

APPETIZERS

FRESH GUACAMOLE \$10.99

Daily smashed fresh avocados.

QUESO FUNDIDO \$10.99

Melted cheese with seasoned and sauteed chorizo. Served with your choice of corn or flour tortillas.

SOPES \$10.99

CON CHORIZO/CHICKEN/SHREDDED BEEF

2 homemade fried sopos topped with beans, lettuce, avocado, sourcream, queso fresco, house made salsa ranchera.

BEEF FLAUTAS \$10.99

Shredded beef rolled tacos topped with sour cream, shredded lettuce, cheese, pico and guacamole.

TACO TRIO

MIX & MATCH \$16.99

ALL OF OUR TACOS COME IN A CORN TORTILLA SERVED WITH RICE AND BEANS.

ANY SINGLE TACO AVAILABLE FOR \$5.00

CARNE ASADA, POLLO ASADO OR CARNITAS

Freshly made guacamole and pico de gallo.

POTATO AND MOLE

Homemade and seasoned mashed potato deep fried, topped with cabbage, queso fresco and mole sauce.

MAHI MAHI

Melted crusted cheese shredded cabbage chipotle cream sauce and pico de gallo.

PORK BELLY

Tenderized and lightly deep fried for crispiness onion, cilantro and poblano cream sauce.

GRILLED SHRIMP

Cheese crusted corn tortilla, cabbage cream sauce pico de gallo and chipotle cream sauce.

SOY CHORIZO CON PAPA

So tasty soy chorizo house, seasoned mashed potato cilantro and onions.

BAJA STYLE FISH TACO

Traditional beer battered halibut, deep fried, topped with shredded cabbage pico de gallo and house chipotle sauce.

LENGUA

3 hour slow cooked beef tongue in homemade tomatillo green sauce, cilantro and onion.

EL ZARAPE BIRRIA

5 hour slow cooked mariquita's birria, red pickled onions and cilantro.

SOUPS & SALADS

7 LEGUAS HOUSE SALAD \$10.99

Spring mix lettuce, cucumber, avocado, red onion, tomato. Homemade 7 leguas tequila and cilantro dressing.

Add chicken or steak for \$4.00 | Add shrimp \$5.00

ENSALADA CAESAR \$10.99

Daily chopped romaine hearts, parmesan cheese, caesar dressing and homemade garlic parmesan croutons.

Add chicken or steak for \$4.00 | Add shrimp \$5.00

CALDO DE ALBÓNDIGAS \$11.99

Homemade meatballs, cooked to perfection in a tomato vegetable broth, carrots, onions, Mexican and yellow squash. Your choice of corn or flour tortillas.

CALDO DE POLLO \$12.99

Chicken, carrots, onions, Mexican and yellow squash. Boiled in a rich and savory consome broth, served with 2 corn quesadillas.

MENUDO \$15.99

Honeycomb menudo in a chile colorado broth, served with cilantro, onion, limes, toasted chile de árbol and corn tortillas.

BURRITOS

SERVED WITH A SIDE OF RICE AND BEANS.

\$16.99

ARRACHERA CALIFORNIA

Arrachera steak, guacamole, pico de gallo, sour cream, cheese, and crispy french fries.

MAHI MAHI

Grilled mahi mahi, shredded cabbage, pico de gallo, cheese, guacamole and house chipotle cream sauce.

SPICY SHRIMP

Sauteed shrimp, melted cheese and salsa fresca cooked in our spicy chipotle cream sauce.

VEGETARIAN

ENCHILADAS DE PAPA \$13.99

2 enchiladas stuffed with potato, served with beans and sauteed vegetables.

TACOS DE PAPA CON MOLE \$13.99

2 deep fried potato tacos, topped with cabbage, queso fresco, vegan mole sauce served with beans and sauteed vegetables.

TORTA VEGETARIANA \$13.99

Grilled queso fresco sauteed mushrooms, refried beans, guacamole, tomato, onion, lettuce and side salad.

SEAFOOD

2 FISH CEVICHE TOSTADA \$12.00

Fresh rockfish chopped cured in freshly squeezed lime juice tomato, red onions, cucumber, avocado, house seasoned sauce.

2 SHRIMP TOSTADA \$14.00

Chopped camarones, cured in freshly squeezed lime juice tomato, red onions, cucumber, avocado, house seasoned sauce.

2 OCTOPUS TOSTADA \$14.00

Spanish octopus cooked to perfection, mixed with tomato, red onions, cucumber, avocado tossed in el Zarape's mariscos sauce.

2 CAMPECHANA TOSTADA \$16.00

Seasoned boiled shrimp and octopus, mixed with tomato, red onions, cilantro, cucumber, avocado tossed in el Zarape mariscos sauce.

FRESH OYSTERS

1/2 DZ | \$12.00 | 1 DZ | \$20.00

CANTINA AGUACHILE \$18.00

Butterflied raw shrimp in fresh squeezed lime juice, red onion, cucumber, and avocado, covered with cilantro serrano sauce.

CAMARON OR PULPO COCKTAIL \$18.00

Choice of boiled shrimp or octopus, tomato, red onions, cilantro, cucumber, avocado mixed in our chef's cocktail sauce.

CAMPECHANA COCKTAIL \$20.00

Delicious mix of shrimp and octopus, tomato, red onion, cucumber cilantro avocado, mixed in our chef's cocktail sauce.

VUELVE A LA VIDA \$22.00

Shrimp, octopus, tomato, red onions, cucumber, cilantro, avocado, our chef cocktail sauce topped with 2 oysters.

DEL MAR AL SARTÉN

CAMARONES A LA DIABLA \$22.00

Sauteed shrimp with tomato and onions in butter chipotle sauce. Served with rice, refried beans and choice of corn or flour tortillas.

CAMARONES AL MOJO \$22.00

Sauteed shrimp with our house garlic mojo tomato, onions and garlic butter served with rice, refried beans choice of corn or flour tortillas.

FILETE DE PESCADO \$22.00

Seared fresh fish with sauteed vegetables, tomato spanish rice and caper cream sauce.

FILETE A LA DIABLA \$22.00

Seared fresh fish with tomatoes, onions, chipotle butter sauce served over tomato spanish rice and vegetables.

ADD A BEER BUCKET FOR \$25

With your purchase of mariscos (5 bottles)

LAS ENCHILADAS

ENCHILADAS TRADICIONALES \$16.99

2 chicken or cheese enchiladas topped with our chef special traditional red or green sauce garnished with queso fresco, cilantro, onions and sour cream.

EL ZARAPE ENMOLADAS \$16.99

2 chicken enchiladas, covered with our traditional homemade mole, made by mariquita with original and traditional ingredients.

ENCHILADAS SUIZAS \$16.99

2 chicken or cheese enchiladas covered with poblano cream sauce and melted cheese on top.

HOUSE SPECIALITIES

LA TORTA \$15.99

Your choice of classic carnitas, pollo asado or carne asada. Refried beans, grilled queso fresco, guacamole, tomato, onion, romaine lettuce & mayonnaise served w/ french fries.

CHILE VERDE \$17.99

Slow cooked pork stewed in our homemade tomatillo green sauce onion, cilantro rice & beans, side of corn or flour tortillas.

MARIQUITA'S BIRRIA \$17.99

5 hour slow cooked traditional beef birria, cilantro, onion served with rice and beans. Choice of flour or corn tortillas.

HOUSE MOLE POBLANO \$18.99

Chicken breast covered in our homemade mole poblano sauce, rice and beans, garnished with sesame seeds, side of corn or flour tortillas.

LENGUA EN SALSA VERDE \$18.99

BEEF TONGUE IN TOMATILLO GREEN SAUCE
3 hour slow cooked beef tongue in homemade tomatillo green sauce, cilantro and onion. choice of tortillas.

CHILE RELLENO Y QUESO ENCHILADAS \$18.99

Homemade battered chile poblano stuffed with cheese, with a cheese enchilada. Both covered with our traditional enchilada sauce, onion, cilantro and sour cream.

FAJITAS \$18.99

Your preferred choice of Chicken or Steak sauteed with a mix of bell peppers, red onion tomato, sizzling teriyaki sauce, rice and beans side of corn or flour tortillas. **Add Shrimp \$5**

CHILAQUILES MAR Y TIERRA \$20.99

Golden crispy chips sauteed in our homemade red sauce, topped with shrimp and steak cheese, onion, cilantro rice and beans.

CARNE ASADA, NOPALES Y ELOTITO \$21.99

Arrachera steak grilled to perfection, nopalitos salad, whole fire roasted elote rice and beans, side of corn or flour tortillas.

TAMPIQUEÑA \$21.99

Grilled arrachera steak, with a chicken enchilada, covered in our red sauce, poblano rajas, grilled queso fresco rice and beans. with flour or corn tortillas.

KIDS MENU \$12.99

INCLUDES KIDS DRINKS

TACO COMBO

2 plain shredded chicken or carne asada tacos rice and beans.

MINI QUESADILLAS

2 mini corn or flour quesadillas rice and beans.

MINI BURRITO

Mini bean and cheese burrito papas fritas.

DESSERTS

EL ZARAPE VANILLA FLAN \$6.99

TRES LECHES CAKE \$6.99

PLATANOS FRITOS \$6.99

DRINKS

CAFE DE LA OLLA \$3.99

Cinnamon stick and raw cane sugar.

JUICES \$3.99

Orange, cranberry or apple.

AGUAS FRESCAS \$3.99

Homemade jamaica or horchata.

SOFT DRINKS \$3.99