

## Aperitivos Del Mar

Ceviche de Pulpo  
Ceviche de Ahi

Ceviche de Pescado  
Ceviche de Camaron

Trio de Ceviche – *Your choice of Camaron, Pulpo, Pescado or Ahi*

Tostadas de Ceviche de Pulpo – *three small tostadas*

Tostadas de Ceviche de Camaron – *three small tostadas*

## Antojitos

**Sabor a Provincia** *Two Empanadas, two small Quesadillas, two Taquitos, two Sopos.*

**Totopos de la Casa** *with Monterey Jack cheese, refritos, guacamole and sour cream, with your choice of shredded chicken, shredded beef or chorizo.*

**Totopos de Mariscos** *with black refritos, Monterey Jack cheese, shrimp & Dungeness Crab and garnished with green onions.*

**Taquitos** *Your choice of natural chicken or shredded beef taquitos, served with avocado sauce, cotija cheese and sour cream and garnished with radish, onion and cilantro.*

**Queso Fundido** *Melted Monterey Jack cheese with sautéed onion, mushroom, topped with chorizo and chipotle chile. Served with your choice of corn or flour tortillas.*

## Guacamole

## Ensaladas

**House Salad** *Fresh mix of greens served with our house Ranch dressing topped with Monterey Jack cheese and garnished with a ripe tomato.*

**Ensalada Cosme** *Fresh mix of greens served with our mustard vinaigrette dressing topped with Bleu cheese, onions and bacon crumbles and garnished with ripe tomato.*

**Ensalada de Asada** *Fresh mix of greens, with red onion, avocado, cucumber, tomato, roasted corn, Bleu cheese and grilled Angus Prime skirt steak drizzled with honey-mustard vinaigrette.*

**Javier's Chopped Salad** *Fresh mix of greens with avocado, red onion, tomato, cucumber, sweet corn, chopped and tossed with champagne vinaigrette, sprinkled with Monterey Jack cheese and your choice of:*

**Grilled Natural Chicken**

**Shrimp**

**Carne Asada**

**Ensalada de Salpicon** *Shredded cabbage, tomato, red onion, serrano chile, pickled jalapeño, radish, avocado and citrus vinaigrette tossed with your choice of:*

**Shredded Chicken**

**Shrimp**

**Shredded Beef**

## Guisados de la Casa

**Mole Poblano** *Bone-in airline chicken breast, braised in a mole poblano sauce served with arroz, refritos and your choice of warm tortillas.*

**Chile Verde** *Tender natural pork sautéed with onion, then braised in a lightly spicy tomatillo sauce served with arroz, refritos and your choice of warm tortillas.*

**Pollo a la Chipotle** *Bone-in airline chicken breast braised in a creamy chipotle sauce with mushroom and onion. Served with avocado and white rice.*

**Steak Picado** *Angus Prime skirt steak sautéed with tomato, onion, pasilla chile and flavored with garlic and cilantro. Served with arroz, refritos and your choice of warm tortillas.*

**Carnitas** *Fresh natural pork prepared Michoacan style. Served with refritos, guacamole, salsa quemada, cilantro and warm tortillas.*

**Fajitas de Carne o Pollo** *Adobo marinated strips of natural chicken breast or Angus Prime skirt steak sautéed with pasilla chiles, onion and tomato. Served with refritos, guacamole, sour cream and your choice of warm tortillas.*

**Natural Chicken**

**Skirt Steak**

**Relleno de Picadillo** *Two pasilla chiles lightly battered, stuffed with ground beef, potato, serranos, and Monterey Jack Cheese.*



## Especiales Del Mar

*JAVIER'S uses only sustainable seafood*

### **Enchiladas de Camarones**

*Two enchiladas stuffed with shrimp sauteed in butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with avocado slices and sour cream. Served with arroz and refritos.*

### **Enchiladas de Cangrejo**

*Two enchiladas stuffed with Dungeness Crab sauteed in butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with avocado slices and sour cream. Served with arroz and refritos.*

### **Enchiladas de Mariscos**

*Two enchiladas stuffed with shrimp and Dungeness Crab sauteed in butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with avocado slices and sour cream. Served with arroz and refritos.*

### **Trio de Enchiladas Del Mar**

*Combination of a Shrimp Enchilada, a Crab Enchilada and a Lobster Enchilada.*

### **Quesadilla de Mariscos**

*Stuffed with melted Monterey Jack cheese, fresh Dungeness Crab and shrimp sauteed with butter, garlic, onion and wine. Served with guacamole and sour cream.*

### **Enchiladas Pueblo**

*Two Maine lobster enchiladas sauteed with butter, garlic, onion and wine then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with shredded lettuce, avocado slices, sour cream and cotija cheese. Served with arroz and refritos.*

### **Cabo Azul**

*A Maine lobster enchilada in a creamy pasilla sauce, a grilled chile relleno stuffed with Monterey Jack cheese, shrimp and fresh Dungeness crab topped with a light relleno sauce, and a shrimp taco on a flour tortilla prepared Ensenada style. Served with refried black beans and white rice.*

### **Camarones al Mojo de Ajo**

*Wild premium Mexican white prawns sauteed with garlic butter and wine sauce. Served with white rice and refritos.*

### **Camarones con Rajas**

*Wild premium Mexican white prawns sauteed with wine, garlic butter, poblano chiles and onion. Served with white rice and refritos.*

### **Camarones Rancheros**

*Wild premium Mexican white prawns sauteed with garlic butter, poblano chiles, onion and tomato flavored with fresh cilantro. Served with white rice and refritos.*

### **Callitos Mazatlan**

*Fresh premium wild scallops, U-10 chemical free, pan seared and topped with a creamy chipotle sauce. Served with white rice, black beans and avocado.*

### **Pescado del Dia**

*Fresh filet of seasonal fish. Served with sauteed zucchini, corn, onion and serrano chile in a light creamy sauce. Served with white rice.*

### **Pescado a la Veracruzana**

*Fresh filet of seasonal fish. Served with Veracruz sauce cooked with onion, tomato, chopped chile, cilantro and garlic flavored with green olives, capers and Mexican oregano served with white rice and black beans.*

### **Salmon al Sartén-Seasonal**

*Fresh salmon filet pan seared. Served with white rice and fresh green beans sautéed with tomato, onion, serrano chile, cilantro and garlic, topped with fresh queso ranchero.*

## - WE SERVE ONLY THE FINEST -

*In order to provide our customers with the very finest meals, we select only the best and freshest ingredients available. Our chicken is fresh natural chicken, Our steaks are the highest grade of #1 Prime Angus beef, corn-fed in Omaha, Nebraska, center cut and aged to perfection, then hand selected for JAVIER'S by protein specialist Raul Sanchez of Newport Meat Company. Our fish is fresh in season. We serve only #1 White Mexican Prawns, fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% leg meat and Maine Lobster, sustainable seafood. Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes. We appreciate your patience.*

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

# Cortes From The Grill

*Our steaks are the highest grade of #1 Prime Angus beef, corn-fed in Omaha, Nebraska, center cut and aged to perfection, then hand selected for JAVIER'S by protein specialist Raul Sanchez of Newport Meat Company.*

**Carne Asada** 12 oz New York Steak #1 prime center cut grilled and served with a pasilla chile stuffed with cotija and Monterey Jack cheese and refried black beans.

**Filete Arriero** 12 oz New York Steak #1 prime center cut grilled, topped with queso fundido flavored with chipotle chile. Served with refried black beans, and two chiles stuffed with cotija and Monterey Jack cheese.

**Filete Antiguo** 8 oz Filet Mignon #1 prime center cut, grilled and topped with a light chipotle cream sauce, sauteed onion and mushroom. Served with white rice.

**Carne y Camarones** 8 oz Filet Mignon #1 prime center cut, grilled accompanied by two wild premium Mexican white prawns, sauteed with poblano chiles, onions in a wine, garlic butter sauce. Served with white rice.

**Mar y Tierra (Steak & Lobster)** 8 oz Filet Mignon #1 prime center cut, grilled, accompanied by a Maine lobster tail sauteed with poblano chiles and onions in a wine, garlic butter sauce. Served with white rice.

**Carne Tampiqueña** 6 oz New York steak #1 prime center cut, grilled, accompanied by a mole chicken enchilada, taquito, and refritos.

**Arrachera** 9 oz Angus prime skirt steak grilled and served with papas fritas, refritos and chile con rajas.

**Pollo Asado** Grilled butterflied breast of natural chicken served with frijoles de la olla, and a grilled poblano chile stuffed with cotija and Monterey Jack cheese.

**La Tablita (para dos personas)** Prepare your own tacos with your choice of two of the following - carne asada, or carnitas or grilled natural chicken at your table. Served on a wooden platter with all the condiments: arroz, refritos, salsa quemada, guacamole, salsa fresca, jalapeño, grilled Mexican green onions and your choice of warm tortillas.

## Combinaciones Mexicanas

*All combination dinners served with arroz and refritos (Except Quesadilla Lunch).*

**Enchilada & Taco** Your choice of chicken, beef or cheese enchilada topped with sour cream and your choice of beef or chicken crispy taco with lettuce, salsa fresca and grated Monterey Jack cheese.

**Enchilada, Tamal & Taco** Choice of cheese, chicken or shredded beef enchilada topped with sour cream and chicken or shredded beef crispy taco. Choice of chicken, natural pork or green corn tamale.

**Enchilada, Chile Relleno & Taco** Chile relleno accompanied by your choice of chicken, beef or cheese enchilada and your choice of beef or chicken crispy taco with lettuce, salsa fresca and grated Monterey Jack cheese.

**Enchiladas Poblanas** Two chicken enchiladas covered with mole poblano sauce and cotija topped with sour cream, onion and garnished with shredded lettuce, avocado slices, sour cream and cotija cheese.

**Enchiladas Suizas** Two chicken enchiladas covered with tomatillo sauce topped with sour cream and onion.

**Spinach Enchiladas** Two enchiladas stuffed with sauteed spinach, corn, tomato and onion covered in a light pasilla sauce. Served with white rice and black beans.

**Enchiladas de Vegetales** Two enchiladas stuffed with sautéed zucchini, corn, pasilla chiles and onion, then covered with a pasilla cream sauce. Served with white rice and black beans.

**Taco Lunch** Two crispy tacos with your choice of beef or chicken with lettuce, salsa fresca and grated Monterey Jack cheese.

**Taco Lunch (Soft)** Two grilled natural chicken or Angus prime skirt steak tacos served open with roasted tomatillo sauce, cilantro, onion, guacamole and garnished with radish. Served with arroz and frijoles de la olla.

**Grilled Natural Chicken**

**Carne Asada**

**Carnitas**

**Tacos de Camaron** Two shrimp tacos prepared Ensenada style in an open flour tortilla with roasted tomatillo sauce, shredded cabbage, cilantro-jalapeno aioli and cotija cheese. Served with black beans and white rice.

**Quesadilla** stuffed with melted Monterey Jack cheese and your choice of grilled natural chicken, carne asada or carnitas. Served with guacamole and sour cream.

**Grilled Natural Chicken**

**Carne Asada**

**Carnitas**

## Sides

Papas Fritas  
Arroz

Pure de Papas  
Frijoles

Vegetales  
Toreados

## ¡Salud!

*Please no personal checks. We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles. Minimum per person \$10.00. Extra charge for substitutions. For safety reasons, please no strollers.*