DRINKS

## Food Menu

Monday and Tuesday all day; Wednesday to Friday 3 pm-6 pm Dine in only.

#### CHICHARRÓN DE POLLO

\$6.95 · crispy fried bone in chicken dressed in our house lime dressing and sprinkled with paprika



# Jura Carpaccio

#### **TUNA CARPACCIO**

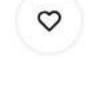
\$6.95 · fresh, thin sliced with a delicious sauce made of capers, cilantro, fresh lime juice, soy sauce and serrano peppers, topped with cucumber, carrots and red onion





#### **RIB EYE CARPACCIO**

\$6.50 · certified angus rib eye finely sliced topped with olive oil, serrano peppers and a hint of fresh lime and ground pepper



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#### SHRIMP COCKTAIL

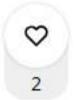
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\$6.95 · homemade cocktail sauce topped with fresh diced onion, cilantro and avocado





\$6.95 · small pieces of fresh fish cooked in lime juice with diced tomato, onions, cilantro, cucumber, infused with jalapeño topped with fresh avocado



#### **NACHOS COSTA**

\$6.95 · nachos with homemade refried pinto beans and monterey jack cheese served with fresh guacamole, pico de gallo and sour cream with your choice of beef or shrimp







#### TACO

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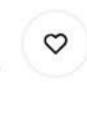
\$6.95 · 2 pieces. served on homemade corn tortillas and your choice of one of the following: 2 fish "al pastor" tacos, 2 ensenada tacos shrimp, 2 grill beef tacos, 2 grill salmon tacos





#### CHICKEN FRIED RICE

\$6.95 · fried homemade rice cooked to order with grilled chicken breast chunks and diced veggies topped with cilantro



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#### **BEEF & CHEESE EMPANADA**

\$6.95 · crispy fried empanada stuffed with grilled beef and monterey and jack cheese served with refried pinto beans



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## Drinks



### BEER





## WELLS

\$4.99



☐ 1 Review



#### MIMOSAS

\$3.99



## **PREMIUM**

\$5.99



#### **HOUSE MARGARITA**

\$3.99



\$3.99

SHOTS



## WINE

\$4.99



Soft Drinks

Non- Alcoholic Drinks