

CARNE Y AVES MEAT & POULTRY

served with Mexican rice, black beans

SKIRT STEAK (CARNE ASADA) 19.95

Tender skirt steak grilled to your taste served with cebollitas asadas

STEAK RANCHERO 22.95

grilled skirt steak topped with sautéed shrimp, jalapeño skin, tomato, onions, shot of tequila and fresh cilantro

BRAISED SHORT RIBS 22.95

Tender beef short ribs cooked in tomatillo sauce.

STEAK FAJITAS 18.95

Skirt steak sautéed with peppers and onions

POLLO PATRON 16.95

chicken breast strips sautéed with mushrooms topped with a scrumptious tequila & guajillo pepper and a touch of cream.

CHICKEN FAJITAS 14.95

Chicken strips sautéed with peppers & onions

ENCHILADAS ROJAS O VERDES

soft tortillas stuffed your choice of meat or shrimp, topped with melted cheese.

Chicken 14.95, Spicy Pork, Beef or Veggies 15.95 shrimp 16.95

MIXIOTE

Chicken on the bone or shrimp topped with sautéed olives, capers, mixiote spices, avocado leaves and white wine.

Chicken 15.95 Shrimp 17.95

ENCHILADAS DE MOLE POBLANO

Mexico's Iconic dish. 2 soft corn tortillas filled with your choice of meat,

veggies or shrimp, topped with Maizal's popular Mole Poblano.

Chicken 16.95 Spicy Pork, Beef or Veggies 17.95 Shrimp 19.95

Mole Poblano

The story is that 16th Century nuns from the Convent of Santa Rosa in Puebla de Los Angeles, upon learning that the Archbishop was coming for a visit, went into a panic because they had nothing to serve him. The nuns started praying desperately and an angel came to inspire them.

They began chopping and grinding and roasting, mixing different types of chiles together with spices, day-old bread, nuts, a little chocolate and approximately 20 other ingredients. "Epicurious Magazine"

Menu prices & availability subject to change

TACOS (2)

Served with homemade escabeche over hot tortillas. green salad rice and beans

SKIRT STEAK TACOS AL PASTOR 18.95

marinated in pineapple, guajillo-ancho peppers & garlic.

FISH TACOS 18.95

8 oz of fresh grouper lightly powdered with spiced flour & lime-jalapeño mayo.

SHRIMP TACOS 17.95

browned butter, garlic and mixiote spices. lime-jalapeños mayonnaise.

DEL MAR FISH & SHELLFISH

TEQUILA & LIME FIRED SHRIMP 16.95

chunks of tomatillo, tomato, garlic & fresh cilantro sautéed with tequila, white wine and butter. rice beans & sweet plantain.

GROUPE TIKIN-XIC 18.95

Mayan tradition. fresh grouper filet steamed in a plantain leaf with achiote, pickled onions, sour orange and olive oil. R&B

CAMARONES ENDIABLADOS 16.95

chile costeno, garlic, citrus juice & roasted tomato sauce. rice, beans and sweet plantain.

PAELLA MAIZAL 17.95

saffron rice topped with shrimp, chicken & chorizo

SHRIMP FAJITAS 17.95

Shrimp sautéed with peppers and onions

VEGETARIAN & VEGAN

CHILE RELLENO 14.95

roasted poblano pepper stuffed with Oaxaca cheese, light egg white batter. rice beans & sweet plantain.

ENCHILADAS SUIZAS 13.95

Stuffed with Monterrey jack cheese topped with tomatillo or guajillo pepper sauce.

VEGETARIAN FAJITAS 15.95

sautéed seasonal vegetables served with rice & beans.

VEGAN ENCHILADAS 14.95

corn tortillas stuffed with seasonal veggies, tomatillo or guajillo sauce