



MEXICAN BREAKFAST

HUEVOS RANCHEROS	\$15.95
(2) Eggs with ranch style sauce, beans and mexican potatoes.	
HUEVOS DIVORACIADOS	\$15.95
(2) Eggs with red OR green sauce served over a tortilla , beans and mexican potatoes.	
HUEVOS CON CHORIZO	\$15.95
Scrambled eggs with chorizo.	
HUEVOS CON JAMON	\$15.95
(2) Eggs your way with ham.	
HUEVOS A LA MEXICANA	\$15.95
Scrambled eggs mixed with tomato, onion, serrano chiles.	
HUEVOS CON ASADA	\$20.95
Scrambled eggs mixed with tomato, onion, serrano chiles.	
CHILAQUILES CON HUEVO	\$16.95
Tortilla chips bathed in red or green egg, sauce, cheese and cream.	
CHILAQUILES CON CARNE	\$20.95
Tortilla chips bathed in red or green egg, sauce, cheese and cream.	

WEEKEND ONLY

MENUDO
rojo o blanco small \$11.95 - large \$14.95
ALL MEXICAN BREAKFAST IS SERVED WITH A SIDE OF MEXICAN POTATOES, BEANS, AND TORTILLAS

Sweet

HOUSE PANCAKES	\$15.95
(2) Short stack fluffy pancakes served with (2) eggs, your choice of bacon, ham or sausage. +\$2 mexican potatoes	
ISLA HOT CAKES	\$16.95
(2) Short stack fluffy pancakes topped with berries, nutella and lechera - served with a side of (2) eggs, your choice of bacon, ham or sausage. +\$2 mexican potatoes	
WAFFLES	\$16.95
(3) Waffles topped with strawberries, blueberries and powdered sugar - served with (2) eggs., and your choice of bacon or sausage. +\$2 mexican potatoes	
FRENCH TOAST	\$15.95
Thick cut brioche bread with powdered sugar, (2) eggs, your choice of bacon, sausage or ham. +\$2 mexican potatoes +\$2 fruit	



A la carte

SHORT STACK	\$10.95
(2) House pancakes.	
WAFFLES	\$10.95
(3) Waffles topped with powdered sugar	
FRENCH TOAST	\$10.95
(2) Pieces of french toast and powdered sugar	



SERVED TILL 1PM DAILY.

Savory

VEGGIE OMELETTE	\$17.95
Egg, Cheese, Onion, Tomato and Bell pepper served with Mexican potatoes and tortilla. +\$2 avocado.	
ISLA OMELETTE	\$17.95
Egg, Shrimp, Cheese, Onion, Tomato and Bell pepper served with mexican potatoes and tortillas . +\$2 avocado.	
OMELETTE ‘EL GUERO”	\$19.95
Egg, Ham, Sausage, Bacon, Cheese, Tomato, Onion, and Bell pepper. served with mexican potatoes and tortillas +\$2 avocado.	
CHICKEN & WAFFLES	\$16.99
(3) Belgium waffle topped with crispy chicken tender pieces. +\$2 fruit	
STEAK & EGGS	\$25.95
Steak and eggs. Served with mexican potatoes, beans and tortillas.	

BURRITOS

PAPA BURRITO	\$11.95
Scrambled eggs mixed with potato, onion, tomato burrito.	
CHORIZO BURRITO	\$11.95
Scrambled eggs mixed with chorizo, potato, onion, burrito.	
HAM BURRITO	\$11.95
Scrambled eggs mixed with ham.	
VEGGIE BURRITO	\$8.50
tomatoes, bell pepper, onion, lettuce, and avocado	
BEAN AND CHEESE BURRITO	\$8.50
PESCADO BURRITO	\$16.95
Cabbage and pico de gallo	
CAMARON BURRITO	\$16.95
Cabbage and pico de gallo.	

SHRIMP & FISH BURRITO
SERVED ALL DAY

Caldos

CALDO DE PESCADO	\$17.99
Fish Soup.	
CALDO DE CAMARON	\$19.99
Con y Sin Cascara Unpeeled and peeled shrimp soup.	
CALDO ALBONDIGAS DE CAMARON	\$18.99
Shrimp meatballs soup.	
CALDO DE CAMARON Y PESCADO	\$21.99
Shrimp and fish soup.	
CALDO 7 MARES	\$24.99
Shrimp, octopus, baby clam, imitation abalone, oyster, prans, crab legs.	

SALADS

GRILLED CHICKEN SALAD	\$16.95
Ensalada de pollo a la plancha.	
SHRIMP SALAD	\$17.99
Ensalada de camaron a la plancha.	
GREENS SALAD	\$7
Ensalada Verde. Lettuce, cucumber, onion, tomato, and avocado.	

COMBOS

COMBO #1	\$15.99
(1) taco de rez o pollo y (1) Enchilada de queso. +\$2 chicken	
COMBO #2	\$17.99
(1) Enchilada de queso y (1) chile relleno de queso	
COMBO #3	\$18.99
(1) taco de rez o pollo y (1) Enchilada de queso y (1) chile relleno de queso.	



PLATILLOS MEXICANOS

CHILE VERDE	\$20.99
Tender pork slowly cooked with spices in its own broth & simmered in our special healthy green sauce.	
COSTILLA DE PUERCO	\$20.99
Tender short ribs simmered to perfection in our homemade red sauce	
BARBACOA	\$20.99
CARNE ASADA	\$21.99
A skirt steak marinated until tender, flame grilled to order.	
CARNE ASADA Y CAMARON	\$24.99
A skirt steak marinated until tender, flame grilled to order with grilled shrimp	
FAJITAS	
Chicken \$20.99 Rez \$22.99 Mixtas \$24.99	
ENCHILADAS	
Red or Green Verdes o Rojas. Cheese \$13.99 Chicken \$16.99 Beef \$16.99 Shrimp \$18.99	
CHILE RELLENO	\$18.99
(1) de queso served with rice and beans.	
TACOS DORADOS COMBO	\$14.99
(2) tacos dorados de pollo, rez, o carne molida Shrimp - \$16.99	

CON ARROZ FRIJOL Y TORTILLA | SERVED WITH RICE BREANS AND TORTILLAS.

QUESADILLAS

QUESADILLA	\$9.25
with cheese	
QUESADILLA DE POLLO	\$13.99
Chicken & Cheese	
QUESADILLA DE ASADA	\$14.99
Beef & Cheese	
QUESADILLA DE CAMARON	\$17.99
Shrimp & Chesse	

SERVED WITH A SIDE OF GUACAMOLE AND SOUR CREAM.

HOUSE SPECIALS

TACOS ZARANDEADO	\$14.99
(6) Tacos zarandeados de frijoles puercos con queso.	
CAMARONES ZARANDEADO	\$24.99
Con arroz y ensalada	
PULPO ZARANDEADO	\$45.99
Con arroz y verdura.	
PESCADO ZARANDEADO	\$49.99
Con arroz y ensalada.	
MOLCAJETE CALIENTE	\$41.99
Jaiba, Pulpo, Camaron, Almeja, Caracol, Mussel, Camaron Cabeza, Pata de Jaiva.	
MOLCAJETE FRIO	\$41.99
Callo, Aguachile, Camaron, Pulpo, Caracol, Ostion, Calamar, Camaron Cabeza.	
SAMPLER ISLA MUJERES FRIO	\$148
Ceviche de pescado, Aguachile, callo, pulpo, camaron con cabeza y balazos almeja reina y ostion.	
SAMPLER ISLA MUJERES CALIENTE	\$148
Pescado frito, mariscos mixtos, al diablo o ajo, camaron cabeza kora, (4) empanadas de camaron, filete de pescado al gusto empanizado o a la plancha y arroz	

TACOS

QUESITO ISLA	\$6.99
Shrimp, cheese crust, avocado and house dressing Camaron, costra de queso, aguacate y aderezo de la casa.	
TACO GOBENADOR	\$5.99
Shrimp & Cheese taco, with onions, chile, tomato,pico de gallo, quesadilla style.	
CAMARON EMPANIZADO	\$5.99
Breaded shrimp taco, house dressing, lettuce and pico de gallo. Camaron empanizado, aderezo, lechuga y pico.	
PESCADO EPANIZADO	\$5.99
Breaded fish taco, house dressing, cabbage, pico de gallo.	
PESCADOA LA PLACHA	\$5.99
Fish taco, house dressing, lettuce and pico de gallo. aderezo, lechuga y pico.	
TACO DORADO	\$3.75
pollo, rez, o carne molida Shrimp - \$5.75	



Ceviche

<u>CEVICHE MIXTA 1</u> Shrimp & Fish Camaron y Pescado.	\$18.99
<u>CEVICHE MIXTA 2</u> Shrimp, Octopus & Fish Camaron, Pulpo y Pescado.	\$23.99
<u>CEVICHE DE CAMARON</u> Cocido o Marinado en limon	\$14.99
<u>CEVICHE DE PESCADO</u> Molido - marinado en limon	\$12.99
<u>CEVICHE ESTILO NAYARIT</u> Ceviche de pescado sierra molida.	\$12.99

Contains tomato, cilantro onion, cucumber and avocado.

OYSTERS

<u>OSTIONES EN SU CONCHA</u>	(6) \$18 (12) \$29
<u>OSTIONES PREPARADOS</u>	(6) \$28 (12) \$45
<u>ALMEJA REINA PREPARADA</u>	(4) \$23.50
<u>BALAZOS DE OSTION</u> Oyster shots.	(6) \$26
<u>BALAZOS DE OSTION PREPARADOS</u> Oyster shots. Camaron, cucumber, onion.	(6) \$29

APPETIZERS

<u>EMPANADAS DE CAMARON</u> Shrimp "Empanada"	(3) \$10.99 (6) \$20.99 (12) \$36.99
<u>EMPANADAS TRIO</u> (1) Shrimp, (1) Cheese, (1) Beef Empanada.	\$15
<u>CAMARONES ROCAS</u> Tempura-style shrimp seasoned with oriental sauce and a touch of sriracha. Camarones estilo tempura aderezados con salsa oriental y un toque de sriracha.	\$21.99
<u>CHILES GUEROS</u> (6) Shrimp stuffed yellow peppers.	\$18.99
<u>CAMARONES COCOS</u> Coconut Shrimp served with house secret sauce.	\$17.99
<u>QUESO FUNDIDO</u> Fusion of cheeses - mozzarella and fresco. Served with corn tortillas on the side.	\$14
<u>QUESO FUNDIDO CHORY</u> Fusion of cheeses - mozzarella and fresco, chorizo, corn tortillas on the side.	\$15
<u>QUESO FUNDIDO CHORY Y FRIJOL</u> Fusion of cheeses - mozzarella and fresco, beans chorizo, corn tortillas on the side.	\$16

BOTANAS

<u>BOTANA</u> Shrimp & Octopus Camaron y Pulpo	M \$24.99 LG \$48.99
<u>BOTANA MIXTA</u> Shrimp, Octopus & Scallops Camaron, Pulpo, Callo y Aguachile.	M \$47.99 LG \$95.98
<u>BOTANA KORA</u> Camaron con cabeza al vapor y consome.	\$21.99
<u>AGUACHILES</u> <u>VERDES O ROJOS</u> Shrimp marinated and submerged in season spicy lemon juice and salt with slices of onion, tomatoes, cucumber and avocado.	M \$24.99 LG \$48.99
<u>BOTANA CALLO DE ACHA</u> Scallop Callo de acha	\$42.99
<u>BOTANA CALLO DE ACHA CON AGUACHILE</u> Scallop and Shrimp Callo de acha yAguachile.	\$39.99
<u>TORRE DE MARISCOS</u> Aguachile, pulpo y camaron.	\$33.99
<u>TORRE ISLA MUJERES</u> Aguachile -Oyster, Scallop, Shrimp,and Octopus. Ostion, Callo, Camaron, y Pulpo. Pepino, Tomate, Aguacate, Cilantro y Limon.	\$41.99
<u>BOTANA ISLA MUJERES</u> Oyster, Scallop, Shrimp, Calimar, and Octopus. Ostion, Callo, Camaron, Calimar y Pulpo. Aguachile verde o roja y 4 balazos.	\$148

Contains tomato, cilantro onion, and serrano chile, cucumber and avocado.

PLATILLOS MARISCOS

<u>FILETE DE PESCADO EMPANIZADO</u> Beaded Fish Filete.	\$19.99
<u>FILETE PESCADO PLANCHA</u>	\$19.99
<u>MOJARRA FRITA</u> Fried Tilapia	\$19.99
<u>CAMARON EMPANIZADOS</u> Beaded Shrimp.	\$21.99
<u>CAMARON AL COCO</u> Coconut Shrimp	\$21.99
<u>CAMARON KORAS</u> Shrimp with head in a medium spicy sauce.	\$21.99
<u>CAMARON PLANCHA</u> shrimp grilled with cilantro & butter sauce.	\$21.99
<u>CAMARON RANCHEROS</u> Shrimp sautéed with tomatoes, onions, bell peppers and simmered in Ranch style sauce.	\$21.99
<u>CAMARON AL DIABLA</u> Shrimp sautéed in our own special Devil hot sauce.	\$21.99
<u>CAMARONES AL MOJO DE AJO</u> shrimp grilled in garlic butter sauce.	\$21.99
<u>MOLCAJETE CORA AJO</u> shrimp with head sauteed in spicy garlic sauce.	\$21.99
<u>CAMARON TOCINO</u> shrimp grilled with cilantro & butter sauce.	\$23.99
<u>FILETE DE PESCADO Y CAMARON AL GUSTO</u>	\$24.99
<u>RED SNAPPER</u> Huacgiango frito	\$24.99
<u>LANGOSTA CON RIBEYE</u> 7oz lobster and 10oz ribeye served with mashed potatoes or seasonal veggies	\$54.99
<u>SIRLOIN STEAK</u> 14oz. sirloin steak served with your choice of 2 sides.	\$49.99



Cocteles

SERVED WITH TOSTADAS OR CRACKERS	
<u>CAMARON</u> Shrimp cocktail	M \$15.99 LG \$18.99
<u>CAMARON Y PULPO</u> Shrimp and Octopus cocktail.	M \$18.99 LG \$25.99
<u>CAMPECHANA</u> Shrimp, Octopus, Oyster, Calimari, and Imitation crab,Escargot and Oyster. Camaron, Pulpo, Ostion, Calimar, Imitacion Jaiba, Caracol.	M \$19.99 L \$28.99
<u>CASUELA FRIA</u> Shrimp, Octopus, Oyster, Calimari, and Imitation crab. Camaron, Pulpo, Ostion, Calimari, y Jaiba.	\$27.99
<u>CASUELA CALIENTE</u> Shrimp and Octopus, Oyster, Calimari, and Escargot Camaron, Pulpo, Ostion, Calimar, Caracol.	\$27.99
<u>COCKTAIL ISLA MUJERES</u> Scalop,Octopus, Aguachile, Cooked Shrimp & Shrimp w/head. Callo, Pulpo, Aguachile, Camaron Cocido y Camaron c/ cabeza.	\$69.99

SIDES

ARROZ	\$6.50
FRIJOL	\$6.50
PAPA MEX	\$6.50
BACON	\$6.50
SAUSAGE	\$6.50
VEGGIES.	\$6.50
MASHED POTATOES	\$6.50
AVOCADO	\$6.50
FRUIT (SEASONAL)	\$7.25
PAPA FRITAS	\$5.50
(2) EGGS	\$2.25
TORTILLAS	\$1.99
TOSTADAS	\$1.99
MAC + CHEESE	\$2.50
CHILE RELLENO	\$6.50
ENCHILADA QUESO	\$9.25
ENCHILADA	\$5.25
Beef or Chicken	\$6.50
CHILE GUERO (2)	\$6.00
	\$8.50

DESSERT

<u>EL CHOCO</u> Chocolate molten lava cake served with vanilla bean ice cream - garnished with mint and a strawberry.	\$12
<u>BUTTER CAKE</u> Butter toffee cake served with a scoop of vanilla bean ice cream - garnished with mint and a strawberry.	\$12
<u>EL BANANA REAL</u> Caramelized plantain topped with coconut flakes and a scoop of vanilla bean ice cream.	\$12
<u>CHURRITOS</u> (4) Cream stuffed cinnamon churros served with a scoop of vanilla bean ice cream and side of chocolate and lechera.	\$12
<u>CHEESECAKE</u> a slice of cheesecake served with a scoop of vanilla bean ice cream - garnished with mint and a strawberry.	\$12
<u>ICE CREAM SCOOP</u> (1) scoop of vanilla bean ice cream	\$5

Drinks

						FOUNTAIN DRINK	\$4.50	JASMINE TEA	\$6.00
						AGUA FRESCA (NO REFILL)	\$6.00	CAFE DE OLLA	\$4.99
						Horchata Dragonfruit Lime-Cucumber		COFFEE	\$4.99
						JUICE	\$5.00	ICED CARAMEL LATTE	\$5.99
						Orange Apple Cranberry.		MILK	\$4.99
						TEA - ICED OR HOT	\$6.00		