



## APPETIZERS

### **TAQUITOS DORADOS** \$10

four 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

### **SALMON STUFFED WITH CRAB** \$26

fresh atlantic grilled salmon stuffed with crab meat, shrimp and brie cheese, topped with an orange citrus sauce, served with chile pasilla, creamy potatoes and broccolini

### **Pasta De Amor** \$17

Past Ala Mexicana. Penne pasta with shrimp & Chicken, sautéed with garlic shallot, vodka, marinara & alfredo sauce with spicy amor!

### **CAMARONES RACNHEROS** \$23

shrimp sautéed in a mexican rancho sauce, caramalized onions, fresh

tomatoes, jalapeños, cilantro butter, white rice and frijoles de la hoya

### **CAMARONES BBQ** \$21

sautéed shrimp, BBQ garlic sauce, white rice and garlic bread

### **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

### **MEXICAN BREAD PUDDING** \$8

mexican sweet breads, raisins

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