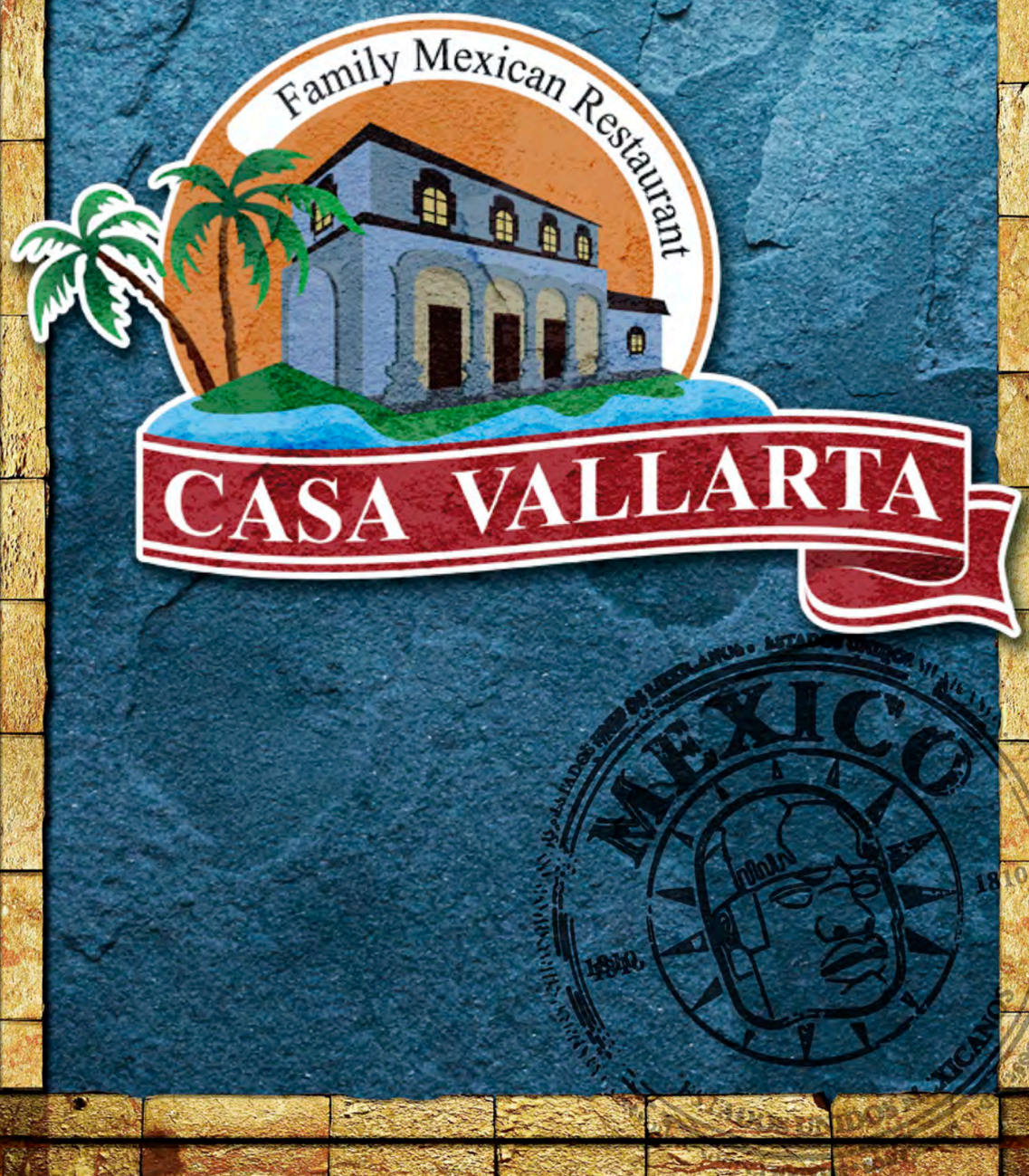

610 OAK STREET, BROCKTON, MA 02301
www.CASAVALLARTA.us
Phone 508.857.0401 Fax 508.857.3772

Before placing your order, please inform your server if a person in your party has a food allergy. REV060620

Alcoholic Beverages

GAMBUENA
Malibu coconut, pineapple juice and muddled strawberries.

MANGONEADA
Mango nectar, tequila and fresh lime. Served frozen.

SANGRIA
Red wine, white wine and a mix of liquors with pineapple and apple juice.

TEQUILA SUNRISE
Tequila, orange juice and a floater o grenadine syrup.

PASSION PUNCH
Passion fruit juice shaken with Malibu Coconut Rum, vodka and peach schnapps.

CHAMBORD SPECIAL
A mixture of coconut rum, pineapple juice and a splash of Chambord.

SEX EN LA PLAYA
Our house blend of juices with vodka and peach schnapps.

PEACH SANGRIA
A refreshing mixture of white zinfandel, triple sec, peach schnapps and peach puree.

BLUEBERRY LEMONADE
Blueberry vodka and lemonade shaken together. Added with a splash of soda water and fresh blueberries.

TROPICAL BREEZE
Pineapple juice, Malibu Rum and a splash of blue curaçao.

PALOMA
Tequila and grapefruit soda.

MEXICAN MAI TAI
Bacardi Silver, Disaronno, orange and pineapple juice. Topped with Myers Dark Rum and grenadine.

VALLARTA MICHELADA
Mexican Bloody Mary mix with your choice of beer. Topped with a spicy rim with shrimp, cucumber and lime.

BAHAMA MAMA
Silver, gold and dark rum, pineapple juice, orange juice and grenadine syrup.

MOJITO
Triple sec, fresh lime, rum with a splash of club soda and Sprite. Flavors available.

PIÑA COLADA
Rum, coconut and pineapple juice.

Alcoholic Beverages

ULTIMATE MARGARITA
Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken.

VALLARTA MARGARITA
Fresh lime, Cointreau, Cuervo 1800 tequila, hand shaken with a floater of peac schnapps.

CADILLAC MARGARITA
Sweet and sour mix, triple sec, gold tequila and a floater of Grand Marnie .

FLAVORED MARAGARITAS
Our house mix with a choice of 1 of our flavors. Strawberr , blackberry, blueberry, raspberry, kiwi, peach, mango or banana.

BLUE MOONLIGHT
Sweet and sour mix, triple sec, gold tequila and a floater of blue curaçao

PRESIDENTE MARGARITA
Fresh lime, Cointreau, Cuervo 1800 tequila, hand shaken with a floater of President brandy.

HOUSE MARGARITA
Sweet and sour mix, triple sec and gold tequila.

ROSITA MARGARITA
Sweet and sour mix, triple sec, gold tequila and a floater of cranberry juice

BLACK JACK MARGARITA
Sweet and sour mix, triple sec, gold tequila and a floater of Chambord liquo .

GRAND MARGARITA
Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken. Topped with a Grand Marnier shot.

BERRITA
Our house Margarita with a Coronita.

TROPIRITA
Sour mix, triple sec, tequila mixed with pineapple juice and grenadine. Topped off with a Coronita.

SANGRIARITA MARGARITA
Our house mix margarita with our house sangria.

JALAPEÑO MARGARITA
Slices of jalapeños with our house margarita.

MIXBERRY MARAGARITA
Mixed berries with our house mix margarita.

Appetizers

PAPA NACHOS
Lightly fried potato skins topped with your choice of shredded chicken, ground beef or Mexican chorizo layered with cheddar cheese, pico de gallo and lettuce. Served with sour cream and guacamole on the side. $13.50

CASA VALLARTA NACHOS
Nachos topped with your choice of shredded chicken, ground beef, or shredded beef layered with beans, cheddar and jack cheese, tomatoes, green onion, sour cream and guacamole. $12.99

CRISPY TAQUITOS
Rolled crispy corn tortilla filled with shredded chicken or shredded beef and cheddar cheese. Topped with mild tomato salsa and cotija cheese. Served with lettuce, sour cream, guacamole and tomatoes. $11.99

CHORIZO FUNDIDO
House blend of cheese melted to perfection with Mexican chorizo. Served as a dip with nacho chips on the side. $10.99

CALAMARI
A half a pound of our crispy golden calamari served with jalapeños and calamari salsa on the side. $14.99

GUACAMOLE DIP
Fresh avocados combined with our blend of spices, cilantro, jalapeño, tomatoes, onions and lime juice. $10.99

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Appetizers

FIESTA PLATTER
A sample of Casa Vallarta nachos with crispy taquitos, mozzarella sticks, stuffed jalapeños and wings. Served with housemade marinara sauce and ranch dressing on the side. $19.99

VALLARTA PLATTER
Fried tilapia with shrimp wrapped in bacon, on a bed of sautéed peppers and onions. Served with lime, avocado and calamari salsa on the side.
$19.99

CAMARONES AL AJO
Tender shrimp and mushrooms sautéed in butter garlic and spices. Served with lettuce, cheese and tomatoes topped with avocado.
$14.99

QUESO DIP
Our creamy rich cheese sauce with a little kick of jalapeños.
$7.99

ALAS CALIENTES
Chicken wings served plain with ranch dressing and buffalo sauce on the side, celery and carrot sticks. $10.99

Quesadillas

Served with sour cream, tomatoes, lettuce, green onions and guacamole.

BAJA QUESADILLA
Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-broiled chicken or steak. $ 16.99

FAJITA QUESADILLA
Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of fajita steak or chicken, peppers and onions. $16.99

CALIFORNIA QUESADILLA
Our house quesadilla with a blend of cheddar cheese and your choice of shredded chicken, ground beef or Mexican chorizo.
$15.99

QUESADILLA VALLARTA
Sautéed shrimp with garlic, peppers, onions and mushrooms. served in a flour tortilla with cheese, garnished with lettuce, tomatoes, guacamole and sour cream. $ 20.99

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Soups & Salads

POLLO ASADO SALAD
Grilled chicken, whole black beans, romaine lettuce topped with ranchero cheese and avocado. Served with ranch dressing on the side. $13.99

TRADITIONAL TACO SALAD
A crispy flour shell with your choice of shredded chicken, ground beef or shredded beef. Topped with iceberg lettuce, tomatoes, jack and cheddar cheese, housemade mild red sauce, sour cream and guacamole. $11.99

BLACK BEAN SOUP
Healthy black bean soup with diced tomatoes, pico de gallo and ranchero cheese. $6.99

FAJITA SALAD
Romaine lettuce topped with peppers and onions, pico de gallo, mild housemade red sauce, shredded jack and cheddar cheese. Served with sour cream and guacamole on the side.

Grilled chicken or steak $16.99
Shrimp $18.99

CASA VALLARTA SALAD
Choice of tilapia or shrimp with romaine lettuce, peppers, tomatoes, red onions, avocado, California vegetables, mushrooms, mango with mango dressing. All steam cooked vegetables. $17.99

SOPA DE ALBONDIGAS
Our housemade soup made with extra lean ground pork meatballs with mint and rice, seasonal vegetables, in a clear broth. Served with onions and fresh cilantro. $8.99

TORTILLA SOUP
Mexican chicken broth, chicken, avocados, pico de gallo, tortilla strips and ranchero cheese. $7.99

CAESAR SALAD
Grilled shrimp, whole black beans, mixed vegetables, romaine lettuce, tortilla strips, low fat ranchero cheese, tomatoes and avocado. $17.99

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Burritos

CASA VALLARTA BURRITO
Your choice of shredded chicken, shredded beef, ground beef or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with housemade mild red sauce, cheese, lettuce and tomatoes with sour cream and guacamole on the side. $15.99

MACHO BURRITO
Your choice of shredded chicken, shredded beef, ground beef or pork. Wrapped in a large flour tortilla with rice, refried beans lettuce, tomatoes, cheese, guacamole and sour cream. Topped with a housemade mild red sauce, cotija cheese and pico de gallo. $16.99

BURRITO FAJITA
Marinated steak, chicken or shrimp, wrapped in a large flour tortilla with sautéed onion and peppers. Topped with red sauce and cotija cheese. Served with rice, refried beans, sour cream and guacamole on the side.

Grilled chicken or steak $16.99

Shrimp $18.99

BURRITO JALISCO
Flour tortilla wrapped with rice, beans and char-broiled skirt steak. Topped with red sauce, guacamole and cheese.
$20.99

BURRITO CARNITAS
Pork carnitas, rice, refried beans, lettuce and guacamole wrapped in a large flour tortilla. Topped with pico de gallo. Served with pastor salsa on the side. $16.99

MOLE BURRITO
Shredded chicken, rice, refried beans wrapped in a large flour tortilla, topped with mole sauce and sesame seeds. Garnished with lettuce and tomatoes. Served with a side of sour cream. Mole sauce contains a hint of peanut butter.
$15.99

BURRITO COLORADO
Tender beef cooked in red sauce, rice and refried beans wrapped in a large flour tortilla, topped with colorado sauce, cheese and green onions. Garnished with lettuce, tomatoes and sour cream. $16.99

WHITE BURRITO
Your choice of shredded chicken, shredded beef, ground beef, or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with our housemade cheese sauce and green onions. Served with sour cream on the side. $16.99

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Tacos

Served with green rice and whole black beans.

PORK CARNITAS TACOS

Three soft corn tortillas with melted jack cheese, filled with slow-cooked pork. Topped with a housemade mild red carnitas sauce and pico de gallo. Served with guacamole on the side. $15.99

TACO AL CARBON

Three soft corn tortillas marinated in housemade red salsa lightly grilled, with your choice of chicken or steak. Topped with fresh cilantro, onions and cotija cheese. Served with guacamole on the side. $19.99

SHRIMP AND BACON TACOS

Grilled Shrimp tossed with bacon served in three soft corn tortillas covered with melted jack cheese. Topped with onions, cabbage, pico de gallo and roasted chipotle sauce on the side. $17.99

PASTOR TACOS

Three soft corn tortillas with your choice of marinated pork, chicken or steak. Topped with shredded cabbage, cilantro, and onions. Served with housemade tomatillo sauce on the side. $15.99

EL PASO TACOS

Grilled chicken served in three soft corn tortillas topped with jack cheese, onions and pico de gallo. Served with guacamole on the side. $15.99

TIJUANA FISH TACOS

Grilled tilapia served in three soft flour tortillas, topped with cabbage and pickled onions. Served with housemade cilantro dressing and lemon slices on the side. $18.99

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Tacos

Served with green rice and whole black beans.

JALISCO TACOS
Carne asada served in three soft corn tortillas, topped with fresh cilantro and onions. Served with housemade ranchero sauce and a lime on the side. $20.99

FAJITA TACOS
Three soft flour tortillas with your choice of grilled steak or chicken. Topped with sautéed bell pepper, onions and shredded cheese. Served with sour cream on the side.

Grilled chicken or steak $16.99

Shrimp $18.99

Combinations

All combinations come stuffed with a choice of cheese, ground beef, shredded chicken, shredded beef or pork. All served with rice, beans, tomatoes and lettuce. Add sour cream and guacamole for $3.00

BAJA COMBO
CHOICE OF ONE: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco, Tamale. $14.99

EL PASO COMBO
CHOICE OF TWO: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco, Tamale $16.99

CASA VALLARTA COMBO
CHOICE OF THREE: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco. $17.99

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Enchiladas

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomatoes.

CASA VALLARTA ENCHILADAS

Three enchiladas (1) chicken topped with mole sauce, (1) cheese and onions topped with red sauce and (1) ground beef topped with tomatillo sauce. Served with sour cream on the side. $17.99

SEAFOOD ENCHILADAS

Two enchiladas stuffed with a blend of shrimp, crab, scallops, fish and fresh vegetables. Served with rice, refried beans and garnished with sour cream, avocado, lettuce and tomatoes. $17.99

ENCHILADAS SUIZAS

Two enchiladas with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with green tomatillo sauce and cotija cheese. Served with sour cream on the side. $15.99

RANCHERA ENCHILADAS

Three enchiladas marinated with housemade red sauce with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with cabbage, pico de gallo and cotija cheese. Served with sour cream on the side. $17.99

MOLE ENCHILADAS

Two enchiladas with shredded chicken, topped with mole sauce and sesame seeds. Mole sauce contains a hint of peanut butter. $15.99

ENCHILADAS DE CAMARONES

Three enchiladas with sautéed shrimp, peppers, onions and mushrooms. Topped with cheese sauce and green onions. Served with sour cream and avocado. $24.99

WHITE ENCHILADAS

Two enchiladas with your choice of ground beef, chicken, shredded beef or pork. Topped with cheese sauce. Served with sour cream and avocado. $15.99

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Chimichangas

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomatoes.

FAJITA CHIMICHANGA

Your choice of grilled steak or chicken mixed sautéed peppers and onions. Topped with red sauce and jack cheese.
$16.99

SEAFOOD CHIMICHANGA

Your choice of shrimp or seafood mix of crab, scallops, fish, shrimp and vegetables. Topped with green tomatillo sauce and jack cheese. Served with sour cream and avocado on the side.
$17.99

BAJA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with lettuce, tomatoes, cheddar cheese and red sauce. Served with sour cream and guacamole on the side.
$15.99

WHITE CHIMICHANGA

Your choice of chicken, ground beef or shredded beef. Topped with cheese sauce and served with sour cream on the side.
$15.99

CASA VALLARTA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with red sauce and jack cheese. Served with sour cream on the side. $15.99

Molcajete Specials

SEAFOOD MOLCAJETE

Tilapia, shrimp, octopus and scallops sautéed in housemade red sauce. Topped with fresh cilantro and onions. Served with white rice, lettuce, tomatoes and avocado slices on the side. $40.99
For 2 people.

VALLARTA MOLCAJETE

Skirt steak, grilled chicken, shrimp, Mexican chorizo and mushrooms sautéed in housemade red sauce. Topped with grilled jalapeños peppers and green onions. Served with rice and refried beans on the side. $40.99
For 2 people.

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Pork Dishes

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.

CHILE VERDE
Tender sliced pork braised in green tomatillo sauce with green peppers, onions and spices. Garnished with lettuce and tomatoes. $17.99

PUERCO ADOVADO
Marinated tender extra lean pork loin, grilled in a blend of spices served over grilled jalapeños and onions. Served with guacamole on the side. $17.99

CARNITAS DE PUERCO
Slow cooked boneless pork marinated in garlic with orange zest flavo . Mixed with a housemade red sauce. Served with guacamole on the side. $17.99

Fajitas

Our famous fajitas include your choice of sizzling hot sliced chicken breast, sliced steak, or whole tiger shrimp marinated in our special sauce and sautéed with onions and peppers. Or try two or all three! Served with rice, refried beans or rancho beans garnished with pico de gallo, guacamole, shredded cheese, sour cream and warm tortillas on the side.

VEGGIE FAJITAS
$16.99

CASA VALLARTA FAJITAS
Choice of steak, chicken or shrimp. $17.99

FAJITA COMBO
Choice of two of our meats. $18.99

TRES TIROS
Steak, chicken and shrimp. $21.99

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Chicken

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.

POLLO PARRILLA
Grilled marinated chicken breast. Served with sour cream on the side. $17.99

POLLO EMPANIZADO
Breaded chicken breast. Served with sour cream on the side. $18.99

POLLO FUNDIDO
Sautéed chicken strips with mushrooms in a housemade sauce. Topped with melted jack cheese. $18.99

CHICKEN PICADO
Sautéed chicken strips with tomatoes, onions and bell peppers mixed in a housemade sauce. Served with sour cream on the side. $18.99

POLLO A LA CREMA
Tender sliced chicken breast sautéed in a cheese sauce with fresh mushroom, onions, bell peppers and vegetables. Served with avocado. $18.99

ARROZ POLLO
Tender sliced chicken breast sautéed in a red mild sauce with fresh mushrooms, onions and bell peppers over a bed of rice and melted jack cheese. Served with sour cream and an avocado slice on the side. *Not served with beans.* $18.99

POLLO CHIPOTLE
Tender sliced chicken breast marinated in a chipotle sauce with mixed vegetables. $19.99

CHICKEN MOLE
A grilled marinated chicken breast topped with mole sauce and sesame seeds. Mole sauce contains a hint of peanut butter. $18.99

Mole sauce contains a hint of peanut butter.

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Beef & Steak

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.

CARNE ASADA
Flame-broiled, butterfly skirt steak topped with two broiled whole green onions. Served with guacamole and pico de gallo on the side. $20.99

STEAK CANCUN
New York flamed-broiled steak and our famous chile relleno. Served with pico de gallo on the side. $24.99

TAMPIQUEÑA
Char-broiled skirt steak and one pork mole enchilada. Served with guacamole and pico de gallo on the side. $24.99

Mole sauce contains a hint of peanut butter.

CHILE COLORADO
Pulled sirloin steak marinated in a red sauce. Served with fresh cilantro and onions on the side. $17.99

STEAK PICADO
Strips of top sirloin sautéed with tomatoes, bell peppers and onions in a red sauce. Served with guacamole on the side. $20.99

LOMO ASADO
New York flamed-broiled steak topped with sautéed garlic, shrimp, tomatoes, onions and mushrooms. Served with guacamole on the side. $27.99

CASA VALLARTA STEAK
12oz. char-broiled ribeye steak sliced and topped with mixed vegetables. Served with pico de gallo and ranchero sauce on the side. $25.99

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Seafood

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.

CAMARONES ENCREMADOS
Sautéed shrimp and mushrooms prepared in a delicious parmesan cheese and cream sauce. $18.99

CAMARONES AL MOJO DE AJO
Tender shrimp and mushrooms sautéed in butter garlic and spices. Served with rice and beans (refried, black or rancho beans). $18.99

SEAFOOD BURRITO
Our special blend of shrimp, crab, fish, scallops and vegetables wrapped in a large flour tortilla, topped with fresh housemade tomatillo sauce. Served with avocado and sour cream. $17.99

COCTEL CAMPECHANA
Shrimp, octopus and ceviche cooked in a clam juice. Served with chopped tomatoes, avocados and onions. $23.99
Does not come with rice and beans.

ARROZ CON CAMARONES
Sautéed shrimp, mushrooms and vegetables in a special sauce. Served over a bed of rice topped with jack cheese, avocado and sour cream on the side. $18.99

CAMARONES A LA DIABLA
Shrimp and mushrooms in a spicy red sauce. Served with rice, avocado and beans (refried, black or rancho beans). $18.99

CEVICHE
A refreshing seafood dish made with shrimp, onions, jalapeño, cilantro, tomato, and lime juice. Served with hard corn tortillas, tomato, and avocado. $19.99
Does not come with rice and beans.

CAMARONES AL CHIPOTLE
Black tiger shrimp sautéed in a housemade chipotle sauce with bell peppers and mixed vegetables. Served with pinto beans, garnished with lettuce, tomatoes and avocado. $18.99

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Vegetarian Dishes

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomato.

CHIMICHANGA DE VERDURA
Onions, peppers and mixed vegetables in a large flour tortilla then deep fried. Topped with a housemade green tomatillo sauce, garnished with lettuce, tomatoes, avocado and sour cream. $15.99

SPINACH CHIMICHANGA
Large flour tortilla filled with spinach and cheese. opped with green sauce, lettuce, tomatoes, sour cream and avocado. $15.99

VEGGIE PLATTER
One cheese enchilada, one spinach enchilada and one chile relleno. Served with white rice, black beans, sour cream and avocado. $17.99

EXPRESSO BURRITO
Flour tortilla filled with rancho beans, rice, cheese and lettuce. Topped with tomatoes, green onions, our special housemade red enchilada sauce and sprinkled with cotija cheese. Sour cream on the side. $15.99

VEGGIE BURRITO
California mixed vegetables with sautéed peppers and onions, wrapped in a large flour tortilla. Topped with green tomatillo salsa. Served with white rice and black beans. Garnished with lettuce, tomatoes, avocado and sour cream on the side. $15.99

SPINACH ENCHILADAS
Two soft corn tortillas filled with spinach and cheese, drizzled with housemade green tomatillo sauce. Garnished with lettuce, tomatoes, avocado and sour cream. $15.99

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Huevos

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.

HUEVOS CON MACHACA
Three scrambled eggs with shredded beef. $13.99

HUEVOS CON CHORIZO
Mexican sausage scrambled with three eggs. $13.99

HUEVOS RANCHEROS
Three eggs over easy topped with cheese and red sauce. $13.99

American Dishes

Extra Toppings: Bacon, Jalapeño, Mushrooms, Sliced Avocado, BBQ Sauce. - $0.99 each

FAJITA MELT
Choice of steak or chicken with jack cheese, tomatoes, onions, bell peppers and lettuce. Served with French fries. $14.99

GRILLED CHICKEN TORTA
Grilled chicken, tomatoes, lettuce, avocado slices served with French fries. $14.99

GORDOS DOBLE CHEESEBURGER
Two beef patties topped with jack cheese, lettuce, sliced tomatoes and onions. Served with French fries. $12.99

NEW YORK STEAK
Slowly cooked char-broiled to your liking. Served with French fries and green salad. $19.99

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Side Dishes

RICE
$2.99

BEANS
$2.99

RICE AND BEANS
$4.99

GUACAMOLE
$4.99

SOUR CREAM
$1.99

DLX
$3.49

Beverages

Non-Alcoholic Beverages.
Free Refills with soda, coffee and tea only.

AGUA FRESCA
Authentic Mexican refreshment-Horchata. Rice water punch.

SODAS
Coca-Cola • Diet Coke • Sprite • Ginger Ale • Fanta Orange • Barq's Root Beer • Minute Maid Lemonade

OTHER DRINKS
Milk • Chocolate Milk • Iced Tea • Shirley Temple
Roy Rogers • Orange Juice • Pineapple Juice

HOT DRINKS
Coffee • Tea • Hot Cocoa

NON-ALCOHOLIC MARGARITAS
10 different flavors to choos

Beer & Wine

DOMESTIC BEER
Budweiser, Bud Light, Coors Light, Michelob Ultra, Samuel Adams.

IMPORTED BEER
Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Tecate, Pacifico, Heineken and Heineke Light.

WINES
Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel, Sauvignon Blanc and Riesling.

Desserts

All our desserts are homemade and prepared with care. We invite you to indulge and enjoy these authentic Mexican postres.

BROWNIE SUNDAE

A warm fudge brownie topped with vanilla ice cream and chocolate sauce. $6.95

BURRITO DESSERT

A creamy cheesecake rolled in a flour tortilla, lightly fried, then covered with caramel sauce and whipped cream. $6.95

FLAN

Homemade caramel custard made with eggs, milk and coffee liquor. Glazed with a hint of caramel. Served with whipped cream. $6.95

SOPAPILLAS

A warm Mexican pastry dusted with cinnamon sugar, whipped cream and a drizzle of chocolate sauce. $6.95

DEEP FRIED ICE CREAM

Vanilla ice cream in a crispy coating topped with chocolate sauce and whipped cream. $6.95

CHURROS

A traditional Mexican crispy pastry coated with cinnamon sugar with a drizzle of chocolate sauce. $6.95

Family Mexican Restaurant

CASA VALLARTA

SPECIALS

SALMON A LA MEXICANA
Zesty salmon grilled to perfection topped with pico de gallo and mango. Served with mixed vegetables and white rice. Garnished with lettuce, tomatoes and avocado. $25.99

BIRRIA DE BORREGO
Lamb shank marinated overnight in wine and guajillo pepper sauce baked to perfection. Served with yellow rice and refried beans. Garnished with lettuce, pico de gallo and avocado. $26.99

CAZUELA
A seafood mix made with crab, octopus, shrimp, scallops, cod fish, mussels and clams sautéed in a butter garlic sauce. Served over a bed of rice with melted jack cheese and avocado. $31.99

DOS ABUELOS
Flame-broiled, butterfly skirt steak and a breaded chicken breast. Served with green rice and pinto beans. Garnished with lettuce, pico de gallo and avocado. $25.99

HUACHINANGO
Red snapper fried. Served with white rice and beans, garnished with pico de gallo, avocado and lime. $24.99

MOJARRA FRITA
Tilapia fried. Topped with sautéed onions and mushrooms. Served with white rice and refried beans. Garnished with lettuce, tomatoes and avocado. $20.99

TRES AMIGOS
Grilled steak, grilled chicken and shrimp sautéed with green peppers and onions. Served with green rice and pinto beans. Garnished with lettuce, tomatoes and guacamole on the side. $25.99

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TRES MARES
Grilled tilapia filet with seafood (crab, octopus, scallops, mussels, clams and shrimp) sautéed in garlic butter. Served with rice and garnished with avocado and lime. $31.99

VALLARTA ESPECIAL
Grilled chicken breast and shrimp in a hot spicy red sauce. Served with white rice and beans, garnished with lettuce, tomatoes and avocado. $26.99

HOUSE SPECIAL
Red snapper filet and tender shrimp with mushrooms sautéed in butter garlic and spices. Served with rice, refried or rancho beans, pico de gallo, avocado and lime. $28.99

PARRILLADA DE MARISCOS
A very popular seafood dish made with fish, crab, octopus, shrimp, scallops, cod fish, mussels and clams cooked in a Casa Vallarta sauce. Served over a bed of white rice and avocado. $31.99

DOS AMIGOS
Flame-broiled, butterfly skirt steak and red snapper filet. Served with green rice and beans. Garnished with lettuce, tomatoes, lemon and avocado. $29.99

CAMARONES CANCUN
Tender shrimp and mushrooms prepared 2 ways, half sautéed in butter garlic with spices and the other half marinated in a red spicy sauce. Served with white rice and garnished with lettuce, tomatoes, lime and avocado. $25.99

7 MARES
Mexican soup with shrimp, octopus, clams, scallops, cod fish, mussels and crab cooked in a special sauce with mixed vegetables. Served with fresh cilantro, onions and lime. $25.99

DOS COMPADRES
Flame-broiled, butterfly skirt steak and marinated tender extra lean pork loin. Served with green rice and pinto beans. Garnished with lettuce, tomatoes and guacamole on the side. $26.99

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Family Mexican Restaurant

CASA VALLARTA

LUNCH SPECIALS

SERVED TILL 3:00 PM MONDAY – SATURDAY
(EXCLUDING HOLIDAYS)

Salads

TRADITIONAL TACO SALAD
A crispy flour shell stu fed with shredded chicken, ground beef or shredded beef, iceberg lettuce, tomatoes, shredded cheese and sour cream. $11.99

TOSTADA SALAD
Traditional crispy corn tortilla topped with refried beans and your choice of shredded chicken, ground beef, shredded beef or chili verde pork. Topped with lettuce, tomatoes, sour cream and guacamole. $10.99

CASA VALLARTA SALAD
Tilapia or shrimp, romaine lettuce, peppers, tomato, California vegetables, red onion, mango and mango dressing. $13.99

FAJITA SALAD
A choice of fajita style chicken, steak or shrimp, onions and pepper, iceberg lettuce and crispy flour shell with sour cream, pico de gallo, shredded cheese, guacamole and mild sauce. $12.99

CAESAR CAMARONES SALAD
Romaine lettuce with whole black beans, grilled shrimp topped with croûtons, low fat ranchero cheese, tomatoes and avocado slices. $13.99

Combinations

It's a party on a plate! Choose your favorite variety!

All combinations come stuffed with a choice of cheese, ground beef, shredded chicken, shredded beef or pork. All served with rice, beans, tomatoes and lettuce. Add sour cream and guacamole for $2.50.

BAJA COMBO
CHOICE OF ONE: Chimichanga, Chile Relleno, Tostada or Burrito. $10.99

EL PASO COMBO
CHOICE OF TWO : Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco or Tamale. $11.99

American Dishes

Extra Toppings ($0.99 per topping: Bacon, Jalapeño, Mushrooms, Sliced Avocado, BBQ sauce.

GRILLED CHICKEN TORTA
Grilled chicken, tomatoes, lettuce, and avocado slices served with fries. $10.99

GORDOS DOBLE CHEESEBURGER
Two beef patties topped with jack cheese, lettuce, sliced tomatoes, and onion. Served with French fries. $10.99

FAJITA MELT
Choice of steak or chicken with jack cheese, tomatoes, onions, bell peppers and lettuce. Served with French fries. $10.99

Enchiladas

All enchiladas served with rice and your choice of pinto beans, black beans, or refried beans.

ENCHILADAS SUIZAS
Two enchiladas stuffed with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onion. Topped with green tomatillo sauce. Garnished with sour cream, lettuce and tomato. $11.99

MOLE ENCHILADAS
MOLE SAUCE CONTAINS A HINT OF PEANUT BUTTER.
Two enchiladas stuffed with shredded chicken. Topped with mole* sauce. Garnished with lettuce and tomato. $11.99

SEAFOOD ENCHILADAS
Two enchiladas stuffed with a blend of shrimp, crab, scallops, fish and fresh vegetables and garnished with sour cream, avocado, lettuce and tomato. $12.99

WHITE ENCHILADAS
Two soft corn tortillas with your choice of ground beef, chicken, shredded beef or pork. Topped with cheese sauce, lettuce, tomatoes and sour cream. $12.99

CASA VALLARTA ENCHILADAS
Three enchiladas (1) Chicken topped with mole* sauce & (1) cheese and onion topped with red sauce and (1) ground beef. Topped with Tomatillo sauce, garnished with sour cream, lettuce and tomato. $12.99

**MOLE SAUCE CONTAINS A HINT OF PEANUT BUTTER.*

Quesadillas

All served with sour cream, tomatoes, lettuce, green onions & guacamole.

BAJA QUESADILLA
Grilled Flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-boiled chicken or steak. $12.99

FAJITA QUESADILLA
Grilled Flour tortilla, stuffed with a blend of cheddar cheese, your choice of fajita steak or chicken. $12.99

CALIFORNIA QUESADILLA
Our house quesadilla with a blend of cheddar cheese with choice of shredded chicken, ground beef or Mexican chorizo. $10.99

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Burritos

All Burritos served with rice and your choice of pinto beans, refried beans or black beans. Substitute Rancho Beans (cholesterol free) by request.

CASA VALLARTA BURRITO
A flour tortilla stuffed with your choice of shredded chicken, ground beef, shredded beef or pork in a chile verde sauce. Topped with our own red mild sauce, cheese, lettuce, tomato, guacamole and sour cream. $11.99

MOLE BURRITO
A flour tortilla stu fed with shredded chicken. Topped with dark mole* sauce and served with lettuce, tomato, sesame seeds, and sour cream. $11.99
*MOLE SAUCE CONTAINS A HINT OF PEANUT BUTTER.

BURRITO FAJITA
A flour tortilla stu fed with marinated steak or chicken, sautéed onions, peppers and lettuce inside. Topped with Ranchero cheese, pico de gallo and our red sauce. Served with guacamole and sour cream. $11.99

BURRITO ASADO
A flour tortilla stu fed char-broiled skirt steak or chicken strips. Topped with cheese and mild red sauce. Served with green onion, lettuce, tomato, guacamole and sour cream. $11.99

MACHO BURRITO
A flour tortilla stu fed with tender beef cooked in our red sauce, topped with cheese and Colorado sauce. Served with green onion, lettuce, tomato and sour cream. $11.99

BURRITO DE PUERCO
A flour tortilla stu fed with tender pork cooked in our tasty tomatillo sauce, chile verde and topped with sour cream, tomato, green onions and a sprinkle of ground cotija cheese. $11.99

SEAFOOD BURRITOS
Our special blend of shrimp, crab, fish, scallops and vegetables wrapped in a large flour tortilla, topped with fresh tomatillo sauce. Avocado slices and sour cream. $13.99

BURRITO JALISCO
Flour tortilla wrapped with rice, charbroiled skirt steak and your choice of black beans, refried or pinto beans, Topped with red sauce, Ranchero cheese, guacamole and cheese. $15.99

Chicken

All chicken dishes come with rice, refried or Rancho beans and garnished with lettuce, tomatoes and your choice of soft flour or corn tortillas. $13.99

ARROZ CON POLLO
(Served Without Beans)
Tender sliced chicken breast with fresh mushrooms, onions and bell peppers salted in a red mild sauce served over rice. Jack cheese and slice avocado.

POLLO A LA CREMA
Tender sliced chicken breast with fresh mushrooms, onions and bell peppers sautéed in a cheese sauce served with sour cream.

OLE CHICKEN MOLE
A grilled chicken breast cooked in sweet dark mole* sauce and sprinkled with sesame seeds. Our house sauce recipe. *MOLE SAUCE CONTAINS A HINT OF PEANUT BUTTER

POLLO A LA PARRILLA
Grilled marinated chicken breast, served with rice and beans, lettuce, pico de gallo and sour cream.

POLLO FUNDIDO
Sautéed chicken strips with mushrooms prepared in a delicious sauce with melted jack cheese. Served with rice and beans, lettuce and tomatoes.

Huevos

Egg dishes come with rice, refried or rancho beans and your choice of soft flour or corn tortilla, lettuce and tomato.

HUEVOS RANCHEROS
Three eggs over easy topped with cheese and red sauce. $12.99

HUEVOS CHORIZO
Mexican sausage scrambled with three eggs, tomatoes and onions. $12.99

HUEVOS CON MACHA
Three scrambled eggs with shredded beef. $12.99

Beef & Steak

All dishes come with rice, refried or rancho beans. Garnish with lettuce, tomatoes and your choice of soft flour or corn tortillas.

CARNE ASADA (House Favorite)
Flame broiled, butterfly skirt steak served with two broiled whole green onions, guacamole and pico de gallo. $13.99

STEAK PICADO
Strips of top sirloin with tomato, onion and bell pepper in our special tomato sauce. $13.99

CHILE VERDE
Tender sliced pork braised in green tomatillo sauce with green peppers, onions and spices. Garnished with lettuce and tomatoes. $13.99

CASA VALLARTA FAJITAS
Choice of steak, chicken or shrimp. $15.99

CHILE COLORADO
Chunks of sirloin steak cooked in a tasty red sauce made with onions, tomatoes, mild peppers and spices. Served with rice and beans, onions and cilantro on top. $12.99

Vegetarian Dishes

Served with rice and rancho beans on the side. (Except Expresso Burrito- Rice and Beans Inside). $11.99

SPINACH ENCHILADAS
Two soft corn tortillas filled with spinach and cheese then drizzled with green tomatillo sauce. Garnished with lettuce, tomatoes and sour cream.

BURRITO DE VERDURA
A flour tortilla stu fed with sautéed zucchini, carrots, broccoli, cauliflowe , mushrooms, onions, bell peppers and tomatillo sauce. Served with lettuce, tomato, sour cream and avocado.

EXPRESSO BURRITO
Flour tortilla filled with rancho beans, rice, cheese and lettuce. Topped with sour cream, tomatoes, green onions, and sprinkled with Cotija cheese, Smothered with our special red enchilada sauce.

SPINACH CHIMICHANGA
Large flour tortilla filled wit spinach and cheese. Topped with green sauce, lettuce, tomatoes, sour cream, and avocado slices.

SPINACH QUESADILLA
Grilled flour tortilla with spinach and melted jack cheese. Garnished with lettuce, tomatoes sliced avocado and sour cream.

Seafood

Dishes are served with rice, refried beans or Rancho beans. (Except Arroz con camarones). $13.99

ARROZ CON CAMARONES
Sautéed shrimp, mushrooms and vegetables in a special sauce. Served over a bed of rice topped with jack cheese, lettuce, sour cream and avocado slices.

CAMARONES AL MOJO DE AJO
Tender shrimp and mushrooms sautéed in butter garlic and spices. Served with rice, refried or rancho beans.

CAMARONES "A LA DIABLA"
Shrimp and mushrooms in a hot spicy red sauce. Served with rice, refried or rancho beans.

CAMARONES ENCREMADOS
Sautéed shrimp and mushrooms prepared in a delicious parmesan cheese and cream sauce.

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