

Aperitivos Del Mar

Ceviche de Pulpo
*Ceviche de Ahi

*Ceviche de Pescado
*Ceviche de Camaron

- *Trio de Ceviche – *Your choice of Camaron, Pulpo, Pescado or Ahi*
- Tostadas de Ceviche de Pulpo – *three small tostadas*
- *Tostadas de Ceviche de Camaron – *three small tostadas*

Antojitos

Sabor a Provincia *Two Empanadas, two small Quesadillas, two Taquitos, two Sopes.*

Totopos de la Casa *with Monterey Jack cheese, refritos, guacamole and sour cream, with your choice of shredded chicken, shredded beef or chorizo.*

***Totopos de Mariscos** *with black refritos, Monterey Jack cheese, shrimp & Dungeness crab and garnished with green onions.*

***Quesadilla** *stuffed with melted Monterey Jack cheese served with guacamole and sour cream and your choice of:*

Grilled Chicken

Carne Asada

Carnitas

Taquitos *Your choice of chicken or shredded beef taquitos, served with avocado sauce, cotija cheese and sour cream and garnished with radish, onion and cilantro.*

Queso Fundido *Melted Monterey Jack cheese with sautéed onions, mushrooms, topped with chorizo and chipotle chile. Served with your choice of corn or flour tortillas.*

Guacamole

Ensaladas

House Salad *Fresh mix of greens served with our house Ranch dressing topped with Monterey Jack cheese and garnished with a ripe tomato.*

Ensalada Cosme *Fresh mix of greens, served with our mustard vinaigrette dressing topped with Bleu cheese and bacon crumbles and garnished with ripe tomato.*

***Ensalada de Asada** *Fresh mix of greens with red onion, avocado, cucumber, tomato, roasted corn, Bleu cheese, and grilled Angus Prime skirt steak, drizzled with honey-mustard vinaigrette.*

***Javier's Chopped Ensalada** *Fresh mix of greens with avocado, red onion, tomato, cucumber, sweet corn, chopped and tossed with champagne vinaigrette, sprinkled with Monterey Jack cheese and your choice of:*

Grilled Chicken

Shrimp

Carne Asada

Guisados de la Casa

Mole Poblano *Bone-In airline chicken breast, braised in a mole poblano sauce. Served with arroz, refritos and your choice of warm tortillas.*

Chile Negro *Tender Angus short ribs braised in chile negro sauce. Served with white rice.*

Chile Verde *Tender natural pork sautéed with onions, then braised in a lightly spicy tomatillo sauce served with arroz, refritos and your choice of warm tortillas.*

Pollo a la Chipotle *Bone-In airline chicken breast braised in a creamy chipotle sauce with mushroom and onion. Served with avocado and white rice.*

***Steak Picado** *Angus Prime skirt steak sautéed with tomato, onion, pasilla chile and flavored with garlic and cilantro. Served with arroz, refritos and your choice of warm tortillas.*

Costilla de Res *Tender and juicy Angus short ribs Osso Bucco cut, braised in a spicy tomato and serrano chile sauce. Served with roasted potatoes, white rice and refritos.*

Carnitas *Fresh natural pork prepared Michoacan style. Served with refritos, guacamole, salsa quemada, cilantro and warm tortillas.*

***Fajitas de Carne o Pollo** *Adobo marinated strips of chicken breast or Angus Prime skirt steak sautéed with pasilla chiles, onion and tomato. Served with refritos, guacamole, sour cream and your choice of warm tortillas.*

Chicken

Skirt Steak

***Relleno de Picadillo** *Two pasilla chiles lightly battered, stuffed with ground beef, potato, serranos, and Monterey Jack cheese.*

Milanesa de Pollo *Tender boneless chicken breast lightly breaded and pan-fried. Served with pure de papas and chile en rajas.*



Especiales Del Mar

JAVIER'S uses only sustainable seafood

Enchiladas de Camarones

Two enchiladas stuffed with shrimp sautéed in butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with avocado slices and sour cream. Served with arroz and refritos.

Enchiladas de Cangrejo

Two enchiladas stuffed with Dungeness Crab sautéed in butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with avocado slices and sour cream. Served with arroz and refritos.

Enchiladas de Mariscos

Two enchiladas stuffed with shrimp and Dungeness Crab sautéed in butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with avocado slices and sour cream. Served with arroz and refritos.

Trio de Enchiladas Del Mar

Combination of a Shrimp Enchilada, a Crab Enchilada and a Lobster Enchilada.

Quesadilla de Mariscos *Quesadilla stuffed with melted Monterey Jack cheese, fresh Dungeness Crab and shrimp sautéed with butter, garlic, onion and wine. Served with guacamole and sour cream.*

Enchiladas Pueblo *Two Maine lobster enchiladas sautéed with butter, garlic, onion and wine then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with shredded lettuce, avocado slices, sour cream and cotija cheese. Served with arroz and refritos.*

Cabo Azul *A Maine lobster enchilada in a creamy pasilla sauce, a grilled chile relleno stuffed with Monterey Jack cheese, shrimp and fresh Dungeness crab topped with a light relleno sauce, and a shrimp taco on a flour tortilla prepared Ensenada style. Served with refried black beans and white rice.*

***Camarones al Mojo de Ajo** *Wild premium Mexican white prawns sautéed with garlic butter and wine sauce. Served with white rice and refritos.*

***Camarones con Rajas** *Wild premium Mexican white prawns sautéed with garlic butter, wine, poblano chiles and onion. Served with white rice and refritos.*

***Camarones Rancheros** *Wild premium Mexican white prawns sautéed with garlic butter, poblano chiles, onion and tomato flavored with fresh cilantro. Served with white rice and refritos.*

***Callitos Mazatlan** *Fresh premium wild scallops, U-10 chemical free, pan seared and topped with a creamy chipotle sauce. Served with white rice, black beans and avocado.*

***Fideo Del Mar** *Linguine pasta with Dungeness Crab, Mexican white shrimp, fresh wild scallops in a lightly spicy tomato cream sauce, garnished with cotija cheese and green onion.*

***Pescado del Dia** *Fresh filet of seasonal fish. Served with sautéed zucchini, corn and onion and serrano chile in a light creamy sauce. Served with white rice.*

***Pescado a la Veracruzana** *Fresh filet of seasonal fish. Served with Veracruz sauce cooked with onion, tomato, chopped chile, cilantro and garlic flavored with green olives, capers and Mexican oregano served with white rice and black beans.*

***Salmon al Sarten-Seasonal** *Fresh salmon filet pan seared. Served with white rice and fresh green beans sautéed with tomato, onion, serrano chiles, cilantro and garlic, topped with fresh queso ranchero.*

- WE SERVE ONLY THE FINEST -

In order to provide our customers with the very finest meals, we select only the best and freshest ingredients available. Our chicken is fresh natural chicken, Our steaks are the highest grade of #1 Prime Angus beef, corn-fed in Omaha, Nebraska, center cut and aged to perfection, then hand selected for JAVIER'S by protein specialist Raul Sanchez of Newport Meat Company. Our fish is fresh in season. We serve only #1 White Mexican Prawns, fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% leg meat and Maine Lobster, sustainable seafood. Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes. We appreciate your patience.

**Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

Cortes From The Grill

Our steaks are the highest grade of #1 Prime Angus beef, corn-fed in Omaha, Nebraska, center cut and aged to perfection, then hand selected for JAVIER'S by protein specialist Raul Sanchez of Newport Meat Company.

- * **Carne Asada** 12 oz New York Steak #1 prime center cut, grilled and served with a pasilla chile stuffed with cotija and Monterey Jack cheese and refried black beans.
- * **Filete Arriero** 12 oz New York Steak #1 prime center cut, grilled, topped with queso fundido flavored with chipotle chile. Served with refried black beans, and two chiles stuffed with cotija and Monterey Jack cheese.
- * **Filete Antiguo** 8 oz Filet Mignon #1 prime center cut, grilled and topped with a light chipotle cream sauce, sauteed onion and mushroom. Served with white rice.
- * **Filete Ladrillo** 16 oz Bone-in Ribeye #1 prime center cut steak grilled with two chiles stuffed with cotija and Monterey Jack cheese. Served with papas fritas and refritos.
- * **Filete Costeño** 8 oz Filet Mignon #1 prime center cut grilled accompanied by your choice of a fresh Dungeness Crab or a Maine lobster enchilada. Served with two chiles stuffed with cotija and Monterey Jack cheese.
- * **Carne y Camarones** 8 oz Filet Mignon #1 prime center cut, grilled accompanied by two wild premium Mexican white prawns, sauteed with poblano chiles, onions in a wine, garlic butter sauce. Served with white rice.
- * **Mar y Tierra (Steak & Lobster)** 8 oz Filet Mignon #1 prime center cut, grilled, accompanied by a Maine lobster tail sauteed with poblano chiles and onions in a wine, garlic butter sauce. Served with white rice.
- * **Carne Tampiqueña** 6 oz New York steak #1 prime center cut, grilled, accompanied by a mole chicken enchilada, taquito, and refritos.
- * **Arrachera** 9 oz Angus prime skirt steak grilled and served with papas fritas, refritos and chile con rajas.
- * **Chuleta de Cerdo** 14 oz Tomahawk pork chop, grilled, topped with chile negro and guajillo sauce. Served with Esquite-style fresh corn.
- * **Pollo Asado** Grilled butterflied breast of chicken served with frijoles de la olla, and a grilled poblano chile stuffed with cotija and Monterey Jack cheese.
- * **La Tablita (para dos personas)** Prepare your own tacos with your choice of two of the following - carne asada, or carnitas or grilled chicken at your table. Served on a wooden platter with all the condiments: arroz, refritos, salsa quemada, guacamole, salsa fresca, jalapeño, grilled Mexican green onions and your choice of warm tortillas.

Combinaciones Mexicanas

All combination dinners served with arroz and refritos.

- Enchilada & Taco** Your choice of chicken, beef or cheese enchilada topped with sour cream and your choice of beef or chicken crispy taco with lettuce, salsa fresca and grated Monterey Jack cheese.
- Enchilada, Chile Relleno & Taco** Chile relleno accompanied by your choice of chicken, beef or cheese enchilada topped with sour cream and your choice of beef or chicken crispy taco with lettuce, salsa fresca and grated Monterey Jack cheese.
- Enchiladas Poblanas** Two chicken enchiladas covered with mole poblano sauce and queso cotija topped with sour cream, onion and garnished with shredded lettuce, avocado slices, sour cream and cotija cheese.
- Enchiladas Suizas** Two chicken enchiladas covered with tomatillo sauce topped with sour cream and onion.
- Spinach Enchiladas** Two enchiladas stuffed with sauteed spinach, corn, tomato and onion covered in a light pasilla sauce. Served with white rice and black beans.
- Enchiladas de Vegetales** Two enchiladas stuffed with sautéed zucchini, corn, pasilla chiles and onion, then covered with a pasilla cream sauce. Served with white rice and black beans.
- Taco Dinner** Two crispy tacos with your choice of beef or chicken with lettuce, salsa fresca and grated Monterey Jack cheese.
- * **Taco Dinner (Soft)** Two grilled chicken or Angus prime skirt steak tacos served open with roasted tomatillo sauce, cilantro, onion, guacamole and garnished with radish. Served with arroz and frijoles de la olla.
 - Grilled Chicken** **Carne Asada** **Carnitas**
- * **Tacos de Camaron** Two shrimp tacos prepared Ensenada style in an open flour tortilla with roasted tomatillo sauce, shredded cabbage, cilantro-jalapeno aioli and cotija cheese. Served with black beans and white rice.

Sides

Papas Fritas
Arroz

Pure de Papas
Frijoles

Vegetales
Toreados

¡Salud!

Please no personal checks. We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles. Minimum per person \$10.00. Extra charge for substitutions. For safety reasons, please no strollers.