

La
PERLA
Tapatia
Mariachi, Tequila & Tacos!

Appetizers

El Rey

Melted Chihuahua cheese, chorizo, and poblano pepper. Served with corn or flour tortillas, sour cream, guacamole, and pico de gallo. \$12

Los Dorados

3 Fried taquitos filled with chicken, lettuce, and green tomatillo sauce. Served with sour cream, guacamole, and cotija cheese. \$10

Quesas del Pueblo

2 Homemade cheese or shredded chicken quesadillas. Served with lettuce, sour cream, tomato, and cotija cheese. // **Cheese \$10**
Shredded Chicken \$11

Camarones Perrones

Spicy shrimp on a homemade chile de árbol and guajillo sauce. \$14

Tacos El Uyuyuy

Corn tortilla stuffed with a whole jalapeño, Chihuahua cheese, and pink salsa. Wrapped in bacon. \$9

Tostaditas

3 chorizo or carnitas mini tostadas with refried beans, tomatoes, sour cream, onions, and cheese. \$13

Elotes Callejeros

Al Estilo Mexicano! Roasted corn, cilantro, mayonnaise, cotija cheese, sour cream, and Tajín. \$9

Guacamole Fresco

Fresh avocado, onions, tomatoes, cilantro, jalapeño, and lime. \$15
Add Chicharrón +\$2

La Skinny

Fresh avocado stuffed with grilled chicken or shrimp, sour cream, pico de gallo, and cotija cheese.
Shrimp \$13 • Grilled Chicken \$11

Esquites

Mexican street corn in a cup with, cilantro, mayonnaise, cotija cheese, and Tajín. \$8

Empanadas de Birria (3)

Crispy turnover filled with birria beef with a side of consommé. \$12

Tostada de Mar

Shrimp \$9 • Octopus \$9 • Mix \$11

Pulpo Asado

Grilled octopus topped with chipotle sauce served with a side of mango pico de gallo. \$16

Queso Fundido

Melted cheese with pico de gallo, Mexican chorizo, guacamole, sour cream, and flour tortilla. \$11

Tapatía Sampler

Nachos covered with cheese sauce and chicken, one cheese quesadilla, one beef flauta, with side of pico de gallo, sour cream, and guacamole. \$18

Dip Trío

A flight of 3 of our Homemade dips: Guacamole, Cheese and Beans. \$11

Lunch Menu

Everyday 11 a.m. to 2 p.m.

Huevos a la Mexicana

Mixture of sautéed onions, cilantro, Mexican rice, fresh tomatoes, beans, with scrambled eggs. \$12

Huevos con Chorizo

Scrambled eggs with chorizo. Served with rice and beans. Choice of corn or flour tortillas. \$13

Huevos Divorciados

Over-easy eggs covered in red and green sauce. Served with rice, beans. Choice of corn or flour tortilla. \$12

Burrito Supreme

Ground beef or shredded chicken burrito, filled with Mexican rice, pico de gallo, lettuce, red sauce, cheese dip, and sour cream. \$12

Enchiladas Rancheras

2 Cheese enchiladas topped with Carnitas, onion, bell pepper. Server with rice, beans, lettuce, guacamole, pico de gallo, sour cream. \$14

Fajita Burrito

Steak or grilled chicken burrito with Mexican rice, lettuce, guacamole, sour cream, and pico de gallo.
Grilled Chicken \$13
Grilled Steak \$15

Chilaquiles (Green or Red)

Fried corn tortilla pieces. Served with cotija cheese, sour cream, Mexican rice, cilantro, refried beans, and an over-easy egg on top. \$13
Add Steak +\$6

Fajitas

Cooked with grilled onions, grilled peppers and tomatoes. Served with Mexican rice, pico de gallo, refried beans, guacamole, and sour cream. Choice of corn or flour tortilla.
Grilled Steak \$15 • Shrimp \$17
Grilled Chicken \$13

Arroz Con Pollo

Bed of rice and grilled chicken topped with cheese sauce. \$12

Soups & Salads

Tortilla Soup

Comes with shredded chicken, avocado, special guajillo sauce, and crunchy tortilla strips. \$12

Levanta Muertos Soup

Spicy chile de árbol soup with corn, carrots, and broccoli. \$21
Shrimp \$24 • Octopus & Shrimp \$26
Shrimp, Octopus & Tilapia \$30

Caldo de Mariscos

Tomato based Mexican sea food soup flavored with ancho peppers and vegetables. \$28
Only Shrimp \$24

El Pollero Salad

Grilled chicken, grilled broccoli, lettuce, carrot, prunes, cotija cheese, and mango dressing. \$17

Chapala Salad

Romaine lettuce, pineapple, onion, Tajín, pineapple dressing, and grilled mushroom. // **Grilled Chicken \$15**
Grilled Steak \$17
Grilled Shrimp \$19

Salmón Salad

Comes with shredded chicken, green mix, Salmon, tortilla strips, prunes, cucumber, and strawberries. With strawberry dressing. \$20

La Gringa Bowl

Black beans, lettuce, poblano rice, cotija cheese, guacamole, pico de gallo, and sour cream.

Grilled Veggies \$15

Grilled Chicken \$16

Grilled Steak \$18

Grilled Shrimp \$19

Taco Salad

Fried flour tortilla shell filled with beef or shredded chicken, topped with pico de gallo, lettuce, sour cream, and guacamole. \$13

Perlas Taco Salad

Fried tortilla shell filled with steak or grilled chicken, grilled onions and refried beans, guacamole, peppers, cheese sauce, lettuce, sour cream and pico de gallo. \$17

Gorditas

Thick handmade corn tortilla pockets filled with beans, cheese, and your choice of protein:

Lengua **\$6.00** Asada **\$5.50**

Carnitas **\$5.50** Pastor **\$5.50**

Chorizo **\$5.50** Pollo **\$5.50**

Chicharrón **\$5.50**

Dips

Ground Beef Dip w/Pico de Gallo **\$9**

Shrimp Dip w/Pico de Gallo **\$12**

Guacamole Dip **\$7**

Cheese Dip **\$7**

Bean Dip **\$9**

Nachos

Nachos Fries

Steak, fried potato, cheese, pico de gallo, and guacamole. \$16

Nachos Supremos

Ground beef, tomato, refried beans, shredded chicken, guacamole, sour cream, cheese, and lettuce. \$14

Buenos Nachos

Nachos with grilled peppers and grilled onions, guacamole, pico, sour cream, cheese, & beans. **Grilled Chicken \$14**
Grilled Steak \$16 • Shrimp \$17
Deluxe \$22

Enchiladas & Burritos

Enchiladas Moleras

Shredded chicken enchiladas, red onion, authentic mole sauce, and Mexican rice. \$17

Enchiladas Supremas

1 Bean, 1 cheese, 1 beef, 1 chicken enchilada topped with ranchero sauce, cheese, lettuce, sour cream, guacamole, pico de Gallo. \$15
(DOES NOT COMES WHIT RICE AND BEANS)

Enchiladas Verdes (2)

Shredded chicken enchiladas, sour cream, green tomatillo sauce, cotija cheese and Mexican rice. \$17

Enchiladas Rancheras

2 Cheese enchiladas topped with Carnitas, onion, bell pepper. Server with rice, beans, lettuce, guacamole, pico de gallo, sour cream. \$18

La Burra

Adobo guajillo braised beef brisket, romaine lettuce, mayonnaise, red onions, mustard, jalapeños and tomatoes. \$17

Burrito Fajita Steak, Grilled Chicken or Shrimp burrito with Mexican rice, cream, lettuce, guacamole, pico de gallo. // **Grilled Chicken \$17 • Grilled Steak \$19**
Grilled Shrimp \$20

Burrito de Birria

Adobo guajillo braised beef brisket with Mexican rice, black beans, romaine lettuce, red onion, cilantro, and sour cream. \$17

Burrito Supreme

Ground beef or shredded chicken filled with Mexican rice, red sauce and cheese dip, pico de gallo, and sour cream. \$16

Burrito California

Grilled chicken or grilled steak burrito filled with Mexican rice, sour cream, refried beans, guacamole, pico de gallo, and cheese dip.
Grilled Chicken \$16
Grilled Steak \$18 • Shrimp \$20

Burrito El Mamalón

Pork, chorizo or shrimp burrito filled with poblano rice, black beans, roasted tomatoes sauce, grilled peppers, cheese dip, green sauce and grilled onions. // **Pork \$17**
Chorizo \$16 • Shrimp \$20

CREATE YOUR OWN COMBO!

Served with Mexican rice and refried beans.

Pick 1 \$10 | Pick 2 \$12 | Pick 3 \$14

Items: Taco, burrito, enchilada, tamal, quesadilla, tostada, chile relleno.

Protein: Shredded cheese, shredded chicken, ground beef or beans.

ADD:

Grilled Steak \$3 per item • Grilled Chicken \$2 per item • Cheese \$1 per item

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us during the ordering process of any known food allergies. Specific dishes do contain nuts or use ingredients that may be manufactured in a facility that processes nuts.

Especiales de la Casa

Carne Asada (Estilo Rancho)
A ribeye steak served with refried beans, Mexican rice, cactus, grilled onions, and guacamole salad. \$25

Torta Birria
Adobo guajillo braised beef brisket sandwich filled with beans, onions, cilantro, and a special sauce. Served with Chihuahua cheese and French fries. \$17

Steak El Julián
A ribeye steak served with poblano pepper, corn, pico salad, poblano rice, and black beans. Topped with guajillo sauce. \$25 // **Add Shrimp \$7**

Tamales Ay Mamá!
2 Pork or chicken tamales served with grilled corn, poblano pepper, Mexican rice, and black beans. Topped with homemade tomatillo sauce and sour cream. \$18

Birria Estilo Jalisco
Adobo guajillo braised beef brisket. Served with Mexican rice, beans, red onion, and cilantro. \$21



Molcajete
Hot lava rock filled with sizzling beef strips, chicken, pork, chorizo, shrimps cooked with onion, grilled cactus and pepper. Served with rice beans. Topped with jalapeño and cheese. \$39

Carnitas Platter El Alteño
Slow-roasted Guadalajara style pork, grilled onions, Mexican rice, black beans, and guacamole salad. Choice of corn or flour tortillas. \$19

Milanesa de Pollo
Breaded chicken breast, served with rice, lettuce, red onion, tomato and cucumber slices. \$19

Arroz Con Pollo
Bed of rice and grilled chicken topped with cheese sauce. \$15

Torta de Asada
Mexican sandwich with grilled steak, jalapeño, lettuce, tomato, avocado, melted cheese and refried beans. Served with fries. \$17

Torta Gringa
Mexican sandwich with marinated al pastor pork, refried beans, lettuce, tomato, avocado, jalapeño & melted cheese. Served with fries. \$16

Torta Ahogada
Guadalajara's most famous sandwich. Filled with pork, Salsa-drowned torta, onions, and refried beans. Served with two fried bean tacos, cabbage, and covered with sauce. \$18
Non spicy • Medium • Hot

Mole Mi México
Chicken breast topped with mole sauce & onions. Served with Mexican rice, black beans, and avocado on top. Choice of corn or flour tortilla. \$17

Chicken Al Guajillo
Grilled chicken breast topped with grilled onions, broccoli, poblano rice, carrots, Guajillo sauce, and cheese dip. \$20

Flautas Frida
3 Beef flautas or fried shredded chicken, guacamole, green roasted tomatillo sauce, Mexican rice, sour cream, and cotija cheese. \$17

Tapatía Burger
Grilled 100% Angus Beef patty served on toasted brioche bun. Topped with touch of Chorizo, Bacon, Pepper jack cheese, grilled onion, lettuce, charred jalapeño, and avocado. \$19

Arrachera La Perla
Skirt steak topped with chimichurri, served with rice and black beans. \$22

Choripollo
Grilled chicken breast topped with Mexican chorizo and cheese sauce, served with rice and beans. \$19

La Valentina (Carne en su jugo)
One of Guadalajara's favorites. Small pieces of ribeye steak cooked in a green tomatillo sauce. Served with bacon, onions, cilantro, & beans. \$25



Quesadillas & Chimichangas

La Doña Quesadilla
Chorizo quesadilla, chihuahua cheese, salad, guacamole, & poblano rice. \$16

Villa Quesadilla
A flour tortilla stuffed with cheese and your choice of chicken or steak. Served w/rice, lettuce, pico de gallo, sour cream and guacamole.
Chicken \$16 • Steak \$18

Chimichanga
Crispy flour tortilla filled with your choice of ground beef or shredded chicken. Topped with cheese dip, served with guacamole salad, and Mexican rice. // **Grilled Chicken \$16 Grilled Steak \$18 • Grilled Shrimp \$19**

Fajitas

Cooked with grilled onions, grilled peppers. Served with guacamole, pico de gallo, Mexican rice, refried beans, and sour cream. Choice of corn or flour tortillas.
Grilled Steak \$21 • Shrimp \$24 Grilled Chicken \$19 • Trio \$28 Grilled Chicken & Steak \$23

Fajita for 2: Grilled chicken, steak, shrimps, and pork. Cooked with onion and bell pepper 2 sides of rice, pico de gallo, beans, lettuce, guacamole, sour cream and tortillas. \$42

Vegetarian

Veggie Tacos
Two grilled veggie tacos, served with yellow squash, onions, cotija cheese, mushroom, & sour cream. Comes with poblano rice and black beans. \$15

Tacos Papas
Three fried mashed potatoes tacos. Served with guacamole salad and poblano rice. \$15

Tostadas Rancheras
Two cactus tostadas topped with cotija cheese, refried beans, onions, cilantro, tomatoes, & sour cream. \$13

Vegetarian Quesadilla
Quesadilla stuffed with beans, mushrooms, onions, tomatoes, bell peppers. \$15

Enchiladas
Three mashed potato or vegetable enchiladas, lettuce, tomato, sour cream, cotija cheese, black beans, and poblano rice. \$16

Bean Burrito
Refried beans burrito topped with salsa and cheese, served with rice and beans. \$11

Vegetarian Fajitas

Grilled veggies, broccoli, mushrooms, yellow squash, zucchini. Cooked with grilled onions, grilled peppers, and tomatoes. Served with guacamole salad, poblano rice, and black beans. Choice of corn or flour tortillas. \$18

Del Mar a la Mesa

Octopus El Manotas
Grilled octopus, roasted tomatillo in avocado sauce, and cabbage salad with poblano rice. \$26

Shrimp Al Chile
Spicy shrimp topped with chile de árbol sauce, avocado salad, and poblano rice. \$22

Camarones Chipotles
Grilled shrimp bathed in smoky chipotle sauce. Served with rice, lettuce, tomatoes, & avocado \$21

Salmón El Playero
Grilled salmon with carrots, broccoli, & mushrooms. Served with cabbage salad and poblano rice. \$23

El Tulum
Fried snapper served with cabbage salad and poblano rice. "Market Price"

Tilapia La Sirenita
Breaded or grilled Tilapia. Served with cabbage salad & poblano rice. \$17

Camarones Al Mojo de Ajo
Grilled shrimp sautéed in special garlic sauce. Served with onion, rice, lettuce, tomatoes, & avocado. \$21

Shrimp Cocktail El Costeño
Shrimp cocktail, jalapeños, onions, special tomato sauce, tomato, lime, cucumber, and avocado. \$17
Octopus \$21 • Mix \$26

Taqueria Estilo Calle

ADD RICE AND BEANS FOR \$6

Steak Taco
Corn tortilla, cilantro, and onions. \$4

Chorizo Taco
Corn tortilla, cilantro, and onions. \$3

Lengua Taco
Corn tortilla, cilantro, and onions. \$4.50

Fish Taco
Grilled or breaded. Flour tortilla, pico de gallo, cabbage, & pink sauce. \$4.50

Shrimp Taco
Flour tortilla, cabbage, pico mango, and pink sauce. \$4.50

Chicken Taco
Grilled chicken, cilantro and onion. \$3.50

Carnitas Taco
Corn tortilla, black beans, red onion, and cilantro. \$3.50

Ceviches

***El Clásico**
Shrimp or octopus ceviche, onions, lime, jalapeños, tomato, and cilantro.
Shrimp \$18 • Octopus \$20 Mix \$24

***El Colorado**
Lime cooked. Habanero homemade sauce, carrots, red onion, & cucumber.
Shrimp \$18 • Octopus \$20 • Mix \$24

***Aguachiles**
Lime cooked. Serrano homemade sauce, cucumber, cilantro, red onion, and avocado. \$21

Chicharrón Taco \$3.50

Tacos Al Pastor
Marinated pork cooked with cilantro, pineapple, and onion. \$4

Birria Taco
Adobo guajillo braised beef brisket, corn tortilla, melted cheese, onions and cilantro. \$4.50

Lettuce Tacos (3)
Served in a lettuce shell topped with guacamole, pico de Gallo, sour cream and queso fresco. // **Chicken \$15 Steak \$17 • Shrimp \$18**

Queso Lovers
Cheese Shell tacos with guacamole and grilled mushroom. // **Carnitas \$5 Chicken \$5 • Steak \$6 • Chorizo \$5**



Los Morritos *

(UNDER 9 YEARS ONLY)

Burrito/Enchilada Ground Beef or Shredded Chicken. Served with Mexican rice and refried beans. \$10

***Tacos** Shredded chicken or ground beef taco. Soft or hard shell tortilla with lettuce and shredded cheese. Served with Mexican rice and refried beans. \$10

Quesadilla Ground beef, cheese or shredded chicken quesadilla. Served with Mexican rice and refried beans. \$10

Grilled Steak \$4 Grilled Chicken \$3 Chicken Tenders and Fries \$9 Cheeseburger and Fries \$9

(ALL KIDS MEALS INCLUDE SOFT DRINK)

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