



SEAFOOD, ROTISSERIE, MEXICAN CUISINE & CANTINA

735 Villa Street,
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www.fiestadelmar.com

Thank you for voting us
BEST MEXICAN RESTAURANT



-Mild -Medium -Hot -Vegetarian

MARGARITAS & MORE

APPETIZERS

SOUPS AND SALADS

ENCHILADAS

COMBINATIONS

BURRITOS

TRADITIONAL SPECIALTIES

SHRIMP SPECIALTIES

FROM THE FRYER

CHILD'S PLATE

A LA CARTE

TEQUILAS

SOFT DRINKS

DESSERT



Appetizers

Guacamole Dip & Chips ✓ **16.95**
Chips with a wonderful dip of avocados, tomatoes, cilantro, green onions, jalapeño peppers, and special spices.

Shrimp Cocktail **17.95**
Shrimp in "Veracruz style" sauce with chopped onions, tomatoes, cilantro, and avocado.

Quesadilla
All quesadillas are made with a 14" flour tortilla filled with melted cheese. Topped with sour cream and guacamole.

Cheese ✓ **16.50**

Corn & Black Bean ✓ **18.50**

Vegetables ✓ **18.95**

Chicken or Beef **19.50**

de Mole **20.95**

de Enjococado **20.95**

Camarones (Shrimp) **20.95**

Carne Asada **20.95**

Carnitas **20.95**

Nachos ✓ **13.95/half** **15.95/full**
Tortilla chips, fried pinto beans, and sour cream. Topped with melted cheese and fresh guacamole. (With chicken or beef, please add 3.00. With carne asada please add 4.00)



Soups

Chicken Soup

10.95/ Small 18.50/ Large

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

11.50/ Small 19.95/ Large

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 guajillo chile.

Salads

All orders served with cheese and balsamic vinagrette dressing on the side

Green Salad - Ensalada Verde

8.95

Baby mixed greens, tomatoes, onion, and avocado.

Fiesta Del Mar Salad

20.95

Bay shrimp served over a bed of mixed greens, whole hard-boiled egg, tomatoes, onions, and avocado.

Grilled Chicken Salad

18.95

Breast of chicken grilled to perfection and served over a bed of baby mixed greens, whole hard-boiled egg, tomatoes, onions, and avocado.

Grilled Steak Salad

20.95

Chunks of grilled steak seasoned to perfection and served over a bed of mixed greens, whole hard-boiled egg, tomatoes, onions, and avocado.



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.

ONE 19.95

TWO 21.95

Enchiladas Rancheras

Choice of filling, topped with a red sauce, green onions, dash of cotija cheese, and oregano.

Enchiladas Suizas

Choice of filling, topped with a green sauce, sour cream, and cheese.

Enchiladas Verano

Choice of filling, topped with red or green sauce, lettuce, sour cream, cotija cheese, and oregano.

Enchiladas de Mole 🌶️

Stuffed with breast of chicken, drenched in mole sauce (inside and out). Garnished with fresh onions and sesame seeds.

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.

Enchiladas Fiesta del Mar

Stuffed with bay shrimp. Topped with creamy sauce.



HOME



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Combinations

All combinations are served with rice and whole black, pinto, or fried beans (topped with melted cheese) on the side. For shrimp or carne asada filling please add \$2.00 extra per item

One Item 18.50

✦ #1 Enchilada

#2 Taco

#3 Tostada

#4 Chile Relleno ⊙ 🌶️ ✓

#5 Quesadilla

Two Item: 20.95

✦ #6 Enchilada & Taco

✦ #7 Enchilada & Tostada

✦ #8 Enchilada & Chile Relleno ⊙ 🌶️ ✓

✦ #9 Enchilada & Quesadilla ✓

✦ #10 Two Enchiladas

#11 Taco & Tostada

#12 Taco & Chile Relleno ⊙ 🌶️ ✓

#13 Taco & Quesadilla ✓

#14 Two Tacos

#15 Tostada & Chile Relleno ⊙ 🌶️ ✓

#16 Tostada & Quesadilla ✓

#17 Two Tostadas

#18 Chile Relleno ⊙ 🌶️ & Quesadilla ✓

#19 Two Chile Rellenos ⊙ 🌶️ ✓

#20 Two Quesadillas ✓



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.

Chile Verde Burrito 🌶️ **19.95**

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

Chile Colorado Burrito 🌶️ **19.95**

Tender cubes of steak cooked in a guajillo sauce. Topped with red sauce.

Grilled Chicken Burrito **19.95**

Breast of chicken grilled to perfection. Topped with red or green sauce.

Sour Cream & Bean Burrito ✓ **17.95**

A large 14" tortilla wrapped around beans, cheese, and sour cream. Topped with red or green sauce.

Veggie Burrito ✓ **19.95**

A vegetarian dish. Sautéed zucchini, broccoli, carrots, green and red bell peppers, onions, tomatoes, mushrooms, garlic, and cilantro inside. Topped with red or green sauce.

Enjococado Burrito **21.95**

See "Traditional Specialties" for description. Topped with enjococado sauce.

Adobo Burrito 🌶️🌶️ **19.95**

Chunks of pork sautéed guajillo and cascabel chile sauce, topped with adobo sauce. Garnished with fresh onions.

Carnitas Burrito **20.95**

Tender tidbits of pork, slowly simmered in their own juices, with "secret" seasonings. No sauce unless requested. Garnished with fresh onions.

Carne Asada Burrito **21.95**

Chunks of cubed steak seasoned to perfection. No sauce unless requested.

Mole Poblano Burrito 🌶️ **21.95**

See "Traditional Specialties" for description. Topped with more mole sauce, fresh onions, and sesame seeds.

Shrimp Burrito **21.95**

Delicate bay shrimp sautéed with garlic, herbs, and wine inside. Topped with green, red or creamy sauce.



Shrimp Specialties

Fiesta Del MarToo 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.

30.95

Shrimp Mojo de Ajo

Jumbo shrimp sautéed in olive oil, garlic, special seasonings, and a hint of wine.

Shrimp al Ajillo 🌶️

Jumbo shrimp sautéed in guajillo chile sauce, garlic, olive oil, and a hint of wine.

Shrimp Alex 🌶️🌶️

Jumbo shrimp sautéed in chilpotle chile sauce (smoked jalapeño), onion, fresh garlic, olive oil, and a hint of sour cream.

Shrimp a la Diabla 🌶️🌶️🌶️

Jumbo shrimp sautéed in spicy hot chile de árbol sauce.

Shrimp Charlee 🌶️🌶️

Jumbo shrimp sautéed with fresh sliced jalapeños, capers, fresh garlic, red bell peppers, tomatoes, onions, cilantro, olive oil, and wine.

Shrimp Rancheros

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

Shrimp Fajitas

Grilled shrimp, zucchini, carrots, onions, garlic, bell peppers, cilantro, tomatoes, our own spices, and a touch of tequila. Garnished with guacamole and sour cream.

Shrimp "Margarita"

Jumbo shrimp sautéed in tequila, cointreau, fresh lime juice, and special seasonings.



Traditional Specialties

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

Mole Poblano **25.95**

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.

Enjococado ("Great Grandma's Special") **25.95**

100-Year-Old Family Recipe. Sour cream-based sauce with roasted guajillo chiles and special herbs. Served over a boneless breast of chicken.

Pechuga Ranchera **25.95**

A tender boneless breast of chicken sautéed with olive oil, fresh garlic, cilantro, onions, tomatoes, bell peppers, mushrooms, wine, herbs, and special seasonings.

"Drunken" Chicken Fajitas **26.95**

Served sizzling hot to your table! Strips of chicken breast, marinated in tequila with our special herbs. Sautéed to perfection with zucchini, broccoli, carrots, green and red bell peppers, onions, tomatoes, garlic, mushrooms, and cilantro. Garnished with guacamole and sour cream.

"Drunken" Beef Fajitas † **26.95**

Served sizzling hot to your table! Tender strips of beef, marinated in tequila with our special herbs. Sautéed to perfection with zucchini, broccoli, carrots, green and red bell peppers, onions, tomatoes, mushrooms, garlic, and cilantro. Garnished with guacamole and sour cream.

"Drunken" Veggie Fajitas **25.95**

Served sizzling hot to your table! Zucchini, broccoli, carrots, green and red bell peppers, onions, tomatoes, mushrooms, garlic, and cilantro sautéed in tequila. Garnished with guacamole and sour cream.

Steak Ranchero † **26.95**

Tender chunks of beef sautéed with olive oil, fresh garlic, cilantro, onions, tomatoes, bell peppers, mushrooms, wine, herbs, and special seasonings.

Chile Colorado **24.95**

Cubes of beef, sautéed in a guajillo chile sauce. Topped with melted cheese for an additional \$2.00.

Chile Verde **24.95**

Cubes of lean pork, sautéed in a green tomatillo sauce. Topped with melted cheese or an additional \$2.00.

Adobo **24.95**

Tender chunks of pork, sautéed in guajillo and cascabel chile sauce. Garnished with fresh sliced onions.

Carnitas **24.95**

Tender tidbits of pork, slowly simmered in their own juices with our "secret" seasonings. Garnished with fresh sliced onions.

† Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



From the Fryer

Served with rice and whole black, pinto, or fried beans (topped with melted cheese)

Taquitos **21.95**

Three corn tortillas rolled and stuffed with a choice of meat.

Chivichanga **21.95**

14" flour tortilla filled with a choice of meat, cheese, and rice inside.

Texas-Style Flautas **21.95**

Two 8" flour tortillas filled with a choice of meat.

A La Carte

For shrimp or carne asada filling, please add 2.00 extra per item.

Enchilada 🌿 **7.95** **Rice** ✓ **5.50**

Taco **7.95** **Beans** ✓ **5.50**

Tostada **7.95** **Guacamole** ✓ **7.95**

Chile Relleno 🌶️ ✓ **7.95** **Sour Cream** **4.95**

Quesadilla ✓ **7.95** **Tortillas** **2.00**

🌿 For Mole, Enjococado, Suiza, Ranchera or Verano style, please add \$1.50 extra per item.

🌶️ For Chile Relleno filling please add \$3.00

Child's Plate

Served with rice and whole black, pinto, or fried beans.

11.95

One of the following:

Chicken or beef Taco

Cheese Quesadilla ✓

Cheese Enchilada ✓

Bean and Cheese burrito ✓



DESSERT

FLAN

8.50

An old classic with a new twist!



BEVERAGES

MARGARITAS

All Margaritas Are Made With 100% Blue Agave Tequila, Fresh Squeezed Lime & Our **Special Housemade Sweet & Sour.**

GLASS PITCHER

CASA	11	42
Tosco Silver & Triple Sec		
CADILLAC	14	48
Tosco Reposado & Gran Gala		
ESPOLÓN	13	48
Espolón Silver & Triple Sec		
VIVA MEXICO	15	56
Espolón Añejo & Triple Sec		
BLUE AGAVE	13	48
Herradura Silver & Triple Sec		
THE BOSS	15	56
Patrón Silver & Triple Sec		
EL PALENQUE	15	56
Espolón Reposado & Grand Marnier.		
EL TEQUILERO	14	52
El Jimador Añejo & Triple Sec		
100 AÑOS	13	44
Gran Centenario Reposado & Triple Sec		
LA LLORONA	16	60
Herradura Añejo & Cointreau		
MARIACHI	15	58
Herradura Reposado & Cointreau		
OLD TIMER	13	46
100 Proof Dulce Vida Silver & Triple Sec		
JALAPEÑO	13	48
Tanteo Blanco Infused With Fresh Jalapeños and triple Sec.		
GRANADA	13	48
Gran centenario Silver & Pomagranate liqueur.		
FRUIT	12	44
Tosco Silver and your choice of Mango, Guava, Strawberry, Peach or Coconut.		

REAL SANGRIA

Glass 10 1/2 Liter 19 liter 38

BOTTLED BEER

5.5

Carta Blanca, Sol, Corona Extra, Corona Familiar, Bohemia, Victoria, XX Amaber, XX Lager, Clausthaler (Non-Acoholic)

DRAFT BEER

Pint 6 Pitcher 22

Modelo Especial, Negra Modelo, Pacifico, Lagunitas IPA

MICHELADA

7.5

Your Choice of beer, Bloody Mary mix, fresh lime and Tabasco.

NON ALCOHOLIC BEVERAGES

Saint Pellegrino	5	Coke, Diet Coke,
Sangria Seniorial	5	Sprite, Pink Lemonade,
Jarritos (flavors below)	5	Orange Fanta, Root Beer,
Strawberry, Lime, Grapefruit	Iced Tea (free refills)	4
Mandarin, Tamarind.	Coffee,	4



TEQUILAS

MAKE YOUR OWN MARGARITA... CHOOSE YOUR SHOT THEN ADD TRIPLE SEC \$0.50 OR GRAN GALA \$1.00 OR COINTREAU \$1.50 OR GRAND MARNIER \$2.00

EXTRA AÑEJOS

CAZADORES	19	SELECCION SUPREMA	66
GRAN ORENDAIN ELITE	46	OCHO	38
DULCEVIDA	36	SAN MATIAS	19
DON JULIO 1942	36	TAPATIO EXCELENCIA	41
DON PILAR	36	TEARS OF LLORONA	46
GRAN CENTENARIO LEYENDA	36	7 LEGUAS DE ANTAÑO	56

AÑEJOS

1800	15	EL JIMADOR	15
7 LEGUAS	15	EL TESORO DE DON FELIPE	16
ARTE NOM 1146	17	ESPOLÓN	15.5
AZUÑIA	16	FORTALEZA	21
AZUÑIA 2 YRS	26	GRAN CENTENARIO	15.5
CABO WABO	17.5	HERRADURA	16
CASA NOBLE	27	HERRADURA LEGEND	32
CAZADORES	15	HORNITOS	15
CHINACO	18	MILAGRO	15
CORRALEJO	15	OCHO	19
DON JULIO	17	PATRÓN	17
DON PILAR	15	TAPATIO	15

REPOSADOS

1800	13	EL TESORO DE DON FELIPE	15
7 LEGUAS	14	ESPOLÓN	13
ARTE NOM 1414	15	FORTALEZA	18
AZUNIA	13	GRAN CENTENARIO	13.5
CABO WABO	15	GRAN CLASE	28
CAZADORES	13	HERRADURA	15
CHINACO	16	HORNITOS	13.5
CLASE AZUL	28	MAESTRO DOBEL	17
CORRALEJO	13	MAESTRO DOBEL DIAMANTE	16
CUERVO TRADICIONAL	15	MILAGRO	13
DON JULIO	16	OCHO	16
DON PILAR	14	PATRÓN	16
DULCEVIDA	14	TAPATIO	13
EL JIMADOR	13	TRES GENERACIONES	15.5

BLANCOS

1800	12	EL TESORO DE DON FELIPE	15
7 LEGUAS	13.5	ESPOLÓN	13
ARTE NOM 1079	14	FORTALEZA	15
AZUÑIA	12	GRAN CENTENARIO	12.5
CASA NOBLE 3 DISTILLED	14.5	HERRADURA	13
CAZADORES	12	HORNITOS	12
CUERVO TRADICIONAL	14	MILAGRO	12
CHINACO	14	OCHO PLATA SINGLE ESTATE	15
CLASE AZUL	23	PARTIDA	14
DON JULIO	15	PATRÓN	15
DON PILAR	12	TAPATIO	12
DULCEVIDA	12	TAPATIO 110 Proof	16
DULCEVIDA , 100 Proof	12.5	TOSCO	11
EL JIMADOR	11	TRES GENERACIONES	15

LICOR DE TEQUILA

AGAVERO	11	ALMENDRADO	11
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