



APPETIZERS

TAQUITOS DORADOS \$10
Four (4) shredded beef taquitos, served with guacamole and sour cream

GUACAMOLE \$9
Hand selected Haas avocado freshly prepared with lime juice, cilantro, onion, and jalapeno, tortilla chips

CEVICHE \$14
Fresh fish marinated in fresh lemon and lime juices, onion, tomato, cilantro, sweet peppers

SHRIMP COCKTAIL \$16
Chopped mexican shrimp, avocado, spicy tomatoes, cilantro, clamato seafood broth, topped with fresh avocados

SOUPS

SOPA DE TORTILLA \$8
Traditional chicken broth, tomato, shredded chicken breast, tortilla strips, garnish with fresh cheese, avocado and cilantro

SOPA DE ABONDIGAS \$9
Beef meatballs, carrots, celery, zucchini & potatoes

SALADS

IXTAPA SALAD \$8
Fresh baby mixed greens, cherry tomato, olive, cucumber, radish in citrus vinaigrette, topped with anejo cheese

SANTE FE SALAD \$14
Chopped BBQ chicken, iceberg lettuce with black beans, corn, tomatoes, cucumber, shredded cheddar & mozzarella cheese. Tossed with Ranch Dressing & topped with tortilla strips and avocado slices.

ENTREES

PESCADO ALA VERACRUZANA \$26
Grilled Basa White Fish in a Veracruzana sauce. Served with white rice and sauteed vegetables.

PASTA De AMOR \$17
Pasta Ala Mexicana. Penne pasta with Shrimp & Chicken, sautéed with garlic shallot, vodka, marinara & alfredo sauce with spicy amor!

CAMARONES RANCHEROS \$23
Shrimp sautéed in a Mexican ranchero sauce, caramelized onions, fresh tomatoes, jalapeños, cilantro butter, white rice and frijoles de la hoyá.

SURF & TURF \$28
Grilled Flat iron Steak, Shrimp Scampi, onion, chili pasilla white rice & avocado.

RIB EYE STEAK \$26
Succulent 8 oz. rib eye topped with stuffed mushroom with provolone cheese, garlic mashed potatoes, seasonal vegetables

POLLO EN MOLE POBLANO \$19
Ix-tapa's speciality – a savory blend of chiles, nuts, and mexican spices with a hint of chocolate, grilled chicken, served with spanish rice, sesame seeds

MEXICAN SHORT RIBS (BIRRIA) \$24
Braised beef short-ribs, sautéed with our special spices

CARNE ASADA \$24
Charbroiled rib eye steak, rice, beans, cheese enchilada, garnished with guacamole and onions

CAMARONES AL DIABLA \$23
Shrimp sautéed in a garlic spicy habanero sauce, white rice, refried beans and a side salad

IXTAPA FAJITAS \$24
Grilled Rib Eye Steak, Chicken & Shrimp. Served over sauteed fresh tomatoes, onions, zucchini, Red & Green Peppers with spices. Served on a Sizzling Skillet. Along with rice & beans.

CAMARONES BESOS \$22
Shrimp stuffed with pepper jack cheese, wrapped with bacon, on a bed of corn salsa

CHEF SPECIAL Market Price
Sautéed chilean sea bass, Veracruzano sauce, served with garlic mashed potatoes, grilled asparagus

DESSERTS

KAHLUA FLAN \$7
Traditional flan custard, topped with Kahlua caramel sauce

FRESAS CON CREME \$7
Fresh strawberries with a cinnamon sweetened cream

CHOCOLATE LAVA MAYAN CAKE \$9

NO MENU SUBSTITUTIONS PLEASE

18% GRATUITY APPLIES TO PARTIES OF 6 OR MORE

\$25 MINIMUM CONSUMPTION OF FOOD AND / OR DRINKS PER GUEST PER SHOW IS REQUIRED TO AVOID A COVER CHARGE