



El Campanario
RESTAURANT & BAR



BOTANAS / APPETIZERS

Tostadas Ceviche (2) \$14.95

A mix of shrimp with diced tomato, onion, cilantro, lime juice and avocado.

Botana Caracol \$19.95

Sea snails marinated with our lime/citrus juice prepared with chile serrano and cilantro. Topped with red onion and cucumber.

Botana Abulon \$19.95

Abalone marinated with our lime/citrus juice and prepared with chile serrano and cilantro. Topped with red onion and cucumber.

Camarones Aguachile \$19.95

Freshly chilled shrimp "cooked" in our lime/citrus juice and mix with red onion, tomato, chile de arbol, cilantro and cucumber.



Botana Calamari \$16.95

Calamari lightly breaded and deep fried. Served with chipotle sauce for dip.

Campechana

Large \$19.95
Medium \$16.50

A mix of shrimp, abalone, and octopus with diced tomato, onion, cilantro, cucumber, lime juice and avocado in special juice.



Empanadas (Turnovers) \$14.95

Turn overs with sautéed shrimp, cheese, onion and tomato. Served with our signature sauce.

Botana Azteca

Large Order 6 \$18.95
Medium Order 4 \$15.25

Yellow peppers roasted and stuffed with sautéed shrimp, cheese and lightly breaded.

Quesadilla \$12.95

A large flour tortilla with Monterrey jack, served with sour cream and guacamole. With Grilled Chicken \$13.95 With Grilled Carne Asada \$15.95



Guacamole Dip 11.95

Fresh homemade guacamole with avocado, tomato, onion and topped with fresh cheese.



Coctel de Camarón / Shrimp

Large \$17.25 Medium \$14.25

A mix of shrimp with diced tomato, onion, cilantro, cucumber, lime juice and avocado in a special juice.

Coctel Shrimp and Octopus

Large \$18.95
Medium \$16.50

Botana MS \$22.95

Grilled shrimp, octopus, sea snail, abalone, tomato, onion, cucumber and cilantro.

House Salad \$7.95

A bed of chilled crisp lettuce topped with tomato, onions and cucumber. Your choice of dressing



Chiles Gueritos "Yellow Peppers"

Large Order 6 \$17.50
Medium Order 4 \$14.95

Yellow peppers roasted and stuffed with sautéed shrimp and cheese.



Ostiones / Fresh Oysters

1/2 dozen \$16.95
1 dozen \$24.95

Nachos Campanario \$17.95

Homemade chips topped with beans, cheese, light sour cream, pico de gallo, guacamole and your choice of ground beef, carne asada or grilled chicken.

Botana Maya \$14.95

Sautéed shrimp with olive oil, chile pasilla, garlic, bay leaves and a touch of devil's sauce (spicy).

Queso Fundido (Cheese Fondue) \$15.50

Monterrey jack cheese fondue with Mexican chorizo (sausage) or green salsa.



Botana Callo de Hacha \$25

Tortilla Soup Bowl \$9.95
Cup of Tortilla Soup \$5.95
Bowl of Albondigas \$12.50
Cup of Albondigas \$7.50



Aguachile mixto \$22.95

Freshly chilled shrimp "cooked" in our lime/citrus juice and mix with shrimp, abalone, sea snail, octopus, red onion, tomato and chile de arbol, cilantro and cucumber.

EXTRA CHIPS Y SALSA \$4.50
SIDE (Salsa, Sour cream, Dressing) \$2.25



PLATILLOS LIGEROS / LIGHT DINNING



EL FAVORITO HUARACHE AZTECA \$16.95

A homemade corn tortilla sandal shape topped with carne asada, refried beans, nopales (prickly pear cactus) onion, cilantro and red sauce.

Alambre Campanario \$18.95

Carne asada "grilled steak", chorizo and tongue, mixed with sautéed bell papper, onion and topped with Monterrey jack cheese. Your choice of flour or corn tortillas.



Torta Ahogada

Carne asada \$16.50

Carnitas \$15.50

A Mexican sandwich filled your choice of carnitas or carne asada, beans, tomato, avocado, sour cream and lettuce. Topped with a very spicy sauce and served with french fries.

BURRITOS

Black beans or whole beans are upon request

Burrito \$15.50 | Carne asada \$16.95

Chile verde burrito \$15.95

Grilled chicken fajita burrito \$15.95

Beef fajita burrito \$16.95

Large flour tortilla filled rice and beans and your choice of shredded chicken, shredded beed, pork carnitas or carne asada. Topped with cheese cheese and your choice of red or green sauce.

Alambre con Queso \$16.95

Carne asada "grilled steak" and bacon sautéed with bell pepper and onion. Topped with Monterrey jack cheese and served with your choice of flour or corn tortillas.

Tostadas (2) \$15.75

Tostadas with your choice of ground beef, shredded beef or chicken. Topped with lettuce, tomato, cheese, sour cream and guacamole



Sopes (2) \$15.50

Con Carne Asada \$16.75

Homemade sopes with your choice of shredded chicken, shredded beef, pork carnitas, carne asada. Garnished with lettuce, beans, tomato, cheese and sour cream.

Chimichanga \$15.50

A crispy burrito with your choice of shredded chicken or shredded beef. Topped with sour cream, guacamole and pico de gallo. Served with rice and beans.

VEGETARIAN

Vegetarian Salad \$15.95

Lettuce, black beans, zucchini, corn, tomato, onions, avocado. Topped with American and Monterrey cheese

Vegetarian Burrito \$15.95

Large flour tortilla filled with bell pepper, corn, zucchini and Monterrey jack. Served with your choice of refried beans or whole beans and rice.



Tostada Yucatán \$15.95

Add grilled chicken \$16.95

Tostada layered with black beans, lettuce, California cheese, onions, zucchini, corn, tomato and avocado.



TACOS

All our tacos are served with rice and refried beans

Flautas \$15.75

Rolled corn tortilla served with your choice of shredded beef or shredded chicken. Garnished with shredded lettuce, guacamole, sour cream and pico de gallo.

Orden de Tacos

Grilled chicken \$15.50

Carnitas \$15.50

Tonague \$16.50

Carne asada \$16.50

Soft homemade corn tortilla with your choice of carne asada, carnitas, tonague, pastor or grilled chicken.

Tacos de Pescado (Fish Tacos) \$15.95

Breaded bassa fish and topped with coleslaw

Tacos de Camarón (Shrimp Tacos) \$15.95

Breaded shrimp and topped with coleslaw

Fish Tacos (Mahi-Mahi) \$15.75

Two soft fish tacos in a corn tortilla and garnished with cabbage and pico de gallo.



Tacos Dorados (Crispy Tacos) \$15.75

With your choice of shredded beef, chicken or ground beef. Garnished with lettuce, cheese and dice tomato





PLATILLOS FUERTES / ENTREES



Chile Verde \$17.50

Juicy tender chunks of pork in our delicious homemade green sauce. Served with choice of beans and rice

Chile Colorado \$18.25

Chunks of beef cooked until very tender with a fabulous red sauce. Served with rice and beans.

Carnitas Estilo Michoacán \$17.95

Best carnitas in town! Pork simmer for hours until golden browned and very tender, cooked Michoacan style, served with beans, guacamole and nopales.

Carne Asada (Skirt Steak) \$18.95

Broiled thinly sliced steak "Carne asada", served with rice and beans.

Pollo con Mole \$17.25

Broiled chicken breast with mole sauce. Served with beans and rice.

Carne Asada Tampiqueña \$20.95

Skirt steak and an enchilada with your choice of shredded chicken, shredded beef or cheese and choice of red or green sauce. Served with guacamole, beans and rajas of chile poblano.

Medallones Mar y Tierra \$28.95

Filet mignon medallions grilled to your liking and topped shrimp in creamy sauce. Served with beans and rice.

Milanesa Empanizada

Breaded steak \$17.75
Chicken 15.95

Breaded steak or chicken served with choice of refried or black beans and rice.

Sabana de Pollo Campanario \$17.95

Flattened chicken breast, topped with refried beans, rajas de chile poblano sautéed with garlic, onions, sour cream and cheese. Served with rice and guacamole.

Filete Campanario (Filete Mignon) \$27.95

Filet mignon broiled to your liking with red salsa, Monterrey jack cheese and served with rice and beans.

Carne Toreada (Steak picado) \$18.95

Sautéed carne asada with tomatoe, jalapeño peppers, onion and cilantro. Served with beans and rice.



Carne en su Jugo \$17.95

Meat in very mild spicy broth, Guadalajara style and served with whole beans, and homemade con tortilla.

Milanesa Campanario \$16.75

Breaded chicken breast, topped with Monterrey jack and our famous molcajete sauce. Served with rice and beans.

Camarones a la Diabla y Carne asada \$22.95

Sautéed shrimp with mild or hot devil sauce and carne asada. Served with choice of black beans, whole beans or refried beans and rice.



FAJITAS

Fajitas de Pollo (Chicken fajitas) \$17.25

Sautéed onion, red and green bell pepper with chicken and served with refried beans, rice and guacamole. Sour cream upon request

Fajitas de Carne (Beef fajitas) \$18.95

Sautéed onion, red and green bell pepper with steak (carne asada). Served with rice, beans and guacamole. Sour cream upon request.

Fajitas Camarón (Shrimp fajitas) \$17.95

Sautéed onion, red and green bell pepper with shrimp. Served with rice, refried beans and guacamole. Sour cream upon request



Trio Fajitas

(Beef, Shrimp and Chicken) \$21.95

Sautéed onion, red and green bell pepper with beef, shrimp and chicken. Served with rice, refried beans and guacamole. Sour cream upon request.



Birria \$18.25

Tradicional Birria La Barca style, goat meat braise and then blend in our delicious red sauce. Served with rice and beans. Consome upon request.

COMBOS

All our combos are served with rice and choice of refried beans or black beans

Chile relleno

Roasted chile pasilla stuffed with Monterrey cheese. Deep fried in our traditional egg batter and topped with sauce.

1. Combo Chile Relleno & Enchilada \$15.95

Roasted chile pasilla one enchilada

2. Combo chile relleno & a Crispy Taco \$15.95



Roasted chile pasilla and crispy taco with your choice of shredded beef, shredded chicken, or ground beef.

3. Trio combo chile relleno Crispy Taco & Enchilada \$18.95

Roasted chile pasilla, one enchilada and a crispy taco.

4. Combo Crispy Taco & Enchilada \$15.95



A crispy taco with a choice of shredded beef, shredded chicken or ground beef and one enchilada.

5. Combo Sope & Enchilada \$15.75

A handmade fresh corn sope with your choice of shredded beef, shredded chicken, carne asada, carnitas and one enchilada.

6. Combo Chile Relleno & a Sope \$15.95

A chile relleno and a homemade sope with your choice of shredded chicken, shredded beef, carnitas or carne asada.

7. Combo Tamale & Enchilada \$15.95

A tamale with chicken or pork and one enchilada

8. Chile Verde & Crispy Taco \$16.95

Tender pork in green sauce and a crispy taco with a choice of shredded beef, shredded chicken or ground beef.

9. Chile Colorado & Crispy Taco - \$16.95

Our very delicious grandma's secret recipe of beef in red sauce and a crispy taco.

10. Chile Relleno & Carne Asada - \$19.50

Roasted chile pasilla and grilled steak "carne asada"

11. Empanada & a Tamale - \$15.95

A turn over "empanada" with your choice of shredded beef, chicken or cheese and a tamale with choice of chicken or pork.

12. Combo Empanadas - \$15.75

Sautéed shrimp with onion, tomato and garlic. On a corn turnover served with whole beans and rice.

ENCHILADAS



Enchiladas \$15.95

Two corn tortillas stuffed with choice of shredded beef, shredded chicken or cheese and topped with your choice of red or green sauce, sour cream and onion. Served with rice and beans

Enchiladas de mole con pollo \$15.95

Two corn tortillas stuffed with chicken, topped with our famous mole sauce, cheese and served with rice and beans.

Enchiladas Suizas \$15.95

Two corn tortillas stuffed with your with cheese or chicken and topped with our delicious creamy sauce.

Enchiladas de camaron (Shrimp enchiladas) \$16.50

Two corn tortillas stuffed with sautéed shrimp. Your choice of red or green sauce and topped cheese, sour cream, onion and served with rice and beans.

A LA CARTE

- Tamale - \$4.95
- Chile Relleno - \$9.50
- Enchilada - \$4.95
- Fish Taco Breaded - \$4.95
- Crispy Taco \$4.95
- Fish Taco Mahi-Mahi - \$5.50
- Shrimp Taco - \$4.95
- Beans & Cheese Burrito - \$7.99
- Taco a la Carta - \$4.89
- Tostada de Ceviche - \$6.99



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MOLCAJETES



EL FAVORITO

MOLCAJETE MAR Y TIERRA

\$ **23**.50

Carne asada and shrimp smothered in our delicious salsa.
Served with fresh cheese, nopal asado and onions.
Rice and beans on the side

Molcajete New York Steak \$22.95

New York steak broiled to your liking and smothered in our delicious red or green salsa. Served with cheese, nopal asado and onions. Rice and beans on the side.

Molcajete Costa Chica (Shrimp) \$19.95

Sautéed shrimp smothered in our delicious salsa. Served with fresh Cheese, nopal asado and onions. Rice and beans on the side.

Molcajete Costillas (Pork Baby Back Ribs) \$20.95

Pork ribs, smothered in our delicious molcajete salsa. Served with fresh cheese, nopal asado and onions. Rice and beans on the side.



Molcajete Ranchero

(Chicken and Steak) \$21.95

Grilled chicken breast and carne asada smothered in our delicious salsa. Served with fresh cheese, nopal asado and grilled onions. Rice and beans on the side.



PARRILLADAS

Parrillada Mar y Tierra

For 2 \$40.00

For 4 \$80.95

Carne asada, carnitas, breaded shrimp and milanesa of chicken. Served with two orders of rice and beans.

Parrillada del Mar (Sampler shrimp)

For 2 \$49.95

For 4 \$90.98

Sautéed shrimp in spicy sauce (botana maya) shrimp with bacon, shrimp with garlic-butter chile guajillo sauce, sautéed octopus a la diablo and breaded shrimp. Served with rice and beans.



SALADS



Chipotle Salad \$16.25

A bed of chilled crisp romaine lettuce, tomato, red and green bell peppers. Topped with avocado, chicken and served with our delicious chipotle dressing.

South West Salad \$16.95

A bed of chilled crisp romaine lettuce, with corn, black beans, avocado, tomato and topped with broiled chicken.

Ensalada Campanario \$16.25

A bed of crisp romaine lettuce, tomato, avocado, cucumbers and topped with broiled chicken. Served with our delicious cilantro dressing.

Caesar Salad \$14.45

Grilled Chicken \$17.50

Grilled Shrimp \$18.95

A bed of chilled crisp romaine lettuce, mix with tortilla chips, parmesan cheese, tomato and caesar dressing.

Fajita Salad \$18.95

A bed of chilled crisp romaine lettuce topped with chicken fajitas.



Taco Salad \$17.50

A large tortilla shell with your choice of shredded chicken, shredded beef, ground beef or pork carnitas. Layered with refried beans or black beans, lettuce, pico de gallo, sour cream, guacamole and Monterey Jack.

MARISCOS / SEAFOOD

CALDOS



7 MARES \$19.75

(Mexican version of bouillabaisse)

Caldo de camaron (Shrimp stew)

Large \$17.95

Medium \$14.95

Caldo de pescado (Fish Stew)

Large \$17.75 Medium \$14.75

Filete de Pescado Veracruzano (Veracruz Style Fish) \$16.95

Sautéed bassa filet tomatoe, onion, olives, capers, green and red bell peppers. Served with rice and refried beans.

Camarones Campanario (Bacon Shrimp) \$19.45

Shrimp wrapped with bacon and served with a mango sauce for a dipping. Served with rice and refried beans.

SHRIMP PLATES

Camarones Asados \$16.95

Grilled shrimps served with refried beans & rice.

Camarones Empanizados (Breaded Shrimp) - \$17.95

Lightly breaded shrimp served with rice and refried beans.

Camarones al Mojo de Ajo \$17.75

Sautéed shrimp with butter and garlic served with refried beans and rice.

Camarones al Ajillo \$17.75

Sautéed shrimp with butter, garlic and chile guajillo. Served with refried beans and rice.

Camarones Rancheros \$17.75

Sautéed Shrimp with our ranchero sauce. Served with refried beans and rice.



Camarones a la Diabla

(Devil Shrimp) \$17.75

Sautéed shrimp with butter and our delicious devil sauce. Served with rice and refried beans

FISH PLATES

Pescado Asado (Grilled Fish) \$16.25

Grilled fish filet served with refried beans and rice.

Pescado Empanizado (Breaded fish) \$16.95

Breaded fish filet served with refried beans and rice.

Pescado al mojo de ajo \$17.75

Grilled fish filet with garlic and butter sauce. Served with refried beans and rice.

Pescado al ajillo \$17.75

Grilled fish filet served with garlic, butter and chile guajillo sauce. Served with refried beans and rice.

Pescado ranchero \$17.75

Sautéed fish filet in our delicious ranchero sauce. Served with refried beans and rice.



Mojarra Frita

(Whole Tilapia) \$16.95

A whole deep fried tilapia served with rice and refried beans

KIDS MENU

\$8.45

All kids meal are served with French fries

- Chicken Nuggets
- Cheese Burger
- Cheese Quesadilla
- Chicken Quesadilla
- One enchilada rice and beans or fries





DRINKS

SOFT DRINKS

\$4.25

- | | |
|-------------------|------------------|
| Coca cola Diet | Decaff |
| coca cola Sprite | Hot Tea |
| Orange soda Dr. | Milk |
| Pepper | Hot Chocolate |
| Lemonade | Orange Juice |
| Raspberry ice tea | Pine Apple juice |
| Ice tea Coffe | Cranberry Juice |
| | Horchata |
| | Jamaica |



flavored margaritas

- Mango Margarita \$8.95
- Peach Margarita \$8.95
- Strawberry Margarita \$8.95
- Guava Margarita \$8.95
- Regular Lime Margarita \$8.95
- Mangonada Margarita \$9.45

Special Signitures Margaritas

Cadillac Margarita \$15.50

Cazadores tequilla, triple sec, float of Grand Manier, Margarita mix ad fresh lime juice.

El Jefe Margarita \$15.95

Patron silver, cointreau, Margarita mix and fresh lime juice.

El Jefe top Margarita \$19.95

Don Julio añejo, cointreau, Margarita mix and fresh lime juice

Margarita Azul \$11.95

1800 blanco, blue curaçao, freshly squeezed lime juice, pineapple juice and margarita mix.

Margarita midori \$11.95

Hornitos blanco, midori, margarita mix and Triple Sec.

Skinny Margarita \$11.95

1800 silver, fresh lime juice, agave nectar, splash of soda water.



Margarita

IMPORTED BEERS

\$5.95

- | | |
|-----------------|--------------|
| Corona | Tecate Light |
| Corona Familiar | Dos XX Lager |
| Corona Light | Dos XX Amber |
| Pacifico | Bohemia |
| Modelo Especial | Victoria |
| Modelo Negra | Heineken |
| Stella | Sol |
| Tecate | |

DOMESTIC BEERS

\$5.75

- | | |
|-----------|--------------|
| Budwiser | Miller light |
| Bud light | Coors light |
| | Obdul 's |

Draft Beer / Cerveza de Barril \$7.50



Mezcalita



Cosmos



Mojito



Cantarito



wines

- Merlot
 - Trapiche 7.95
 - Robert Mandavi 7.95
- Cabernets
 - Robert Mandavi 7.95
- Chardonnay
 - Robert Mandavi 7.95
- Sauvingon Blanc
 - Beringer 7.95
- Riesling
 - Sta michaelle 7.50
- Pinot Noir
 - Robert Mandavi 8.50
- Red Zinfandel
 - Robert Mandavi 8.50

other favorite drinks

- Mojito Long Island Ice tea Long beach
- Ice tea Adios mother... B-52 Cucaracha
- Piña colada Stawberry Daquiary Mai Tai
- Tequila Sunrise Mezcalita Dulce amanecer Cosmopolitan Scooby snack
- Apple martini Vampiros Palomas
- Whisky sour Moscow mule

Best chavelas in the valley



Chavela

