



PORK DISHES

PORK CARNITAS.....\$18.99

A traditional Mexican dish made with boneless pork. Covered with a mild red carnitas sauce, served with guacamole, rice and beans.

PUERCO EN SALSA VERDE.....\$18.99

Chunks of pork loin cooked until tender in a homemade green tomatillo sauce with green peppers, onions and cilantro. Served with rice and beans.

PUERCO ADOBADO.....\$18.99

Grilled, marinated pork loin served with sauteed onions and jalapenos. Served with rice and beans. Garnished with lettuce, tomatoes and guacamole.



SEAFOOD

CEVICHE DE PESCADO.....\$23.99

Fresh Halibut cooked in lime juice and mixed with chopped tomatoes, red onion and cilantro. Served with avocado slices and tostadas.

SHRIMP COCKTAIL.....\$22.99

A classic Mexican shrimp cocktail with chilled shrimp, pico de gallo, special homemade cocktail sauce, and avocado slices.

ARROZ CON CAMARONES.....\$23.99

Shrimp sautéed with butter, mushrooms, onions, bell peppers and garlic. Served over a bed of rice with melted jack cheese on top. Garnished with tomatoes, sour cream and avocado slices.

PESCADO JAROCHO.....\$24.99

Halibut fish grilled in garlic and lime sauce. Served with white rice, and mix vegetables.

VUELVE A LA VIDA.....\$24.99

Shrimp and octopus cooked in a special seafood stock, served cold. Comes with chopped pico de gallo and avocado slices. Served with tostadas.

LA CATRINA SEAFOOD PARRILLA....\$34.99

A seafood mix of crab legs, octopus, shrimp, scallops, mussels, clams, and tilapia. Sauteed in a butter garlic sauce, served over a bed of white rice. Garnished with avocado slices, lettuce and tomatoes.

MOJARRA FRITA\$23.99

A whole deep-fried tilapia served with mix vegetables, salad, and white rice.

CAMARONES ENDIABLADOS.....\$22.99

Sauteed shrimp and mushrooms in a spicy homemade hoot sauce. Served with white rice and salad on the side.

SOPA MARINERA.....\$29.99

Mexican soup with shrimp, octopus, clams, scallops, fish, mussels and crab legs. Cooked in a special seafood broth. Served with fresh cilantro, onions, limes, and white rice on the side.

CAMARONES AL AJO.....\$21.99

Tender shrimp and mushrooms sauteed in a butter garlic sauce, served with avocado slices, white rice and grilled vegetables.

