

STARTERS

House Guacamole \$8

Made with Fresh Avocados, Red Onions, Cilantro and Lime Juice Served with Homemade Tortilla Chips.

Stuffed Jalapeños \$10

breaded and fried served with sour cream and Pico de Gallo

Taquitos \$10

Fried with your choice of ground beef or chicken served with sour cream and guacamole

B.C.S. Nachos \$10

Tortilla Chips, Norteño Beans, Cheese, Guacamole, Salsa Rojo & Jalapeños. Add chicken, steak, carnitas or shrimp \$6

Shrimp Ceviche \$13

Shrimp Marinated with Lime, Lemon and Orange Juice. Served with Diced Tomatoes, Cucumber, Jalapeño, Fresh Cilantro

Prima Ceviche \$13

Mahi Mahi marinated with lime, lemon and orange juice. Served with diced tomato, mango, jalapeño, fresh cilantro

Grilled Quesadilla \$8

Jack Cheese, Flour Tortilla, Side Salsa, Side Crema, Served with Cilantro Rice. Add chicken, steak, carnitas or shrimp \$6

Street Corn Esquites \$7

Grilled Corn (Off the Cobb), Cotija Cheese, Chipotle Mayo.

Queso Fundido \$11

Jack Cheese, Oaxaca Cheese, Mild Chorizo. Served With Choice of Flour, Corn or Handmade Corn Tortillas.

Tortilla Soup \$8

Chicken broth with rice, diced tomato and avocado

Fried Calamari \$12

Served with chipotle mayo.

TORTAS (MEXICAN SANDWICHES)

Served with a side of salsa of your choice (Casa Salsa, Salsa Roja or Salsa Verde) SERVED AT LUNCH ONLY

Milanesa Torta \$10

Fried and Breaded Chicken Breast with Sliced Tomato, Lettuce, Onion, Jack Cheese and Mayonnaise in Torta Bread.

Tinga Torta \$11

Shredded Chicken Breast in Tomato Sauce, Chipotle Chilis and Sliced Onions with Jack Cheese, Lettuce, Sliced Tomato and Avocado Served in Torta Bread.

Yucatan Burger \$12

Angus Beef Patty, Sliced Tomato, Lettuce, Guacamole, Chipotle Mayo Topped with Sauteed Onions and Jalapenos.



SALSA BAR



All the Salsas are Homemade, Using Variety of Fresh Vegetables, Chilies and Herbs From Different Regions of Mexico.

SALSA FLIGHT \$4 (Choose 3)

Casa Salsa 🌶️

Blended Tomatoes, Red Onions, Jalapeños, Fresh Cilantro, Salt and Pepper.

Pico De Gallo 🌶️

Diced Tomatoes, With Red Onions, Fresh Cilantro, Serrano Peppers, Salt and Pepper.

Salsa Rojo

Tomatos, Chilli Guajillo, Tomatillos, Arbol Chillis, Onions, Garlic, Cumin, Pasilla Chillis, Oregano, Salt and Pepper.

Salsa Verde

Tomatillos, Onions, Garlic, Jalapeño Pepper, Cilantro, Salt and Pepper.

El Jefe 🌶️

Habaneros, Garlic and Mayo (Dairy Free).

Salsa Ajo 🌶️

Roasted Garlic With Roasted Arbol Chilli's, Salt, Pepper, Oil.

TACOS

Our tacos are served with a side of our cilantro rice and norteño beans (Choice of soft or crunchy tortilla)

Pescado \$16

Mahi-Mahi, Green and Red Cabbage, Chile Mayo, Cilantro Pesto, Pickled Red Onion (Single \$5). (Grilled or Make it a Beer Batter Fried Taco)

Salmon \$16

Grilled Salmon, Green and Red Cabbage, Cilantro Pesto & Chile Mayo, Pickled Red Onion (Single \$5).

Shrimp \$16

Grilled Shrimp, Shredded Green and Red Cabbage, Chile Mayo, Cilantro Pesto, Pickled Red Onion (Single \$5).

Chicken A La Parilla \$15

Grilled and Marinated Chicken Breast, Green and Red Cabbage, Fresh Cilantro, Salsa Verde (Single \$4).

Meaty But Meatless Beef \$17



Pico De Gallo, Avocado, Red and Green Cabbage, Salsa Roja (Little Spicy).

Mushroom Barbacoa \$15

Grilled Maitake Mushrooms, Pickled Red Onion, Cotija, Cilantro Pesto (Single \$4).

Carne Asada \$16

Grilled Skirt Steak, Jack Cheese, Avocado, Pickled Red Onion, Salsa Roja (Single \$4).

Carnitas \$15

Crispy Pork, Salsa Roja, Pickled Red Onion, Salsa Roja (Single \$4).

Lobster \$22

Lobster, Shredded Green and Red Cabbage, Cilantro Pesto and Jack Cheese (Single \$7).

Bay Scallop \$19

Marinated and Grilled Bay Scallops, With Pico the Pineapple, Chipotle Mayo, Cilantro Pesto. (Single \$7).

Short Rib \$16

Short Rib Tacos Served with Fresh Chopped White Onions, Fresh Cilantro and Spicy Salsa Roja (Single \$6).

SALADS + BOWLS

Caesar Verde \$11

Grilled Tomato, Little Gem Lettuce, Parmesan, Homemade Caesar Dressing, (no anchovies).

The Prima \$11

Mixed Greens, Avocado, Roasted Corn, Grilled Tomatoes, Vinaigrette Dressing.

Los Cabos \$13

Romane Lettuce, Cherry Tomatoes, Cucumber, Radish, Grilled White Onion, Grilled Fresh Jalapeño, Avocado and Cilantro. Tossed with Homemade Red Wine Vinegar Dressing.

La Paz Chopped \$12

Romaine, Corn, Avocado, Jack Cheese, Tomatoes and Green Beans, Vinaigrette Dressing.

Baja Rice Bowl \$10

Rice, Norteño Beans, Corn, Guacamole, Cheese and Salsa Roja.

Veggie Bowl \$12

Seasonal Vegetables Served Over Cilantro Rice, Served With Fresh Sliced Avocado.

ADD PROTEINS: Chicken, Steak, Salmon, Impossible Ground Beef, Mahi-Mahi, Carnitas or Shrimp \$5

FAJITAS BAJA BAR



Comes with Tomatoes, Onions, Mushrooms, Zucchini, Bell Peppers, Garlic Salt Pepper.

Served with Cilantro Rice, Beans and Your Choice of Warm Flour, Corn or Homemade Corn Tortillas + Side of Guacamole.

Chicken \$21 Steak \$22 Combo \$24 Shrimp \$23

ENTRÉES

Our entrees are served with a side of our cilantro rice and norteño beans. With Exception of Sea of Cortez (7 Mares).

Enchiladas de Pollo \$20

Three Handmade Corn Tortillas Filled with Jack Cheese and Chicken. Sprinkled with Cotija Cheese and Drizzled Over with Crema. Your Choice of Roja or Verde Salsa.

Enchiladas de Camarones \$24

Three Handmade Corn Tortillas, Filled with Jack Cheese and Shrimp. Topped with Avocado, Crema and Salsa Roja or Verde.

Enchiladas Crab \$24

Three handmade corn tortillas filled with Jack cheese and crab meat. Topped with avocado, crema and red chilli salsa

Carne Asada \$28

Grilled N.Y. Steak, Grilled Onions, Grilled Jalapeño, Served with Side Guacamole, Pico de Gallo and Tortillas.

Baja Carnitas \$22

Crispy Pork, Served With Pickled Red Onions, Cilantro Rice and Norteño Beans, Salsa Roja and Tortillas.

Shrimp "La Playita" \$24

Jumbo Shrimp Sauteed With Fresh Garlic, Serrano Peppers, Cherry Tomatoes and Onions with Salsa Roja, Served with Tortillas.

Shrimp Mojo De Ajo \$24

Jumbo Shrimp Cooked with White Wine, Garlic, Lemon Juice, Salt Pepper, Served with Cilantro Rice and Seasonal Vegetable Mix and Tortillas.

Mahi Mahi a la Veracruzana \$26

Mahi Mahi sauteed with onions, tomatoes, garlic, green olives and fresh herbs served with a side white rice topped with cilantro pesto

Beef Colorada \$27

Marinated NY Steak with fresh herbs and spices in a red(Colorada) salsa with onions. erved with cilantro rice and Norteño beans

Prima Burrito \$10

Filled With Rice, Norteño Beans, Lettuce, Guacamole and Jack Cheese. Served With Side of Salsa of Your Choice. ADD PROTEINS: Chicken, Steak, Salmon, Mahi-Mahi, Carnitas or Shrimp \$6

Sea of Cortez \$24

Clams, Shrimp, Scallops, Mussels and Fish in a spicy tomato seafood broth. (The Baja Version of Cioppino)

SIDES

Mixed Seasonal Vegetables \$4

Norteño Beans \$3

Cilantro Rice \$3 (our Rice is cooked with White Corn)

Handmade Corn Tortillas \$3

LOS NIÑOS

SPECIALS FOR AGES 12 AND UNDER

Quesadilla \$10 - Jack Cheese, Rice and Beans.

Add Chicken or Shrimp \$2 • Add Steak \$3

Grilled Taco \$9 - Choice of Chicken or Shrimp. Rice and Beans.

Make it with Steak +\$2