



907 Bay Ridge Rd. Annapolis, MD (410)626-1444

## **DINNER \$34.95**

### **First Course**

**“Ceviche Mixto”** ~ seafood mix ceviche ~ fresh shrimp, tilapia, octopus, and calamari marinated in fresh lemon juice and spices. Served with red and white onions, diced tomatoes, cilantro and avocado.

**Shrimp Cocktail** ~ Shrimps are chilled in a mild spicy tomato-juice with onions, dice tomato, cilantro and avocado

**Fiesta Salad** ~ romaine lettuce with whole red beans, cheese, pico de gallo, avocado and tortillas strips. Served with our house dressing.

**(2) Pupusa** ~ stuffed handmade tortilla with pork (chicharron), cheese, fried beans, squash, chicken, or mixed. Served with traditional salsa and curtido (lightly fermented cabbage) your choice of 2

\* A pupusa & a Tamale can be combined.

### **Second Course**

**Mariscada** ~ seafood soup. A combination of shrimp, clams, tilapia fillet, mussels, calamari, octopus and crab seasoned with our special seafood flavors, onions and peppers, served with a handmade corn tortilla.

**Sizzling Fajita Plate** ~ Served with rice, refried beans, pico de gallo, fresh guacamole, & 2 handmade corn tortillas, flour tortillas available on request. Choose from: Chicken, Steak, Shrimp, Chicken & Steak, or Chicken & Shrimp. Vegetarian Fajita available.

\*\* All below with 2 sides ~ rice, casamiento, a fresh salad or escabeche, and a handmade corn tortillas.

**Mar Y Tierra** ~ grilled steak, chicken, and shrimp served with sizzling onions and sweet peppers.

**Camarones Al Ajillo** ~ sautéed shrimp in garlic sauce with green bell peppers and onions.

**Camarones A la Diabla** ~ sautéed shrimp in our spicy habanero sauce. Really hot!

**"Carne Asada"** ~ marinated and grilled steak served with "casamiento" (rice & beans mixed) or rice, pico de gallo, fresh avocado.

**Costillas de Cerdo** ~ creole marinated pork ribs cook with juicy tomatoes, served with onions and sweet peppers.

**Chile Rellenos** ~ Stuffed pepper with chicken or beef dipped in batter and smothered with salsa.

**Pollo Con Mole** ~ A unique blend of spices, nuts, and a touch of Mexican chocolate made into a thick flavorful sauce. Smothered over 1/4 of chicken or grilled chicken breast.

### **Third Course – Dessert**

**Flan** ~ is a custard dessert with a layer of soft caramel on top.

**Canoa** ~ riped plantain filled with cream topped with cinnamon and raisins.

**Nuegados con chilate** ~ 3 small fried dumplings (yucca-cassava) served with a sweet sugar cane syrup known as “miel de dulce de atado”.

**Included House** ~ Margarita or a glass of House Wine