipe dressing.

### CEVICHE VALLARTA

Fresh diced fish, shrimp or octopus. Marinated with lime juice and fresh diced veggies. ¡Ask for our seafood sauces!

Fish \$205 Shrimp or Octopus \$315

### FRESH FISH FILET \$285

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

Garlic buttered, breaded, spicy or Veracruz style.

Served with vegetables and rice.

### SEAFOOD TOWER \$415

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

### JUMBO SHRIMP \$455

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

## FROM THE FARM

### CARNE ASADA TACOS \$210

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

Served with refried beans and rice.

### CHICKEN CHAPULTEPEC \$215

Tender juicy chicken breast lightly seasoned and grilled to perfection. Served with rice and house salad.

### FAJITAS CHAPULTEPEC \$265

Shredded chicken or beef strips seasoned and sautéed with tomato, onion and green bell peppers.

Served with beans, rice and guacamole.

Shrimp \$359 Arrachera \$335

### ARRACHERA \$315

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.

### MEXICAN PLATE **TRADITIONAL** \$444

Grilled Arrachera beef, chile relleno, quesadilla, chicken taco and enchilada, Mexico portrayed on a plate!

Served with guacamole, rice and refried beans.

### FETTUCCINE ALFREDO \$189

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

Bacon o Ham \$235 Chicken \$255 Primavera \$220  
Shrimp \$315 Salmon \$315