

PLAYA

DUE TO THE REDUCED CAPACITY, PLEASE OBSERVE THE FOLLOWING TIME LIMIT WHEN DINING WITH US.

2 - 4 GUESTS 1.5 HRS | 5-10 GUESTS 2.5 HRS

FOR YOUR SAFETY & THAT OF THE STAFF, FACE COVERINGS ARE REQUIRED WHEN VENTURING FROM YOUR TABLE AND/OR WALKING THROUGH THE RESTAURANT.

THANK YOU. YOUR COOPERATION IS GREATLY APPRECIATED.

Ensaladas

Add Grilled Chicken/Steak \$6, Mahi Mahi/Shrimp \$8

Caesar | 11

Romaine, Cucumber, Epazote, Spiced Crostinis, Parmesan, House-made Spicy Caesar Dressing

Summer Salad | 14

Gem Lettuce, Mixed Greens, Watermelon Radish, Asparagus, Snap Peas, Spiced Pumpkin Seed Brittle, Panela Cheese, Tomatillo Vinaigrette

Chopped | 15

Romaine, Bacon, Snap Peas, Corn, Cranberry Beans, Pico de Gallo, Avocado, Cilantro, Creamy Poblano-Cotija Dressing

Tacos

Grilled Mahi Mahi | 15

Guajillo-Citrus Marinade, Chile de Arbol Salsa, Avocado-Poblano Crema, Mexi-Slaw, Cilantro

Pollo Asado | 14

Chicken Breast, Achiote-Citrus Marinade, Black Bean Puree, Mexi-Slaw, Pico de Gallo, Crema fresca, Cotija Cheese, Cilantro

Al Pastor | 14

Spit Roasted Pork, Adobo Marinade, Grilled Pineapple Salsa, Caramelized Yellow Onion, Roasted Chile Güero, Cilantro

Carnitas | 14

Carnitas, Avocado-Salsa Verde, Escabeche Veggies and Jalapeno, Cilantro

Carne Asada | 14

Marinated Sirloin Steak, Roasted Cipollini Onion, Tomatillo Salsa Cruda, Cilantro

"Peques" - for the kids

Fiesta Box | 10

Chicken or Carnitas, Cilantro Rice, Black Beans, Tortillas (2), House-made Chocolate Chip Cookie

Kids Taco | 8

Grilled Mahi Mahi or Steak. Served with Black Beans & Cilantro Rice

Cheese Quesadilla | 7

Served with Black Beans & Cilantro Rice

Guarniciones

Black Beans | 6

Cilantro Rice | 6

Grilled Asparagus | 9

Hand-made Tortillas(4) | \$2.50

Postre | 9

Tequi-lime Pie
Coconut Flan
Churros

Antojitos

Guacamole | 11

Avocado, Garlic, Onion, Cilantro, Serrano, Epazote, Lime

Salsas & House-made Chips | 5

Tomatillo Salsa Verde, Fire-Roasted Tomato Chipotle, Habanero

Elote Loco | 8

Butter, Lime, Chipotle Aioli, Cotija Cheese, Chile de Arbol, Cilantro

Tostadas | 12

Black Bean Puree, Summer Squash, Corn, Panela Cheese, Guajillo Salsa, Cotija Cheese, Cilantro

Fresh Catch Ceviche | 16

Catch of the day, Citrus Marinade, Snap Peas Cucumber, Tomatillo, Serrano, Red Onion, Watermelon Radish, Avocado, Cilantro

Shrimp Ceviche | 16

Fennel, Red Jalapeno, Cucumber, Cilantro, Falmbeau Radish, Pickled Red Onions, Coconut-Lime Marinade, Cascabel Chile

Chicken Tortilla Soup | 11

Roasted Vegetables, Crema Fresca, Cotija Cheese, Green Onion, Crispy Tortilla Strips, Cilantro

Quesadilla | 14

Carnitas, Three-Cheese Blend, Salsa Verde, Hand-made Corn Tortilla, Pico de Gallo, Crema Fresca

Tacos Dorados | 12

Potato, House-Made Chorizo Verde, Mexi-Slaw, Salsa Verde, Crema Fresca, Cotija Cheese, Cilantro

Queso Fundido | 11

House-made Chorizo Verde, Oaxaca & Monterey Cheese, Roasted Poblano Pepper, Cilantro

Platillos

Enchiladas de Mole Negro | 20

Spit-Roasted Chicken, Mole Negro, Crema Fresca, Cotija Cheese, Crispy Plantain, Micro Cilantro

Enchiladas con Camaron | 22

Shrimp, Summer Squash, Cheese Blend, Faba Bean-Tomatillo Salsa, Crema Fresca, Watermelon Radish, Jalapeno, Pickled Red Onion, Cotija Cheese, Cilantro

Spit-Roasted Chicken - Half 25 | Whole 35

Rockys's Chicken, Guajillo-Morita Adobo, Marbled Potatoes, Roasted Sweet Peppers & Carrots, House-made Tortillas

Carnitas | 22

Chef's Special Recipe, Avocado-Tomatillo Salsa, Cilantro Rice, Black Beans, Pico de Gallo, Escabeche Jalapenos, House-made Tortillas

Grilled Ribeye | 35

Grilled Asparagus, Marbled Potatoes, Toasted Pistachio Salsa Cruda

Prix-Fixe Wine Lunch \$20

Wed-Friday | 12-3pm

Choose

Enchiladas de Mole Negro

OR

Enchiladas with Shrimp, Faba Bean-Tomatillo Salsa

Served with Mixed Green Salad, Tomatillo Vinaigrette

&

Mas Fi Cava, Sv. Blanc or Bodegas Garnacha