

FIESTA DEL MAR FAVORITES - "LOS FAVORITOS DE FIESTA DEL MAR"

ENCHILADAS

Enchiladas are made with a 6" corn tortilla filled with cheese, chicken, beef, or pork. Topped with melted cheese and red, green, or no sauce. Each dish is served with two enchiladas and includes rice and whole black, pinto, or fried beans (topped with melted cheese) on the side.

| | LUNCH | DINNER |
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| Enchiladas Rancheras Choice of filling, topped with a red sauce, green onions, dash of cotija cheese, and oregano. | \$11.95 | \$13.50 |
| Enchiladas Suizas Choice of filling, topped with a green sauce, sour cream, and cheese. | \$11.95 | \$13.50 |
| Enchiladas Verano Choice of filling, topped with red or green sauce, lettuce, sour cream, cotija cheese, and oregano. | \$11.95 | \$13.50 |
| Enchiladas Fiesta del Mar Stuffed with a choice of crab and/or bay shrimp. Topped with creamy sauce. | \$12.50 | \$13.50 |
| Enchiladas de Mole Stuffed with breast of chicken, drenched in mole sauce (inside and out). Garnished with fresh onions and sesame seeds. | \$12.50 | \$13.50 |
| Enchiladas de Enjococado 100-Year-Old Family Recipe. Sour cream-based sauce with roasted guajillo chiles and special herbs stuffed with strips of boneless chicken breast. Topped with enjococado sauce. | \$12.50 | \$13.50 |

COMBINATIONS - "COMBINACIONES"

All combinations are served with rice and whole black, pinto, or fried beans (topped with melted cheese) on the side. For seafood filling, please add \$0.50 extra per item.

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| #1 Enchilada | \$8.95 | \$9.95 |
| #2 Taco | \$8.95 | \$9.95 |
| #3 Tostada | \$8.95 | \$9.95 |
| #4 Chile Relleno | \$8.95 | \$9.95 |
| #5 Quesadilla | \$8.95 | \$9.95 |
| #6 Enchilada & Taco | \$10.95 | \$12.95 |
| #7 Enchilada & Tostada | \$10.95 | \$12.95 |
| #8 Enchilada & Chile Relleno | \$10.95 | \$12.95 |
| #9 Enchilada & Quesadilla | \$10.95 | \$12.95 |
| #10 Two Enchiladas | \$10.95 | \$12.95 |
| #11 Taco & Tostada | \$10.95 | \$12.95 |
| #12 Taco & Chile Relleno | \$10.95 | \$12.95 |
| #13 Taco & Quesadilla | \$10.95 | \$12.95 |
| #14 Two Tacos | \$10.95 | \$12.95 |
| #15 Tostada & Chile Relleno | \$10.95 | \$12.95 |
| #16 Tostada & Quesadilla | \$10.95 | \$12.95 |
| #17 Two Tostadas | \$10.95 | \$12.95 |
| #18 Chile Relleno & Quesadilla | \$10.95 | \$12.95 |
| #19 Two Chile Rellenos | \$10.95 | \$12.95 |
| #20 Two Quesadillas | \$10.95 | \$12.95 |

A LA CARTE - "A LA CARTA"

Many items are available "A La Carte"... please ask for specific pricing.

APPETIZERS - "BOTANAS"

| | LUNCH | DINNER |
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| Shrimp Cocktail Shrimp in "Veracruz style" sauce with chopped onions, tomatoes, cilantro, and avocado. | \$7.95 | \$8.95 |
| Guacamole Dip & Chips Chips with a wonderful dip of avocados, tomatoes, cilantro, green onions, jalapeño peppers, and special spices. | \$7.95 | \$8.95 |
| Quesadilla All quesadillas are made with a 14" flour tortilla filled with melted cheese. Topped with sour cream and guacamole. | | |
| Cheese (optional red enchilada sauce) | \$5.95 | \$7.50 |
| Corn & Black Bean | \$6.95 | \$7.95 |
| Veggie | \$7.50 | \$8.50 |
| Chicken or Beef (optional red enchilada sauce) | \$7.50 | \$8.95 |
| Steak - Carne Asada | \$8.50 | \$9.50 |
| de Camarones (shrimp and a green tomatillo sauce) | \$8.50 | \$9.50 |
| de Mole (chicken and mole sauce) | \$8.50 | \$9.50 |
| Nachos Tortilla chips, fried pinto beans, and sour cream. Topped with melted cheese and fresh guacamole. (With chicken or beef, please add \$2.00) | \$5.95/\$6.95 - half | \$6.95/\$8.95 - full |

SALADS - "ENSALADAS"

All orders served with cheese and balsamic vinaigrette dressing on the side.
Green Salad - Ensalada Verde \$4.95 \$5.95
 Baby mixed greens, tomatoes, onion, and avocado.

Fiesta Del Mar Salad - Ensalada Fiesta Del Mar \$10.95 \$11.95
 Crab and tender bay shrimp served over a bed of baby mixed greens, whole hard-boiled egg, tomatoes, onions, and avocado.

Chicken Salad - Ensalada de Pollo \$9.95 \$10.95
 Chicken served over a bed of baby mixed greens, whole hard-boiled egg, tomatoes, onions, and avocado.

Grilled Steak Salad - Ensalada de Carne Asada \$10.95 \$11.95
 Chunks of grilled steak seasoned to perfection and served over a bed of baby mixed greens, whole hard-boiled egg, tomatoes, onions, and avocado.

Spicy Tuna Salad - Ensalada de Atún Picante \$9.95 \$10.95
 Water packed albacore tuna mixed with garlic, jalapeños, onions, cilantro, mayonaisse and special seasonings. Presented over a bed of baby mixed greens with a whole hard-boiled egg.

Rotisserie Chicken Salad - Ensalada de Pollo Rostizado \$9.95 \$10.95
 Succulent roasted chicken marinated in your choice of jalapeño serrano (not too spicy) or chilpotle (smoked dried jalapeño - a bit spicier, but very flavorful) sauce, served over bed of baby mixed greens, whole hard-boiled egg, tomatoes, onions, and avocado.

SOUPS - "SOPAS"

All orders served with flour or corn tortillas.

| | LUNCH | DINNER |
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| Seafood Soup - Cazuela de Mariscos A shrimp, tomato, and chile-based broth chock-full of shrimp, fish, crab, octopus, and scallops. Individual seafood items may be selected. | \$14.95 | \$15.95 |
| Chicken Soup - Caldo de Pollo \$7.50/\$7.95 - half \$9.95/\$11.50 - full Hearty soup with a whole breast of chicken cut into bite-size pieces, and rice. Garnished with chopped onions, cilantro, tomato, and avocado. | | |

Chicken Tortilla Soup \$7.50/\$7.95 - half \$9.95/\$11.50 - full
 Whole breast of chicken (cut into bite-size pieces) simmered in a broth of special spices, tomatoes, corn, and chiles. Served over strips of crisp corn tortillas. Garnished with sour cream, onion, cilantro, and a guajillo chile. Delicious and Beautiful.



SEAFOOD, ROTISSERIE, MEXICAN CUISINE & CANTINA
TAKE OUT MENU

Welcome to Fiesta Del Mar Too!

We are committed to serving the finest Seafood & Mexican-style cuisine exceeding all expectations! Serving the freshest, leanest, and most tender cuts of meat, seafood, and poultry, we trim all excess fat before cooking. We use only olive, canola, and corn oils to make our delicious homemade chips and fried dishes.

We do not use MSG nor trans fats in our cooking.
 We offer 100% biodegradable and compostable disposable food packaging.

¡¡Salud y buen provecho!!

Alexandro

Fiesta Del Mar Too
735 Villa Street
Mt. View, CA 94041
(650) 967-3525
(650) 967-2967 - fax
www.fiestadelmar.com

No personal checks accepted.

We accept cash, Visa, Discover, MasterCard, Diners Club, and American Express.

Prices subject to change without notice.

We reserve the right to refuse service to anyone.

Fiesta del Mar is not responsible for items left on the premises.

Lunch served until 3:00 pm.

SHRIMP SPECIALTY DISHES OF THE HOUSE

"ESPECIALIDADES DE CAMARONES DE LA CASA"

Fiesta Del Mar is known for its delicious shrimp specialty dishes. Shrimp dishes are served with rice and whole black, pinto, or fried beans (topped with melted cheese) on the side, plus flour or corn tortillas.

| | LUNCH | DINNER |
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| Shrimp Rancheros - Camarones Rancheros | \$17.95 | \$19.95 |

Jumbo shrimp simmered in a hearty broth of garlic, onions, tomatoes, bell peppers, cilantro, wine, olive oil, mushrooms, and special seasonings.

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| Shrimp Fajitas - Fajitas de Camarones | \$17.95 | \$19.95 |
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Served sizzling hot to your table!
Grilled shrimp, squash, carrots, onions, garlic, bell peppers, cilantro, tomatoes, our own spices, and a touch of tequila. Garnished with guacamole and sour cream.

The following shrimp dishes are served on a bed of tender rice layered with melted Monterey Jack Cheese... unless otherwise specified.

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| Shrimp Mojo de Ajo - Camarones Mojo de Ajo | \$17.95 | \$19.95 |
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Jumbo shrimp sautéed in olive oil, garlic, special seasonings, and a hint of wine.

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| Shrimp al Ajillo - Camarones al Ajillo | \$17.95 | \$19.95 |
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Jumbo shrimp sautéed in guajillo chile sauce, garlic, olive oil, and wine.

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| Shrimp Alex - Camarones Alex | \$17.95 | \$19.95 |
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Jumbo shrimp sautéed in chilpotle chile sauce (smoked jalapeño), onion, fresh garlic, olive oil, and a hint of sour cream.

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| Shrimp Charlee - Camarones Charlee | \$17.95 | \$19.95 |
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Jumbo shrimp sautéed with fresh sliced jalapeños, capers, fresh garlic, red bell peppers, tomatoes, onions, cilantro, olive oil, and wine.

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| Shrimp Ardientes - Camarones Ardientes | \$17.95 | \$19.95 |
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Jumbo shrimp sautéed in a sauce of poblano chiles, tomatillos, spinach, olive oil, and a hint of sour cream.

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| Shrimp a la Diabla - Camarones a la Diabla | \$17.95 | \$19.95 |
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Jumbo shrimp sautéed in spicy hot chile de árbol sauce.

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| Shrimp al Tequila - Camarones al Tequila | \$17.95 | \$19.95 |
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Jumbo shrimp sautéed in a creamy tomatillo-tequila sauce and our own seasonings.

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| Shrimp "Margarita" - Camarones "Margarita" | \$17.95 | \$19.95 |
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Jumbo shrimp sautéed in tequila, cointreau, fresh lime juice, and special seasonings.

ROTISSERIE CHICKEN ~ "POLLO ROSTIZADO"

Our succulent chickens marinate overnight in a choice of jalapeño serrano sauce (blended jalapeño and serrano chiles with garlic and olive oil) or chilpotle (smoked dried jalapeños blended with garlic and olive oil) sauce. Drenched in marinades under the skin, chickens are spit roasted to perfection. The delicious flavors stay on the "meat", to be enjoyed even with the skin removed. Orders include rice and whole black, pinto, or fried beans (topped with melted cheese) on the side, plus flour or corn tortillas.

| | LUNCH | DINNER |
|-----------------------------------|---------------|----------------|
| 1/4 Chicken (leg, thigh) | \$7.50 | \$8.50 |
| 1/4 Chicken (breast, wing) | \$8.50 | \$9.50 |
| 1/2 Chicken | \$9.95 | \$12.50 |

TRADITIONAL SPECIALTIES

ESPECIALIDADES TRADICIONALES

Served with rice and whole black, pinto, or fried beans (topped w/melted cheese) on the side, plus flour or corn tortillas.

| | LUNCH | DINNER |
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| Mole Poblano | \$14.95 | \$15.95 |

Folklore tells that this famous festival dish was invented in the 16th century by nuns of the convent of the state of Puebla. A tender boneless breast of chicken, smothered in a rich dark sauce made of dried chiles (mulato, pasilla, and ancho), ground nuts, seeds, spices, and unsweetened chocolate, all blended and simmered for hours.

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| Enjococado ("Great Grandma's Special") | \$14.95 | \$15.95 |
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100-Year-Old Family Recipe. Sour cream-based sauce with roasted guajillo chiles and special herbs. Served over a boneless breast of chicken.

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| Pechuga Ranchera | \$14.95 | \$15.95 |
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A tender boneless breast of chicken sautéed with olive oil, fresh garlic, cilantro, onions, tomatoes, bell peppers, mushrooms, wine, herbs, and special seasonings.

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| "Drunken" Chicken Fajitas - Fajitas de Pollo Borrachas | \$13.95 | \$14.95 |
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Served sizzling hot to your table! Strips of chicken breast, marinated in tequila with our special herbs. Sautéed to perfection with squash, broccoli, carrots, green and red bell peppers, onions, tomatoes, mushrooms, garlic, and cilantro. Garnished with guacamole and sour cream.

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| "Drunken" Beef Fajitas - Fajitas de Res Borrachas | \$13.95 | \$14.95 |
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Served sizzling hot to your table! Tender strips of beef, marinated in tequila with our special herbs. Sautéed to perfection with squash, broccoli, carrots, green and red bell peppers, onions, tomatoes, mushrooms, garlic, and cilantro. Garnished with guacamole and sour cream.

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| "Drunken" Veggie Fajitas - Fajitas de Vegetales Borrachas | \$13.95 | \$14.95 |
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Served sizzling hot to your table! Squash, broccoli, carrots, green and red bell peppers, onions, tomatoes, mushrooms, garlic, and cilantro sautéed in tequila. Garnished with guacamole and sour cream.

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| Carne Asada Tradicional | \$15.50 | \$16.50 |
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Tender, thin, sliced beef, grilled and seasoned with special spices. Garnished with grilled green onions and bell peppers.

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| Milanesa | \$15.50 | \$16.50 |
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Breaded beef or chicken, thinly sliced, grilled, and topped with fried potatoes.

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| Steak Ranchero | \$15.50 | \$16.50 |
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Tender chunks of beef sautéed with olive oil, fresh garlic, cilantro, onions, tomatoes, bell peppers, mushrooms, wine, herbs, and special seasonings.

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| Chile Colorado | \$13.50 | \$14.50 |
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Cubes of beef, sautéed in a guajillo chile sauce. Topped with melted cheese for an additional \$1.00.

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| Chile Verde | \$13.50 | \$14.50 |
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Cubes of lean pork, sautéed in a green tomatillo sauce. Topped with melted cheese for an additional \$1.00.

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| Adobo | \$13.50 | \$14.50 |
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Tender chunks of pork, sautéed in guajillo and cascabel chile sauce. Garnished with fresh sliced onions.

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| Carnitas | \$13.50 | \$14.50 |
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Tender tidbits of pork, slowly simmered in their own juices with our "secret" seasonings. Garnished with fresh sliced onions.



www.creekstonefarms.com

All of our beef is premium quality from Creekstone Farms. Visit their website for more details.

FIESTA DEL MAR FAVORITES ~ "LOS FAVORITOS DE FIESTA DEL MAR"

BURRITOS

Burritos are made with an 8" flour tortilla wrapped around a variety of ingredients. Topped with red, green, or no sauce. Includes rice and whole black, pinto, or fried beans (topped w/melted cheese) on the side.

| | LUNCH | DINNER |
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| Chile Verde Burrito | \$9.50 | \$10.50 |

Chunks of pork cooked in a green tomatillo sauce. Topped with green sauce.

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| Chile Colorado Burrito | \$9.50 | \$10.50 |
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Tender cubes of steak cooked in a guajillo sauce. Topped with red sauce.

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| Grilled Chicken Burrito | \$9.50 | \$10.50 |
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Breast of chicken grilled to perfection. Topped with red or green sauce.

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| Rotisserie Chicken Burrito | \$9.50 | \$10.50 |
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Succulent roasted chicken marinated in a choice of jalapeño serrano (not too spicy) or chilpotle (smoked dried jalapeño - a bit spicier, but very flavorful) sauce.

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| Sour Cream & Bean Burrito | \$8.95 | \$9.95 |
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A large 14" tortilla wrapped around beans, cheese, and sour cream. Topped with red or green sauce.

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| Veggie Burrito | \$9.50 | \$10.50 |
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A vegetarian dish. Sautéed squash, broccoli, carrots, green and red bell peppers, onions, tomatoes, mushrooms, garlic, and cilantro inside. Topped with red or green sauce.

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| Enjococado Burrito | \$10.95 | \$11.95 |
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See "Traditional Specialties" for description. Topped with enjococado sauce.

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| Carnitas Burrito | \$9.95 | \$10.95 |
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Tender tidbits of pork, slowly simmered in their own juices, with "secret" seasonings. No sauce unless requested. Garnished with fresh onions.

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| Adobo Burrito | \$9.95 | \$10.95 |
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Chunks of pork sautéed guajillo and cascabel chile sauce, topped with adobo sauce. Garnished with fresh onions.

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| Steak Burrito | \$10.95 | \$11.95 |
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Chunks of cubed steak seasoned to perfection. No sauce unless requested.

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| Mole Poblano Burrito | \$10.95 | \$11.95 |
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See "Traditional Specialties" for description. Topped with more mole sauce, fresh onions, and sesame seeds.

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| Fish Burrito | \$10.95 | \$11.95 |
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Tender cubes of fish sautéed with garlic, herbs, and wine inside. Topped with green, red, or creamy sauce.

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| Shrimp Burrito | \$10.95 | \$11.95 |
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Delicate bay shrimp sautéed with garlic, herbs, and wine inside. Topped with green, red, or creamy sauce.

FROM THE FRYER ~ "PARA FREIR"

Each item is deep-fried in canola oil and filled with cubed beef, chicken breast, or pork. Topped with guacamole and sour cream. Served with rice and whole black, pinto, or fried beans (topped w/melted cheese) on the side.

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| Taquitos | \$11.95 | \$12.95 |
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Three corn tortillas rolled and stuffed with a choice of meat.

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| Chivichanga | \$11.95 | \$12.95 |
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14" flour tortilla filled with a choice of meat, cheese, and rice inside.

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| Texas-Style Flautas | \$11.95 | \$12.95 |
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Two 8" flour tortillas filled with a choice of meat.