

Dinner Menu

El GOLFO

Appetizers

CEVICHE MIXTO®

White fish, shrimp, squid marinated in freshly squeeze lime juice, red onion, jalapeño pepper and cilantro. 14.99

GAMBAS AL AJILLO

Shrimp sautéed with butter, garlic, dry white wine, cilantro, served with hot rolls. 13.99

MUSSELS AL JENGIBRE®

Fresh mussels in cherry wine, fresh ginger, spring onion, served with hot rolls. 9.99

QUESADILLA

Two grilled tortillas filled with cheese, tomato, onion, served with guacamole, crema fresca and pico de gallo. 6.99
Add chicken or beef. \$4
Add Shrimp. \$6

YUCA CON

CHICHARRON®

Fried yucca/cassava and fried morsels of pork shoulder, served with curtido (pickled cabbage) pico de gallo. 8.99

NACHOS®

Corn tortilla chips covered with pinto beans, melted cheese, and topped with guacamole, pico de gallo and crema fresca. 6.99
Add chicken or beef. \$4
Add Shrimp. \$6

PUPUSAS®

Three pupusas with cheese; revueltas (pork and cheese); vegan (squash and spinach) Served with curtido (pickled cabbage) and freshly made tomato sauce. 7.99

PLATANOS®

Fried riped plantain, served with crema fresh. 4.99

GREEN FRIED®

PLANTAIN (tostones)
Served with salsa verde. 3.99

TAMALES®

Two tamale with chicken. 6.99
Sweet baby corn. 5.99

TAPAS MIXTAS®

Chicken, beef, chicharron, yucca, shrimp, ceviche mixto.
Lrg 31.99 | Sml 21.99

ENSALADAS

MANGO AVOCADO SALAD

Served with light balsamic yogurt dressing. 9.99

ENSALADA DE AGUACATE Y PALMITO

Crisp mix greens, tomato, avocado, hearts of palm and hard boiled egg. 8.99

ENSALADA CHICA

Spring mix, tomato, cucumber, radish, and red onions. Served with our homemade house dressing. 6.99

EL GOLFO SALAD

Crisp mix greens topped with Ceviche mixto. 15.99

SANTA CRUZ SALAD

A bed of crisp lettuce, tomato, cucumber, avocado.
Chk 13.99 | Beef 15.99 | Shmp 17.99

SOPAS

SOPA DE MARISCOS

Succulent seafood broth with shrimp, scallops, squids and mussels. Lrg 15.99 | Sml 9.99

SOPA DE RES®

Flavorful Salvadoran style beef broth, tender bone-in short ribs, cabbage, yucca, plantain and corn on the cob.
Lrg 13.99 | Sml 8.99

SOPA DE LIMA YUCATECA®

A native Yucatan soup made with chicken broth, fresh lime, carrots, celery, shredded chicken.
Lrg 9.99 | Sml 6.99

COCINA MEXICANA

All entrees served with rice and beans.

ENCHILADAS

Two corn tortillas rolled up with chicken, beef or cheese topped with red chili and green tomatillo sauce and melted cheese. 14.99.
Creamy seafood enchilada (shrimp and scallops). 18.99

CHIMICHANGA

Large flour tortilla filled with chicken or beef, rolled up and lightly deep fried. 15.99
Seafood Chimichanga 18.99

BURRITO

Large flour tortilla wrapped around your choice of chicken or beef topped with green, red chili sauce and melted cheese.
Chk 14.99 | Stk 18.99

CHILE RELLENOS

Poblano Peppers filled with cheese, seasoned beef, deep in egg batter, lightly fried, topped with ranchera sauce and melted cheese. 16.99

PLATO NORTEÑO

Chicken burrito, cheese enchilada and guacamole. 15.99

CAMARONES AL GRILL®

Marinated in chipotle, cilantro lime sauce served with sautéed spinach and wild rice. 22.99

PECHUGA A LA PARRILLA

Grilled all-natural chicken breast seasoned in fresh lemon and herbs served over a Durango sauce (light cheese sauce). 16.99

CARNE ASADA A LA MEXICANA

Charcoal grilled marinade skirt steak served with guacamole. 20.99

FISH TACOS

Whole wheat tortillas topped with grilled catch of the day, wild rice and mango salsa. 18.99

MEXICAN JAMBALAYA®

Sautéed large shrimp and Spicy Mexican chorizo, fresh tomato, green peppers, celery and herbs. 20.99

FAJITAS NORTEÑAS AL CARBON

Your choice of chicken, beef or combo. 20.99
Trio (chicken, beef, shrimp). 23.99
Trio (chorizo, beef, chicken). 21.99

*Undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of food borne illness.

COCINA LATINO-AMERICANA

All entrees served with rice and beans.

LENGUA ESTOFADA AL VINO

Tender slices of beef tongue topped with dry sherry wine sauce. 19.99

PATO EN OLIVAS

Boneless half of roasted duck topped with sliced green over sherry wine sauce. 21.99

LOMO SALTADO®

Sautéed strips of sirloin with fresh tomato, green peppers, red onions, jalapeño and cilantro in a Peruvian sauce. 20.99

POLLO AL HORNO®

Half of oven roasted chicken marinated in mojo criollo and herbs, topped with sautéed sweet Spanish onions. 17.99

PESCADO CRIOLLO®

Fresh rainbow trout, broiled topped with sautéed tomatoes, red onion, green peppers, jalapeños and cilantro in a criolla sauce. 20.99

MASITAS DE PUERCO®

Cuban style oven baked morsels of pork, marinated in Sevillas biter orange and mojo criollo, served with sweet plantain. 19.99

SALMON ACAPULCO

Topped with sautéed onions, shrimp and scallops in Acapulco sauce (light cream) 24.99

PESCADO EMPANIZADO

Lightly breaded rainbow trout, pan-fried served with sautéed garden veggies. 20.99

MOJARRA A LA UNION®

Fresh whole black bass seasoned and lightly pan-fried. \$24.99

CAMARONES AZTECA

Sautéed large shrimp with spring onions, green and red peppers, red onion, jalapeño and cilantro in a garlic seafood sauce. 22.99

BISTEC EN SALSA DE CHAMPIÑONES

Tender Strip Steak topped with sautéed sweet red onion and mushroom in a Merlot sauce. 23.99

SALMON IN PACIFICO SAUCE

Topped with a creamy garlic and caper sauce. 21.99

VEGETARIAN / VEGAN

All entrees served with rice and beans.

SPINACH ENCHILADAS

Two corn tortillas rolled and filled with Sautéed spinach and mushroom in a creamy sauce topped with melted cheese. 14.99

VEGETABLE BURRITO

Topped with ranchera sauce and melted cheese. 13.99

GUANACO VEGETARIANO®

Fried plantain, yucca, sweet corn tamale served with guacamole and curtido. 12.99

VEGAN CHIMICHANGA

Served with guacamole. 14.99

VEGAN PUPUSA PLATTER®

Two Squash and spinach served with curtido (pickled cabbage) and salsa de tomate. 11.99

VEGAN FAJITA

A generous portion of fresh vegetables sautéed in olive oil, served on a sizzling platter. 15.99

VEGAN TACOS PLATTER

Two corn tortillas, grilled squash, garbanzo, poblano pepper, red pepper, cilantro, served with rice and black beans. 11.99

DESSERT

TRES LECHEs CAKE 7.99

CHOCOLATE MOUSSE 7.99

CAJETA WITH VANILLA ICE CREAM 7.99

FLAN 7.99

ICE CREAM

Vanilla, Strawberry, Chocolate 5.99

SOPAPILLA

Lightly fries pastry drizzled with honey, cinnamon, powder sugar topped with vanilla ice cream. 7.99

SIDE ORDERS

White or yellow rice 3.99

Pinto or black beans 2.99

Cheese chile Relleno 6.99

Guacamole Taco 4.99

French fries 3.99

Guacamole 5.99

BEVERAGES

JUICE AND HOMEMADE REFRESHMENTS 2.99

Apple, Orange, Cranberry, Pineapple Juice, Horchata, Marañon, Tamarindo, Refresco de Frutas Naturales.

SODAS | COFFEE | TEA

(free refills)

Sprite, Coke, Diet Coke, Ginger Ale, Tonic Water, Club Soda, Lemonade

FROM THE BAR

CADILLAC MARGARITA

39.99 Pitcher | 27.99 Half | 10.99 Glass

SIGNATURE MARGARITA

34.99 Pitcher | 21.99 Half | 8.99 Glass

PIÑA COLADA AND DAIQUIRI

24.99 Pitcher | 17.99 Half | 6.99 Glass

NON-ALCOHOLIC DAIQUIRI

(Mango, strawberry, Lime) 5.25

RED / WHITE HOUSE WINE

Chablis, Burgundy, Sauvignon Blanc
Glass 7.99 | ½ Liter 16.99 | Full Liter 24.99

BEER

LOCAL CRAFT 6.99

FLYING DOG, TRUTH IPA, SNAKE DOG IPA, DOGGIE STYLE PALE ALE, PORT CITY, MONUMENTAL IPA, POTER

IMPORTED 5.50

CORONA EXTRA, CORONA LIGHT, NEGRA MODELO, MODELO ESPECIAL, TECATE (CAN), DOS EQUIS, AMSTEL LIGHT, STELLA ARTOIS, HEINEKEN

DOMESTIC 3.99

MILLER LIGHT, BUD LIGHT, BUDWEISER, O' DOULS (NON-ALCOHOLIC)