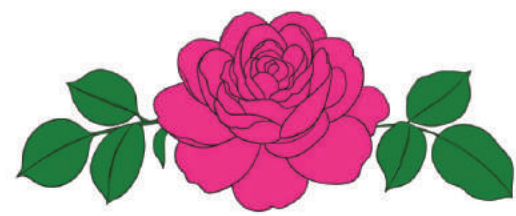


MEXICAN SOUL FOOD

El dorado

MARGARITA & TEQUILA BAR



APPETIZERS

- CHIPS & SALSA** \$11
Roasted Tomatillo / Morita Salsa
- GUACAMOLE** \$15
Cilantro / Serrano / Fresh Lime / Chicharron Chips
- ROASTED ESQUITES** \$14
Poblano Aioli / Micro Cilantro / Ancho Pepper Powder / Aged Cotija Cheese
- QUESO FUNDIDO** \$14
Melted Oaxaca & Chihuahua Cheese / Jalapeño Peppers / Warm Corn Chips / Add Chorizo / Rajas / Mushrooms \$5
- CHICARRONES EN SALSA VERDE** \$14
Tomatillo Salsa / Queso Fresco / Corn Tortillas
- GRILLED MEXICAN OCTOPUS** \$17
Recado Rub / Crispy Papas / Tomato / Garlic Confit
- BIRRIA NACHOS** \$18
Braised Brisket / Chihuahua Cheese / Pico de Gallo / Jalapeño / Guacamole / Scallions / Cilantro / Side of Consome



FLAUTAS

Order of 4 taquitos wrapped in corn tortillas.

- PAPA** \$14
Potato / Cabbage / Chihuahua Cheese / Salsa Verde / Mexican Crema / Lettuce / Onions al Escabeche
- POLLO** \$15
Marinated Chicken / Mole / Toasted Sesame Seeds / Mexican Crema / Queso Fresco
- BEEF** \$17
Ground Beef Picadillo / Cheese Blend / Pico de Gallo / Lettuce / Poblano Crema / Pickled Onions / Guacamole

ENCHILADAS

- CHEESE** \$14
Guajillo & Ancho Chile Sauce / Oaxaca Crema / Oaxaca & Chihuahua Cheese / Queso Fresco
- POLLO** \$15
Marinated Chicken / Tomatillo Salsa / Oaxaca Crema / Oaxaca & Chihuahua Cheese / Queso Fresco
- VEGGIE** \$15
Mushrooms / Rajas / Poblano Sauce / Oaxaca & Chihuahua Cheese
- POLLO MOLE** \$17
Chicken / Mole Poblano / Oaxaca Crema / Oaxaca & Chihuahua Cheese / Queso Fresco

PLATOS

- HALF POLLO** \$25
Roasted Half Chicken with Achiote / Baby Carrots / Poblano Sauce / Frijoles Charros / Corn Tortillas
- SALMON ASADO** \$28
Rajas con Queso / Corn / Poblano Crema / Fresh Cilantro Salad
- CARNE ASADA** \$30
Cilantro & Lime Marinated Skirt Steak / Frijoles Charros / Grilled Nopal / Guacamole / Chile Toreados / Charred Lime / Salsa Roja / Corn Tortillas
- POLLO ASADO** \$30
Cilantro & Lime Marinated Chicken / Frijoles Charros / Grilled Nopal / Guacamole / Chile Toreados / Charred Lime / Salsa Roja / Corn Tortillas
- LOBSTER** MP
Puerto Nuevo Style Lobster / Rice / Pinto Beans / Guajillo Salsa / Flour Tortillas
- VERACRUZ STYLE HUACHINANGO** \$42
Crispy Whole Snapper / Veracruz Sauce / Rice / Corn Tortillas
- TOMAHAWK FOR TWO** \$142
Chile & Ajo Negro Rub / Cebollitas / Elote Tatemado / Salsa de Chile Arbol / Guacamole / Corn Tortillas

TACOS | 3 FOR \$16

Served with tortillas and Mexican rice and beans. Three tacos per order.

- VEGGIE** SINGLE \$7 | \$16
Corn / Cauliflower / Mushroom / Cilantro / Poblano Sauce / Ancho Spice Pumpkin Seed
- GRINGO** SINGLE \$7 | \$17
Ground Beef Picadillo / Rajas / Crema Agria / Lettuce / Pico de Gallo
- POLLO ENCHILADO** SINGLE \$8 | \$18
Marinated Chicken / Cilantro / Avocado Salsa / Onion / Queso Fresco
- OCTOPUS*** SINGLE \$10 | \$24
Grilled Octopus / Queso Crust / Crispy Onions / Cilantro / Birria Salsa
- AL PASTOR GATOR*** SINGLE \$10 | \$24
Alligator Meat (Yes, it's really alligator!) / Pork Marinated in Achiote / Grilled Pineapple / Avocado Crema / Onions / Cilantro / Salsa Roja
- CARNITAS** SINGLE \$9 | \$19
Braised Pork / Costra de que Queso / Cilantro / Onion / Salsa Michoacana
- ENSENADA FISH TACO** SINGLE \$8 | \$20
Served Crispy or Grilled / Pico de Gallo / Cabbage / Guajillo Crema
- CARNE ASADA** SINGLE \$9 | \$21
Skirt Steak / Salsa Fresca / Onion / Cilantro / Guacamole
- BIRRIA** SINGLE \$9 | \$22
Slow Cooked Beef / Cilantro / Salsa Roja / Onions / Costra de Queso / Side of Consome
- CAMARON*** SINGLE \$9 | \$22
Shrimp / Charred Tomato Salsa / Oaxaca Cheese
- LANGOSTA*** MP
Lobster basted in Ancho Chile Butter / Pico de Gallo / Crisp Green Cabbage / Oaxaca Crema / Toasted Ancho Chile Salsa

ENSALADAS

- KALE & QUINOA CAESAR** \$19
Kale / Romaine Lettuce / Quinoa / Corn / Avocado / Pepitas / House-made Guajillo Caesar Dressing / Queso Fresco
- CARNE ASADA** \$24
Skirt Steak / Mesclun Greens / Radish / Red Onion / Tomatoes / Queso Cotija / Avocado / Cilantro / Lime Vinaigrette

BURRITOS

Served with Mexican rice and choice of pinto or black beans.

- VEGGIE** \$17
Corn / Cauliflower / Mushroom Ahumado / Cilantro / Poblano Sauce
- POLLO** \$19
Marinated Chicken / Cilantro / Onion / Avocado Salsa
- CARNE ASADA** \$20
Skirt Steak / Tomatillo Salsa / Pico de Gallo / Avocado / Queso Fresco / Guajillo Crema
- CARNITAS** \$20
Braised Pork / Cilantro / Onion / Salsa Michoacana
- LANGOSTA** \$27
Lobster / Salsa Roja / Queso Oaxaca / Pico de Gallo



QUESADILLAS

Choice of flour or corn tortillas.

- CHEESE** \$16
Oaxaca & Chihuahua Cheese / Queso Blanco
- POLLO** \$18
Marinated Chicken / Cebollin
- CARNITAS** \$19
Braised Pork / Onion / Cilantro / Guacamole / Tomatillo Salsa
- CARNE ASADA** \$20
Skirt Steak / Salsa Verde / Onions / Cilantro
- BIRRIA** \$22
Savory Braised Beef / Onion / Cilantro / Chile de Arbol Salsa

FAJITAS

Served with Rice and Corn Tortillas
Variety of Peppers / Tomatoes / Onions / Cilantro
Sour Cream / Pico de Gallo

- FAJITAS EL JARDIN** \$20
Garden Vegetables
- CHICKEN** \$22 **SHRIMP** \$24
- GRILLED STEAK** \$26
- LOBSTER** \$29

CEVICHE

- TIRADITO DE ATUN** \$17
Yellow Aji Sauce / Cucumber / Avocado Mousse / Cilantro / Red Onion
- CEVICHE EL CABRON** \$20
White Fish / Cucumber / Tomatoes / Onion / Cilantro / Serrano / Celery / Carrots
- CEVICHE MR 305** \$21
Shrimp / White Fish / Cucumber / Charred / Cilantro / Avocado / Toasted Guajillo / Jalapeño / Red Onion
- CEVICHE VERDE** \$21
Shrimp / Cucumber / Cilantro / Jalapeño / Avocado
- CEVICHE LEVANTA MUERTOS** \$22
Shrimp / Octopus / White Fish / Leche De Tigre / Cucumber / Cilantro / Chile De Arbol
- AGUACHILE ROJO** \$22
Shrimp / Lime Juice / Serrano / Cucumber / Cilantro / Red Onion / Served With Corn Tostadas
- AGUACHILE NEGRO** \$22
Shrimp / Chile Negro Spices / Red Onion / Cucumber / Habanero Ash

SUSHI ROLLS

Served with Soy Sauce / Ponzo / Ginger / Wasabi

- CRISPY RICE SPICY TUNA** \$20
Crispy Sushi Rice / Spicy Marinated Tuna / Guajillo Mayo / Unagi Serrano Sauce / Cilantro
- CARNE ASADA ROLL** \$25
Carne Asada / Avocado / Cream Cheese / Pico de Gallo / Guajillo Crema
- EL DORADO ROLL** \$25
Spicy Tuna / Nori / Cucumber / Avocado / Serrano Pepper / Masago / Sriracha Mayo
- MIAMI ROLL** \$25
Crispy Shrimp / Crab / Plantain / Green Onion / Eel Sauce / Crunchies
- PUERTO VALLARTA ROLL** \$24
Yellowtail / Tuna / Salmon / Togarashi / Jalapeño Unagi Sauce
- WORLDWIDE ROLL** \$25
Spicy Crab / Jalapeño / Asparagus / Seared Tuna / Avocado / Ponzu / Chili Oil
- LOBSTER ROLL** \$32
Lobster Meat / Asparagus / Spicy Mayo / Masago / Cilantro / Scallion / Eel Sauce



EL BARCO

GIANT SUSHI CEVICHE BOAT.....\$97

Served with Rice Noodles / Chips / Cucumber Salad
Serves 4-6 people - Includes each of the following:

- CARNE ASADA ROLL**
Carne Asada / Avocado / Cream Cheese / Pico de Gallo / Guajillo Crema
- EL DORADO ROLL**
Spicy Tuna / Nori / Cucumber / Avocado / Serrano Pepper / Masago / Sriracha Mayo
- WORLDWIDE ROLL**
Spicy Crab / Jalapeño / Asparagus / Seared Tuna / Avocado / Ponzu / Chili Oil
- CEVICHE MR 305**
Shrimp / White Fish / Cucumber / Charred / Cilantro / Avocado / Toasted Guajillo / Jalapeño / Red Onion
- CEVICHE VERDE**
Shrimp / Cucumber / Cilantro / Jalapeño / Avocado
- AGUACHILE NEGRO** \$22
Shrimp / Chile Negro Spices / Red Onion / Cucumber / Habanero Ash

SIDES

- MEXICAN RICE** \$5 / **REFRIED BEANS** \$5
- SALSAS** \$5 / **VEGGIES** \$8
- MEXICAN CORN** \$8

DESSERTS

- CINNAMON CHURROS** \$12
- ARROZ CON LECHE** \$12
- TRES LECHE CAKE** \$14



**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Additional sauces or condiments require an additional charge.