



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