

Los Arcos


Dinner menu




LOS ARCOS EXPERIENCE BY ORALE RESTAURANT GROUP

From the moment we select our ingredients, until we prepare the dishes that we put on your table we are thinking of you. We want to give you the best service for this reason our chef will try to accommodate food allergies as much as possible.

Some of our dishes will have the following icons

 is or can be made gluten free; please ask server.

 is or can be made vegetarian; please ask server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Palatine

Appetizers

COMPLEMENTARY CHIPS & SALSA ARE SERVED FOR DINE IN ONLY
(ONLY ONE FREE REFILL)



GUAC N CHIPS SMALL \$6.95 LARGE \$10.75



BOWL OF AVOCADO DIP WITH DICED TOMATO, ONION, AND CILANTRO + ADD JALAPEÑO FOR .75 CENTS.



TRADITIONAL CEVICHE \$12.95

CHOICE OF SHRIMP, OCTOPUS OR FISH CEVICHE FULLY COOKED IN LIME JUICE MIXED WITH PICO DE GALLO AND SERVED WITH HOMEMADE CHIPS.



DUO DE CEVICHE \$13.95

TWO CEVICHEs OF YOUR CHOICE INCLUDING SHRIMP, OCTOPUS OR FISH SERVED WITH A SIDE OF HOMEMADE CHIPS.



ORALE CEVICHE \$15.95

SPECIALTY MIX CEVICHE OF OCTOPUS, SHRIMP AND FISH TOSSED WITH PICO DE GALLO, CUCUMBER, RED ONION AND OUR SECRET MICHELADA MIX (HOUSE TOMATO JUICE)..

QUESO FUNDIDO CANCUN STYLE \$12.25

MELTED CHIHUAHUA CHEESE MIXED WITH MARINATED TEQUILA SHRIMP SAUTÉED WITH PICO DE GALLO AND SERVED WITH TORTILLAS ON THE SIDE.

QUESO FUNDIDO \$9.00

MELTED CHIHUAHUA CHEESE MIXED WITH CHORIZO (MEXICAN SAUSAGE) SERVED WITH TORTILLAS ON THE SIDE *CHORIZO CAN BE SUBSTITUTED UPON REQUEST FOR AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK.

QUESADILLAS APPETIZER \$8.95

(3) FLOUR TORTILLA FILLED WITH CHEESE AND YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) SERVED WITH A SIDE OF GUACAMOLE.

TEQUILA SHRIMP QUESADILLAS \$12.95

(3) FLOUR TORTILLA FILLED WITH CHEESE AND MARINATED TEQUILA SHRIMP SERVED WITH A SIDE OF GUACAMOLE.

NACHO FRIES \$12.95

NACHO FRIES TOPPED WITH NACHO CHEESE SAUCE, ONION, CILANTRO, TOMATO SOUR CREAM, GUACAMOLE AND JALAPEÑOS SERVED WITH YOUR CHOICE OF MEAT (GROUND BEEF OR STEAK).

ARCOS NACHOS \$10.95

HOMEMADE CHIPS TOPPED WITH REFRIED BEANS, CHIHUAHUA CHEESE, LETTUCE, TOMATO, SOUR CREAM, GUACAMOLE AND JALAPEÑOS SERVED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK).

VOLCANOES \$8.25

(3) SLOWLY TOASTED TORTILLA STACKED WITH CHIPOTLE SAUCE YOUR CHOICE OF MEAT (STEAK, AL PASTOR OR CHORIZO) TOPPED WITH MELTED CHEESE, SOUR CREAM AND SERVED WITH A SIDE OF GUACAMOLE.

“LOS CLASICOS” NACHOS \$11.95

HOMEMADE CHIPS TOPPED WITH REFRIED BEANS, NACHO CHEESE, LETTUCE, TOMATO, SOUR CREAM, GUACAMOLE AND JALAPEÑOS SERVED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK)

SaLADS

ALL SALADS ARE SERVED WITH YOUR CHOICE OF ONE DRESSING
(TEQUILA OR RANCH)



TACO SALAD \$9.95

TORTILLA BOWL FILLED WITH REFRIED PINTO BEANS, RICE, OUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) TOPPED WITH CHEESE, LETTUCE, TOMATO AND SOUR CREAM.



JALISCO SALAD \$17.95

MIX LETTUCE TOSSED WITH 9 OZ. CHARBROILED SKIRT STEAK TOPPED WITH QUESO FRESCO, AVOCADO SLICES AND PICO DE GALLO.

CHICKEN FAJITA SALAD \$14.95

MIX LETTUCE TOSSED WITH GRILLED CHICKEN, BELL PEPPERS AND ONIONS TOPPED WITH AVOCADO AND QUESO FRESCO.



BAJA SALAD \$16.95

MIX LETTUCE TOSSED WITH MARINATED TEQUILA SHRIMP SAUTÉED WITH PINEAPPLE CHUNKS, TOPPED WITH AVOCADO AND CUCUMBER.

SALADS & SOUPS

Los Arcos

SoUPS

OUR SOUPS ARE PREPARED TO ORDER SOME OF THEM
REQUIRE EXTRA TIME TO BE COOKED TO **PERFECTION**

TORTILLA SOUP **SMALL** \$6.99 **LARGE** \$9.25

DELICIOUS CHICKEN TORTILLA SOUP TOPPED WITH AVOCADO, QUESO FRESCO, CILANTRO AND SOUR CREAM.

CALDO DE CAMARON **SMALL** \$13.95 **LARGE** \$17.95

SLOWLY COOKED SHRIMP IN OUR RED CHILI BROTH MIXED VEGETABLES SERVED WITH CILANTRO, ONION AND LIMES ON THE SIDE.

CALDO DE RES **SMALL** \$12.95 **LARGE** \$14.95

MEXICAN BEEF SOUP MADE WITH A FLAVORFUL BEEF BROTH WITH SQUASH, CORN, CARROTS AND POTATOES SERVED WITH CILANTRO, ONION AND LIMES ON THE SIDE

CALDO DE MARISCOS \$19.95

OUR SPECIALTY SEAFOOD SOUP PREPARED WITH SEAFOOD MIX AND VEGETABLES SERVED WITH CILANTRO, ONION AND LIMES ON THE SIDE

CALDO DE POLLO \$9.95

TRADITIONAL CHICKEN SOUP COOKED IN A WHITE BROTH WITH VEGETABLES SERVED WITH CILANTRO, ONION AND LIMES ON THE SIDE

***ONLY AVAILABLE MONDAY**

POZOLE ROJO **SMALL** \$10.95 **LARGE** \$14.95

TRADITIONAL MEXICAN BROTH SOUP MADE WITH PORK, HOMINY, AND RED CHILES SERVED WITH RADISHES, CABBAGE AND TOSTADAS

***ONLY AVAILABLE SATURDAY AND SUNDAY**

MENUDO **SMALL** \$9.95 **LARGE** \$14.95

BEEF STOMACH SOUP COOKED ON A GUAJILLO BROTH SERVED WITH CILANTRO, ONION AND LIMES ON THE SIDE

***ONLY AVAILABLE SATURDAY AND SUNDAY**

FaJITAS

ALL FAJITAS ARE SERVED WITH A SIDE OF TORTILLAS, RICE AND BEANS.
ALL FAJITAS ARE GLUTEN FREE IF SERVED WITH CORN TORTILLAS.



FAJITAS ARCOS STYLE \$18.95

YOUR CHOICE OF CHICKEN OR STEAK FAJITAS TOSSED WITH BACON, BELL PEPPERS, ONION AND TOPPED WITH MELTED CHEESE.
SUBSTITUTE FOR SHRIMP AVAILABLE FOR \$1.00 MORE.



CHICKEN FAJITAS \$14.95

SIZZLING SKILLET OF CARAMELIZED ONIONS AND BELL PEPPERS WITH SLICED MARINATED GRILLED CHICKEN BREAST.



STEAK FAJITAS \$17.95

SIZZLING SKILLET OF CARAMELIZED ONIONS AND BELL PEPPERS WITH SLICED MARINATED GRILLED SKIRT STEAK.



SHRIMP FAJITAS \$18.95

SIZZLING SKILLET OF CARAMELIZED ONIONS AND BELL PEPPERS WITH MARINATED GRILLED SHRIMP.



VEGGIE FAJITAS \$13.95

SIZZLING SKILLET OF CARAMELIZED ONIONS, BELL PEPPERS AND MIXED VEGETABLES.



MIX FAJITAS \$19.50

SIZZLING SKILLET OF CARAMELIZED ONIONS AND BELL PEPPERS WITH COMBINATION OF SHRIMP, STEAK AND CHICKEN.

NOTE: YOU CAN ADD ANY EXTRAS TO OUR FAJITAS FOR AN ADDITIONAL CHARGE

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NOTE:

YOU CAN ADD ANY EXTRAS TO OUR FAJITAS FOR AN ADDITIONAL CHARGE

From OUR GRILL

ALL OF OUR STEAKS ARE SERVED WITH A SIDE OF RICE, BEANS AND TORTILLAS



ARRACHERA AL TEQUILA \$19.95

CHARBROILED 9 OZ. SKIRT STEAK MARINATED IN TEQUILA REPOSADO SERVED OVER GRILLED ONIONS AND TOPPED WITH SAUTÉED MUSHROOMS AND CILANTRO.

CARNE ASADA \$18.25

CHARBROILED 9 OZ. SKIRT STEAK SEASONED WITH OUR SECRET RUB AND TOPPED WITH A GRILLED JALAPEÑO AND ONION.

TAMPIQUEÑA \$19.95

CHARBROILED 9 OZ. SKIRT STEAK SERVED WITH A RED CHEESE ENCHILADA

ARRACHERA LOS ARCOS \$19.95

CHARBROILED 9 OZ. SKIRT STEAK TOPPED WITH MELTED CHIHUAHUA CHEESE AND CHORIZO SERVED WITH A GRILLED CACTUS, JALAPEÑO AND GREEN ONION.



MARY TIERRA \$20.95

OUR SIGNATURE GRILLED 9 OZ. SKIRT STEAK SERVED OVER SUIZA SAUCE AND TOPPED WITH GUACAMOLE AND THREE GRILLED SHRIMP (MEXICAN SURF AND TURF)
+ ADD EXTRA SHRIMP FOR \$3.00 EACH.



POLLO ASADO

½ CHICKEN \$11.50 FULL CHICKEN \$16.50

OUR SIGNATURE DISH OF CHARBROILED CHICKEN SEASONED WITH OUR SECRET 7 SPICE RECIPE SERVED WITH A SIDE OF GRILLED JALAPEÑOS AND ONIONS.

MOLCAJETE MARY TIERRA \$28.95

CHICKEN AND STEAK FAJITAS, SHORT RIBS, TOPPED WITH SHRIMP AND OCTOPUS COOK IN OUR SECRET RED SAUCE SERVED WITH GRILLED JALAPEÑOS, CACTUS AND GREEN ONIONS.

COSTILLAS DE RES \$13.95

CHARBROILED BEEF SHORT RIBS SERVED WITH A SIDE OF JALAPEÑO AND GRILLED GREEN ONION

From OUR GRILL

www.arcosmexicangrill.com

GrandMA

RECIPES (ENTREES)

ENTREES & LAS TORTAS

PIÑA RELLENA

GRILLED PINEAPPLE FILLED WITH YOUR CHOICE OF FAJITA MEAT
MIXED BELL PEPPERS, ONION AND PINEAPPLE CHUNKS.

ADD MELTED CHIHUAHUA CHEESE FOR 0.75 CENTS

SABANAS DE QUESO \$14.95

THIN CUT RIB EYE ROLLED AND FILLED WITH QUESO
FRESCO TOPPED WITH SUIZA SAUCE.

ADD MELTED CHIHUAHUA CHEESE FOR 0.75 CENTS

CHILES RELLENOS \$12.95

2) SOUFFLÉ-BATTERED POBLANO PEPPER STUFFED
WITH CHEESE AND TOPPED WITH OUR SUIZA SAUCE

POLLO RANCHERO \$14.95

CHICKEN BREAST FAJITAS SLOWLY SAUTÉED IN BUTTER, MIXED BELL
PEPPERS MUSHROOMS TOPPED WITH SUIZA SAUCE AND MELTED
CHIHUAHUA CHEESE.

BARBACOA DINNER \$14.95

BRAISED BEEF STEAK SEASONED WITH DRIED CHILIES AND SPICES
SLOWLY COOKED UNTIL PERFECTLY TENDER SERVED WITH CILANTRO,
ONION AND LIMES ON THE SIDE.

GUISADO DE PUERCO EN CHILE DE ARBOL \$13.95

OUR TRADITIONAL MEXICAN PORK STEW COOKED IN
OUR CHILE DE ARBOL SAUCE.

BISTEC A LA MEXICANA

SLOWLY COOK TO PERFECTION FAJITAS MIXED WITH ONIONS,
JALAPEÑO AND TOMATOES SIMMER ON A CHIPOTLE-TOMATO SAUCE.

CHICKEN \$15.95

STEAK \$17.95

MIX \$18.95

+ ADD GROUND BEEF FOR \$3.00

+ ADD MARINATED CHICKEN FOR \$3.00

CHICKEN \$15.95

STEAK \$17.95

LasTORTAS

ALL OUR TORTAS ARE SERVED WITH A SIDE OF RICE AND BEANS OR FRIES

HAWAIIAN TORTA \$9.95

OUR UNIQUE TORTA FILLED WITH MILANESA (BREADED STEAK OR CHICKEN),
SMOKED HAM, SAUSAGE, PINEAPPLE CHUNKS, LETTUCE, TOMATO, CHEESE,
SOUR CREAM AND REFRIED PINTO BEANS.

TORTA CUBANA \$9.95

DELICIOUS MEXICO CITY STYLE TORTA FILLED WITH MILANESA
(BREADED STEAK OR CHICKEN) FRIED EGG, SMOKED HAM, CHORIZO, SAUSAGE,
LETTUCE, TOMATO, CHEESE, SOUR CREAM AND REFRIED PINTO BEANS.

TORTA DE ALAMBRE \$9.95

FILLED SAUSAGE, CHORIZO, SKIRT STEAK, JALAPEÑO, ONION, LETTUCE, TOMATO,
MELTED CHEESE, SOUR CREAM AND REFRIED PINTO BEANS.

TRADITIONAL TORTA \$8.95

FILLED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES
OR STEAK), LETTUCE, TOMATO, CHEESE, SOUR CREAM AND REFRIED PINTO BEANS.

SUBSTITUTE WITH STEAK OR CHICKEN MILANESA FOR \$1.00

NOTE: ALL EXTRA SIDES OR TOPPINGS HAVE AN ADDITIONAL CHARGE

Signature **TACOS**

ALL OUR SIGNATURE TACOS ARE SERVED WITH A SIDE OF RICE AND BEANS.
ALL OUR SIGNATURE TACOS ARE GLUTEN FREE IF SERVED WITH CORN TORTILLAS.

TACOS JALISCO DINNER

(4) TACOS \$18.95 (2) TACOS \$12.95

TACOS STACKED WITH CHARBROILED SKIRT STEAK TOPPED WITH GUACAMOLE, QUESO FRESCO, RADISHES, CILANTRO AND ONION.

TACOS DON CHIDO DINNER

(4) TACOS \$15.95 (2) TACOS \$10.95

TACOS STACKED WITH OUR UNIQUE CREATION OF GRILLED CHICKEN FAJITAS, BACON, GUACAMOLE, CREAMY CHIPOTLE SAUCE AND CILANTRO.

ALAMBRE TACOS

(4) TACOS \$18.95 (2) TACOS \$12.95

SKIRT STEAK, CHORIZO, BACON, MELTED CHIHUAHUA CHEESE, BELL PEPPERS, ONIONS TOPPED WITH OUR HOMEMADE CILANTRO-LIME OIL.

TACOS GOBERNADOR "THE GOVERNOR"

(4) TACOS \$17.95 (2) TACOS \$11.95

GARLIC SHRIMP TACOS TOPPED WITH MELTED CHIHUAHUA CHEESE, PICKLED RED ONIONS AND OUR HOMEMADE CILANTRO-LIME OIL.

POLLO ASADO TACOS

(4) TACOS \$12.95 (2) TACOS \$8.95

GRILLED CHICKEN TACOS TOPPED WITH LETTUCE AND TOMATO.

TACOS DE GUISADO DINNER

(4) TACOS \$14.95 (2) TACOS \$9.50

(4) PORK STEW TACOS SLOWLY COOK IN CHILE DE ARBOL SALSA TOPPED WITH QUESO FRESCO, SOUR CREAM AND RADISHES.

NOTE: OUR PORK STEW TACOS IS VERY SPICY

SIGNATURE TACOS

Los Arcos

NOTE: ALL EXTRA SIDES OR TOPPINGS HAVE AN ADDITIONAL CHARGE

Tacos CLÁSICOS

ALL OF OUR TACOS CLASICOS ARE SERVED WITH A SIDE OF RICE AND BEANS



LOMO TACO DINNER \$14.95

(3) THIN CUT RIBEYE TACOS TOPPED WITH CILANTRO AND ONION SERVED WITH A SIDE OF GUACAMOLE, GRILLED JALAPEÑO AND GREEN ONION.



TRADITIONAL TACO DINNER \$10.95

(3) TACOS STACKED WITH YOUR CHOICE OF MEAT (STEAK, AL PASTOR, CHICKEN, GROUND BEEF OR VEGGIES) AND YOUR CHOICE OF TWO TOPPINGS (LETTUCE, TOMATO, CHEESE, CILANTRO OR ONION)



ACAPULCO TACO DINNER \$14.95

(3) SHRIMP TACOS MARINATED IN TEQUILA SAUTÉED WITH PICO DE GALLO AND TOPPED WITH GUACAMOLE.

VALLARTA TACO DINNER \$13.95

(3) BEER BATTERED FISH FILLET VALLARTA STYLE TACOS TOPPED WITH RED CABBAGE AND CHIPOTLE MAYO.



ARCOS STYLE TACO DINNER \$11.95

(3) TACOS STACKED WITH OUR COMBINATION OF STEAK, CHORIZO, GRILLED ONION AND MELTED CHEESE TOPPED WITH CILANTRO.

CHILE RELLENOS TACO DINNER \$14.95

(3) TACOS STACKED WITH RICE AND CHILE RELLENO (POBLANO PEPPER STUFFED WITH CHEESE) TOPPED WITH SUIZA SAUCE AND QUESO FRESCO.

TACOS CLÁSICOS

Los Arcos

NOTE: ALL EXTRA SIDES OR TOPPINGS HAVE AN ADDITIONAL CHARGE

Antojitos

ALL OUR ANTOJITOS ARE SERVED WITH A SIDE OF RICE AND BEANS OR FRIES

CHIMICHANGA DINNER \$10.95

DEEP FRIED BURRITO WITH BEANS AND CHEESE FILLED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) TOPPED WITH MELTED CHIHUAHUA CHEESE AND SOUR CREAM.

TOSTADAS DINNER \$9.95

(2) FRIED TORTILLA WITH REFRIED BEANS AND YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) TOPPED WITH LETTUCE, TOMATO, CHEESE AND SOUR CREAM.

FLAUTAS \$10.95

(4) FRIED ROLLED TORTILLA FILLED WITH YOUR CHOICE OF MEAT (CHICKEN OR GROUND BEEF) TOPPED WITH LETTUCE, PICO DE GALLO, GUACAMOLE, CHEESE AND SOUR CREAM.

TAMALES DINNER \$8.95

(2) HOMEMADE TAMALES FILLED WITH YOUR CHOICE OF MEAT (PORK, CHICKEN OR RAJAS).

QUESADILLAS DINNER \$10.95



(3) FLOUR OR CORN TORTILLAS FILLED WITH CHEESE AND YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) SERVED WITH GUACAMOLE.

GORDITAS DINNER \$8.25

(2) CLASSIC MEXICAN STREET FOOD MADE WITH MASA FILLED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) REFRIED BEANS, LETTUCE, TOMATO, CHEESE AND SOUR CREAM.

SOPES DINNER \$8.25

CIRCLE FRIED MASA TOPPED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) REFRIED BEANS, LETTUCE, TOMATO, CHEESE AND SOUR CREAM.

NOTE: ALL EXTRA SIDES OR TOPPINGS ARE AN ADDITIONAL CHARGE

Signature BURRITOS

ALL OUR BURRITOS ARE SERVED WITH A SIDE OF RICE AND BEANS OR FRIES

ARCOS BURRITO DINNER \$12.95

STEAK, CHORIZO AND GRILLED ONION COMBINATION FILLED WITH REFRIED PINTO BEANS LETTUCE, TOMATO, CHEESE, CILANTRO AND SOUR CREAM.

DON CHIDO BURRITO DINNER \$15.95

OUR UNIQUE CREATION OF GRILLED CHICKEN FAJITAS AND BACON COMBINATION FILLED RICE, GUACAMOLE, CREAMY CHIPOTLE SAUCE AND CILANTRO.

EL DIABLO BURRITO DINNER \$14.95

SIGNATURE SPICY BURRITO FILLED WITH THIN CUT RIBEYE AND GRILLED ONIONS, CHEESE, CILANTRO, LETTUCE, TOMATO, SOUR CREAM AND REFRIED PINTO BEANS. TOPPED WITH OUR DEVIL SAUCE AND MELTED CHEESE.

NOTE: OUR DEVIL SAUCE IS VERY SPICY IF YOU PREFER THE SAUCE ON THE SIDE LET YOUR SERVER KNOW

BURRITO SUIZO DINNER \$14.95

STUFFED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) REFRIED PINTO BEANS, LETTUCE, TOMATO, CHEESE AND SOUR CREAM. TOPPED WITH SUIZA SAUCE, SOUR CREAM AND MELTED CHEESE

TRADITIONAL BURRITO DINNER \$10.95

STUFFED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) REFRIED PINTO BEANS, LETTUCE, TOMATO, CHEESE AND SOUR CREAM

NOTE: ALL EXTRA SIDES OR TOPPINGS HAVE AN ADDITIONAL CHARGE

Los Arcos

EnchiLADAS

ALL OUR ENCHILADAS ARE SERVED WITH A SIDE OF RICE AND BEANS

ENCHILADAS CANCUN STYLE \$14.95

(3) ENCHILADAS FILLED WITH SAUTÉED MARINATED TEQUILA SHRIMP TOPPED WITH GREEN SAUCE, MELTED CHEESE AND SOUR CREAM.

ENCHILADAS QUERETARO \$14.95

(3) FILLED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) SERVED WITH RED ADOBO SAUCE AND TOPPED WITH CHORIZO, QUESO FRESCO, SOUR CREAM, LETTUCE AND TOMATO.

ENCHILADAS DINNER \$12.95

(3) ENCHILADAS WITH YOUR CHOICE OF SAUCE (GREEN, RED ADOBO OR SUIZA) FILLED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) TOPPED WITH MELTED CHEESE AND SOUR CREAM.

EL DIABLO ENCHILADAS \$13.95

(3) ENCHILADAS FILLED WITH YOUR CHOICE OF MEAT (AL PASTOR, CHICKEN, GROUND BEEF, VEGGIES OR STEAK) TOPPED WITH OUR DEVIL SAUCE, CHORIZO MELTED CHEESE AND SOUR CREAM.

Seafood ENTREES

PIÑA RELLENA DE MARISCOS \$18.95

GRILLED PINEAPPLE FILLED WITH MIX SEAFOOD MIXED BELL PEPPERS, ONION AND PINEAPPLE CHUNKS

ADD MELTED CHIHUAHUA CHEESE FOR 0.75 CENTS

PESCADO PUEBLA STYLE \$17.95

STEAM COOK TILAPIA FILLET TOPPED WITH SEAFOOD MIX, POBLANO PEPPER RAJAS AND ONION TOPPED WITH OUR CREAMY WHITE SAUCE

CHAROLA DE LANGOSTINOS ½ ORD \$21.95 REG. ORD \$30.95

DELICIOUS SAUTÉED PRAWNS SEASONED WITH OUR SECRET 5 SPICE RECIPE AND SERVED OVER RAW ONIONS

OSTIONES EN SU CONCHA ½ ORD \$14.95 REG. ORD \$21.95

RAW OYSTERS SERVED WITH LIMES

TOSTADA DE MARISCOS \$9.25

(2) FRIED TORTILLAS SERVED WITH YOUR CHOICE OF SHRIMP, OCTOPUS OR FISH CEVICHE MIXED WITH PICO DE GALLO AND TOPPED WITH AVOCADO.

CAMARONES AL GUSTO \$17.95

SAUTÉED JUMBO SHRIMP IN BUTTER TOPPED WITH YOUR CHOICE OF DEVIL OR GARLIC OR RED ADOBO SAUCE OR VERACRUZ STYLE SERVED WITH RICE AND HOMEMADE FRIES

MOLCAJETE DE MARISCOS \$21.95

SAUTÉED MIX SEAFOOD, TILAPIA FILLET AND CRAB LEGS IN BUTTER MIXED WITH OUR SECRET 5 SPICE RECIPE AND RED SAUCE SERVED WITH FRESH CUCUMBER AND AVOCADO

ORALE MARISCOS \$18.95

SAUTÉED MIX SEAFOOD TOPPED WITH OUR CAJUN SPICY SAUCE AND MELTED CHIHUAHUA CHEESE SERVED OVER RICE

FILETE DE PESCADO EMPAPELADO \$17.95

STEAM COOK TILAPIA FILLET TOPPED OCTOPUS, SHRIMP, PICO DE GALLO AND GREEN ONIONS SERVED WITH RICE AND HOMEMADE FRIES

MOJARRA \$ MARKET PRICE

DEEP FRIED WHOLE TILAPIA TOPPED WITH YOUR CHOICE OF DEVIL, GARLIC OR RED ADOBO SAUCE SERVED WITH RICE AND HOMEMADE FRIES

Seafood COCKTAILS

COCTEL DE CAMARÓN SMALL \$16.99 LARGE \$19.99

A DELICIOUS SHRIMP COCKTAIL GARNISHED WITH AVOCADO, TOMATO, ONION AND CILANTRO.

COCTEL MIXTO SMALL \$16.99 LARGE \$19.99

A DELICIOUS OCTOPUS AND SHRIMP COCKTAIL GARNISHED WITH AVOCADO, TOMATO, ONION AND CILANTRO.

COCTEL VUELVE A LA VIDA SMALL \$19.99 LARGE \$22.99

A DELICIOUS OYSTER, OCTOPUS AND SHRIMP COCKTAIL GARNISHED WITH AVOCADO, TOMATO, ONION AND CILANTRO.

Taque**RIA**

ALL OUR TACOS ARE SERVED WITH YOUR CHOICE OF CORN, FLOUR OR HARD SHELL TORTILLA AND TOPPED WITH YOUR CHOICE OF TOPPINGS. *TWO FREE TOPPINGS ARE INCLUDED PER TACO; EXTRA TOPPINGS AND SPECIALTY TOPPINGS HAVE AN EXTRA CHARGE.

ASADA / STEAK \$ 2.95

AL PASTOR / MARINATED PORK \$ 2.50

TINGA / MARINATED CHICKEN \$ 2.25

PICADILLO/ GROUND BEEF \$ 2.50

CHICHARRON / PORK SKIN \$2.25

CABEZA / BEEF CHEEK \$2.50

TRIPAS / TRIPES \$2.75

LENGUA / TONGUE \$2.75

BARBACOA / BRAISED BEEF \$2.75

LOMO/ THIN CUT RIB EYE \$ 3.00

CHORIZO/ MEXICAN SAUSAGE \$ 2.50

VEGGIE \$ 2.50

RICE, GRILLED BELL PEPPERS, ONIONS AND MUSHROOMS

ARCOS STYLE \$ 2.75

GRILLED ONION, STEAK, CHORIZO AND MELTED CHEESE

RAJAS \$ 2.25

GRILLED ONION, POBLANO PEPPERS SLICES AND MELTED CHEESE

PESCADO \$ 2.75

GRILLED TILAPIA FILLET TOPPED WITH PICO DE GALLO

CAMARON \$ 3.25

GRILLED SHRIMP TOPPED WITH PICO DE GALLO

TACO CHILE RELLENO \$4.75

POBLANO PEPPER STUFFED WITH CHEESE TOPPED LETTUCE AND TOMATO

NOTE: ALL EXTRA SIDES OR TOPPINGS ARE AN ADDITIONAL CHARGE

Side**DISHES** Soft**DRINKS**

PERFECT WITH A PLATTER OF TACOS

- **TORTILLAS 4 PIECE... 0.75 CENTS 8 PIECE ..\$1.25**
- **SOUR CREAM 4 OZ. ... \$ 1.00 8 OZ.....\$ 1.75**
- **REFRIED BEANS 8 OZ ... \$2.00 16 OZ.....\$3.00**
- **MEXICAN RICE 8 OZ ... \$2.00 16 OZ.....\$3.00**
- **PICO DE GALLO 8 OZ ... \$1.75 16 OZ.....\$2.50**
- **NACHO CHEESE 8 OZ. ... \$ 1.25 16 OZ.....\$2.25**
- **CHIPOTLE MAYO 4 OZ ... \$ 1.25 8 OZ.....\$2.25**
 - (8 OZ) SUIZA SAUCE \$1.50
 - (8 OZ) MOZZARELLA CHEESE \$ 2.75
 - (8 OZ) QUESO FRESCO \$ 3.75
 - (4 OZ) GUACAMOLE \$3.00
 - AVOCADO \$2.75
 - FRIES \$2.50
- **SALSA 8 OZ ... \$2.25 16 OZ.....\$4.00**
- **CHIPS 8 OZ ... \$2.00 16 OZ.....\$3.75**
- **CHIPS & SALSA 8 OZ ... \$3.75 16 OZ.....\$7.00**
 - GRILLED NOPALES.....\$5.00
- GRILLED JALAPEÑOS AND ONIONS.....\$ 3.00**
- GRILLED BELL PEPPERS \$1.99**
- PICKLED JALAPEÑOS 8 OZ ... \$2.00 / 16 OZ...\$3.75**
- (4 OZ) DRESSING (TEQUILA OR RANCH) 0.99 CENT**
- GRILLED SLICED ONIONS 0.99 CENTS**
- JUMBO SHRIMP.....\$3.00 EACH**
- SIDE OF CUCUMBER.....\$1.99**
- SIDE OF HOUSE SALAD.....\$3.99**

FOUNTAIN DRINKS \$ 2.50

PEPSI, DIET PEPSI, SIERRA MIST, ORANGE CRUSH, LEMONADE, DR PEPPER, RASPBERRY ICE TEA.

FLAVOR LEMONADE \$2.95

TRY OUR REFRESHING FLAVOR LEMONADES (STRAWBERRY, RASPBERRY, TRIPLE BERRIES, MANGO) *ONE FREE REFILL AVAILABLE..

MEXICAN BOTTLED SODAS \$2.75

JARRITOS (TAMARIND, PINEAPPLE, ORANGE, FRUIT PUNCH, LIME, GRAPEFRUIT, MINERAL WATER), MEXICAN COCA COLA, SANGRIA SEÑORIAL, SIDRAL MUNDET.

CAN SODAS \$1.50

COKE, DIET COKE, SPRITE

AGUA MINERAL PREPARADA

MEDIUM \$3.75 LARGE \$6.75

MINERAL WATER PREPARED WITH FRESH LIME JUICE, SALT AND TAJIN SERVED ON THE ROCKS WITH CHILE PIQUIN ON THE RIM

CLAMATO PREPARADO

MEDIUM \$ 6.00 LARGE \$11.00

LIME JUICE, AND OUR SECRET MICHELADA MIX (TOMATO BASE) SERVED ON THE ROCKS WITH CHILE PIQUIN ON THE RIM

VIRGIN PIÑA COLADA \$5.95

SWEET PINEAPPLE COCKTAIL PREPARED WITH A COMBINATION COCONUT MILK, EVAPORATED AND CONDENSED MILK MIXED WITH PINEAPPLE JUICE

MILKSHAKES

MEDIUM \$ 4.25 LARGE \$6.75

(BANANA, CHOCOLATE, STRAWBERRY OR MANGO)

AGUAS FRESCAS

MEDIUM \$ 2.75 LARGE \$3.75

FRESH MEXICAN WATER (HORCHATA, JAMAICA, TAMARIND)

*ASK YOUR SERVER FOR OUR SEASONAL FLAVORS / NO REFILL AVAILABLE

COFFEE \$1.50

FRESH ORANGE JUICE

MEDIUM \$ 3.99 LARGE \$6.95

Los Arcos

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