

APPEZIZERS

(Antojitos)



SOUPS & SALADS

(Sopas y Ensaladas)

SMALL PLATES

(Platos Pequeños)

TRADITIONAL CEVICHE	8.95
Baja style with chopped shrimp and red snapper marinated in limejuice with diced tomatoes, onions, cilantro, Serrano chiles and Served with tostadas.	
SHRIMP COCKTAIL	8.95
Traditional or Mexican Style	
SPICY CALAMARI	7.95
Lightly fried in a jalapeno tempura batter and served with spicy tomato sauce	
CAMARONES AL AJILLO	10.95
Scampi-style prawns with sautéed fresh spinach, beans, corn and chiles	
ARGENTINIAN STYLE BEF SKEWERS	7.95
Skewered and grilled with Chimicurri pesto	
CHILI WINGS	7.95
On spicy plantains and passion fruit mojo	
GRILLED QUESADILLA	8.95
Stuffed with jack cheese, roasted green chiles and your choice of grilled achiote chicken or vegetarian wild mushroom, garnished with chunky guacamole, pico de gallo and sour cream	
GUACAMOLE	7.95
Prepared fresh tableside, offered with dirty chips	
LUMINARIAS NACHOS	8.25
Fresh tortilla chips piled high on a bed of beans topped with roasted tomato salsa and melted cheese, garnished with fresh guacamole, pico de gallo, sour cream and your choice of grilled chicken or beef	
LUMINARIAS FIESTA PLATTER	14.75
Argentinian style beef skewers, spicy calamari, guacamole, chili wings and a grilled achiote chicken quesadilla	
ALBONDIGAS SOUP	3.75
Mexican meatball soup made fresh daily	
SOUP OF THE DAY ~ Chef's daily creation	3.45
CAESAR DE MEXICO	5.95
Romaine lettuce tossed with Caesar dressing and cotija cheese topped with crispy tortilla strips and roasted pepitas	
With grilled achiote chicken	10.95
With blackened shrimp	12.95
CALIFORNIA MIXED GREENS	4.75
Served with your choice of dressing	
CHOPPED GRILLED ACHIOTE CHICKEN SALAD	
With grilled achiote chicken, olives, tomatoes, crispy lettuce, avocado and queso blanco, served with honey mustard red pepper vinaigrette	
Pequena	6.95
Grande	11.75
SHRIMP OR SALMON ASADA SALAD	14.95
Adobo marinated grilled shrimp or salmon with papaya and mango relish, served with pineapple and coconut chile vinaigrette	
CHILE RELLENO	3.75
GRILLED CORN ON THE COB	2.95
SPICY JALAPENO FRIES	1.95
ROASTED FLOUR OR CORN TORTILLAS	1.95
JALAPENO CHEESE SAUCE	1.95
SWEET RIPE PLANTAINS	2.75

The Chef's Daily Specials

Changed Daily

~ CALL FOR CURRENT SPECIALS ~

MEXICAN FAVORITES

(Platos Típicos Mexicanos)

BURRITOS	8.25
Your choice of chicken or beef with queso blanco, black beans, pico de gallo, avocado mash and sour cream..	
ENCHILADA	7.75
Your choice of chicken, beef or cheese With ranchero cheese, green onions and black beans	
TACO	7.45
Soft or hard shell corn tortilla served with shredded salad, avocado mash, pico de gallo, sour cream, black beans and your choice of chicken or beef..	
COMBINATION PLATES	
Served with black beans, avocado mash and pico de gallo	
Choice of two	12.95
Choice of three	15.95

ENTREES

(Platos Fuertes)

Add a salad \$3.95

Add a soup \$2.95

FAJITAS	
Served sizzling of a cast iron skillet with onions, peppers, cactus, asparagus and your choice of one of the following:	
Grilled Achiote chicken, Carne Asada or Grilled Shrimp	15.95
CARNE ASADA	17.95
Thinly sliced skirt steak grilled and served with beans, Spanish rice, pico de gallo, guacamole and warm tortillas	
CHICKEN POBLANO	14.95
With mashed sweet potatoes and poblano mole sauce	
LUMINARIAS CHICKEN	17.95
Chicken breast stuffed with a delicious combination of roasted poblano peppers, Spinach, sun-dried tomatoes and asadero cheese	
SIZZLING TOP SIRLOIN MEXICALI	16.45
Grilled prime top sirloin served sizzling on a bed of onions, peppers and mushrooms	
ENCHILADAS VERDES	12.95
Two chicken enchiladas smothered in a tangy fresh roasted tomatillo sauce, Garnished with sour cream and served with rice and beans de la casa	
BISTEC DEL REY	18.95
Grilled prime top sirloin with ranchero mushroom, Spanish rice, beans, Avocado mash, pico de gallo and cilantro	
CHILES RELLENOS	12.95
Two fresh pasilla chiles roasted and stuffed with jalapeno jack cheese, served With rice, beans and corn tortillas	
SEAFOOD PAELLA	24.95
Lobster, prawns, scallops, clams, mussels, squid and chicken in saffron rice With garlic, onions and olives	
SEAFOOD BANDERILLA	21.95
Shrimp, scallops and mahi mahi on a skewer with Spanish rice, guajillo And passion fruit mojo	
SALMON FIESTA	18.95
Mesquite grilled with jalapeño-mashed potatoes, vegetables, chipotle Cream sauce and papaya relish	
BLACKENED MAHI MAHI	17.95
Lightly dusted with Cajun seasoning an pan-sautéed	
CALAMAR AL MOJO DE AJO	16.95
Sautéed calamari medallions with bell peppers, capers and tomatoes in a creamy garlic butter sauce, served with vegetables and lemon-saffron rice	
HUACHINANGO VERA CRUZ	17.95
Sautéed snapper topped with Vera Cruz sauce, avocado and jack cheese, Served with Spanish rice and vegetables	

SEAFOOD

(Mariscos)