

Tortas

Traditional Mexican sandwich. Served with beans, mayo, lettuce, tomato, onions, jalapeños and avocado. (Con frijoles, lechuga, tomate, cebolla, jalapeños y aguacate.) 10.45

NORTEÑA Breaded steak, fresh and chihuahua cheese. (Milanesa, queso fresco y Chihuahua)

TOLUQUEÑA Ham mexican sausage and cheese. (Jamon, chorizo y queso fresco)

CAMPESINA Grilled steak and mexican sausage. (Asada y chorizo)

HAWAIANA Ham and pineapple. (Jamon y piña)

MICHOACANA Shredded pork. (Carnitas)

RANCHERA Mexican sausage and cheese. (Chorizo y queso fresco)

MEXICANA Grilled steak, ham and cheese. (Asada, jamon y queso fresco)

TEXANA Marinated pork and cheese. (Al pastor y queso hebra)

CUBANA Mexican sausage and eggs (Salchicha y huevo)

BRAVA Grilled steak and salsa brava (Asada y salsa brava)

Tacos

Served with double tortilla, cilantro and onions.

- 3.25 -

Pollo/Chicken • Asada/Steak
Pastor/Pork & Pineapple
Chorizo/Mexican Chorizo
Barbacoa/Beef Brisket

- 3.95 -

Tripa/Gut • Arrachera /Steak
Cabeza/Beef Head Meat
Campechano/Marinated Beef

Lengua/Tongue Mkt Price

FISH TACOS 3 fish tacos
grilled or fried topped with
coleslaw, chipotle mayo,
shredded cheese and mango.
Served with Mexican white
rice 11.95

QUESA BIRRIAS
3 beef chuck quesadillas
with beef consome,
both topped with cilantro
and onions 13.99

Desserts

FLAN 5.95

CHURROS 5.95

TRES LECHES CAKE 5.95

Soft Drinks

JARRITOS SABORES 2.50

COCA MEXICANA 2.75

NARANJADA Mkt Price

AGUAS FRESCAS Horchata

Jamaica • Melon • Pina 3.95

Lunch Menu

Served 11:00am to 3:00pm

LUNCH FAJITAS

Chicken or beef 10.25

LUNCH SHRIMP FAJITAS 10.95

STREET TACOS 2 tacos chicken or
beef with side of rice and beans 8.95

QUESABIRRIA 2 beef chuck
quesadillas with consomé broth 9.99

QUESADILLA SUPREME

Chicken or steak flour tortilla grilled
and stuffed with cheese, peppers,
onion, tomato and zucchini 8.95

QUESADILLA Quesadilla served
with rice and beans 8.95

ENCHILADAS VERDES

2 chicken enchiladas topped with
green sauce and cheese, served
with rice and beans 8.95

MEXICAN COUNTRY BOWL

Crab legs, shrimp, sausage, corn
and potato 24.99

CHICKEN SALAD 8.95

TAMAL RICE & BEANS 6.75

HUEVOS CON CHORIZO

Two scrambled eggs cooked with
chorizo (mexican sausage) served
with rice, beans and tortillas 7.95

MEXICAN BURGER

Flavorful Mexican style burger
made from ground beef and
chorizo (mexican sausage) chopped
jalapenos, topped with chipotle
mayo and French fries 9.95

FISH TACOS 2 fish tacos grilled or
fried topped with coleslaw, chipotle
mayo, shredded cheese and mango.
Served with Mexican white rice 9.95

BURRITO EL TORITO

A flour tortilla stuffed with pork
cooked, tomatoes, onion, bell
pepper Topped with enchilada
sauce cheese served with salad 7.95

BURRITO VERDE

A flour tortilla stuffed with grilled
chicken, rice & beans inside topped
with salsa verde and cheese served
with guacamole salad 7.95



1451 WESTGATE PARKWAY

DOTHAN, AL 36303

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SUNDAY - THURSDAY: 11AM - 9PM

FRIDAY & SATURDAY: 11AM - 10PM

Please follow us on



Burritos

Large flour tortilla stuffed with your choice of meat, beans, and rice.
Served with guacamole salad. 10.95

Tacos 3.25 Huaraches 8.50

Corditas 6.95

Sopes

Fried masa base topped with your choice of meat, beans,
lettuce, tomatoes, Mexican cheese and cream. 6.95

STEAK (ASADA) • MARINATED PORK (AL PASTOR) • TONGUE (LENGUA)

SHREDDED PORK (CARATAS) • MEXICAN SAUSAGE (CHORIZO) • GUT (TRIPA)

CHICKEN (POLLO) • STEAMED BEEF (BARBACOA)



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Antojitos

CHICKEN WINGS (8) 9.99

QUESADILLA SUPREME

Chicken or steak flour tortilla grilled and stuffed with cheese, peppers, onions, and zucchini. Served with guacamole salad. 13.99

ENCHILADAS VERDES 3 enchiladas with grilled chicken topped with green sauce, cheese and Mexican cream. Served with rice beans and guacamole salad. (3 Enchiladas de pollo con salsa verde, queso, arroz, frijoles y ensalada). 12.75

ENCHILADAS MEXICANAS DINNER 3 cheese enchiladas topped with steak, onions, jalapeños, cheese and red sauce, served with rice and beans. 12.95

FLAUTAS POLLO-CARNE
Con arroz y frijoles 10.50

CHILAQUILES ROJO O VERDES

Fried tortilla chips in red or green sauce topped with Mexican cheese, cream, red onions, and fried eggs. Choice of steak or chicken. 12.75

TAMALES (3) Chicken or Pork (Pollo o Puerco) 6.75

PAPA RELLENA Baked potato with steak and cheese. (Papa cosida con carne asada y queso.) 12.75

MEXICAN BURGER DINNER

Flavorful Mexican style burger made from ground beef and chorizo (mexican sausage) chopped jalapenos, topped with chipotle mayo and French fries 10.45

Dips

GUACAMOLE DIP 5.75

CHEESE DIP 5.95

Side Orders

3.95

ARROZ • RICE • FRIJOLES • BEANS

PAPAS FRITAS • FRENCH FRIES

Sopas

SIETE MARES

Mixed seafood soup 23.99

CALDO DE CAMARON

Shrimp Soup 18.99

CALDO DE PESCADO Fish Soup 17.99

Molejate

MOLCAJATE

Steak, chicken, chorizo, pork chop and shrimp with green onions, bell peppers, grilled cactus, jalapenos and Mexican cheese. Served with Mexican rice, beans and tortillas. 33.95

Fajitas

POLLO/CARNE CHICKEN/STEAK 13.75

FAJITA TRIO Steak, Chicken & Shrimp (Bistec, Pollo, Camaron) 15.95

Steaks

ARRACHERA ASADO Grilled skirt steak served with cactus, green onions, rice and beans. 16.75

COSTILLA RES ASADA Grilled Mexican cut short ribs. Served with Mexican rice and beans. 14.75

STEAK NAYARIT Skirt steak topped with grilled shrimp, melted cheese, salsa ranchero and green sauce. Served with rice and guacamole salad 19.95

Kids Menu

CHICKEN FINGERS 6.15

QUESADILLA Rice and beans 6.15

CHEESE BURGER 6.15

KIDS PIZZA 6.95

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Platillos de La Casa

Served with rice, salad and seasoned fried potatoes and bread (Servidos con arroz, ensalada papas sazonadas y pan)

CAMARONES AL GUSTO

Shrimp with your choice of sauce, butter, breaded, garlic or on the grill (A la diablo, ajo, ajillo, empanizados, rancheros, a la plancha o mantequilla) 19.99

MOJARRA RIVIERA

Whole tilapia seasoned with Riviera sauce (Sazonada en salsa especial de la casa) 19.99

MOJARRA AL GUSTO Whole tilapia with your choice of sauce, on garlic, fried or ranchera sauce (A la diablo, al ajo, ranchera, al ajillo o mantequilla) 18.99

HUANCHINANGO AL GUSTO

Whole red snapper with your choice of sauce, garlic, butter, ranchera sauce (A la diablo, al ajo, mantequilla, ranchera, al ajillo) 24.99

ANTOJITOS DEL MAR

4 empanadas, 4 prawns, 12 cora shrimps, 12 cucaracha shrimps, breaded fish, and tropical ceviche. (4 Empanadas, 4 langostinos, 12 coras, 12 cucarachas, chicharron pescado y seviche tropical 55.99

MEXICAN LOW COUNTRY BOIL

(Full Order) 2 crab clusters, 1 pound shrimp, 2 corn on cob, 3 potatoes, 1/2 pound sausage and baby carrots. PRICE

MEXICAN LOW COUNTRY BOIL

(Half Order) 1 crab clusters, 1/2 pound shrimp, 2 corn on cob, 3 potatoes, 1/4 pound sausage and baby carrots. PRICE

FILETE REY Fish fillet stuffed with octopus, shrimp, imitation crab meat, mushrooms, bell pepper and onions with cheese (Gratinado en queso con pulpo, camarón, imitación jaiba champinones, morrones y cebolla) 23.75

PINEAPPLE PINA REY Octopus, shrimp imitation crab meat, scallops, bell pepper and onions with cheese, served with bread (Gratinada en queso con pulpo, camarón, imitación jaiba, scallops, morrones y cebolla servido con pan) 24.99

CAMARONES MOMIAS

Bacon wrapped shrimp stuffed with cheese. 19.99

3 FISH TACOS Fried or grilled, chipotle mayo, mango and served with rice 11.95

MOLCAJETE DEL MAR

Huicholes shrimp, seafood mix, mussels, grilled shrimp, oysters, fish, crab meat, octopus, crab legs, camarone momias, lan gostinos. Served with rice and guacamole salad 39.99

CHAROLA MIXTA / MIXED TRAYS

Shrimp huichol, shrimp Coras, Prawn, Calamari, and crab legs cooked in butter and Mexican seasonings. Camares Huichol Camares Coras • Patas Jaiba Langostinos & Calamari Mkt Price

PATAS DE JAIBA AL GUSTO

Steamed crab legs with your choice of sauce. (Al vapor, a la diablo, al ajo, a la mantequilla) Mkt Price

Tostadas

TOSTADA NAYARIT Albacore Tuna 7.99

TOSTADA DE CEVICHE DE CAMARON Tostada with shrimp ceviche, cooked in lime juice or steam (Cocido en jugo de limon o al vapor) 8.99

Tostada de Ceviche de Camaron



Botanas

AGUACHILES DE CAMARON VERDES, ROJOS O MIXTOS

Raw shrimp peeled cooked in lemon juice with green, red or mix sauce (Camarones cocidos al limon con chile verde, rojo o mixtos) 16.99

CAMARONES HUICHOL

Shrimp on traditional Huichol Sauce with shell or peeled (Con cascara o pelados camarones en tradicional salsa huichol 28.99

CAMARONES AL VAPOR

Steamed shrimp with shell or peeled (Cocinados al vapor) 27.95

CAMARONES KORAS

Fried shrimp on special dried chili (Camarones dorados en una salsa de chile de arbol) 28.99

TORRE DEL MARISCOS

Raw shrimp and fish, cooked shrimp and fish, cooked octopus with tomatoes, onions and cucumber (abocado con house salsa negra) 23.95

Seafood

OSTIONES EN SU CONCHA

Raw oyster half shell (ostiones regulares) 1/2 Dozen/Docena Mkt Price 1 Dozen/Docena Mkt Price

OSTIONES GARATINADOS

Oyster with shrimp, octopus, cucumber, tomatoes, onions, pepper & soy sauce (Ostiones con camarón, pulpo, pepino, tomate, cebolla, pimienta y salsa de soya) Mkt Price

Ceviches

CEVICHE DE CAMARON Shrimp ceviche cooked in lime or steam (Cocido en jugo de limon o al vapor) 14.99

CEVICHE NAYARIT Albacore Tuna 14.95

CEVICHE DE CAMARON Y PULPO Shrimp & Octopus 16.99

CEVICHE DE PESCADO (Fish ceviche) 12.99

CALAMARES Breaded golden fried calamari, crispy delicious, served with slices of tomato, cucumber and Thousand Island. Mkt Price

CHAROLA LANGOSTINOS

Prawns sauteed with butter and house seasonings. Mkt Price

CHAPUSON DEL MAR

Octopus, shrimp, & oysters on house sauce (Pulpo- camarón- y ostione en salsa especial de la casa) 27.99

PULPO EN SALSA ROJO

Fried octopus on special dried chile sauce (Pulpo frito ye en salsa del chile arbol) 24.99

EMPANADAS DE CAMARON

Shrimp and cheese empanadas 10.99

AGUACHILES NEGROS MIXTOS

Raw and cooked shrimp and octopos with mixed black sauce. (Camarón crude y cosido pulpo con salsa negra de la casa) 22.99

Cocteles Frios o Calientes

COCTELES DE CAMARON

Shrimp cocktail with tomatoes, cucumber, pepper and onion 16.99

COCTEL DE CAMARON Y PULPO

Shrimp & Octopus cocktail with tomatoes, cucumber, pepper and onion 18.99

COCTEL DE CAMARON, PULPO Y OSTION

Shrimp, Octopus & Raw Oysters with tomatoes, cucumber, pepper and onion 21.99

Ceviche

