

DESAYUNOS

Breakfast served Saturday 10 AM to 12 PM
and Sunday 9 AM to 12 PM

Huevos al Gusto

2 eggs any style. Served with hash browns or rice and beans.

Huevos Rancheros

2 eggs scrambled with red and green bell peppers, jalapeño, tomato sauce, and onions served over tortillas with rice and beans.

Omelet de Fajitas de Camarón

Shrimp fajita omelet.

Huevos con Tocino

Bacon and 2 eggs any style. Served with hash browns or rice and beans.

Nopalitos (Nopales Con Huevos)

Tender cactus scrambled with 2 eggs. Served with rice and beans.

Omelet de Carne Asada

Marinated steak with diced onions and jalapeño.

Pancakes

Served with warm syrup and butter.

Omelet Mexicano

Bell peppers, onions, tomato, cilantro, and cheese.

Menudo

Mexico's famous tripe and hominy soup.

Huevos con Chorizo

Spicy pork sausage scrambled with 2 eggs and served with rice and beans.

Machaca

Shredded beef, onions, and peppers scrambled with 2 eggs. Served with rice and beans.

Filete de Carne con Huevos al Gusto

A 1/2 lb charbroiled top sirloin with 2 eggs any style.

Chilaquiles

Tortillas strips sautéed with arbol salsa and topped with Cotija cheese, onion, and cilantro.

Omelet de Queso

Made with jack and cheddar.

Huevos Mexicanos

Fresh tomato, onion, and chile jalapeño scrambled with 2 eggs. Served with rice and beans.

Huevos Divorciados

2 fried eggs - one covered with red sauce, one covered with green sauce - divided by refried beans.

CÓCTELES

Cóctel de Camarón

Fresh diced tomato, onion, cilantro, and cucumber, mixed with cooked shrimp, shrimp broth, and lemon.

Cóctel Campechana

Shrimp and octopus combination cocktail.

Cóctel de Pulpo

Fresh diced tomato, onion, cilantro, and cucumber, mixed with cooked octopus, shrimp broth, and lemon.

ANTOJITOS

Guacamole

Custom prepared table-side.

Quesadilla

(Made with our fresh corn tortillas)

Asada (Marinated Steak)

De Camarón (Shrimp)

Al Pastor (Marinated Pork)

De pollo (Chicken)

Miguel's Giant Quesadilla

A huge flour tortilla stuffed with jack, cheddar, and Cotija cheeses, beans, onion, cilantro, and chipotle salsa, plus your choice of carne asada or chicken breast.

Tostada de Ceviche

De Camarón (Shrimp)

De Pescado (Fish)

Marinated in fresh lemon juice and mixed with chopped tomato, onion, cilantro, and chile jalapeño.

Queso Fundido

Bubbly melted white cheese topped with chorizo and roasted pasilla rajas, served with fresh hot tortillas.

Camarones Agua Chile

Raw shrimp marinated in lime and served on cucumber slices with chile jalapeño rajas, marinated red onion, and tomato.

Botana Mixta

Cold cooked shrimp and octopus, garnished with jalapeño, marinated red onion, tomato, cucumber, and lemon.

Ostiones en su Concha

Oysters on the half shell.

POWERED BY

MenuClub[®].com

ENSALADAS

Choice of Bleu Cheese, Thousand Island, Ranch, or Italian dressing.

Ensalada Verde

Fresh greens with tomato, cucumber, and carrots.

Ensalada de Carne Asada

Mixed greens topped with marinated lean charbroiled beef strips, jicama, avocado, corn, beans, and crisp tortilla strips. Also available with grilled chicken breast.

Caesar Salad

Add broiled chicken breast or grilled shrimp.

Tostada de Camarón

Cold boiled shrimp tossed with fresh tomato, onion, cilantro, and cucumber and served with mixed greens.

Ensalada de Camarón

Crisp iceberg and romaine garnished with tomato and cucumber and topped with plenty of chilled, cooked shrimp.

CAMARONES

Served with white rice and vegetables. Add a top sirloin steak or carne asada to any shrimp dish below.

Camarones a la Diabla

Shrimp sautéed in a fiery hot red sauce. Available in the shell or peeled.

Camarones Rancheros

Shrimp sautéed ranch style with fresh tomato, onion, bell pepper, and jalapeño.

Camarones Empanizados

Tender flash fried breaded shrimp.

2-2-2

2 Camarones "Cabo," 2 Camarones verdes, and 2 Camarones a la plancha. The best of the best.

Camarones "Cabo"

Large shrimp stuffed with cheese and roasted pasilla chile and wrapped in bacon.

Camarones Verdes

Large shrimp broiled in a fresh tomatillo salsa and topped with creamy melted cheese.

Camarones al Mojo de Ajo

Shrimp sautéed with butter and loads of garlic!

Camarones a la Veracruzana

Shrimp sautéed in a sauce of tomato, bell pepper, olives, onion, and special seasonings.

Camarones a la Plancha

Large shrimp simply seasoned and grilled in the shell.

COMIDAS DEL MAR

Served with white rice and vegetables.

Huachinango Relleno

Whole fried red snapper topped with a mixture of onion, bell pepper, shrimp, and octopus sautéed in garlic sauce.

Filete de Pescado Halibut

Fresh Alaskan halibut fillet available grilled, charbroiled, Veracruz style, or with garlic sauce (al mojo de ajo).

Huachinango Frito

Whole fried red snapper.

Filete de Pescado Huachinango

Fresh rockfish fillet available grilled, Veracruz style, or with garlic sauce (al mojo de ajo).

Mojarra Frita

Whole fried tilapia.

ESPECIALIDADES DE LA CASA

Carnitas

Traditional seasoned fried pork served with salsa, refried beans, and rice.

Plato de Carne Asada

Charbroiled marinated beef, served with roasted green onions, jalapeño, boiled beans, and rice.

Pechuga de Pollo Adobada a la Parrilla

A 1/2 lb broiled chicken breast marinated in a sauce of roasted California chile. Served with rice and vegetables.

Chile Verde

Tender pork simmered in our fresh tomatillo sauce. Served with rice and beans.

We serve most everything with fresh hot handmade tortillas. If you would like to take some home, they are available to-go by the dozen. Please ask your server.

PARRILLADAS (FOR 2 OR 3)

Parrillada de Mariscos

Whole fried red snapper, shrimp "Cabo" style, shrimp with garlic, shrimp in tomatillo salsa with cheese, octopus with garlic, shrimp ranch style, and shrimp quesadilla.

Parrillada de Carnes "Jalisco"

Grilled diced steak, grilled chicken breast, spicy pork, chorizo, queso fundido, boiled beans, with grilled onions and jalapeño.

Parrillada Mixta

Grilled carne asada, chicken breast, marinated pork, shrimp with garlic, shrimp with tomatillo salsa and cheese, bacon wrapped shrimp, quesadilla, boiled beans with grilled onions and jalapeño.

ESPECIALES MEXICANO

Combinaciones :

One Item • Two Items • Three Items

Includes rice and beans plus roasted arbol salsa.

Enchilada: Chicken, cheese, or picadillo (ground beef and pork).

Taco: Soft - Chicken, al pastor, carne asada, fish, or (crisp) picadillo.

Tostada: Chicken, bean, carne asada, al pastor, or picadillo.

Sope: Chicken, carne asada, picadillo, al pastor, or fish.

Cheese Quesadilla Made with our fresh corn tortillas

Vicente's Chile Relleno Made with fire-roasted fresh pasilla chile

Hamburguesa con Papas Fritas

The best half pound burger in downtown Oxnard is served with fries.

Enchiladas de Camarón

Grilled shrimp are rolled in tortillas, topped with salsa verde (green sauce) and cheese. Served with rice and beans.

Enchiladas Suizas

Chicken enchiladas smothered with green tomatillo sauce and cheese. Served with rice and beans.

Burritos

(Available "Wet" with enchilada sauce or salsa verde and cheese) Made with giant 12" tortillas and filled with your favorite meat, rice, beans, cheese, onion, cilantro, and salsa.

De Carne Asada (Diced Steak)

Al Pastor (Marinated Pork)

De Carne Picadillo (Ground Beef and Pork)

De Carnitas (Seasoned Fried Pork)

De Chile Verde

De Pollo (Chicken)

Burritos de Mariscos (Seafood Burritos)

Fish or shrimp wrapped up with sliced cabbage, white sauce, marinated red onion, cilantro, cucumber, avocado, and rice.

De Pescado (Fish)

De Camarón (Shrimp)

Vegetarian Burrito

Boiled pinto beans, white rice, squash, bell peppers, onions, tomato, and avocado.

Fajitas

Lots of bell peppers, onions, and special seasonings make this a favorite. Served sizzling hot with rice and beans and fresh hot tortillas.

De Camarón (Shrimp)

De Res (Beef)

De Pollo (Chicken)

Combination

Shrimp and beef or shrimp and chicken or 3-way

Sopes

Fresh corn masa is cooked on the comal, and hand formed to create a small shell. The shell is fried briefly and topped with beans, your favorite meat or seafood, lettuce, tomato, onion, cilantro, and Cotija cheese. Served with rice and beans.

De Pollo (Chicken)

De Carne Picadillo (Ground Beef and Pork)

De Camarón (Shrimp)

De Asada (Diced Steak)

De Pescado (Fish)

Al Pastor (Marinated Pork)