

La Costa

House

Favorites



Carne Asada y Mojo de Ajo

Char-broiled, thinly sliced skirt steak, garnished with a green onion and jalapeño. Complemented with Mojo de Ajo, slightly spicy shrimp and mushrooms sautéed in garlic butter. \$18.75



El Patron

Crisp Chicken Taquito, garnished with tomatoes & Cotija cheese. Carne Asada, skirt steak char-broiled & garnished with onions & a jalapeño pepper. Cheese stuffed Poblano chile, fried in a light egg batter, topped with Hilda's special salsa. Jalisco Enchilada filled with Jack cheese and dipped in a mild sauce of California chiles & herbs, garnished with onion & Cotija cheese. \$18.50

A Mexican stew of chicken and beef strips sautéed in a mildly spicy sauce with mushrooms, onions and tomatoes. Topped with melted Jack cheese. Garnished with whole green onion and jalapeño peppers. Served with sliced avocado. \$15.25



Molcajete

-Seafood Molcajete shrimp, scallops and whitefish. \$17.95



Plato Tampico

Chicken Milanesa: Grilled chicken breast lightly breaded, with Molcajete sauce. Pollo Fundido: Crispy flour tortilla filled with chicken, cream cheese & melted American cheese. Chile Relleno: Fried Poblano chile with Jack cheese, topped with Hilda's special salsa and Cotija cheese. \$15.25

Camarones Chipotle

\$16.95

Delicious fresh prawns, mushrooms, carrots, celery, onions and bell peppers sautéed in our mildly spicy chipotle sauce.

Spinach Enchiladas

\$10.50

Spinach sautéed with mushrooms, onions, tomatoes, cilantro and Jalapenos, rolled into two corn tortillas, smothered with a cream sauce and topped with Monterey Jack cheese. Served with white rice and Rancho beans.

Pollo A La Veracruzana

\$13.95

Filet of grilled chicken breast topped with our zesty tomato sauce topped with strips of onions, tomatoes and green olives. Served with refried beans and Mexican rice.

Spinach Tamales

\$10.50

Two handmade tamales filled with seasoned spinach and Feta cheese. Topped with a spinach cream sauce. Served with white rice, Rancho (cholesterol-free) beans and pico de gallo.

Pollo Chipotle

\$14.95

Tender strips of chicken sautéed with carrots, celery, onions, bell peppers and mushrooms in our mildly spicy chipotle sauce.

Enchiladas a la Crema

\$10.50

Two corn tortillas stuffed with tender seasoned chicken, rolled and smothered in a cream sauce and topped with melted Jack cheese. Served with white rice and Rancho beans.



Burrito Costeno

A super flour tortilla filled with rice, beans and choice of ground beef, chicken, picadillo, chile colorado or chile verde. Smothered with burrito sauce and Cheddar cheese. Garnished with lettuce, tomatoes, sour cream and Cotija Mexican cheese. \$11.95



Mexico City Tacos

Three warm tortillas filled with your choice of grilled chicken, steak or pork carnitas topped with fresh cut cilantro and onions, served with Mexican rice and rancho beans. \$13.75



El Ranchero

\$17.25

A combination of our marinated, seasoned lamb shank and Pollito; a hindquarter of chicken, baked then grilled. Or substitute hindquarter with an enchilada, chile relleno or chimichanga. Served with Refried beans, Mexican rice, pico de gallo and sliced avocado.



Borrego y Mas

1 Shank \$15.95 2 Shanks \$20.95

Marinated, seasoned lamb shank slowly baked until tender. Served with marinade sauce, pico de gallo, sliced avocado, Rancho beans and Mexican rice.



Cochinita Pibil

\$14.25

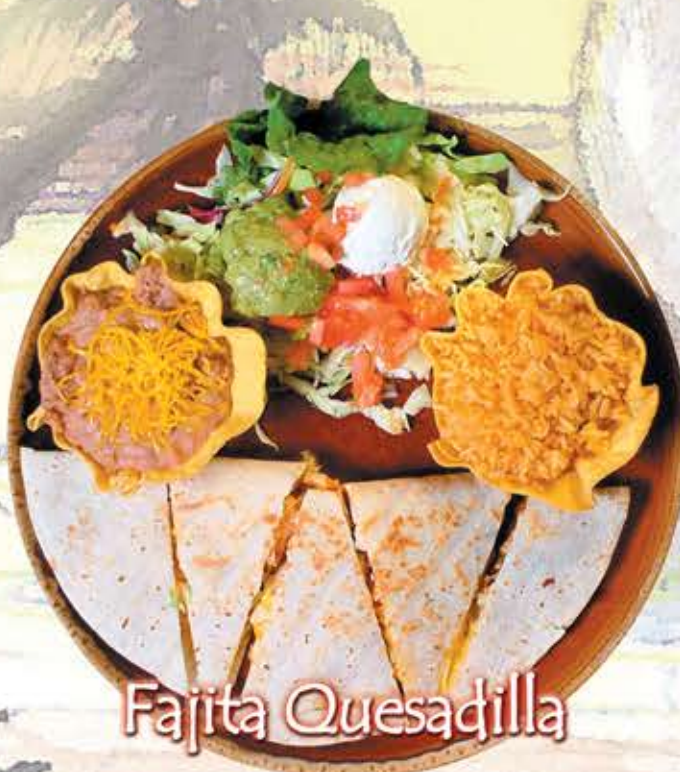
Tender marinated Pork, sprinkled with Mexican herbs and spices, wrapped in banana leaves and slowly baked for three hours to a rich tender finish. Served with onions, pico de gallo and avocado slices.



Plato Lorenzo

\$15.95

Rolled chicken breast stuffed with spinach, mushrooms, pico de gallo and Jack Cheese served over a mild Molcajete sauce. Two Jalisco-style Enchiladas, one cheese, onion and oregano and the other tender chicken, both dipped in a mild sauce of California chiles and seasonings and garnished with onion and Cotija Mexican cheese. Served with a sweet corn tamale.



Fajita Quesadilla

\$14.75

Crisp, flour tortilla filled with steak or chicken, Cheddar & Jack cheese and pico de gallo. Served with refried beans, Mexican rice, sour cream and guacamole.



Pollito en Mole

\$14.25

Two chicken hindquarters baked to perfection in our homemade mole sauce. Served with Mexican rice, refried beans and pico de gallo.

Pipian

\$14.25

A delicious twist to our baked chicken hindquarters or Pork served with Pipian. A traditional hand crafted sauce made from, Pepitas and Maiz (corn) and various spices. Served with Mexican rice, refried beans and pico de gallo. Recommended with corn tortillas.