

Dinner

SOUPS



TORTILLA SOUP \$92

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

With Chicken \$145

CHICKEN AND RICE SOUP \$92

Traditional chicken soup with rice and veggies.

SOUP OF THE DAY \$99

Ask your waiter. (always delicious)

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



CHAPULTEPEC SALAD \$160

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

With chicken breast \$265

THREE HEART SALAD \$160

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

SHRIMP SALAD \$299

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

Served with our house dressing.

PASTA



FETTUCCINE ALFREDO \$189

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

**Bacon or ham \$235 Chicken \$255 Primavera \$220
Shrimp \$315 Salmon \$315**

SPAGHETTI BOLOGNESA \$199

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, flambéed with tequila at your table. Served with fresh tortillas, guacamole, rice and beans.

Chicken \$280 Arrachera \$345 Shrimp \$369

MEXICAN PLATE \$444

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) \$455

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 \$299

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 \$350 With Bacon & Avocado \$379

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.



SEAFOOD



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.

STUFFED FISH FILET \$355

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

JUMBO SHRIMP \$455

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

SURF AND TURF \$599

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

GRILLED SALMON \$355

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