

El Golfo Restaurant

Main Menu

Appetizers

Ceviche Mixto

White fish, shrimp and squid marinated with fresh lime juice, red onions, peppers and cilantro. \$12.99

Yuca con Chicharrón

Fried yucca/cassava, served with curtido, pico de gallo and morsels of pork cubes. \$6.99

Gambas al Ajillo

Shrimp sautéed with garlic, sherry wine, cilantro, served with hot rolls. \$12.99

Taquitos Dorados

Three crispy corn tortillas filled with seasoned chicken, served with guacamole, sour cream and pico de gallo. \$7.99

Appetizer Samplet Platter

Cheese quesadilla, chicken taquitos and fried sweet baby corn tamales. \$11.99

Nachos

Corn tortilla chips covered with beans and melted cheese, served with guacamole, sour cream and pico de gallo. \$5.99 Add chicken or beef \$8.99

Mussels al Jengibre

Fresh mussels in sherry wine with fresh ginger and spring onion server with hot rolls. \$7.99

Pupusas

Three pupusas with cheese or pork and cheese served with curtido and salsa de tomate. \$7.99

Quesadilla

Two grilled flour tortillas filled with cheese, tomato and onions, served with guacamole, sour cream and pico de gallo. \$6.99 Add chicken or beef \$8.99

Plátanos

Fried ripe plantain served with sour cream. \$4.99 Green fried plantain (tostones) served with salsa verde. \$3.99

Queso Fundido con Chorizo

Zesty Chihuahua cheese and chorizo/sausage fondue served with flour tortillas. \$7.99

Tamales

Two tamales with chicken \$6.99 , or sweet baby corn (elotes) \$5.99

Soups

Sopa de Lima Yucateca

A native Yucatan soup made with chicken broth, shredded chicken and fresh cilantro. Large \$8.99 *
Small \$5.99

Sopa de Res

Flavorful Salvadorian style beef broth with tender short ribs, cabbage, sweet corn on the cob, yuca and plantain. Large \$12.99 * Small \$7.99

Sopa de Mariscos

Delicious seafood broth with shrimp, scallops, squid and mussels.

Large \$13.99 * Small \$8.99

Salads

Ensalada Chica

Crisp mixed greens with tomato, cucumber, radish and red onions served with our homemade house dressing. \$4.99

Ensalada de Aguacate y Palmito

Crisp mix greens with tomato, slices of avocado, egg and hearts of palm served with our homemade house dressing. \$7.99

Ensalada de Guacamole

A bed of fresh lettuce topped with homemade guacamole, garnished with tomato, radish and egg wedges. \$8.99

Mango Avocado Salad

Served with light balsamic yogurt dressing. \$8.99

Santa Cruz Salad

A bed of crisp lettuce topped with tomato, cucumber, avocado and tender grilled chicken breast. Your choice of chicken or beef. Chicken Breast \$12.99 * Beef \$13.99

El Golfo Salad

Crisp mixed greens topped with tomato, avocado, egg wedges and ceviche mixto. \$13.99

Vegetarian Dishes

All dishes served with black beans and rice.

Garden Quesadilla

Two fresh flour tortillas golden grilled with cheese, poblano pepper, mushroom, onion and tomato. \$11.99

Margarita's Platter

Cheese chile relleno, cheese enchilada and crispy guacamole taco. \$13.99

Vegetable Burrito

Topped with ranchera sauce and melted cheese. \$12.99

Spinach Enchilada

Two fresh corn tortillas filled with sautéed spinach, mushroom and melted cheese. \$13.99

Vegan Dishes

All dishes served with black beans and rice.

Vegan Chimichanga

Large flour tortilla filled with vegetarian beans, sautéed vegetables, then rolled up and lightly deep fried. \$11.99

Vegan Taco Salad

Crispy taco shell filled with black beans, steamed broccoli, carrots, celery and red onion, topped with ranchera sauce. \$9.99

Vegan Fajita

A generous portion of garden fresh vegetables sautéed with olive oil, served on a sizzling platter. \$13.99

Guanaco Vegetariano

Fried plantain, yuca and sweet corn tamale served with curtido and guacamole. \$10.99

Mexican Cuisine

All dishes served with rice and beans.

Enchiladas

Two fresh corn tortillas rolled up with chicken, beef or cheese topped with green tomatillo, red chili sauce and melted cheese. \$12.99 * Seafood (shrimp and scallops) \$15.99

Burrito

Large flour tortilla wrapped around your choice of chicken or beef. \$12.99

Chimichanga

Large fresh flour tortilla filled with chicken or beef, then rolled and lightly deep fried. \$13.99

Carne Asada a La Mexicana

Charcoal grilled marinated skirt steak served with guacamole. \$16.99

Chiles Rellenos

Poblano peppers filled with white cheese and seasoned beef then dipped in egg batter and lightly fried, topped with ranchera sauce and melted cheese. \$13.99

Parrillada Caliente

Grilled marinated tender skirt steak, chicken breast and Mexican chorizo on a sizzling platter. \$17.99

Plato Norteño

Chicken burrito, cheese enchilada and guacamole. \$13.99

Super Golfo Fajita

Grilled chicken, beef and lobster tail. \$26.99

Santa Fé Platter

Cheese chile relleno, chicken enchilada and chicken tamale. \$13.99

Tacos al Carbón

Two fresh flour tortillas rolled with grilled chicken or beef and cheese. \$15.99

Pechuga a la Parrilla

Tender grilled chicken breast seasoned with fresh lemon and herbs served over our delicious Durango sauce (light cheese sauce). \$14.99

Whole Wheat Fish Tacos

Served with wild rice and mango salsa. \$15.99

Grilled Shrimp

Served with sautéed spinach and wild rice. \$18.99

Mexican Yambalaya

Sautéed large shrimp with spicy Mexican chorizo, fresh tomato, green peppers, celery and herbs. \$17.99

Fajita Norteñas

Served with rice, beans, guacamole, sour cream, pico de gallo and flour tortillas. Chicken, beef or combo \$17.99 * Trio (chicken, beef and shrimp) \$19.99

Note: Under cooked meat, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness.

Latin American Cuisine

All dishes served with rice and beans

Pato en Olivas

Half of roasted duck, juicy in the inside and crispy on the outside topped with green olives and sherry wine sauce. \$18.99

Bistec Criollo

Grilled 12oz. tender Angus strip steak topped with sautéed green peppers, red onions, tomato, jalapeño and cilantro in a criolla sauce. \$18.99

Pollo al Horno

Oven roasted half chicken marinated in herbs and mojo criollo, topped with sweet Spanish onions. \$15.99

Pechuga Rellena

Stuffed chicken breast with fresh spinach and mushrooms in a rich cream sauce. \$17.99

Mojarra la Unión

Fresh whole Rock fish seasoned with herbs and lightly pan fried, served with garden salad. \$20.99

Bistec en Salsa de Champiñones

Tender Angus strip steak topped with sautéed sweet red onions and mushrooms in a merlot sauce. \$19.99

Lomo Saltado

Sautéed strips of prime sirloin with fresh tomato, jalapeño and green peppers, red onion and cilantro in a special Peruvian sauce. \$16.99 Chicken \$15.99

Mariscada Siete Mares

A seafood stew with shrimp, scallops, squid, clams, mussels, fish and half of a one pound lobster. \$26.99

Camarones Azteca

Sautéed large shrimp with scallions, sweet red and green peppers, red onions, cilantro and jalapeño peppers in our delicious garlic seafood sauce. \$19.99

Mar y Tierra

Tender 12 oz. Angus strip steak and lobster tail, served with our special garlic brown and lobster sauce. \$26.99 with Shrimp \$22.99

Salmón Acapulco

Fresh grilled salmón filet topped with sautéed onion, shrimp and scallops in our Acapulco sauce. \$20.99

Pescado Criollo

Fresh broiled whole trout, topped with sautéed red onions, green peppers, tomato, jalapeño and cilantro in our criolla sauce. \$16.99

Salmón Pacífico

Served in a light garlic, Spanish capers and cilantro sauce. \$18.99

Pescado Empanizado

Lightly breaded boneless rainbow trout, lightly pan fried served with sautéed vegetables. \$16.99

Masitas de Puerco

Cuban style oven baked morsels of pork, marinated in seville bitter oranges and mojo criollo, served with fried sweet plantain. \$15.99

Side Orders

White or Mexican Rice \$3.99 * Guacamole \$5.99 * Pinto or Black Beans \$2.99 * French Fries \$3.99 * Cheese Chile Relleno \$5.99 * Guacamole Taco \$4.99

Beverages

Sodas * Coffee * Tea \$2.50

Coke * Diet Coke * Sprite * Ginger Ale * Tonic Water * Club Soda * Fruit Punch * Pink Lemonade (free refill).

Juice * Homemade Refreshment * Jugos * Refrescos \$2.99

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

Desserts

Flan \$6.99 Caramel Custard.

Tres Leches Cake \$6.99

Chocolate mousse \$6.99

Cajeta with Vanilla Ice Cream \$6.99

Sopapilla \$6.99 (*Lightly fried pastry with honey then dusted with cinnamon and powdered sugar*).

Ice Cream – Vanilla * Strawberry * Chocolate \$4.99

From the bar

	<u>Pitcher</u>	<u>1/2 Pitcher</u>	<u>Glass</u>	<u>Virgin</u>
Cadillac Margarita	35.99	25.99	9.99	
Regular Margarita	29.99	19.99	7.99	
Sangria Red or White	20.99	14.99	6.99	
Piña Colada	19.99	13.99	5.99	3.99
Licuaados/Daiquiris (Strawberry, Lime or Mango):	19.99	13.99	5.99	3.99

Red or White House Wine

Glass \$6.99 * 1/2 Liter \$14.99 * Full Liter \$19.99

Beer

Imported \$4.99

Pilsener (El Salvador) * Corona * Corona Light * Negra Modelo * Dos Equis * Modelo Especial * Tecate (can) * Heineken

Domestic \$3.99

Miller Lite * Bud Light * Budweiser * O'Douls (Non-Alcoholic).