

# Dinner Menu

# El GOLFO

## Appetizers

**CEVICHE MIXTO** <sup>Ⓞ</sup>  
White fish, shrimp, squid marinated in freshly squeezed lime juice, red onion, jalapeño pepper and cilantro. 18

**GAMBAS AL AJILLO**  
Shrimp sautéed with butter, garlic, dry white wine, cilantro, served with hot rolls. 14

**MUSSELS AL JENGIBRE** <sup>Ⓞ</sup>  
Fresh mussels in sherry wine, fresh ginger, spring onion, served with hot rolls. 10

**QUESADILLA**  
Grilled tortillas filled with cheese, tomato, and onion. Served with guacamole, crema fresca, and pico de gallo. 7  
Add Chicken or Beef +\$4  
Add Shrimp +\$6

**YUCA CON CHICHARRON** <sup>Ⓞ</sup>  
Fried yucca/cassava and fried morsels of pork shoulder, served with curtido (pickled cabbage) pico de gallo. 10

**NACHOS** <sup>Ⓞ</sup>  
Corn tortilla chips covered with pinto beans, melted cheese, and topped with guacamole, pico de gallo and crema fresca. 7  
Add chicken or beef. +\$4  
Add Shrimp. +\$6

**PUPUSAS** <sup>Ⓞ</sup>  
Three pupusas with cheese; revueltas (pork and cheese); vegan (squash and spinach). Served with curtido (pickled cabbage) and freshly made tomato sauce. 9

**PLATANOS** <sup>Ⓞ</sup>  
Fried riped plantain, served with crema fresca and refried beans. 6

**GREEN FRIED** <sup>Ⓞ</sup>  
**PLANTAIN** (tostones)  
Served with salsa verde. 4

**TAMALES** <sup>Ⓞ</sup>  
Two tamale with chicken. 7  
Sweet baby corn. 6

**TAPAS MIXTAS** <sup>Ⓞ</sup>  
Chicken, steak, chicharron, yucca, shrimp, ceviche mixto. Lrg 45 | Sml 35

## ENSALADAS

**MANGO AVOCADO SALAD**  
Served with light balsamic yogurt dressing. 10

**ENSALADA DE PALMITO**  
Crisp mixed greens, tomato, hearts of palm, avocado, radish, and hard boiled egg. 9

**ENSALADA CHICA**  
Spring mix, tomato, cucumber, radish, and red onions. Served with our homemade house dressing. 7

**EL GOLFO SALAD**  
Crisp mixed greens topped with Ceviche mixto, hard boiled egg, tomato, and radish 20

**SANTA CRUZ SALAD**  
A bed of crisp lettuce, tomato, cucumber, and avocado. Chk 18 | Beef 20 | Shmp 22

## SOPAS

**SOPA DE MARISCOS**  
Succulent seafood broth with shrimp, scallops, squid and mussels. Lrg 18 | Sml 14

**SOPA DE RES** <sup>Ⓞ</sup>  
Flavorful Salvadoran style beef broth, tender bone-in short ribs, cabbage, yucca, plantain and corn on the cob. Lrg 18 | Sml 14

**SOPA DE LIMA YUCATECA** <sup>Ⓞ</sup>  
A native Yucatan soup made with chicken broth, fresh lime, carrots, celery, and shredded chicken. Lrg 10 | Sml 7

## COCINA MEXICANA

All entrees served with rice and beans.

**ENCHILADAS**  
Two corn tortillas rolled up with chicken, beef, or cheese. Topped with red chili, green tomatillo sauce and melted cheese. 16  
Creamy seafood enchilada (shrimp and scallops). 23

**CHIMICHANGA**  
Large flour tortilla filled with chicken or beef, rolled up and lightly deep fried. 18  
Seafood Chimichanga 24

**BURRITO**  
Large flour tortilla wrapped around your choice of chicken or beef topped with green, red chili sauce, and melted cheese. Chk 16 | Stk 22

**CHILE RELLENOS**  
Poblano Peppers filled with cheese, seasoned beef, dipped in egg batter and lightly fried. Topped with ranchera sauce and melted cheese. 20

**PLATO NORTEÑO**  
Chicken burrito, cheese enchilada and guacamole. 18

**CAMARONES AL GRILL** <sup>Ⓞ</sup>  
Shrimp marinated in chipotle and cilantro lime sauce. Served with sautéed spinach and wild rice. 28

**PECHUGA A LA PARRILLA**  
Grilled all-natural chicken breast seasoned in fresh lemon and herbs. Served over a Durango sauce (light cheese sauce). 24

**CARNE ASADA A LA MEXICANA**  
Charcoal grilled marinade skirt steak served with guacamole. 25

**FISH TACOS**  
Whole wheat tortillas topped with grilled catch of the day. Served with wild rice and mango salsa. 24

**MEXICAN JAMBALAYA** <sup>Ⓞ</sup>  
Sautéed large shrimp and Spicy Mexican chorizo, fresh tomato, green peppers, celery and herbs. 25

**FAJITAS NORTEÑAS AL CARBON**  
Chicken, beef or a combo. 25  
Trio (chicken, beef, shrimp) 28  
Trio (chorizo, beef, chicken) 27  
Shrimp Fajitas 28

*\*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.

**LOMO SALTADO** <sup>Ⓞ</sup>  
Sautéed strips of sirloin with fresh tomato, green peppers, red onions, jalapeño and cilantro in a Peruvian sauce. Steak 26 | Pollo 24

**POLLO AL HORNO** <sup>Ⓞ</sup>  
Half of an oven-roasted chicken, marinated in mojo criollo and herbs. Topped with sautéed sweet Spanish onions. 20

**MOJARRA A LA UNION** <sup>Ⓞ</sup>  
Fresh whole black bass seasoned and pan-fried. 32

**PESCADO CRIOLLO** <sup>Ⓞ</sup>  
Fresh rainbow trout, broiled topped with sautéed tomatoes, red onion, green peppers, jalapeños and cilantro in a criolla sauce. 28

**MASITAS DE PUERCO** <sup>Ⓞ</sup>  
Cuban-style oven baked morsels of pork, marinated in Sevillas, bitter orange, and mojo criollo. Served with sweet plantains. 22

**SALMON ACAPULCO**  
Topped with sautéed onions, shrimp and scallops in Acapulco sauce (light cream) 28

**PESCADO EMPANIZADO**  
Lightly breaded rainbow trout, pan-fried and served with sautéed garden veggies. 28

**CAMARONES AZTECA**  
Sautéed large shrimp with spring onions, green and red peppers, red onions, jalapeño and cilantro in a garlic seafood sauce. 26

**BISTEC EN SALSA DE CHAMPIÑONES**  
Tender strip steak topped with sautéed sweet red onion and mushroom in a Merlot sauce. 32

**SALMON IN PACIFICO SAUCE**  
Topped with a creamy garlic and caper sauce. 24

**MAR Y TIERRA**  
A tender steak served with shrimp. 40

## 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. 16

**VEGETABLE BURRITO**  
Topped with ranchera sauce and melted cheese. 14

**GUANACO VEGETARIANO** <sup>Ⓞ</sup>   
Fried plantain, yucca, and sweet corn tamale served with guacamole and curtido. 15

**VEGAN CHIMICHANGA**  
Served with guacamole. 15

**VEGAN PUPUSA PLATTER** <sup>Ⓞ</sup>  
Two squash & spinach pupusas served with curtido (pickled cabbage) and salsa de tomate. 15

**VEGAN FAJITA**  
A generous portion of fresh vegetables sautéed in olive oil. Served on a sizzling platter. 18

**VEGAN TACOS PLATTER**  
Two corn tortillas, grilled squash, garbanzo, poblano pepper, red pepper, and cilantro. Served with rice and black beans. 15

## SIDE ORDERS

- White or Yellow Rice 4
- Pinto or Black Beans 3
- Cheese Chile Relleno 7
- Guacamole Taco 5
- French Fries 4
- Guacamole 8

## DESSERT

- TRES LECHEs CAKE 8
- CHOCOLATE MOUSSE 8
- FLAN 8
- ICE CREAM  
Vanilla, Strawberry, Chocolate 6
- SOPAPILLA  
Lightly fries pastry drizzled with honey, cinnamon, powder sugar topped with vanilla ice cream. 10

## BEVERAGES

- JUICE AND HOMEMADE REFRESHMENTS 3  
Apple, Orange, Cranberry, Pineapple Juice, Horchata, Maraño, Tamarindo, Refresco de Frutas Naturales.
- SODAS | COFFEE | TEA  
(free refills) 2.50  
Sprite, Coke, Diet Coke, Ginger Ale, Tonic Water, Club Soda, Lemonade

## FROM THE BAR

- SIGNATURE MARGARITA**  
40 Pitcher | 28 Half | 11 Glass
- CADILLAC MARGARITA**  
52 Pitcher | 32 Half | 14 Glass
- PIÑA COLADA AND DAIQUIRI**  
35 Pitcher | 25 Half | 9 Glass
- NON-ALCOHOLIC DAIQUIRI**  
Mango, strawberry, Lime, Piña Colada  
26 Pitcher | 20 Half | 7 Glass
- RED / WHITE HOUSE WINE**  
Chablis, Burgundy, Sauvignon Blanc  
Full Liter 29 | ½ Liter 20 | Glass 9

## BEER

- LOCAL CRAFT 8**  
FLYING DOG, TRUTH IPA, SNAKE DOG IPA, DOGGIE STYLE PALE ALE, PORT CITY, MONUMENTAL IPA, POTER
- IMPORTED 6**  
CORONA EXTRA, CORONA LIGHT, NEGRA MODELO, MODELO ESPECIAL, TECATE (CAN), DOS EQUIS, AMSTEL LIGHT, STELLA ARTOIS, HEINEKEN
- DOMESTIC 4**  
MILLER LIGHT, BUD LIGHT, BUDWEISER, O' DOULS (NON-ALCOHOLIC)