

## ULTIMATE NACHOS\*

Fresh cut chips on a large flour tortilla topped with beans, tomatoes, jalapeños, olives, sour cream, guacamole and choice of Ground Beef, Steak or Chicken, covered with our chili con queso

### FLAUTAS\*

Rolled corn tortillas filled with choice of Picadillo, Carnitas, or Chicken garnished with sour cream & guacamole

### TAQUITOS\*

Fried flour tortillas filled with chicken or beef and cheese, garnished with sour cream, tomatoes and guacamole

### SHRIMP MAZATLAN\*

A delicious shrimp cocktail! Gulf shrimp served in our own spicy cocktail sauce with diced tomatoes, cucumbers, onion, jalapeño peppers & cilantro topped with avocado slices

### QUESO FUNDIDO\*

A blend of baked Mexican cheeses & chorizo served with fresh tortillas

### JALAPEÑOS AJUUA!\*

Fresh jalapeños filled with asadero cheese, wrapped in bacon and flash fried, served with Ajuua!! Sauce

### GUACAMOLE DIP\*

Our authentic homemade guacamole served on a bed of lettuce and pico de gallo and garnished with queso fresco

# APERITIVOS

### CHORIZO CON QUESO\*

A blend of roasted onion and jalapeños in a creamy cheese sauce with chorizo

### QUESADILLAS\*

Fresh flour tortilla filled with cheese, tomatoes and onions & topped with sour cream and guacamole  
*Add Chicken, Beef, Bacon, Carnitas, or Chorizo*  
*Add Steak, Grilled Chicken or Shrimp*

### VIVA VILLA PRAWNS\*

Large shrimp sautéed in butter with mushrooms & onions  
Garnished with sliced tomatoes and avocados  
A Pancho Villa Favorite!

### JALAPEÑO POPPERS\*

Jalapeño peppers filled with cheddar cheese lightly breaded and fried. Served with ranch or spicy raspberry jelly

### COMBO APPETIZER\*

A large platter with nachos Ajuua!! A quesadilla and chicken taquitos  
*Add Beef or Chicken*

## MEXICAN PIZZA\*

Large fried flour tortilla topped with beans, ground beef, black olives, tomatoes, cheese, sour cream and guacamole

## CEVICHE\*

Fresh fish or shrimp cured in citrus juice. Garnished with chopped onions, cilantro, tomatoes, jalapeños, cucumbers, and Ajuua special seasoning

# TOSTADAS & SALADS

### POLLO ADOBADO or ASADO SALAD\*

Marinated or grilled chicken breast on a bed of fresh greens garnished with mushrooms, cheese, tomato and avocado slices

### TOSTADAS\*

Crispy corn tortilla shell topped with refried beans and your choice of picadillo, ground beef or chicken, and ranchero with sour cream and guacamole



### CABO BOWLS\*

A local favorite, choice of Fish, Grilled Chicken, Steak, Veggie or Shrimp atop cilantro lime rice, black or pinto beans, pico de gallo & avocado slices

### TACO SALAD\*

Traditional taco salad served with cheese over choice of ground sirloin, grilled chicken, pork, steak, shredded chicken or beef with sour cream and guacamole

### DON CAESAR SALAD\*

Char-broiled chicken strips and romaine greens tossed with a Caesar dressing. Topped with garlic croutons and parmesan cheese  
These popular salads origins are often overlooked...Mexico

# HUEVOS-EGGS

**CHORIZO CON HUEVOS\*** Ground Mexican sausage blended with eggs. Served with rice & beans

**HUEVOS RANCHEROS\*** Eggs over easy topped with cheese and spicy sauce. Served with rice & beans

**BREAKFAST QUESADILLA\*** Large flour tortilla filled with eggs and your choice of chorizo or bacon. Served with fried potatoes

**BREAKFAST TACOS\*** Four street tacos with egg, potatoes and chorizo and sides of avocado, lettuce, tomatoes and Jalisco sauce

**BREAKFAST BURRITO\*** Two burritos filled with chorizo, beans, eggs, cheese & chili and served with fried potatoes

**RICARDO'S FAVORITE\*** Three eggs, grilled potatoes & chorizo with green chili and cheese, and flour tortillas

**ULTIMATE BURRITO\*** 12" flour tortilla loaded with steak, chorizo, bacon, breakfast potatoes and eggs smothered with green chili and cheese

**BREAKFAST CHIMI\*** 12" flour tortilla filled with Ricardo's favorites plus bacon and smothered in chili & cheese

\*\*These items may be served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food-borne illness\*\*