



ESTRELLITA

del mar

MEXICAN & SEAFOOD

Desayunos

BREAKFAST

Served with refried beans topped w/ Monterey cheese & home style potatoes
 Servidos con frijoles refritos con queso Monterey y papas casera

MACHACA 8.99

Shredded beef sautéed with diced bell pepper, onions and tomato.

HUEVOS A LA MEXICANA 6.99

Scrambled eggs with diced tomato, onions & green bell pepper

CHILAQUILES CON HUEVOS 8.99

Tortilla chips simmered in a mild red sauce or green topped with sour cream and 'cotija' cheese. With 2 eggs on the side of choice

HUEVOS RANCHEROS 8.49

2 over easy eggs on top of a corn tostada topped with tomato based sauce containing diced bell pepper, tomato and onions

HUEVOS CON CHORIZO 6.99

Scrambled eggs with "chorizo" (Mexican style sausage)

HUEVOS CON JAMON 6.99

Scrambled eggs with ham

HUEVOS DIVORCIADOS 8.99

Red or green chilaquiles with 2 over-easy eggs. One egg topped with red sauce and the other topped with green sauce. (neither sauce on eggs is spicy)

BISTEC, 2 HUEVOS Y CHILAQUILES 11.99

Grilled Steak (flap meat) 2 eggs of choice and chilaquiles

3 PANCAKES 5.49

3 pancakes topped with banana strawberry toppings or chocolate toppings with slices of bananas & liquid butter.

Omelets

WESTERN OMELET 12.99

Camaron, Tomate, Cebolla, Aguacate, Crema y Chile Campana. - Shrimp sautéed with bell pepper, tomato, onions and Monterey cheese topped with American cheese, sour cream and avocado.

HOUSE OMELET 12.99

Pulpo, Camaron, Tomate, Cebolla, Aguacate, Crema y Chile Campana. - Shrimp and octopus sautéed with diced bell pepper, tomato, onions and Monterey cheese topped American cheese, sour cream and avocado.

Burritos

6.99 Ea

Included inside Spanish rice, refried beans, onions and cilantro wrapped by big flour tortilla.

ASADA marinated diced beef steak meat

AL PASTOR marinated diced pork meat

CARNITAS diced fried pork meat

POLLO shredded chicken

BARBACOA

beef meat cooked in special blend of spices and herbs

FRIJOLE Y QUESO 3.99

bean and Monterey cheese burrito

BURRITO LOCO 9.99

Specialty of the house, burrito with choice of burrito meats with spanish rice and refried beans. Topped with red or green sauce and melted Monterey cheese. Green salad included. (neither sauce is spicy)



BISTEC, 2 HUEVOS Y CHILAQUILES

Tortas

MEXICAN STYLE SANDWICH

Include lettuce, slice of tomato, avocado, mayonnaise on one bread and refried beans on other bread

POLLO Shredded chicken 6.99

CARNITAS Fried diced pork meat 6.99

ASADA Marinated diced beef meat 6.99

MILANESA 8.99
 De res o pollo. - Grilled breaded thin slice of beef meat or breaded thin slice of chicken breast meat.

TORTA CUBANA 10.99

Mega sandwich with beef milanesa, bacon, ham, carnitas, chorizo and egg. - Along with "queso fresco" (Mexican cheese) and a slice of American cheese.



HUEVOS RANCHEROS



PANCAKES



BURRITO LOCO

Caldos

SOUPS

GRANDE 9.99

BIRRIA Mutton soup

RES Cocido

Hinds-hank beef cooked with selected vegetable. Served with rice.

POLLO Chicken soup

Tostadas

FRIED CORN TORTILLA

PULPO Octopus 5.99

CEVICHE DE CAMARON 5.99

Diced shrimp marinated in lime juice mixed with diced tomato, cilantro, cucumber topped with slices of red onion and avocado.

CEVICHE DE JAIVA (imitacion) 5.49

Imitation crab meat marinated in lime juice mixed with diced tomato, cilantro, cucumber topped with slices of red onion and avocado.

CEVICHE DE PESCADO 5.99

Diced bass fish marinated in lime juice mixed with tomato, cilantro, cucumber topped with slices of red onion and avocado.

TOSTADA MIXTA 6.99

Diced shrimp, octopus, imitation abalone, and imitation crab meat marinated in lime juice mixed with tomato, cilantro, cucumber topped with slices of red onion and avocado.

Ensaladas

SALADS

CON POLLO 10.99

Green salad with grilled chicken (legmeat). Choice of dressing.

CON CAMARON 12.99

Green salad with whole cooked shrimp. Choice of dressing.

Aperitivos

APPETIZERS

QUESADILLA CON CARNE 8.99

Flour tortilla folded in half filled with melted Monterey cheese.

ORDEN DE GUACAMOLE 4.99

Smashed avocado with cilantro and tomato with a splash of lime used as dip.

ORDEN DE GUACAMOLE

CON CAMARON Guacamole with shrimp 7.99

NACHOS A LA MEXICANA 11.99

Fried tortilla chips topped with refried beans, melted Monterey cheese, steak or chicken, tomato, cilantro, guacamole, and sour cream.



CALDO DE RES

Tacos

Soft corn tortilla topped with choice of meat. Served with cilantro, onions and guacamole.
2.99

ASADA Marinated diced beef meat

BARBACOA

Beef meat cooked in special blend of spices and herbs

AL PASTOR Marinated diced pork meat

BIRRIA Mutton cooked in blend of spices and herbs

CARNITAS Fried diced pork meat

POLLO Shredded chicken



ENSALADA DE POLLO

Platillos

LUNCH & DINNER PLATES

Todas las ordenes incluyen arroz, frijoles, tortillas y ensalada verde. All plates come with rice, beans, tortillas and green salad as appetizer.

PLATO DE 3 FLAUTAS 10.99

Desehebrada o pollo. 3 taquito plate—3 fried corn rolled taquitos shredded beef or chicken. Topped with lettuce, tomato sour cream "cotija" cheese & guacamole.

2 TACOS DE ASADA 10.99

2 marinated diced beef tacos. Topped with cilantro, onions and guacamole.

2 ENCHILADAS 10.99

Pollo, Queso, o Desehebrada. – 2 tortillas dipped in a non-spicy sauce rolled and filled with choice of shredded beef, chicken or Monterey cheese. Topped with more sauce sour cream, and slices of avocado.

2 CHILE RELLENOS 12.99

2 "chile pasilla" pepper (seeds removed and deveined) filled with Monterey cheese and covered in egg based batter. Topped with a non-spicy sauce (caldillo) and a sprinkle of Monterey cheese.

CARNE ASADA Ranchera 12.99

Seasoned flap meat steak grilled with grilled green onions & yellow chile. Served with cactus salad & guacamole.

CARNITAS 12.99

Slices of fried pork meat seasoned moderately. Served with cactus salad and guacamole.

BARBACOA 12.99

Beef meat cooked in special blend of herbs & spices.

BISTEC RANCHERO 12.99

Grilled fajita cut seasoned flap meat sautéed with bell pepper, tomato & onions simmered in tomato base sauce.

MOLE 12.99

Mixture of several dried chiles, peanuts, sunflower seeds, special blend of herbs, Mexican chocolate blended together to form a dark color paste served over 2 pieces of chicken topped with sesame seed.

MILANESA Res o Pollo 11.99

Thin slice of beef steak slightly breaded or thin slice of chicken breast slightly breaded served also with avocado and cactus salad.

BISTEC DE POLLO CON VERDURA 12.99

Seasoned chicken leg-meat grilled with bell pepper & tomato

BIRRIA DE CHIVO 12.99

Mutton cooked in special blend of herb and spices.



Molcajete

1 Persona – Serving for 1 20.99

2 Personas – Serving for 2 31.99

Ranchera, Pollo, Longaniza, Queso Fresco, Nopal, Salsa, Aguacate y Frijoles de la Olla. – Traditional flap meat "ranchera" seasoned chicken, Mexican chorizo "longaniza", grilled queso fresco, grilled cactus, bell pepper and avocado served in a stone "molcajete" filled with mild homestyle salsa and accompanied by "frijoles de la olla" (cooked beans).

Fajitas

Fajitas grilled with bell pepper, carrot, Italian squash cabbage and topped with "queso cotija" served on a hot skillet. Served with Mexican rice, refried beans, guacamole and sour cream

RES Beef 15.99

POLLO Chicken 15.99

CAMARON Grilled shrimp 17.99

MIXTAS Beef, chicken & grilled shrimp 17.99

Combinaciones

COMBINATION PLATES

T-BONE STEAK 14.99

Servido con verduras, papa al horno y arroz blanco. Tortillas opcional. Served with steamed vegetables, baked potato with butter and sour cream, and white rice. Tortillas optional.

PECHUGA HAWAIIANA 12.99

Servido con arroz Blanco y ensalada. Marinated chicken breast grilled with pineapple served with white rice, mango and pineapple salad.



T-BONE STEAK

Parrillada

2 PERSONAS Serving for 2 38.99

3 PERSONAS Serving for 3 56.99

4 PERSONAS Serving for 4 68.99

Contains grilled flap meat, grilled chicken, grilled bass, breaded shrimp, "Costa Azul" shrimp, mojo potatoes, macho banana, grilled bell pepper, green onions, grilled yellow chiles. Served with corn quesadillas and refried beans as appetizer.



Mojarras

2 X 1

Two fried whole tilapia fish 16.99

Mariscos

SEAFOOD

CAMARONES AGUACHILES 1 dz 16.99

Raw butterflyed shrimp marinated in spicy lime and cilantro juice. Contains slices of cucumber, slices of tomato and slices of avocado.

OSTIONES 1/2 dz 9.99 | 1 dz 16.99

Oysters opened served over a bed of ice.

CAMARONES COSTA AZUL 16.99

Large shrimp wrapped with American cheese, ham, and bacon. Fried and served with steamed vegetables, white rice, and potato salad

CAMARONES RANCHEROS 13.99

Shrimp sautéed with bell peppers, tomato, and onion in tomato based sauce non-spicy. Served with white rice, refried beans and green salad.

CAMARONES A LA DIABLA 13.99

Shrimp sautéed with red onions in a hot sauce. Served with white rice, refried beans and green salad.

CAMARONES AL MOJO DE AJO 13.99

Large shrimp simmered in special butter base blend of garlic and spices. Served with steam vegetables, white rice and potato salad.

CAMARONES EMPANIZADOS 13.99

Butterfly breaded shrimp served with french fries, white rice and green salad.

MOJARRA AL MOJO DE AJO 11.99

Special seasoned fried tilapia fish bathed with butter based garlic and spice paste. Served with potato salad, white rice and green salad.

SALMON 15.99

seasoned 6oz portion on Atlantic salmon sautéed with bell pepper (skinless and boneless). Served with white rice, steamed vegetables.

FILETE DE PESCADO EN SALSA DE CAMARON 17.99

Bass filet grilled and topped with diced shrimp sautéed with bell pepper and tomato based non-spicy sause. served with white rice, refried beans and green salad.

FILETE DE PESCADO 13.99

Bass filet grilled with special blend of spices. Served with steamed vegetables, white rice and potato salad. Optional bass filet can be breaded.

FILETE DE PESCADO A LA DIABLA 14.99

Grilled bass filet with special blend of spices topped with red onions and spicy red sauce. Served with white rice, refried beans and salad.

FILETE AL MOJO DE AJO 14.99

Grilled bass filet then simmered in butter base garlic and spice paste. Served with white rice, steamed vegetables and potato salad.

TACO DE PESCADO 3.99

Breaded stripes of bass in a corn tortilla topped with lettuce, tomato, purple cabbage and sour cream.

TACO DE CAMARON 3.99

Shrimp sautéed with bell pepper special seasoned and topped with Monterey cheese in a corn tortilla

MOLCAJETE DE MARISCOS

1 Persona 28.99 | 2 Personas 39.99

Grilled bass filet, grilled octopus, breaded shrimp, bacon wrapped shrimp, crab legs with a dash of garlic, whole grilled cactus, grilled bell pepper, Mexican cheese (queso fresco) and avocado served in a stone "molcajete" filled with homestyle salsa and accompanied by "frijoles de la olla" (baked beans topped with cilantro and "cotija" cheese.



7 MARES

Caldo de Marisco

SEAFOOD SOUPS

Contains carrots, celery & diced potato

Grande

PESCADO Halibut fish soup 10.99

CAMARON Shrimp soup 10.99

PESCADO Y CAMARON 10.99

Halibut fish and shrimp

MIXTO 10.99

Pescado, Camaron, Pulpo, Abulon, Imitacion Jaiva. - Mix soup: halibut fish, shrimp, diced octopus, imitation abalone and imitation crabmeat.

7 MARES 18.99

7 seas soup contains halibut fish, shrimp, diced octopus, imitation abalone, imitation crabmeat, clams, mussels, crab legs and a giant whole shrimp.



COCTEL DE CAMARON

Cocteles

COCKTAILS

Included is cucumber, onion, tomato, cilantro & avocado

CAMARON Shrimp cocktail 13.99

CAMPECHANA 14.99

Camaron, Pulpo, Abulon, Imitacion Jaiva. - Mix cocktail includes shrimp, octopus, imitation abalone, imitation crab meat and oysters.

Mariscos en su Piña

Camarones, pulpo, nueces, almendras, pasas, chile campana, queso y acompañado con arroz blanco y ensalada verde. - Shrimp and octopus sautéed with raisins, nuts, sliced almonds, diced bell pepper, pineapple and topped with Monterey cheese. Served inside a pineapple with white rice and green salad. 18.99



WARNING: EATING RAW OYSTERS, EGGS, OR MEAT MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE (E.G. ALCOHOL CIRRHOSIS, CANCER OR OTHERS CHRONIC ILLNESS THAT WEAKENS THE IMMUNE SYSTEM. IF YOU EAT OYSTERS AND BECOME ILL YOU SHOULD SEEK IMMEDIATE MEDICAL ATTENTION. IF YOU ARE UNSURE IF YOU ARE AT RISK, YOU SHOULD CONSULT YOUR PHYSICIAN. IF YOU ARE ALLERGIC TO PEANUTS OR NUTS PLEASE NOTIFY YOUR WAITER. **AVISO IMPORTANTE:** EL COMER OSTRAS, HUEVOS O CARNES CRUDAS PUEDEN CAUSAR UNA ENFERMEDAD GRAVE Y HASTA LA MUERTE. EN LAS PERSONAS QUE PADECEN DE ENFERMEDADES DEL HIGADO (POR EJEMPLO, CIRROSIS ALCOHOLICA, CANCER U OTRAS ENFERMEDADES CRONICAS QUE DEBILITAN EL SISTEMA INMUNOLOGICO. SI USTED COME OSTRAS CRUDAS Y SE ENFERMA, DEBE BUSCAR ATENCION MEDICA INMEDIATA-MENTE. SI USTED CREE ESTAR EN PELIGRO, DEBE CONSULTAR A SU MEDICO. SI USTED ES ALERGICO A CACAHUATES O NUECES FAVOR DE AVISARLE A SU MEZERO.



Jugos Naturales

NATURAL JUICE

NARANJA Orange 4.49



Bebidas

DRINKS

AGUAS FRESCAS Fruit Drinks
Med. 2.99 Gde. 3.49

PEPINO LIMON CON CHIA

Cucumber, lime and chia seed drink

FRESA CON LIMON Strawberry lemonade

PIÑA CON MANGO Pineapple and mango

JAMAICA Hibiscus

FOUNTAIN DRINKS

Med 2.99 Gde. 3.49

Coke • Diet Coke • Sprite • Dr. Pepper
minute limonade • Fanta Orange

JARRITOS 2.50

Mexican soda, orange, tamarindo or mineral water

COKE MEXICANA Bottled Mexican coca-Cola 2.75

COFFEE 2.25

HOT CHOCOLATE 2.99

MILK • CHOCOLATE MILK 2.49

a la Carta

FRIJOLES 2.99

Side or der of refried beans

ARROZ 2.99

Side order of mexican style rice

Postres

DESSERTS

FLAN CASERO Homestyle flan 4.29

