



## Appetizers

### CEVICHE MIXTO <sup>GF</sup>

White fish, shrimp, squid marinated in freshly squeezed lime juice, red onion, jalapeño pepper and cilantro. 18

### GAMBAS AL AJILLO

Shrimp sautéed with butter, garlic, dry white wine, cilantro, served with hot rolls. 14

### MUSSELS AL JENGIBRE <sup>GF</sup>

Fresh mussels in sherry wine, fresh ginger, spring onion, served with hot rolls. 11

### QUESADILLA

Grilled tortillas filled with cheese, tomato, and onion. Served with guacamole, crema fresca, and pico de gallo. 7

Add Chicken or Beef +\$4

Add Shrimp +\$6

### YUCA CON CHICHARRON<sup>GF</sup>

Fried yucca/cassava and fried morsels of pork shoulder, served with curtido (pickled cabbage) pico de gallo. 11

### NACHOS <sup>GF</sup>

Corn tortilla chips covered with pinto beans, melted cheese, and topped with guacamole, pico de gallo and crema fresca. 7

Add chicken or beef. +\$4

Add Shrimp. +\$6

### PUPUSAS <sup>GF</sup>

Three pupusas with cheese; revueltas (pork and cheese); vegan (squash and spinach). Served with curtido (pickled cabbage) and freshly made tomato sauce. 10

### PLATANOS <sup>GF</sup>

Fried riped plantain, served with crema fresca and refried beans. 6

### GREEN FRIED <sup>GF</sup>

### PLANTAIN (tostones)

Served with salsa verde. 4

### TAMALES <sup>GF</sup>

Two tamale with chicken. 7

Sweet baby corn. 6

### TAPAS MIXTAS <sup>GF</sup>

Chicken, steak, chicharron, yucca, shrimp, ceviche mixto. Lrg 45 | Sml 35

## TACOS



### TACOS BIRRIA

Savory beef barbacoa, chicken, or pork in rich, spiced broth, served in warm corn tortillas, and a side of flavorful homemade taco salsa for dipping. One Taco \$5 | Tree Tacos \$12

### TACOS AL CARBON

Grilled steak, chicken, or shrimp served with crema fresca and pico de gallo in a warm tortilla. One Taco \$6 | Tree Tacos \$16

# El GOLFO

## Dinner Menu

### ENSALADAS

### SOPAS



### MANGO AVOCADO SALAD

Served with light balsamic yogurt dressing. 10

### ENSALADA DE PALMITO

Crisp mixed greens, tomato, hearts of palm, avocado, radish, and hard boiled egg. 9

### ENSALADA CHICA


Spring mix, tomato, cucumber, radish, and red onions. Served with our homemade house dressing. 7

### EL GOLFO SALAD

Crisp mixed greens topped with Ceviche mixto, hard boiled egg, tomato, and radish 20

### SANTA CRUZ SALAD

A bed of crisp lettuce, tomato, cucumber, and avocado. Chk 18 | Beef 20 | Shmp 22



### SOPA DE MARISCOS

Succulent seafood broth with shrimp, scallops, squid and mussels.

Lrg 19 | Sml 15

### SOPA DE RES <sup>GF</sup>

Flavorful Salvadoran style beef broth, tender bone-in short ribs, cabbage, yucca, plantain and corn on the cob.

Lrg 19 | Sml 15

### SOPA DE LIMA YUCATECA<sup>GF</sup>

A native Yucatan soup made with chicken broth, fresh lime, carrots, celery, and shredded chicken.

Lrg 12 | Sml 8

## COCINA MEXICANA



All entrees served with rice and beans.

### ENCHILADAS

Two corn tortillas rolled up with chicken, beef, or cheese. Topped with red chili, green tomatillo sauce and melted cheese. 18

Creamy seafood enchilada (shrimp and scallops). 24

### CHIMICHANGA

Large flour tortilla filled with chicken or beef, rolled up and lightly deep fried. 19

Seafood Chimichanga 25

### BURRITO

Large flour tortilla wrapped around your choice of chicken or beef topped with green, red chili sauce, and melted cheese. Chk 18 | Stk 24

### CHILE RELLENOS

Poblano Peppers filled with cheese, seasoned beef, dipped in egg batter and lightly fried. Topped with ranchera sauce and melted cheese. 21

### PLATO NORTEÑO

Chicken burrito, cheese enchilada and guacamole. 19

### CAMARONES AL GRILL<sup>GF</sup>

Shrimp marinated in chipotle and cilantro lime sauce. Served with sautéed spinach and wild rice. 28

### PECHUGA A LA PARRILLA

Grilled all-natural chicken breast seasoned in fresh lemon and herbs. Served over a Durango sauce (light cheese sauce). 24

### CARNE ASADA A LA

### MEXICANA


Charcoal grilled marinade skirt steak served with guacamole. 25

### FISH TACOS

Whole wheat tortillas topped with grilled catch of the day. Served with wild rice and mango salsa. 24

### MEXICAN JAMBALAYA<sup>GF</sup>

Sautéed large shrimp and Spicy Mexican chorizo, fresh tomato, green peppers, celery and herbs. 26




### FAJITAS NORTEÑAS AL CARBON

Chicken, Steak or a combo. 27

Trio #1 (Chicken, Steak, Chorizo) 28

Trio #2 (Chicken, Steak, Shrimp) 29

Shrimp Fajitas 28



# COCINA LATINO-AMERICANA

All entrees served with rice and beans.

## LOMO SALTADO <sup>GF</sup>

Sautéed strips of sirloin with fresh tomato, green peppers, red onions, jalapeño and cilantro in a Peruvian sauce. Steak 28 | Pollo 25

## POLLO AL HORNO <sup>GF</sup>

Half of an oven-roasted chicken, marinated in mojo criollo and herbs. Topped with sautéed sweet Spanish onions. 22

## MOJARRA A LA UNION <sup>GF</sup>

Fresh whole black bass seasoned and pan-fried. 34

## PESCADO CRIOLLO <sup>GF</sup>

Fresh rainbow trout, broiled topped with sautéed tomatoes, red onion, green peppers, jalapeños and cilantro in a criolla sauce. 28

## MASITAS DE PUERCO <sup>GF</sup>

Cuban-style oven baked morsels of pork, marinated in Sevillas, bitter orange, and mojo criollo. Served with sweet plantains. 24

## SALMON ACAPULCO

Topped with sautéed onions, shrimp and scallops in Acapulco sauce (light cream) 30

## PESCADO EMPANIZADO

Lightly breaded rainbow trout, pan-fried and served with sautéed garden veggies. 29

## CAMARONES AZTECA

Sautéed large shrimp with spring onions, green and red peppers, red onions, jalapeño and cilantro in a garlic seafood sauce. 28

## BISTEC EN SALSA DE CHAMPIÑONES

Tender strip steak topped with sautéed sweet red onion and mushroom in a Merlot sauce. 34

## SALMON IN PACIFICO SAUCE

Topped with a creamy garlic and caper sauce. 25

## MAR Y TIERRA

A tender steak served with shrimp. 40

# VEGETARIAN / VEGAN

All entrees served with rice and beans.

## SPINACH ENCHILADAS

Two corn tortillas rolled and filled with sautéed spinach and mushroom in a creamy sauce topped with melted cheese. 17

## VEGETABLE BURRITO

Topped with ranchera sauce and melted cheese. 15

## GUANACO VEGETARIANO <sup>GF</sup>

Fried plantain, yucca, and sweet corn tamale served with guacamole and curtido. 16

## VEGAN CHIMICHANGA

Served with guacamole. 16

## VEGAN PUPUSA PLATTER <sup>GF</sup>

Two squash & spinach pupusas served with curtido (pickled cabbage) and salsa de tomate. 16

## VEGAN FAJITA

A generous portion of fresh vegetables sautéed in olive oil. Served on a sizzling platter. 20

## VEGAN TACOS PLATTER

Two corn tortillas, grilled squash, garbanzo, poblano pepper, red pepper, and cilantro. Served with rice and black beans. 16

# SIDE ORDERS

White or Yellow Rice 4

Pinto or Black Beans 3

Cheese Chile Relleno 7

Guacamole Taco 5

French Fries 4

Guacamole 8

# DESSERT

TRES LECHES CAKE 8

CHOCOLATE MOUSSE 8

FLAN 8

ICE CREAM

Vanilla, Strawberry, Chocolate 6

SOPAPILLA

Lightly fries pastry drizzled with honey, cinnamon, powder sugar topped with vanilla ice cream. 10



# FROM THE BAR



## SIGNATURE MARGARITA

42 Pitcher | 30 Half | 12 Glass

## CADILLAC MARGARITA

52 Pitcher | 32 Half | 14 Glass

## PIÑA COLADA AND DAIQUIRI

35 Pitcher | 25 Half | 9 Glass

## NON-ALCOHOLIC DAIQUIRI

Mango, strawberry, Lime, Piña Colada  
28 Pitcher | 20 Half | 7 Glass

## SANGRIA

Red or White Sangria  
30 Pitcher | 22 Half | 10 Glass

## RED / WHITE HOUSE WINE

Chablis, Burgundy, Sauvignon Blanc  
Full Liter 29 | 1/2 Liter 20 | Glass 9

# BEER

## LOCAL CRAFT 8

FLYING DOG, TRUTH IPA, SNAKE DOG  
IPA, DOGGIE STYLE PALE ALE. PORT CITY,  
MONUMENTAL IPA, POTER

## IMPORTED 6

CORONA EXTRA, CORONA LIGHT, NEGRA  
MODELO, MODELO ESPECIAL, TECATE (CAN),  
DOS EQUIS, AMSTEL LIGHT, STELLA ARTOIS,  
HEINEKEN

## DOMESTIC 4

MILLER LIGHT, BUD LIGHT, BUDWEISER,  
O' DOULS (NON-ALCOHOLIC)

# BEVERAGES

## JUICE AND HOMEMADE

### REFRESHMENTS 3

Apple, Orange, Cranberry, Pineapple Juice,  
Horchata, Marañon, Tamarindo, Refresco de  
Frutas Naturales.

## SODAS | COFFEE | TEA

(free refills) 2.50

Sprite, Coke, Diet Coke, Ginger Ale, Tonic  
Water, Club Soda, Lemonade