

APPETIZERS

- GUACAMOLE** - Avocado mixed with onion and cilantro. \$16
- GUACAMOLE DE CHICHARRÓN DE RIBEYE** - Juicy on the inside, crunchy on the outside, served over guacamole. \$28 **
- QUESO FUNDIDO** - Fusion of Monterrey and Oaxaca cheeses with corn tortillas on the side. \$16
- QUESO FUNDIDO CHORIZO** - Fusion of Monterrey and Oaxaca cheeses with chorizo and corn tortillas on the side. \$21 •
- QUESO FUNDIDO CHAMPIÑONES** - Fusion of Monterrey and Oaxaca cheeses with mushrooms and corn tortillas on the side. \$18 •
- AGUACHILE DE RIBEYE** - The boss' favorite. Sliced ribeye topped with powerful dry chili pepper sauce and red onion. \$35 **
- CAMARONES ROCA** - You'll become a fan of this flavour. Tempura styled shrimps dressed with a sweet and spicy sauce. \$26 •
- COLIFLOR ROCA** - Cauliflower in tempura, dressed on a sweet and spicy sauce. \$17 •
- CAMARONES COSTA AZUL** - You'll want more than one. Cheese stuffed shrimps, wrapped in bacon in a sweet and sour sauce. \$31 **
- ESQUITE** - Corn kernels, Mamá Por Dios mayonnaise, cheese, Tajín chili powder and lemon. \$12
- ESQUITE FIRE** - Corn kernels, mayonnaise, cheese, Tajín chili powder, lemon and ground Hot Cheetos. \$16

SEA APPETIZERS

AGUACHILES

- AGUACHILE NEGRO** - Shrimp cooked in lime, black sauce, mixed with sliced cucumber, carrot and purple onion. \$26 •
- AGUACHILE VERDE** - Shrimp cooked in lime, green sauce, mixed with sliced cucumber, carrot and purple onion. \$26 •
- AGUACHILE MANGO** - Shrimp cooked in lime, mango sauce, mixed with sliced cucumber, carrot and purple onion. \$26 •
- AGUACHILE CHAMPIONES** - Mushroom aguachile bathed in onion. \$16 •
- MOLCAJETE MARISCOS** - Shrimp cooked in lime (aguachile), cooked shrimp, octopus, cucumber, purple onion with our delicious black sauce. \$36 •

CEVICHE

- EL REY** - Octopus Squares with cucumber, jicama, and purple onion mixed in our delicious black sauce. \$21 •
- CAMARÓN ESPECIAL** - As good as it gets. Cured shrimp ceviche in black sauce, cucumber, onion and cilantro. \$21 •
- ALTATA** - Cured shrimp ceviche, mango and cucumber in our delicious black sauce. \$22 •
- LA CULICHI** - Chef's favorite. Shrimp ceviche cooked in lime and octopus in black sauce with cucumber, onion and cilantro. \$22 •
- LA ENAMORADA** - Shrimp ceviche cooked in lime, jicama, cucumber, onion in Salsa Güichol and Tajín. \$21 •
- CABRONA** - Fresh tuna and cured shrimp ceviche with mango, jicama and cucumber in black sauce. \$21 •
- SINALOENSES** - Shrimp cooked in lime ceviche on corn tostadas with cucumber, tomato, onion and cilantro in black sauce. \$21 •

SALADS

- ENSALADA FRESONA** - Spinach, strawberries, green apple, walnuts, dry cranberry, goat cheese, mango and strawberry vinaigrette.
Chicken | 20 / Shrimp | 25 / Salmon | 36 •••
- ENSALADA DEL BOSQUE** - Mixed lettuce, pico de gallo, corn, fried onion, mozzarella cheese, tortilla strips and chipotle vinaigrette.
Chicken | 20 / Shrimp | 25 / Salmon | 36 •••
- CAESAR** - Romaine lettuce, Parmesan Croutons and caesar dressing.
Chicken | 20 / Shrimp | 25 / Salmon | 36 •••

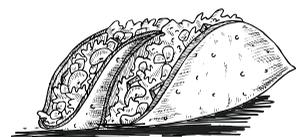
HOUSE SPECIALTIES

- ENTRAÑA PRIME**. 12 OZ Skirt steak prime, accompanied by fries and quesadilla. \$41 •
- LAMB CHOPS ZARANDEADO** Lamb chops with chef's specialty sauce (mole negro). \$45 •
- LOBSTER MAC & CHEESE** - Butter sautéed lobster on top of a creamy and delicious Mac and Cheese. \$41 •
- LANGOSTA PUERTO NUEVO** - Fried lobster, seasoned with Baja flavour, accompanied by rice and beans. \$41 •
- PULPO ZARANDEADO** - Marinated octopus with all the love in the world, accompanied by asparagus and mashed potatoes. \$41 •
- SALMON** - With the best seasoning! Covered in a smoked glaze with a side of salad. \$36 •
- CAMARONES POR DIOS** - Marvelous baked shrimp in green pepper sauce with cheese. \$28 **
- CAMARONES RANCHEROS** - Wild Mexican white prawns, poblano, onions, tomatoes, garlic and butter sauce. \$32 •
- CAMARONES AL MOJO DE AJO** - Wild Mexican white prawns, garlic butter sauce. \$32 •
- POLLO ASADO** - Grilled chicken on a bed of salad, complemented with mashed potato. \$26 •
- SKEWERS** - Beef | 40 / Chicken | 35 / Shrimp | 40 / Mixed | 40 / Vegetables | 30 - Grilled in a smoked glaze, with a side of salad, rice and beans. •••
- ENCHILADAS FRIDA** - (2pcs) Stuffed with chicken or cheese, topped with creamy green tomato sauce, cream and onion. Complemented with rice and beans. \$26 •
- ENCHILADAS INDIA MARÍA** - (2pcs) Stuffed with chicken or cheese, topped with homemade mole and a touch of onion. Complemented with rice and beans. \$26
- ENCHILADAS INFANTE** - (2pcs) Stuffed with shrimp, covered in creamy peanut-chipotle sauce, topped with cream and onion. Complemented with rice and beans. \$26
- ENCHILADAS DON RAMÓN** - (2pcs) Stuffed with Prime Beef, covered in creamy peanut-chipotle sauce, topped with cream and onion. Complemented with rice and beans. \$26 ••
- ENCHILADAS DIVORCIADAS** - (2pcs) Chicken enchilada in green salsa, paired with a cheese enchilada in our Chef's chipotle salsa. \$28
- ENCHILADAS CHILINDRINA** - (2pcs) Stuffed with zucchini and mushrooms, covered in our exquisite mole poblano topped with onion. Complemented with rice and beans. \$22 •
- TACOS DORADOS** - Chicken and potato stuffed tacos. Seasoned cabbage, pico de gallo, cream and cheese on top of a bed of beans. \$28 **
- QUESITACO ENTRAÑA PRIME** - Three delicious skirt steak prime quesitacos. \$21 •
- TACOS DE BIRRIA** - Three delicious prime birria quesitacos. \$20 •

★ House Specialties

- Vegetarian ● Vegan ● Cooked Seafood ● Raw Seafood ● Contains Nuts ● Contains Meat ● Poultry/Eggs

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



OUR STEAKS



We only use premium and fresh meat from La Carnicería Meat Market. Never before frozen; delivered every week at a controlled temperature.

USDA PRIME •



RIBEYE. 12OZ. | 45
TOMAHAWK 32OZ. | 95
TOMAHAWK ZARANDEADO. 32 OZ | 120
FILET MIGNON - Wrapped in bacon. 8OZ. | 55

We have the best PRIME in the United States, from the prestigious Farms of Creekstone in Arkansas City, Kansas. We are part of a unique program in the industry that combines only the best genetics of Black Angus, having never frozen beef in our restaurant, with a great level of marbling, ready to hit your table.

AUSTRALIAN WAGYU 8-9 •



RIBEYE 12OZ-14OZ - \$95
TOMAHAWK 32OZ - \$150
TOMAHAWK ZARANDEADO. 32OZ - \$170
FILET MIGNON. Wrapped in bacon. 8OZ - \$90
GOLD FILET MIGNON 8OZ - \$300
GOLD TOMAHAWK 32OZ - \$500

Originated in the West of the Great Dividing Range in Australia, native families dedicated to the land and the cattle, make this breed of Japanese and Australian an absolute delight with a great level of marbling. Mamá por Dios® uses the highest grade 8-9.

JAPANESE WAGYU •



KAGOSHIMA A5.
 6 OZ - \$228
 12 OZ - \$456

Cattle breed from the prestigious Farms from Kagoshima Japan, this selection favored animals with more intra-muscular fat cells called marbling giving a texture of melting in your mouth. Never frozen beef, Mamá por Dios® is part of the Kobe Beef Marketing and Distribution Promotion Association.

KOBE •



HYŌGO PREFECTURE.
 6 OZ - \$300
 12 OZ - \$600

Kobe is the world famous known beef for being the best meat in the world, from the Tajima strain of Japanese Black cattle, raised in Japan's Hyōgo Prefecture. The meat is a delicacy, valued for its flavor, tenderness, and fatty, well-marbled texture never-frozen. Mamá por Dios® is part of the Kobe Beef Marketing and Distribution Promotion Association.

— STEAK DONENESS —

Red: Red and cold center. **Medium-Rare:** Red and warm center. **Medium:** Pink center. **3/4:** Slightly pink center. **Well-Done:** Completely cooked.

*Well-done steaks 30-45 minutes.

SIDES

ASPARAGUS \$12

MASHED POTATO \$12

NEW CHORIZO MAC & CHEESE \$15

GARLIC MUSHROOMS \$12

CORN & CHEESE \$12

LOBSTER MAC & CHEESE \$18

— WE SERVE ONLY THE BEST —

We pride ourselves in preparing the finest meals from the best ingredients. Our fish is fresh in season. We serve only #1 White Wild Mexican Prawns, fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% meat & Maine Lobster.

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 food of animal origin such as beef, fish, lamb, ilk, poultry, eggs, shellfish or shell stock reduces the risk of foodborne illness. Young children, the elderly individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Written information regarding the safety of these food items is available upon request.

If you have any food allergies and/or dietary restrictions, please inform us immediately as not all ingredients are listed.

*House Specialties

●Vegetarian ●Vegan ●Cooked Seafood ●Raw Seafood ●Contains Nuts ●Contains Meat ●Poultry/Eggs

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

09/06/2022 *Prices, descriptions and details are subject to changes without previous notice. *If you are allergic to a type of seafood or fish, you might also be allergic to other types. **These dishes are prepared on demand. Raw meat or rare cooked meat, birds, seafood or eggs can obtain damaging bacteria and can increase the risk of food transmitted diseases or even death, especially if having a medical condition. *Some dressings, sauces and dishes combined with seafood might contain different types of seafood or other ingredients. *Because our kitchen uses shared places for preparation and cooking, we cannot guarantee that none of the articles from the menu is completely free from allergens. *Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. *Minimum per person is \$20 maximum of 5 credit cards per check. *No split checks. *20% gratuity added on a party of 6 people or more. *No personal checks.. In order to provide better service to all of our customers, it is only allowed a maximum of a 2 hour stay in the restaurant. *We reserve the right to refuse service to anyone. *For the safety of all our guests, please no strollers. *We are not responsible for lost or stolen articles. Prices can change without previous notice. All Pictures shown are for illustration purpose only. ID is required to purchase alcohol.