

MARISCOS



El Paso

& TAQUERIA

We are Open 7 Days a Week

Hours

MONDAY - THURSDAY 11:00 A.M. - 10:00 P.M.
WEEKENDS 11:00 A.M. - 11:00 P.M.

112 Sugarloaf Road
Hendersonville, NC 29792
(828) 697-8630

(828) 697-8630 (828) 513-4118

Lunch

Monday - Friday from 11:00 am – 3:30 pm.
No lunch on Saturday or Sunday.

Fajita Taco Salad

Big crispy tortilla shell filled with your choice of grilled steak or grilled chicken, nacho cheese, lettuce, avocado and pico de gallo - 9.99
Add shrimp for only - 1.49

Fajita Taco Grande

Big crispy tortilla shell filled with your choice of grilled steak or grilled chicken, rice, nacho cheese, lettuce, avocado and pico de gallo - 9.99
Add shrimp for only - 1.49

Chilaquiles Mexicanos

Traditional Mexican dish prepared with tortilla chips baked with an special sauce covered with chicken, cheese and eggs. Served with rice or whole beans - 11.99

Lunch Fajitas

Choice of steak or grilled chicken strips cooked with bell pepper, onion, zucchini, carrots, squash and broccoli, served with rice and a salad - 11.99
Add shrimp for only - 1.49

Cheese Grilled Burrito

A burrito stuffed with your choice of steak or grilled chicken cooked with chopped onions, covered with nacho cheese and served with rice or whole beans and a salad - 9.99

Burrito Wrap

A wrapped burrito filled with your choice of steak or grilled chicken, lettuce, pico, avocado, rice and house dressing - 9.99

Fish Tacos

Two fish tacos served with cabbage salad, homemade sauce and avocado. Served with rice or beans - 10.99

Chicken Con Queso

Grilled chicken strips served on a bed of rice covered with nacho cheese - 11.99

Mexican Sopos

Two fried thick homemade corn tortilla sopes topped with steak or grilled chicken, beans, lettuce, sour cream, cheese, tomato and avocado - 9.99

Fajita Nachos

Tortilla chips topped with grilled chicken or steak cooked with onions and bell pepper, served with pico de gallo, sour cream and avocado - 11.99

Burrito Ahogado

Large burrito made with lettuce, rice, beans, avocado, sour cream, pico de gallo and your choice of meat covered with nacho cheese - 11.99

Huevos con Bistec

Roast beef with two eggs over-easy, served with rice, beans and two tortillas - 11.99

Huevos con Jamón

Two eggs scrambled with ham. Served with rice, beans and tortillas - 10.99

Huevos a la Mexicana

Two scrambled eggs with tomato, onion, bell pepper and jalapeño. Served with rice, beans and tortillas - 10.99

Huevos con Chorizo

Scrambled eggs with Mexican sausage, rice and beans - 10.99

Huevos Rancheros

Two eggs, cooked any style, covered with our special tomatillo sauce and served with rice, beans and tortillas - 10.99

NEW! Machaca con Huevos

Dried beef, scrambled eggs and chile serrano, served with Mexican beans, avocado, tomatoes and tortillas - 12.99

Snacks

BOTANAS

CAMARONES BOTANEROS (25) - 29.99

Famous Camarones Cucaracha

35 shrimp sautéed with onions and served with our special hot cucaracha sauce - 39.99

Shrimp Mix Botana

10 cucarachas and 10 botaneros - 25.99

Modelos Botanias

6 beers with shrimp botaneros, boiled shrimp and dry cecina - 79.99

Langostinos Cucarachas

15 langostinos sautéed with onions and served with our special hot cucaracha sauce - 49.99

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MACHACA
CON HUEVOS

Modelos
BOTANAS

LANGOSTINOS
CUCARACHAS

SHRIMP MIX
BOTANA

FAMOUS CAMARONES
CUCARACHA

Appetizers

CHEESE Dip with Chips - 6.99

GUACAMOLE Special with Chips - 11.99

Chicken Wings

Choose your style - diablo, buffalo, tamarucho or mangoleon - 14.99

EMPANADAS DE MARISCOS

Choice of shrimp, tuna or octopus - 13.99

RAW OYSTERS ON THE SHELL

(6) - 15.99 (12) - 29.99

DELUXE RAW OYSTERS

Twelve oysters topped with a mix of pico de gallo and octopus with a shrimp on each shell - 39.99

NEW! Golden Boi Time

Five shots of golden boi oysters and nine oysters on the shell - 34.99

NEW! Golden Boi Shots

Oysters served with special spicy red sauce, cilantro, onion and lime. (6) - 16.99 (12) - 30.99

CEVICHE TOSTADA

Fish - 7.99 Shrimp - 9.99 Octopus - 12.99

FRIED CALAMARI

- 14.99

MICHELADA

- 10.99

With shrimp - 18.99

HOUSE SALAD

- 5.99



GOLDEN BOI TIME

EMPANADAS DE CAMARÓN

DELUXE RAW OYSTERS

Sushi

NEW! MEXICAN SUSHI

All rolls of sushi are made with avocado, cucumber, cheese and your choice of tuna, shrimp, smoked salmon, surimi, fried shrimp, arrachera meat or surimi frito. Served with a special sauce - 14.99 PER ROLL

NEW! The Golden Boi

Three rolls of sushi stuffed with fried shrimp, arrachera meat and smoked salmon topped with surimi, mango and a mild tartar sauce - 44.99



SHRIMP AQUACHILES

Ceviche

Served with onions, cilantro, tomato, avocado, homemade sauce and lime.

SHRIMP - 14.99

Fish - 13.99

Mixed - 15.99

SHRIMP AND OCTOPUS - 26.99

CEVICHE WITH FRUITS

Served with mango, cucumber, pineapple, lime and ground dry pepper.

SHRIMP - 19.99

Fish - 16.99

Mixed - 19.99

SHRIMP AND OCTOPUS - 29.99

SHRIMP AQUACHILES

A bunch of shrimp marinated with your favorite green, red or dark sauce with a jalapeño base or chile piquin. Served with cucumbers, onions and tostadas or chips - 21.99



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Tickets \$100 or more will be charged 15% for gratuity. Thanks.

Soups & Cocktails

SOUPS

All soups are served with bread.

MOJARRA EN CALDO VERDE

Whole tilapia in a green broth sauce with sautéed onions and cilantro - 19.99

SOPA DE PESCADO (CALDO DE PESCADO)

Whole tilapia sautéed with onions, jalapeño pepper, tomato and cilantro - 20.99

CALDO DE CAMARÓN

Sautéed shrimp with onions served with our special seafood broth - 22.99

CALDO EL HUERFANITO (POWERFUL SOUP)

Shrimp, whole catfish, scallops, crab legs, clam shells, mussels and calamari sautéed with onions and served with our special seafood broth - 37.99

CALDO DE MARISCOS (SEAFOOD SOUP)

Shrimp, fish fillet, crab legs and scallops sautéed with onions and served with our special seafood broth - 26.99



CALDO EL HUERFANITO

SHRIMP COCKTAIL

MOJARRA EN CALDO VERDE

COCKTAILS

Served with a special homemade sauce, cilantro, onion, tomato and avocado.

SHRIMP COCKTAIL

Medium - 17.99 Large - 24.99

COCKTAIL CAMPECHANO

Oysters and shrimp. Medium - 22.99 Large - 29.99

SHRIMP & OCTOPUS COCKTAIL

Medium - 24.99 Large - 34.99

VUELVE A LA VIDA COCKTAIL

Oysters, scallops, shrimp and octopus - 38.99



GOLDEN SCALLOPS

NEW! GOLDEN SCALLOPS (12)

Delicious cooked scallops made with roasted dried peppers - 27.99

COCONUT SHRIMP

Breaded with coconut and served with rice, bread and Mexican coleslaw - 19.99

DIABLO SHRIMP

Sautéed in a spicy sauce with onions. Served with rice, bread and baby baked potatoes - 19.99

CAMARÓN AL MOJO

Sautéed with a special garlic sauce. Served with rice, bread and baby baked potatoes - 19.99

TRES MARIAS SHRIMP

Three different cooked styles shrimp: cucaracha, diabla and botanero. Served with rice and bread - 25.99

RANCHEROS SHRIMP

Sautéed with bell pepper, onions and red sauce. Served with rice, bread and baby baked potatoes - 19.99

HAWAIIAN SHRIMP

Sautéed with onions, bell pepper, mushrooms, pineapple and orange juice. Served with rice, bread and baby baked potatoes - 19.99



EL SOMBRERO

EL SOMBRERO

Charbroiled arrachera strips, gobernador sautéed shrimp and diablo shrimp served with bread - 28.99

BACON SHRIMP

Six shrimp with cheese, wrapped with bacon. Served with rice, bread and baby baked potatoes - 19.99

Mariscos Guisados

STEW SEAFOOD

AJILLO SHRIMP

Sautéed shrimp with a guajillo and garlic sauce. Served with rice, bread and baby baked potatoes - 19.99

BREADED SHRIMP

Served with rice, bread and baby baked potatoes - 19.99

SHRIMP VERACRUZ

Sautéed with onions, bell pepper, mushrooms, chipotle sauce and orange juice. Served with rice, bread and Mexican coleslaw - 20.99

MEXICAN SHRIMP

Sautéed with onions, jalapeño pepper, tomatoes and cilantro. Served with rice, bread and baby baked potatoes - 19.99



RANCHEROS SHRIMP



TRES MARIAS SHRIMP

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Specialties



LOBSTER WITH MUSHROOMS CREAM

LOBSTER WITH MUSHROOMS CREAM

Sautéed with onions, bell pepper, mushrooms and cream. Served with rice, bread and salad with apple, tomato, cucumbers, plantains and our delicious house dressing - 34.99

LANGOSTINOS

Prawn lobsters sautéed with onions and bell pepper. Served with rice, bread and salad with apple, tomato, cucumbers, plantains and our delicious house dressing - 24.99

SHRIMP PASTA

Served with bread and your choice of marinara or alfredo sauce - 19.99

SEAFOOD PAELLA

Sautéed shrimp, scallops, calamari, salmon, mussels, clam shells and rice - 24.99

RED SNAPPER (HUACHINANGO ZARANDEADO)

Charbroiled red snapper cooked with a special sauce. Served with rice, bread and salad with apple, tomato, cucumbers, plantains and our delicious house dressing - 21.99

HUACHINANGO FRITO (FRIED RED SNAPPER)

Served with rice, bread and salad with apple, tomato, cucumbers, plantains and our delicious house dressing - 23.99

GRILLED FISH FILLET

Served with rice, bread and Mexican coleslaw - 18.99

FILETE EMPANIZADO

Breaded fish fillet served with rice, bread and Mexican coleslaw - 19.99

CHICKEN ALFREDO PASTA

Served with bread and chipotle or poblano sauce - 17.99

MOJARRA WITH DIABLO SHRIMP

Served with rice and bread or tortillas - 33.99



LANGOSTINOS



MOJARRA WITH DIABLO SHRIMP

Especialidades

MOJARRA CARRETA

Served with bread or tortillas and rice - 21.99

THE TOWER

A variety of seafood steps that include scallops, calamari, octopus, shrimp and fish combined with avocado, mango, cucumbers and red onions topped with chips - 39.99

FILLET EMPAPELADO

Fish fillet steamed with onions, tomatoes, cilantro, zucchini, squash, carrots, broccoli, mayo and carreta sauce, served with rice and bread - 21.99

GRILLED FISH TACOS

Three tacos served with cabbage salad, homemade sauce and avocado - 14.99

SEAFOOD PINEAPPLE

Filled up with calamari, shrimp, salmon, scallops, onions, bell pepper and pineapple, covered with cheese and served with bread - 28.99



MOJARRA CARRETA



THE TOWER



SEAFOOD PINEAPPLE



GRILLED FISH TACOS

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Especialidades

MOJARRA FRITA

Served with rice and bread - 18.99

CHARBROILED GRILL SALMON

Served with rice, bread and salad with apple, tomatoes, cucumbers, plantains and our delicious house dressing - 24.99

GRILLED SHRIMP TACOS

Three tacos served with cabbage salad, homemade sauce and avocado - 15.99

OCTOPUS YOUR WAY

Choose any style from grilled, zarandeado, ajillo, diablo or mojo de ajo. Served with rice, bread and baby baked potatoes - 39.99

DIABLO FILLET

Sautéed fillet with onions and our special spicy sauce. Served with rice, bread and baby baked potatoes - 20.99

TACOS EL GOBERNADOR

Three delicious shrimp tacos cooked with cheese, guajillo pepper and sauce. Topped with cilantro - 18.99



Grilled Shrimp Tacos



Mojarra Frita



Octopus Your Way



Tacos El Gobernador

Tortas Specials

MEXICAN SPECIAL SANDWICHES

Todas las tortas incluyen jalapeños, tomates, lechuga, frijoles, mayonesa, aguacate y crema. All sandwiches include jalapeños, tomatoes, lettuce, beans, mayo, avocado and sour cream.

LA NORTEÑA

Milanesa y queso fresco. Breaded steak and fresh white cheese - 15.99

CUBANA

Asada, jamón, salchicha, carnitas, huevos y queso. Steak, ham, sausage, pork, eggs and cheese - 18.99

Española

Chorizo, queso de puerco y huevos. Mexican sausage, head cheese and scrambled eggs - 15.99

HAWAIANA

Jamón, piña y queso. Ham, pineapple and fresh white cheese - 15.99

Toluqueña

Carnitas, chorizo, salchicha, y queso. Pork, chorizo, sausage and queso - 15.99

MILANESA

Steak or chicken - 15.99

ASADA

Grilled steak - 14.99

Pollo

Pechuga deshebrada de pollo. Grilled chicken breast - 14.99

JAMÓN

Ham - 13.99

HUEVOS CON CHORIZO

Huevos revueltos con chorizo. Eggs with Mexican sausage - 12.99

PAMBAZOS

Pan con salsa, lechuga, queso y crema con asada, pollo, carnitas o pastor. Spicy bread, lettuce, cheese and sour cream with steak, chicken, pork or barbecued pork - 14.99

PASTOR CON QUESO

Pedazos de carne al pastor con queso. Barbecue pork and red sauce with cheese - 14.99

TORTA Special

Milanesa, jamón, salchicha, piña, chile toreado y queso fresco. Breaded steak, ham, sausage, pineapple, roasted jalapeño and fresh cheese - 18.99

TORTA SABROSA

Jamón, salchicha, huevo y chile toreado. Ham, sausage, egg and roasted jalapeño - 15.99



Torta Cubana

Sides

RICE - 3.99

BEANS - 3.99

PAPAS FRITAS

French fries - 4.99

TORTILLAS (3) - 2.99

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Rinconcito Mexicano

MEXICAN DISHES

y Taqueria

CHEESE GRILLED BURRITO DINNER

One burrito stuffed with your choice of steak or grilled chicken cooked with chopped onions, covered with nacho cheese and served with rice or whole beans and a salad - 12.99

FAJITA TACO SALAD DINNER

Big crispy tortilla shell filled with your choice of grilled steak or grilled chicken, nacho cheese, lettuce, rice, house dressing, avocado and pico de gallo - 12.99 Add shrimp - 1.49

BURRITO WRAP DINNER

One wrapped burrito filled with your choice of steak or grilled chicken, lettuce, pico, avocado, rice and house dressing - 12.99

FAJITA NACHOS

Tortilla chips topped with your choice of grilled chicken or steak cooked with onions and bell pepper, served with sour cream, pico de gallo and avocado - 15.99

GUISADO DE PUERCO EN SALSA VERDE

Chunks of pork cooked in homemade green salsa, served with rice and beans - 17.99

COSTILLA DE RES ASADA

Grilled beef ribs served with lettuce, rice and beans - 17.99

LENGUA DE RES EN SALSA VERDE

Large burrito made with lettuce, rice, beans, avocado, sour cream, pico de gallo and your choice of meat covered with nacho cheese - 13.99

NEW! BARBA BIRRIA

Made with beef, chiles guajillos, chiles pasillas, garlic, onions, tomatoes and cumin. Bowl of barba birria are served with cilantro, onion, lime, tortillas and salsa picante - 14.99

BURRITO AHOQADO

Large burrito made with lettuce, rice, beans, avocado, sour cream, pico de gallo and your choice of meat covered with nacho cheese - 13.99



FAJITA TACO SALAD

FAJITA TACO GRANDE DINNER

Big crispy tortilla shell filled with your choice of grilled steak or grilled chicken, rice, nacho cheese, lettuce, house dressing, avocado and pico de gallo - 12.99 Add shrimp - 1.49

CHILAQUILES MEXICANOS DINNER

Traditional Mexican dish prepared with tortilla chips and baked with a special sauce covered with shredded chicken, cheese and eggs. Served with rice or whole beans - 13.99



BARBA BIRRIA TACOS



QUESADILLAS GRINGAS

Served with a small salad.



NEW! QUESABIRRIAS (3)

Made with beef, chiles guajillos, chiles pasillas, garlic, onions, tomatoes and cumin. Quesabirrias are served with bowl of consommé, cilantro, onion, lime and salsa - 13.99

TACOS

Served with cilantro and onions.

SINGLE TACOS - 3.99

Single lengua, cabeza or tripa - 4.99

ORDER OF THREE TACOS - 12.99

Three lengua, cabeza or tripa - 15.99

POLLO ASADO
Grilled Chicken

CHORIZO
Mexican Sausage

CARNE AL PASTOR
Barbecued Pork

BARBACOA
Steamed Beef

CARNE ASADA
Grilled Steak

CARNITAS
Pork

QUESO - 9.99

JAMÓN Y QUESO
Ham and cheese - 11.99

POLLO Y QUESO
Grilled chicken and cheese - 12.99

ASADA
Steak and cheese - 12.99

LENGUA
Beef tongue - 16.99

CABEZA
Beef head - 16.99

TRIPAS
Tripe - 17.99

PASTOR QUESADILLA - 12.99

HUARACHES

Choice of any meat or scrambled eggs. Served on a thick homemade tortilla and cooked on the grill over refried beans. Topped with cabbage and sour cream - 13.99

BISTEC
Grilled Steak

HUEVOS
Scrambled Eggs

PASTOR
Barbecued Pork

TRIPA
Tripe - 15.99

POLLO
Grilled Chicken

CABEZA
Beef Head - 14.99

CHORIZO
Mexican Sausage

LENGUA
Beef Tongue - 14.99

SOPES

Each sope served with beans, cabbage, tomato, onion, avocado, cheese and sour cream.

MEAT OF YOUR CHOICE
Single - 5.99 Order of 3 - 15.99

TRIPAS, CABEZA OR LENGUA
Single - 6.99 Order of 3 - 18.99

PREMIUM TACOS

TRIPA
Tripe

TACOS HAWAIANAS
Bistec, piña, jamón y queso. Steak, pineapple, ham and cheese. Only available in an order of three - 14.99

LENGUA
Beef Tongue

CABEZA
Beef Head



MEXICAN SOPES

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Our Famous Skillets

Extra charge for any substitution.

SEAFOOD PARRILLA

Served with lobster with mushrooms cream sauce, botanero shrimp, langostinos, diablo shrimp, whole tilapia, aguachiles (green or red) and crab legs. (Serves 4-6 people) - MARKET PRICE

CHICKEN FAJITAS

Grilled chicken strips cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 18.99

STEAK FAJITAS

Grilled steak strips cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 18.99

SHRIMP FAJITAS

Grilled shrimp cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 20.99

Mixed FAJITAS

Steak and chicken cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 19.99

SUPER CHAROLA PARRILLA

Served with cucaracha crab legs, two lobsters with mushrooms cream, diablo sauce, shrimp, cucaracha shrimp, botanero shrimp and dry cecina. Served with four orders of rice, six oyster shots and bread. (Serves 4-6 people) - MARKET PRICE

SEAFOOD MOLCAJETE

Red snapper zarandeado, grilled fish fillet, fried oysters, calamari, botaneros shrimp, octopus, swords langostinos, grilled vegetables and pineapple - 39.99

TRIO FAJITAS

Shrimp, steak and chicken cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 21.99

Rib-Eye

Served with rice, bread and salad with apple, tomato, cucumbers, plantains and our delicious house dressing - 22.99



SEAFOOD MOLCAJETE

CARNE ASADA

Roasted beef. Served with rice, beans and salad with apple, avocado, tomato, cucumbers, plantains and our delicious house dressing and tortillas - 19.99

CHAROLA PARRILLA FAMILIAR

One mojarra frita, one mojarra carreta, sombrero shrimp, two diablo lobsters, dry cecina and one whole fried guachinango. Served with three orders of rice, two sides of guacamole special and bread. (Serves 4-6 people) - MARKET PRICE

NEW! TRIO AGUACHILES

Green, red, and dark aguachiles with three oyster shots - 29.99

Rib-Eye with SHRIMP

One rib-eye served with spicy shrimp, rice, salad and bread - 30.99

SEAFOOD PARRILLA



CHAROLA PARRILLA FAMILIAR



TRIO AGUACHILES



Rib-Eye with SHRIMP



KIDS

All Little Amigos Plates are served with fries, rice or veggies. The drink is free for Little Amigos. Adults will be charged 2.50 more from the Little Amigos Menu.

Grilled Fish Fillet - 6.99

Grilled SHRIMP (6) - 6.99

Grilled CHICKEN STRIPS - 5.99

CHEESE QUESADILLA - 5.99

CHEESEBURGER - 5.99

CHICKEN TENDERS WITH FRIES - 6.99

TACO & RICE - 7.99



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