

CRUDOS
ESPECIALES DE LA CASA

**AGUACHILE DEL REY- callo de hacha, camarón, pulpo*

**AGUACHILE DE CALLO DE HACHA *AGUACHILE DE CAMARÓN*

APERITIVOS DEL MAR

**TRIO DE CEVICHE - your choice of ahi, camarón, pescado or pulpo*

**CEVICHE DE AHI *CEVICHE DE PULPO*
**CEVICHE DE CAMARÓN *CEVICHE DE PESCADO*

**CEVICHE DE CALLITOS*

ANTOJITOS

GUACAMOLE - avocado, cilantro, onions, queso cotija
**SABOR A PROVINCIA - empanadas, seafood quesadillas, taquitos, sopes, salsa quemada*
**EMPANADAS DE CAMARÓN - stuffed with shrimp, rajas, crema mexicana, salsa quemada*
TAQUITOS - chicken or beef, crema mexicana, guacamole sauce, radishes, micro cilantro
QUESO FUNDIDO - cheese, onions, mushrooms, chorizo, chipotle, green onions
**QUESADILLA - flour tortilla, guacamole & sour cream, with choice of the following*
grilled chicken breast skirt steak mariscos

ENSALADAS

HOUSE SALAD - fresh greens, tomatoes, cheese, watermelon radishes, house ranch dressing
JAVIER’S SPECIAL HOUSE SALAD - fresh greens, pumpkin seeds, baby heirloom tomatoes, red onions, shaved parmesan, creamy cilantro dressing
**ENSALADA DE ASADA - skirt steak, fresh greens, avocado, cucumbers, red onions, roasted corn, baby heirloom tomatoes, bleu cheese, honey mustard vinaigrette*
**JAVIER’S CHOPPED SALAD - fresh greens, avocado, cucumbers, red onions, roasted corn, cheese, baby heirloom tomatoes, champagne vinaigrette*
grilled chicken breast skirt steak shrimp

GUISADOS DE LA CASA

MOLE POBLANO - bone-in airline chicken breast, mole poblano sauce, arroz
POLLO JOSEFINA - bone-in airline chicken breast, mushrooms, creamy chipotle sauce
MILANESA DE POLLO - pan fried breaded chicken breast, puré de papas, asparagus
FAJITAS DE POLLO - chicken breast, sautéed onions and tomatoes, pasilla, refritos
**FAJITAS DE CARNE - skirt steak, sautéed onions and tomatoes, pasilla, refritos*
**STEAK PICADO - filet mignon, tomatoes, onions, poblano, garlic, arroz, refritos*
COSTILLA DE RES - osso bucco short rib, potatoes, tomato & serrano sauce
CHILE NEGRO - braised angus short ribs in chile negro sauce, micro cilantro
**RELLENO DE PICADILLO - poblano stuffed with ground beef, potatoes, cheese*
CHILE VERDE - braised pork, onions, spicy tomatillo sauce, arroz, refritos
CARNITAS - Estilo Michoacán, refritos, guacamole, salsa quemada



ESPECIALES DEL MAR
JAVIER'S USES ONLY SUSTAINABLE SEAFOOD*

- *ENCHILADAS DE CAMARONES – *shrimp enchiladas, garlic & butter, tomatillo sauce*
- *ENCHILADAS DE CANGREJO – *dungeness crab enchiladas, tomatillo sauce*
- *ENCHILADAS DE MARISCOS – *shrimp & dungeness crab enchiladas, tomatillo sauce*
- *ENCHILADAS PUEBLO – *Maine lobster enchiladas, garlic & butter, tomatillo sauce*
- *TRIO DE ENCHILADAS DEL MAR – *shrimp, dungeness crab & Maine lobster enchiladas*
- *CABO AZUL – *Maine lobster enchilada, poblano chile stuffed with shrimp & dungeness crab, Ensenada style shrimp taco*
- *CAMARONES AL MOJO DE AJO – *wild Mexican white prawns, garlic butter sauce*
- *CAMARONES CON RAJAS – *wild Mexican white prawns, poblano, onions, garlic butter sauce*
- *CAMARONES RANCHEROS – *wild Mexican white prawns, poblano, onions, tomatoes, garlic & butter sauce*
- *CALLITOS MAZATLÁN – *premium wild scallops, sautéed asparagus, puré de papas, creamy chipotle sauce*
- *FIDEO DEL MAR – *linguine, shrimp, dungeness crab, Mexican white prawn, wild scallop, tomato cream sauce*
- *PESCADO DEL DÍA – *seared seasonal fresh fish, sautéed vegetables, puré de papas, capers & garlic butter sauce*
- *PESCADO A LA VERACRUZANA – *seared seasonal fresh fish, Veracruz sauce, onions, tomatoes, serranos, garlic, green olives, capers*
- *SALMÓN AL SARTÉN – *seasonal fresh filet, green beans, tomatoes, onions, serranos, garlic, cilantro & queso ranchero*

~ extra charge for substitutions ~

- WE SERVE ONLY THE FINEST -

We pride ourselves in preparing the finest meals from the best ingredients.
Our fish is fresh in season. We serve only #1 White Wild Mexican Prawns,
fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% leg meat & Maine Lobster.

Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes.
We appreciate your patience.

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, eggs,
shellfish or shell stock reduces the risk of foodborne illness. Young children, the elderly and individuals
with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
Written information regarding the safety of these food items is available upon request.

If you have any food allergies and/or dietary restrictions, please inform us immediately
as not all ingredients are listed.

CORTES

FROM THE GRILL

All of our steaks are the highest grade #1 Prime Angus beef center cut & aged to perfection, corn-fed in Omaha, Nebraska then hand selected for Javier's

**FILETE LADRILLO – 16 oz Bone-in Ribeye cut, papas, refritos*

**CARNE ASADA – 12 oz New York cut, sautéed vegetables, puré de papas, chorizo*

**ARRACHERA – 10 oz Skirt Steak, papas fritas, refritos*

**CARNE Y CAMARONES – 8 oz Filet Mignon, wild Mexican white prawns sautéed in garlic butter sauce*

**FILETE ANTIGUO – 8 oz Filet Mignon, puré de papas, sautéed asparagus, creamy chipotle sauce*

**FILETE COSTEÑO – 8 oz Filet Mignon, Maine lobster enchilada*

**MAR Y TIERRA – 8 oz Filet Mignon, Maine lobster tail sautéed in garlic butter sauce*

**CARNE TAMPIQUEÑA – 6 oz New York cut, enchilada de pollo con mole, taquito, refritos*

**TOMAHAWK PORK CHOP – 14 oz grilled all natural cut, puré de papas, sautéed vegetables*

POLLO ASADO – grilled chicken breast, pasilla asado, frijoles de la olla

**LA TABLITA – (para dos personas) Served on a wooden board with two choices of the following – skirt steak, carnitas or grilled chicken breast. Served with arroz refritos, guacamole, salsa fresca, jalapeños, green onions & warm tortillas*

COMBINACIONES MEXICANAS

All combination dinners are served with arroz & refritos

**ENCHILADA & TACO – chicken, beef or cheese enchilada, beef or chicken crispy taco*

**ENCHILADA, CHILE RELLENO & TACO – chicken, beef or cheese enchilada, chile relleno, beef or chicken crispy taco*

ENCHILADAS POBLANAS – enchiladas de pollo con mole

ENCHILADAS SUIZAS – enchiladas de pollo con tomatillo sauce

ENCHILADAS DE ESPINACAS – spinach enchiladas con poblano sauce

ENCHILADAS DE VEGETALES – vegetable enchiladas con poblano cream sauce

**TACOS DE CAMARÓN – two shrimp tacos Ensenada style*

TACOS DORADOS – two tacos with choice of beef or chicken

**TACOS SUAVES – two tacos with choice of the following*

grilled chicken breast

skirt steak

carnitas

SIDES

Papas Fritas

Puré de Papas

Chiles Treadados

Vegetales

Esquites

Frijoles

Arroz

¡Salud!

Minimum per person is \$20, maximum of 5 credit cards per check, no split checks

20% gratuity added on a party of 6 people or more, no personal checks

For the safety of all our guests, please no strollers

We are not responsible for lost or stolen articles

We have the right to refuse service to anyone