

LA PARRILLA

YUCATÁN

(805) 650-1736

**100 N Ashwood Ave
Ventura, CA 93003**

AUTHENTIC MEXICAN FOOD



APERITIVOS

Appetizers

GUACAMOLE 11.00

NACHOS

Crispy tortilla chips topped with beans, cheese, ranchero sauce, pico de gallo, jalapeños, sour cream, and guacamole. 13.00

Add shredded beef, ground beef or shredded chicken for 3.00 extra

Add asada, carnitas, pastor or grilled chicken for 4.00 extra

FLAUTAS

Three flour or corn tortillas, lightly fried and stuffed with shredded chicken or beef. Served with lettuce, sour cream, guacamole, and pico de gallo. 12.00



CÓCTEL



TOSTADA DE CEVICHE

CÓCTELES

Cucumber, cilantro, onions, and avocado. Served in our homemade tomato sauce and crackers.

Shrimp Small 16.99 | Large 25.99

Mixed (Shrimp, octopus, and abalone)

Small 17.99 | Large 26.99

Campechana (Shrimp and octopus)

Small 17.99 | Large 26.99

COCHINITA NACHOS

NEW

Crispy tortilla chips topped with black beans, cheese, pico de gallo, jalapeños, and pickled onions. 15.00

YUCATÁN SAMPLER

Your choice of three: Panucho, Salbute, Cochinita taco, Poc-Chuc taco, and Vaporcito. 15.00

HOMEMADE CALAMARI

Served with a side of our house Baja sauce. 13.99

TOSTADA LA PARRILLA

Shrimp, octopus, and imitation crab. Topped with homemade sweet ketchup sauce. 12.99

TOSTADA DE CEVICHE

Fish or shrimp marinated in lime juice, mixed with diced onion, tomatoes, cilantro, and cucumber, topped with avocado slices. 13.00

Mixed (fish, shrimp, and octopus) 14.99

SHRIMP SAMPLER

Four of each: Costa Azul (bacon wrapped shrimp) breaded shrimp, diablo shrimp, and shrimp al mojo de ajo (garlic). Served with our special Baja sauce. 29.99

DIPS

QUESO DIP

Melted cheese topped with your choice of chorizo, bacon, or chile in rajas and mushrooms. 12.00

BEAN DIP

Refried beans mixed with cheese dip and chorizo. 10.00

HOUSE WINGS (8)

With your choice of sauce (homemade mango habanero, buffalo, or BBQ). 15.00

SOPES

Two handmade corn tortillas topped with beans, lettuce, cheese, sour cream, guacamole, pico de gallo, and your choice of meat. 12.00

QUESADILLA 12.00

Add meats for 4.00 extra | Add shrimp for 5.00 extra

ASADA FRIES

French fries topped with melted cheese, sour cream, guacamole, beans, asada, jalapeños, and Ranchero sauce. 13.00

SOPAS & CALDOS

Soups & Caldos

ALBONDIGAS 14.00

CHICKEN TORTILLA SOUP

Home-style chicken stock, shredded chicken, sliced avocado, black beans, corn kernels, cheese, spices, and tortilla strips. 14.00

MENUDO OR POZOLE

First come, first serve. 16.00

CALDO DE RES

First come, first serve. 15.00

CALDO DE POLLO

First come, first serve. 14.00

COSTA BRAVA



Shrimp, and fish in our house chipotle sauce. 19.99

CALDO DE PESCADO O CAMARÓN 17.00



CALDO SIETE MARES

Shrimp, fish, octopus, calamari, abalone, green mussels, and crab legs. 25.99



SHRIMP SAMPLER



CALDO DE RES

*THESE ITEMS CAN BE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER
IF YOU HAVE ANY FOOD ALLERGIES.

PLATILLOS YUCATÁN

Yucatán Dishes

Served with your choice of two sides: rice, beans, baked potato, or side salad. **Vegetables add 2.00**



POC-CHUC

A MUST-TRY! Thinly sliced pork loin marinated in our house spices. Served with a side of avocado, roasted tomatoes, and onions. 20.00

PANUCHOS PLATE

Two handmade corn tortillas stuffed with black beans, then fried. Topped with shredded chicken, lettuce, cabbage, avocado, tomato, and pickled red onions. 16.00

COCHINITA PIBIL

Succulent pork, marinated in achiote, orange juice, and spices, slowly cooked in banana leaves, topped with pickled red onions. 22.00

VAPORCITOS

Thin tamales filled with chicken, pork, and achiote. Topped with tomato sauce and queso fresco. 16.00

SALBUTES PLATE

Two thin handmade tortillas topped with chicken, lettuce, cabbage, tomato, pickled red onions, and avocado. 16.00

MAYAN FAJITAS

Slices of marinated pork loin with achiote and spices, sautéed with caramelized onions, peppers, and tomatoes, topped with avocado. 23.00

POLLO PIBIL

Half roasted chicken, marinated in achiote, orange juice, and house spices, cooked in banana leaves for authentic Mayan flavor. 18.00

COCHINITA FLAUTAS

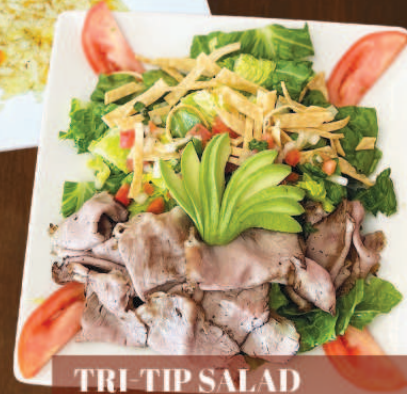
Three crispy corn tortillas stuffed with homemade cochinita, topped with pickled red onions, jalapeños, and queso fresco. 19.00

ENCHILADA YUCATÁN

A giant enchilada filled with Spanish rice, black beans, cheese, and shredded chicken. Topped with enchilada sauce, onions, avocado, and a side of sour cream. 17.00



VAPORCITOS



TRI-TIP SALAD

ENSALADAS Salads

ENSALADA LA PARRILLA

Mixed greens, shredded carrots, tomatoes, cucumbers, mixed cheese, and avocado. 11.00

Add chicken or beef for 4.00 extra

ENSALADA CAESAR

Romaine lettuce with our creamy Caesar dressing, croutons, shredded Parmesan cheese, and tomatoes. 12.00

Add chicken for 3.00 extra

Add shrimp for 5.00 extra

TRI-TIP SALAD

Romaine lettuce, thinly sliced Tri-tip, avocado, pico de gallo, tortilla strips, and your choice of dressing. 16.00

BBQ CHICKEN SALAD

Mixed greens, grilled chicken, avocado, black beans, corn, tomatoes, cucumbers, mixed cheese, and BBQ ranch. 15.00

COBB SALAD

A bed of shredded lettuce topped with juicy chicken breast, cheese, tomatoes, bacon, avocado, and your choice of dressing. 15.00

SALMON SALAD

Mixed greens, tomatoes, almonds, raisins, and avocado mixed with raspberry vinaigrette. Topped with our special grilled salmon. 18.00

SANTA FE CHICKEN SALAD

Bed of romaine lettuce topped with Cajun grilled chicken, black beans, corn, avocado, mixed cheese, tortilla strips, and your choice of dressing. 16.00

TACO SALAD

Giant flour tostada filled with beans, choice of meat, lettuce, pico de gallo, cheese, sour cream, and guacamole. 15.00



COCHINITA PIBIL



PANUCHOS PLATE

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PLATILLOS DEL MAR

House Seafood Plates

Served with your choice of two sides: rice, beans, baked potato, or side salad. **Vegetables add 2.00**

FAJITAS DEL MAR

Grilled shrimp, fish, scallops, and mussels. Served over a bed of grilled onions, bell peppers, and tomatoes. Topped with sliced avocado. 29.00

MOJARRA FRITA

Deep fried whole fish cooked at your choice.

Fried 19.00 | **Al Mojo de Ajo** (garlic) 21.00

A la Diabla (fiery diabla sauce) 21.00

GRILLED SALMON

Fresh grilled salmon, perfectly seasoned. Served with your choice of two sides. 22.00

PESCADO ASADO

Fresh Branzino fish grilled in our delicious pescado asado sauce. 27.00

POBLANO CON CAMARONES

Our homemade poblano rellenos topped with shrimp, bell peppers, and our house poblano sauce. 20.00

PESCADO EMPANIZADO

Our house hand-breaded bass fillet served with your choice of two sides and our signature Baja sauce. 19.00

EMPAPELADO

Shrimp, fish, octopus, and scallops wrapped and cooked in foil with spices, bell peppers, onions, tomatoes, house mushroom cream sauce, and your choice of tortillas. 28.00

DIABLA BURRITO

Grilled shrimp marinated in our homemade diabla sauce, stuffed with rice, cheese, and sliced avocado. 18.00

ENCHILADAS A LA DIABLA

Two shrimp enchiladas with bell peppers and onions, topped with our diabla sauce and queso fresco. 19.00

TAMALE CON CAMARONES

Two homemade sweet corn tamales topped with poblano peppers, shrimp, onions, and creamy white sauce. 20.00

AGUACHILES

Classic aguachiles with onions, cilantro, and your choice of green or red sauce.

Small 14.99 | **Large** 21.99

ENCHILADAS DEL MAR

Two enchiladas cooked with bell peppers, onions, cheese, and your choice of seafood. Topped with our house poblano sauce, queso fresco, tomatoes, and sour cream.

Shrimp 19.00

Mixed (fish, shrimp, and scallops) 21.00

MOLCAJETE DEL MAR

Succulent grilled shrimp, fish, scallops, crab legs, mussels, and octopus in our homemade Molcajete sauce.

Served with a side of rice, beans, and tortillas. 47.00

CAMARONES A TU GUSTO

Shrimp to your taste

Delicious shrimp cooked to your liking with your choice of two sides.

MOJO DE AJO

Garlic shrimp. 19.00

BREADED 19.00

A LA DIABLA

Spicy shrimp. 20.00

COSTA AZUL

Bacon wrapped shrimp. 20.00

RANCHEROS

Shrimp in our house ranchero sauce. 19.00

TACOS DEL MAR

Seafood Tacos

Two tacos with your choice of seafood served with Baja sauce, cabbage, pico de gallo, and sliced avocado.

TACOS BAJA STYLE 17.00

TACOS DE PESCADO 18.00

TACOS DE CAMARÓN 18.00

LOBSTER TACOS 20.00

CAMARONES EMPANIZADOS 19.00



PESCADO EMPANIZADO



GRILLED SALMON



AGUACHILES



PESCADO ASADO



ENCHILADAS DEL MAR



MOLCAJETE DEL MAR



POBLANO CON CAMARONES



Please allow enough time to cook your meals properly.

***THESE ITEMS CAN BE COOKED TO ORDER.**
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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER
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ZARAPE

One big enchilada stuffed with grilled steak or chicken, pico de gallo, cheese, topped with green and red sauce, onions, cilantro, queso fresco, and avocado. 18.00

SPECIALTY PLATES

All Specialty Plates served with your choice of two sides: rice, beans, baked potato, or side salad. **Vegetables add 2.00**

CARNE ASADA

Tender skirt steak grilled to perfection, served with pico de gallo, guacamole, and tortillas. 23.00

TAMPIQUEÑA A LA MEXICANA

Tender skirt steak topped with bell peppers and onions, paired with a cheese enchilada, guacamole, pico de gallo, and tortillas. 26.00

ARROZ CON POLLO

Bed of rice topped with chicken, Ranchero sauce, melted cheese, and avocado. 18.00

FAJITAS A LA PARRILLA

Your choice of meat sautéed with bell peppers and onions, topped with tomatoes and sliced avocado.

Beef or chicken 22.00 | **Combo** 24.00

Trio (Beef, chicken, and shrimp) 26.00

MOLCAJETE

Succulent grilled shrimp, beef, chicken, chorizo, nopales, queso fresco in our homemade molcajete sauce.

Served in a hot skillet. 40.00

PLATO DE CARNITAS

Slow-cooked pork, crispy yet tender, served with pico de gallo, guacamole, and your choice of tortillas. 18.00

CHILE VERDE O COLORADO

Tender pieces of pork slowly cooked in your choice of house sauce. 18.00

CHIPOTLE CHICKEN

Grilled chicken breast smothered in our smoky chipotle sauce. Topped with avocado. 17.00

RIBEYE A LA PARRILLA

Ribeye steak topped with sautéed poblano peppers, mushrooms, and onions. Served with pico de gallo and guacamole. 30.00

POLLO POBLANO

Grilled chicken breast topped with our house poblano sauce made with corn kernels and diced poblano peppers. 16.00

COSTILLAS EN SALSA ROJA

Pork ribs cooked and marinated in our house red sauce. 19.00

FAVORITOS

Favorites

All Favorites served with your choice of two sides: rice, beans, baked potato, or side salad. **Vegetables add 2.00**

PLATO DE BIRRIA

Slow cooked beef in dried chiles and spices. Served with pickled onions and cilantro. 20.00

POLLO EN MOLE

Half roasted chicken smothered in our delicious homemade mole sauce with a side of plantains. 19.00

ENCHILADAS DE MOLE

Two shredded chicken and cheese enchiladas with homemade mole sauce. Served with a side of sour cream. 18.00

POLLO ASADO

Half roasted chicken marinated in achiote and spices, cooked to perfection, served with a side of pico de gallo and guacamole. 17.00

ENCHILADAS SUIZAS

Two grilled chicken enchiladas with cheese, topped with tomatillo sauce, sour cream, and avocado. 17.00

ENCHILADAS DE LA PARRILLA

Two enchiladas, one with grilled chicken topped with tomatillo sauce, one with asada topped with salsa roja. Both served with avocado slices on top and a side of sour cream. 18.00

TAQUITOS RANCHEROS

Three crispy corn tortillas stuffed with beef or shredded chicken, topped with ranchero sauce and cheese, served with sour cream and guacamole. 17.00

BUILD YOUR OWN COMBO

Two-item combo choice of:

Enchilada, taco, tamale, or chile relleno. 16.00

LA PARRILLA CHEESEBURGER

Handmade 1/2 lb patty with mayonnaise, lettuce, tomato, and onion. Served with French fries. 16.00

Add avocado 2.75 | Add bacon 2.75

STEAK RANCHERO

Juicy beef mixed with sautéed onions, bell peppers, jalapeños, and Ranchero sauce. Topped with avocado. 20.00

MAR Y TIERRA

12 oz New York steak, a perfect balance of flavor and texture, served with shrimp in garlic sauce, pico de gallo, and guacamole. 32.00

CHICHARRÓN

Pork rinds cooked in our house sauce of your choice: red or green. 18.00



PLATO DE BIRRIA



MAR Y TIERRA



CARNE ASADA



ENCHILADAS DE MOLE

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BURRITOS

Make enchilada style on request 2.00

LA PARRILLA BURRITO

Giant flour tortilla filled with pinto beans, rice, onions, cilantro, and your choice of one meat.

Asada | Chicken | Carnitas | Pastor 14.00

Birria | Chile verde | Chile colorado 16.00

Chile relleno 15.00

♥ BURRITO DE VEGETALES

Giant flour tortilla filled with sautéed mixed vegetables, black beans, white rice, pico de gallo, and avocado. 13.00

BEAN AND CHEESE BURRITO

Large flour tortilla stuffed beans and cheese. 9.00

Add-on options: **rice** 1.75

Shredded chicken | Shredded beef

Ground beef 3.00

Asada | Grilled chicken | Pastor | Carnitas 4.00

BURRITO AL CHIPOTLE

Giant flour tortilla filled with pinto beans, rice, tri-tip, chipotle sauce, pico de gallo, and avocado. 16.00

CHICKEN MOLE BURRITO

Giant flour tortilla filled with shredded chicken, rice, and cheese. Topped with our homemade mole sauce. 16.00

CHIMICHANGA BURRITO

Giant deep-fried burrito stuffed with rice, beans, and shredded beef or chicken. Topped with queso fresco. 16.00

SURF N TURF BURRITO NEW

Giant flour tortilla filled with pinto beans, rice, tri-tip, shrimp, our house chipotle sauce, pico de gallo, and avocado. 18.00

Seafood Burritos

Giant flour tortilla stuffed with your choice of seafood, white rice, black beans, pico de gallo, avocado, and our house baja sauce.

GRILLED OR BEER BATTERED FISH 17.95

SHRIMP 17.95

MIXED

Fish, shrimp, and scallops. 19.95



BURRITOS

BEBIDAS

Beverages

FOUNTAIN DRINKS

Coke, Sprite, Dr Pepper, Iced Tea, Pink Lemonade, Arnold Palmer, Raspberry Iced Tea (Sweetened), Shirley Temple.

Diet Coke, Diet Dr Pepper, Coke Zero,

BOTTLED DRINKS

1/2 Liter Mexican Coke, Jarritos, Mundet.

KIDDOS

Orange Juice, Apple Juice, Milk, Chocolate Milk.

AGUAS FRESCAS No refills.

Horchata, Jamaica, Fresh Strawberry Lemonade. OJ.

HOT BEVERAGES

Coffee, Decaf, Tea.

POSTRES

Desserts

DELI'S FAMOUS

FLAN 6.00

SINGLE CHURRO 3.00

CHURROS WITH

ICE CREAM 7.00

SCOOP OF ICE CREAM 3.75

DEEP FRIED

ICE CREAM 7.00

FRIED BANANAS

WITH CREAM 6.00



DELI'S FAMOUS FLAN



FRIED BANANAS
WITH CREAM



DEEP FRIED ICE CREAM

MENÚ DE NIÑOS

Kid's Menu

12 years and under.

8.95

Kid's items are served with your choice of French fries, rice and beans, or vegetables.

Add fruit for 1.95

CHICKEN TENDERS

CHEESE BURGER

GRILLED CHEESE

CHEESE QUESADILLA

MINI CORN DOGS

CHEESE ENCHILADA

BEAN AND CHEESE BURRITO

TWO MINI TACOS

Choice of chicken or asada.

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