



Seafood & Mexican Grill



ELCAPITAN327



facebook



ELCAPITAN327



Disfruta de la **BANDA EN VIVO**
En todos nuestros restaurantes

LOS AUTÉNTICOS MARISCOS ESTILO NAYARIT

327 Main St. • Hobart, IN 46342

(219) 947-3355

www.elcapitanseafood.com

MARGARITAS

TRADITIONAL MARGARITA

Limón / Lime

FLAVORED MARGARITAS

Extra charge
Mango
Fresa / Strawberry
Pepino / Cucumber
Limón y Piña
Lime & pineapple
Piña Colada
Limón-Sangria



Rainbow Margarita



Diablo Margarita

Strawberries, lime juice, jalapeno slices, jalapeño tequila, sweet & sour, agave nectar, Tajin chilli powder

Shark Margarita

Tequila, vodka, Smirnoff ICE, blue curacao, Hpnotiq, grenadine and lime juice

Margaritas
Sm Lg



Tropical Margarita

Pineapple juice, orange juice, Malibu rum and tequila
(On the rocks only)



Margarita Bucanera

Lime margarita and fresh jalapeño pepper
(On the rocks only)

Caribbean Margarita

Pineapple juice, orange juice, Malibu rum and tequila



Jalapeño Tequila Shot

Mango Shot

House tequila, mango puree, chamoy and triple sec (2.5 oz)



Margarita Mangoneada

Reg Lg
Mango puree, chamoy, rimmed with Tajin chilli powder

Banderita

Fresh lime juice, tequila and sangrita (spiced tomato sauce)



Piña Borracha

Includes tequila, vodka, rum, gin, triple sec, coconut rum, orange juice and pineapple juice
(On the rocks only)



Cantarito

House tequila, squirt, citrus juices, salt and chopped fruit



Pancho

Sm Lg
A great combination, your favorite margarita & beer



Cazuelón

House tequila, citrus juices, sangrita, grapefruit soda, Tajin chilli powder and fruit slices



Ask for our
Top Shelf Tequilas

Extra charge applies

Olla Borracha

Serves 5 people



Tequila

SILVER

Don Anastacio Patrón
Don Julio
3 Generaciones 1800
Luna Azul
Cazadores
Riazul
Herradura
L. del Milagro
7 Leguas
Corazón
Casa Amigo
Hornitos
Tapatio
Centenario
Cruz del Sol
Jimador
Corralejo
Cabo Wabo
Espolón
Hacienda Vieja
Tradicional
José Cuervo
José Cuervo Gold
House

Specialty Tequila

Shots:

Gran Patrón Burdeos Añejo
Herradura Selección Suprema
Extra Añejo
Don Julio Real Añejo
Don Julio 1942 Añejo
Gran Patrón Platinum
Casa Noble Extra Añejo
Milagro Reserva Añejo
Milagro Reserva Reposado

WHISKY

Buchanans 12
Buchanans 18
Chivas Regal
Jameson
Jack Daniels
Jim Beam
Johnie Walker
Dewars White Label
Makers Mark
Seagrams 7
Fire Ball
Cinerator
Crown Royal
Crown Royal Apple

REPOSADOS

Don Anastacio Patrón
Don Julio
3 Generaciones 1800
Luna Azul
Cazadores
Riazul
Herradura
L. del Milagro
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Centenario
Cruz del Sol
Jimador
Corralejo
Cabo Wabo
Espolón
Hacienda Vieja
Tradicional
Sauza

AÑEJOS

Don Anastacio Patrón
Don Julio
3 Generaciones 1800
Luna Azul
Cazadores
Riazul
Herradura
L. del Milagro
7 Leguas
Corazón
Casa Amigo
Hornitos
Tapatio
Centenario
Cruz del Sol
Jimador
Corralejo
Cabo Wabo
Espolón

MEZCAL

Clase Azul
Monte Albán Joven
Monte Albán Reposado

COGNAC

Remy Martin VSOP
Hennessy

BRANDY

Don Pedro
Presidente

VODKA

Absolut
Tito's
Smirnoff
Grey Goose
Ketel One
Ciroc

RUM

Bacardi Superior
Bacardi 151
Captain Morgan
Malibu
House Rum
House Coconut Rum

LIQUORS

Kahlua
Bailey's
Rumchata

CHAMPAGNE

Ace
Moet & Chandon Imperial Brut

TEQUILA
Don Julio



Ask for our

**BOTTLE
SERVICE**

BEER TUBES



IMPORTED
100 oz

DOMESTIC
100 oz



Cubetas BUCKETS: (6 Bottles)
Domestic Imported

Cervezas Bottled Beer	
IMPORTED	DOMESTIC
<ul style="list-style-type: none"> • Corona • Modelo • Tecate • XX Dos Equis Amber • XX Dos Equis Lager • Pacífico • Victoria 	<ul style="list-style-type: none"> • Miller Lite • Coors Light • Bud Light • Budweiser • Michelob Ultra
Cerveza de Barril Draft Beer	
<ul style="list-style-type: none"> • IMPORTED Sm Lg • Dos XX Lager • Modelo 	<ul style="list-style-type: none"> • DOMESTIC Sm Lg • Michelob Ultra • Bud Light





Micheladas del Mar

Most micheladas are made with our-house michelada mix, and shrimp stock and includes chopped cucumber, shrimp ceviche and octopus



Regular
Sm Lg

Add shrimp extra cost



La Palma



Seis Tropical



Balazos

Each Michelada mix, raw oyster and tequila



Sirena



Tritón



Tiburón



Santa Maria
Includes raw oysters



Anclas

Sm Lg



Salvavidas



Popeye

Includes raw oysters



Cañonazo



¡Para Machos!



Barbanegra



Captain Jack

CONSUMER ADVISORY

Items marked with an asterisk (*) are served raw, undercooked or cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

AVISO AL CONSUMIDOR

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Screwdriver
Vodka and orange juice



Tequila Sunrise
Tequila, grenadine and orange juice



Sex On The Beach
Vodka, cranberry juice, grenadine and peach liqueur



Miami Vice
Coconut rum, pineapple juice, coconut cream and strawberries



Long Island Iced Tea
Rum, tequila, vodka, triple sec, sweet and sour, splash of coke



Ponche
Blue curacao, rum, granadine, orange and pineapple juice



Sangria



Blue Lagoon
Vodka, rum, gin, blue curacao, Red Bull and orange juice



Martini
Apple, cosmopolitan, lemon drop, Mexican candy



White Russian
Vodka, coffee liqueur and half & half



Vampiro
Tequila, sangria, Squirt & lime juice



Piña Colada



Daiquiri



Classic Mojito

Pineapple Mojito

Strawberry Mojito

Mojitos Classic Flavored
The best of Cuban cocktails made with rum and fresh mint leaves

Clásico • Mango • Piña • Fresa • Maracuyá
CLASSIC • MANGO • PINEAPPLE • STRAWBERRY • PASSION FRUIT

Bebidas Sin Alcohol

Soft Drinks

Aguas Frescas Flavored water **NO FREE REFILLS**

Horchata Rice water

Jamaica Hibiscus water

Refrescos Mexicanos

Mexican bottled sodas

Jarritos, Sangria, Coca Cola, Agua Mineral, Sidral

Fountain Drinks

FREE REFILLS

Coke, Diet Coke, Lemonade, Sprite, Raspberry Tea, Cranberry Juice, Mt. Dew

Refrescos Preparados

Your choice of Sangria Señorial or TopoChico Mineral Water prepared with fresh lime juice, and salt. (Does not include alcohol)



Botanas Mexicanas

Original Mexican Appetizers



Velas
Flour cheese quesadilla.
With meat add 2⁵⁰



Cañones
Chicken flautas and chicken
chimichangas with cheese dip



Nachos
Regular With Meat
Steak, ground beef or chicken



Las Calaveritas
(3) Small sopas and (3) small tostadas
Meat: steak, pork, ground beef, carnitas or chicken



El Timón
Chicken flautas and
avocado sauce



Chicken Wings
Regular • BBQ • Hot buffalo
Dressings: Ranch or Blue cheese
(6) (12)



Queso Fundido Melted cheese
• Regular / Plain
• Con Chorizo / With Mexican sausage
• Con Vegetales / With vegetables
• Con Asada / With steak
• Con Camarones / With Shrimp



Aletas
(3) (6) (9)
Deep fried tacos topped with
cheese dip and pico de gallo
Meat: Chicken or ground beef



Capitan Sampler
Chicken flautas, cheese quesadillas & nachos
(Steak quesadillas add 2⁵⁰)
Meat options for nachos: Chicken or ground beef



**Beans & Cheese
Dip**



Cheese Dip



Guacamole



Pico de Gallo

Platillos Mexicanos Mexican Dishes



Milanesa de Pollo
Breaded chicken, served with beans, rice, salad, guacamole and fries



Carne Brava
Beef steak strips with spicy chile de arbol sauce



Carnitas
Braised pork



Fajita Quesadilla
Your choice of chicken or steak fajita quesadilla, topped with cheese dip



Carne Azteca *

Grilled skirt steak with grilled nopal and grilled onions



Bistec a la Mexicana

Grilled steak with tomato, onion and fresh jalapeños



Quisado de Puerco

Pork chunks in green tomatillo sauce, served on a bed of white rice



La Poblana

Steak with onion, tomato, poblano pepper, melted cheese, bacon, rice and beans



Choripollo

Chicken breast with chorizo and melted cheese, rice and salad



Piña Fajita

Half pineapple filled with chicken or steak fajita and melted cheese. Rice, beans & salad on the side

Piña Hawaiana

Piña Hawaiana

Half pineapple filled with chorizo, shrimp, pineapple, broccoli, bell peppers and melted cheese on top



Flautas de Pollo (3)
Chicken flautas



Chiles Rellenos (2)
Battered Poblano peppers stuffed with cheese



Molcajete de Carnes
(For Two)
With grilled nopal, steak, chicken breast and Mexican sausage

Parrillada
3-4 people
Chicken, skirt steak, Mexican sausage, shrimp and melted cheese

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Our Original Skillets

Grilled to perfection

All skillets come with lettuce, pico de gallo, sour cream, guacamole, rice and your choice of refried beans or charro beans



Pechuga El Capitán

Grilled chicken breast with grilled nopal, Mexican sausage and poblano pepper stuffed with cheese

Pechuga a la Parrilla

Grilled chicken breast



Pechuga Suiza

Grilled chicken breast topped with melted cheese



Pechuga a la Tampiqueña

Grilled chicken breast with chicken enchilada



Chipotle Chicken Fajita

(Half pound)

Grilled chicken breast



Carne Asada

Grilled skirt steak



El Capitán Combo

Skirt steak and lobster tail stuffed with seafood



Fajitas

Served with lettuce, pico de gallo, guacamole and sour cream. (Half pound)

Steak Chicken Shrimp
Mixtas Trio Locas



Carne Asada a la Tampiqueña

Grilled skirt steak with chicken enchilada



Carne Asada & Camarones

Grilled skirt steak with grilled shrimp



Carne Asada Con Mejillones

Grilled skirt steak with mussels



Carne Asada Con Chapuzón

Grilled skirt steak with seafood mix



Carne Asada Con Langostinos

Grilled skirt steak with prawns



Carne Asada Con Patas de Jaiba

Grilled skirt steak with crab legs



Tortas

Frijoles, lechuga, tomate, queso, aguacate y crema Filled with beans, lettuce, tomato, cheese, avocado and sour cream

- Asada Steak
- Pastor Marinated pork
- Carnitas Fried pork
- Pollo Chicken
- Vegetariano Veggie
- Picadillo Ground beef



Burritos

Frijoles, lechuga, tomate, queso, aguacate y crema Filled with beans, lettuce, tomato, cheese avocado and sour cream

- Asada Steak
- Pastor Marinated pork
- Carnitas Fried pork
- Pollo Chicken
- Vegetariana Veggie
- Picadillo Ground beef



Chimichanga Dinner

Chimichangas

Frijoles, queso y su elección de carne Filled with beans, cheese and choice of meat

- Asada Steak
- Pastor Marinated pork
- Carnitas Fried pork
- Pollo Chicken
- Picadillo Ground beef



Taco (3) Dinner

Tacos

Mexican style: Cebolla y cilantro American style: Lechuga y tomate

EXTRAS: Sour cream, cheese or avocado Crema, queso o aguacate: **50¢ each**

- Asada Steak
- Pastor Marinated pork
- Carnitas Fried pork
- Vegetariano Veggie
- Picadillo Ground beef
- Pollo Chicken
- Pescado Fish
- Camarón Shrimp

TORTA • BURRITO
CHIMICHANGA • TACO
MAKE IT DINNER!
With rice and beans, for only extra cost



El Capitán Burrito

Burrito filled with beans, lettuce, cheese, tomato, sour cream, guacamole and your favorite meat, topped with cheese, green sauce and red sauce



Torpedo Chimi

Chimichanga filled with beans and your favorite meat, wrapped in bacon. Sides: sour cream, pico de gallo, guacamole and rice



Tostadas Dinner (2)

With lettuce, tomato, beans, sour cream and your choice of steak, chicken, carnitas or ground beef. Sides: rice beans



Sopes Dinner (2)

Topped with lettuce, tomato, beans, sour cream and your choice of steak, chicken, carnitas or ground beef. Sides: rice beans



Caribbean Burrito

Filled with shrimp, Mexican sausage, pineapple, broccoli and bell pepper, topped with red sauce



Peter Burrito

Filled with potato, bacon, ham, pico de gallo and eggs, topped with cheese dip



Steak Cheese Tacos (2)

Steak, onion & melted cheese tacos. Sides: guacamole, pico de gallo, rice and beans



Enchiladas (3)

With your choice of sauce: green, red or mole sauce. Make it Suizo style with melted cheese on top

Caldos Soups



Pozole

Pork hominy soup



Carne en su Jugo

Bean soup w/ chopped steak & bacon



Menudo

Beef tripe soup

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Cocteles *Cocktails*

Pepino, cilantro, tomate y aguacate
Includes cucumber, cilantro, tomato & avocado

Coctel de Camarón Sm
Shrimp cocktail

Coctel de Pulpo Sm Lg
Octopus cocktail

Coctel Camarón y Pulpo Lg
Shrimp & octopus cocktail

Vuelve a la Vida Lg
Seafood mix cocktail

Botanas

Seafood Appetizers



El Faro *

Shrimp, surimi, scallops, octopus, tomato, onion, cucumber, cilantro & avocado



Camarón Botana

Shrimp, corn on the cob & potato on our-house sauce



Ceviches *

Plate Tostada

• Fish • Shrimp • Mix

Raw shrimp marinated in lime juice



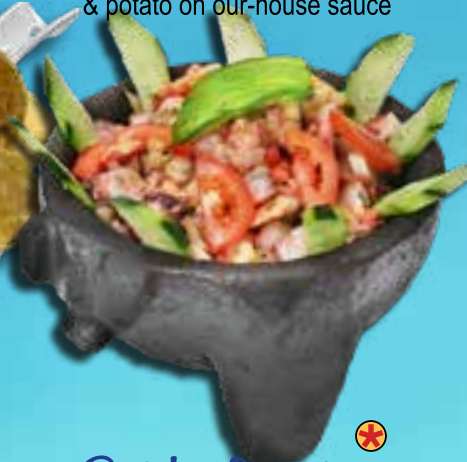
Hot Cheeto Ceviche Curtido *

Raw shrimp marinated in lime juice, octopus, scallops and Hot Cheetos



Tostito Ceviche *

Raw shrimp marinated in lime juice, cucumber, cilantro, tomato, chamoy sauce, red house sauce and tortilla chips



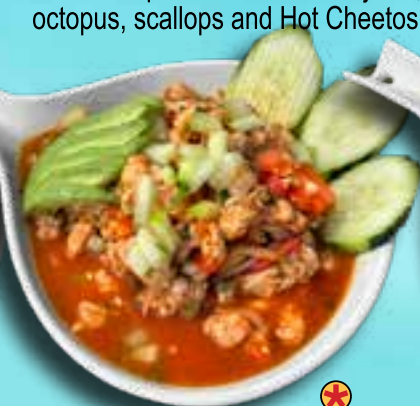
Ceviche Ejecutivo *

Includes surimi, scallops, shrimp & octopus w/ our-house red sauce



Ceviche de Pulpo

Octopus, onion, cilantro, tomato, cucumber garnished with avocado slices



Ceviche El Capitán *

Raw shrimp marinated in lime juice, onion, cilantro, tomato, cucumber & house red sauce, garnished w/ avocado slices



Ceviche Verde *

Raw shrimp marinated in lime juice, cucumber, cilantro, onion and spicy green sauce



Pico de Gallo Ceviche *

Raw shrimp marinated in lime juice, tomato, onion, cilantro and jalapeño pepper, garnished with avocado slices



Empanadas de Camarón

Shrimp empanadas, filled w/tomato, cilantro & cheese

(4) (8)



Calamar Frito

Fried calamari



Camarones Aguachile *

ROJOS & VERDES Very Spicy!!!
Raw shrimps marinated in lime juice and your choice of red or green sauce



Chicharrón de Pescado

Fish cracklings



Botana de Mariscos Mango Habanero *

VERY SPICY! Octopus, scallops & shrimp in mango habanero sauce



Ostiones en su Concha *

(6) (12)

Fresh raw oysters



Ostiones Preparados *

(6) (12)

Fresh raw oysters with onion, cilantro, tomato, cucumber, octopus, shrimp and soy sauce



Ostiones Gratinados *

(6) (12)

Rockefeller oysters, baked with surimi, octopus, shrimp, bell pepper, red pepper topped w/ melted cheese



Ostiones Empanizados *

(6) (12)

Breaded oysters



Balas Shrimp *

Tempura fried shrimp in a sweet and sour sauce, served on top of a salad with green onion and sesame seeds



Caldos

Seafood Soups



Mendigo



Caldo de Camarón



Siete Mares

Siete Mares Seafood mix soup

Camarón Shrimp soup

Langostinos Prawn soup

Pescado Fish soup

Mendigo Chopped shrimp & octopus

MP\$
Prices marked *MP may vary according to the current market. Los precios marcados con *MP pueden variar para ajustarse a los costos en el mercado.

Más Mariscos

Seafood Dinners



Pasta con Mariscos

Pasta with seafood mix (shrimp, octopus, mussels and scallops) in creamy sauce and mix peppers



Paella

Rice with seafood mix (shrimp, octopus and scallops) and bell peppers



El Pirata

Reg. & With crab legs
Rice with seafood mix: scallops, shrimp & octopus



Langosta Rellena

Lobster stuffed with seafood mix. Ask for your favorite sauce



Cola de Langosta Rellena

Lobster tail stuffed with seafood mix. Ask for your favorite sauce



Langostinos Dinner

Prawns. Served with rice and salad



Molcajete del Mar

Mixed seafood molcajete: shrimp, octopus, mussels, scallops and crab legs



Piña Rellena

Pineapple stuffed with seafood, bell pepper and melted cheese



Pulpo al Gusto

Octopus cooked to your favorite style

Pescados Fish

Estilos Styles

- **Frito al Natural** Fried
- **Empanizado** Breaded
- **A la Veracruzana** Pepper mix and olives
- **Al Ajo /** In garlic sauce
- **A la Diabla**  In red **SPICY** sauce
- **Estilo Nayarit** In our special mild sauce



Fried fish fillet

Filete al Gusto
Fish fillet your favorite style



Salmón Italia

Salmon cooked on the griddle, asparagus, fettuccine Alfredo with tomato and mushrooms



El Velero

Fish fillet with vegetables



Filete a la Marinera

Fish fillet with seafood: shrimp, surimi and octopus



Filete Relleno

Fish fillet in creamy sauce, topped with seafood mix



Mojarra al Gusto

Whole tilapia fish cooked to your favorite style



Huachinango al Gusto

Whole red snapper cooked to your favorite style



Huachinango Zarandeado

Grilled butterflied red snapper

Camarones Shrimp

Camarones al Gusto

Shrimp cooked your favorite style

- **A la Diabla** In red **SPICY** sauce
- **Empanizados** Breaded
- **Al Ajo /** In garlic sauce
- **A La Parrilla** Grilled shrimp
- **Mango-Habanero** In mango habanero sauce



Camarones Momia

Shrimp with cheese, jalapeño pepper wrapped in bacon



Camarones Hawaianos

Shrimp with bell pepper, pineapple and cheese in our-house sauce

Bolsas de Mariscos

Our Seafood Bags

All includes potato and corn on the cob.
Your choice of sauce: • Nayarit • Garlic • Diabla (spicy)
• **SOLD BY THE POUND**



Puro Camarón
Shrimp



Crab Legs
Crab legs



**SORRY NO
SUBSTITUTIONS!**

Capitán
Shrimp, prawns, mussels, clams,
and crab legs

Charola del Mar

Prawns, mussels, shrimp, calamari, surimi, oysters and octopus
NO PICTURE AVAILABLE

Especialidades Para Compartir Specialities To Share



Camarones Cucarachas

Shell-on Peeled
Fried shrimp in red spicy sauce



Mejillones

Sm Lg
Mussels Nayarit style



Chapuzón del Mar

Sm Lg
Shrimp, octopus, scallops & onion
in our original mild sauce



Pulpo Endiabrado

Octopus in red hot sauce
VERY SPICY!



Pulpo Enamorado

Octopus in creamy sauce and mix peppers



Langostinos Sm Lg

Prawns in our special mild sauce



Patas de Jaiba

Crab legs in our special mild sauce



King Crab Legs

King crab legs
in our special mild sauce



Levantamueertos Sm Lg

Prawns, shrimp, mussels, octopus,
scallops and crab legs



El Marino

Prawns, raw shrimp marinated in red
sauce and seafood mix in Nayarit sauce



Trio Marino

Prawns, mussels and
seafood mix in Nayarit sauce

Ensaladas *Salads*

Garden Salad

Lettuce, tomato, spinach, cucumber and avocado
Lechuga, tomate, espinacas, pepino y aguacate

Ensaladas Con Carne Salads with meat
Lettuce, tomato, onion, green and red bell pepper, asparagus, crumbled fresh Mexican cheese and your choice of meat

Servidas con lechuga, tomate, cebolla, pimiento rojo, pimiento verde, espárragos, queso fresco y su elección de carne

- **De Pollo** Chicken
- **Tilapia** Tilapia
- **Asada** Steak
- **Salmón** Salmon

Taco Salad

Includes beans, lettuce, tomato, sour cream, cheese, guacamole and your choice of meat: steak \$1 extra, chicken, Mexican sausage or ground beef
Frijoles, lechuga, tomate, crema, queso, guacamole, y su elección de carne: asada (extra charge), pollo, chorizo o picadillo



Salmon Salad



Steak Salad

Extras

Arroz Rice

Frijoles Beans

Tortillas

Habanero Sauce

Pan Bread

Papas Fritas Fries

Aguacate Avocado

Chips & Salsa

Postres *Desserts*

Fried Ice Cream

Flan Mexican Custard

Cheese Cake Burrito

Chimichurro

Sopapillas

Churros Con Nieve Churros with ice cream

Classic NY Style Creamy Cheesecake

SORRY!
NO SEPARATE CHECKS
FOR PARTIES OF
6 OR MORE
No se separan cuentas
a grupos de 6 ó más
personas



Churros con Nieve



Fried Ice Cream



Flan



Chimichurro



Sopapillas



www.elcapitanseafood.com

Visítanos y disfruta de nuestra comida, bebidas, atención y buen ambiente:

327 Main St.
Hobart, IN 46342
(219) 947-3355

17505 State Highway 249
Houston, TX 77064
(Corner of 249 & Gessner Rd.)
(832) 604-6537

Muy pronto EL CAPITAN en Nashville, TN y San Antonio, TX

CONSUMER ADVISORY

* The Texas Department of State Health Services advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.
Thorough cooking of such animal foods reduces the risk of illness.

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

PRICES DO NOT INCLUDE TAX AND MAY CHANGE WITHOUT NOTICE

For parties of 6 or more, 18% service charge will be added to all checks

Photos shown are for illustration purposes only, actual product may vary

Our dishes are cooked at the moment, their preparation It takes time to cook it. We appreciate your understanding and patience.

AVISO AL CONSUMIDOR

* El Departamento de Servicios de Salud del Estado de Texas anuncia que el comer alimentos crudos o semicocidos como carnes, aves, huevos, pescados y mariscos, pone en riesgo la salud de todo individuo, pero especialmente a ancianos o niños menores de 4 años, mujeres embarazadas u otros individuos con sistema inmunológico especialmente vulnerable. El completar tiempos de cocción adecuados reduce el riesgo de contraer enfermedades.

AVISO SOBRE ALERGIAS A LOS ALIMENTOS

La comida que se prepara aquí puede contener estos ingredientes: leche, huevos, frijol de soya, cacahuates, nueces, pescado y/o mariscos

PRECIOS NO INCLUYEN IMPUESTOS Y ESTAN SUJETOS A CAMBIO SIN PREVIO AVISO

18% cargo por servicio será añadido a su (s) cuenta (s)

en grupos de 6 ó más personas

Las fotos que se muestran son solo para fines ilustrativos, el producto real puede variar

Nuestros platillos son cocinados al momento, su preparación requiere tiempo para cocinarlo. Agradecemos su comprensión y paciencia.