

Appetizers

COCTEL DE AGUACATE Y CAMARONES

Avocado and shrimp cocktail served with 1000 island dressing.

\$ 85

GUACAMOLE CON TOTOPOS

Mashed avocados, with bits of onions tomato, hot peppers and spices, served with corn chips.

\$ 45

COCTEL DE CAMARONES

Shrimp cocktail with our special sauce served with lemon and saltine crackers.

\$ 90

NACHOS

Corn chips, covered with refried beans, covered with melted cheese and a rasher of jalapeño pepper.

\$ 40

QUESO FUNDIDO CON CHAMPIÑONES

Melted cheese with mushrooms, tortillas.

\$ 70

CEVICHE MAZATLECO DE CAMARON

Delicious fresh shrimp marinated and cooked in lemon.

\$ 75

DEDITOS DE POLLO O QUESO

Deep golden fried cheese or chicken fingers, with sesame sauce.

\$ 60

BERENGENA GRATINADA

Thin sliced hand battered eggplant rolled and filled with ricotta, mozzarella and parmesan cheese topped with a light, pink cream sauce.

\$ 65

CALAMARI AL AJILLO

Calamari with our delicious ajillo pepper sauce

\$ 65

CHAMPIÑONES AL AJILLO

Mushrooms with our delicious ajillo pepper sauce

\$ 60

Soups and Salads

CONSOME DE POLLO

Chicken broth with rice and vegetables.

\$ 30

ENSALADA "ESTRELLA"

Julienne of lettuce with a variety of cold cuts, filet and chicken strips and choice of dressing.

\$ 70

SOPA DEL DIA

Soup du jour, made fresh daily by our Chef.

\$ 30

ENSALADA VERDE

Tossed green salad and choice of dressing.

\$ 35

SOPA DE TORTILLA

A delicious steaming chicken broth, with fried tortilla strips, avocado, sour cream, pimiento strips and chipotle.

\$ 30

AGUACATE RELLENO

Avocado, stuffed with tuna or shrimp salad, over bed a lettuce, served with french fries.

\$ 85

CREMA DE CAMARON

A superb cream of shrimp.
Estrella's secret recipe.

\$ 35

ENSALADAS SURTIDAS

Chicken, tuna, potato or shrimp salad, over a bed of lettuce.

\$ 80

SOPA DE MARISCOS

Seafood chowder, made to order with the best of the ocean.

\$ 60

ENSALADA DEL CHEF

The world know chef's salad, with strips of ham, chicken, American cheese, served in a fried flour tortilla bowl.

\$ 65

CREMA DE ELOTE

Delicious cream of corn from kitchen.

\$ 35

ENSALADA CESAR PARA DOS

Romaine lettuce, Cesar dressing and Italian croutons.

\$ 75

La Paloma

ESTRELLA del MAR
GOLF AND BEACH RESORT

We accept VISA and Mastercard. All prices include IVA tax. Gratuity is not included but greatly appreciated. Prices are in Pesos.

Fish and Seafood

CAMARONES FLAMEADOS

Brochette of large shrimp, bacon, green pepper, and onions, flamed table side. Served with rice and vegetables.

\$ 210

PESCADO PONCHATRAIN

Baked filet of fish topped with shrimp, crab meat, scallops and a light cream sauce. Served with rice and vegetables.

\$ 170

PESCADO AL CILANTRO

Fresh filet of fish topped with a special sauce. Served with rice and vegetables.

\$ 115

SALMON ESTRELLA

Fresh poached salmon topped with scallops in a light lemon butter sauce. Served with rice and vegetables.

\$ 115

SPAGUETTI MARINERO

Delicious spaghetti with calamari and shrimp

\$ 110

LANGOSTA Y FILETE MIGÑON (En temporada)

A great combination of lobster and filet of beef! Served with baked potato and vegetables. (Seasonal)

\$ 285

BROCHETA DE FILETE

Delectable brochette of beef, with bacon, onion, green pepper, and tomato served with baked potato and vegetables.

\$ 115

NEW YORK STEAK

Preferred by connoisseurs! 14 oz. cut served with baked potato and vegetables.

\$ 170

FILETE MIGÑON

A tender cut of filet of beef served with a mushroom sauce, baked potato and vegetables.

\$ 140

POLLO ASADO

Juicy pieces of skinned and boned chicken grilled and served with white rice and Chef's vegetables.

\$ 110

POLLO AL PARMESANO

Golden breast of chicken au Parmesan over a creamy white wine sauce served with a half peach and pasta

\$ 110

LAS FAMOSAS FAJITAS ESTRELLA

Ours famous Fajitas, choice of beef, chicken or shrimp fajitas, marinated in special sauce, served with guacamole, rice and beans

Beef \$ 110 Chicken \$ 100 Shrimp \$ 120

CHILES RELLENOS

Two chiles filled with Chihuahua cheese served with Spanish rice and home sauce.

\$ 75

ARROZ CON CAMARONES

Super dish of shrimp, served over a bed of Mexican rice and home sauce.

\$ 90

CAMARONES "ESTRELLA"

Giant shrimp, wrapped in bacon, baked, and served with hollandaise sauce, rice and vegetables.

\$ 230

CAMARONES MARIPOSA

Giant shrimp, butterfly and cooked on the grill and served with rice and vegetables. Excellent.

\$ 210

CAMARONES AL MOJO DE AJO

Giant shrimp sautéed in garlic sauce and spices, served with rice and vegetables.

\$ 210

ATUN A LAS BRASAS

Fresh filet of tuna grilled and topped with an herb butter. Served with rice and vegetables.

\$ 110

FETTUCINI ALFREDO

Fettucini with shrimp or chicken breast and cream

\$ 95

LANGOSTA A LA PLANCHA O THERMIDOR(En temporada)

Pacific lobster, carefully prepared by our chef served with baked potato and vegetables. (Seasonal)

\$ 320

Meats

BROCHETA MAR Y TIERRA

Shrimp and tender filet of beef with bacon, green pepper, onions and tomato En brochette and flamed tableside served with baked potato and vegetables.

\$ 170

RIB EYE STEAK

Served with baked potato, vegetables and special sauce.

\$ 190

"T" BONE STEAK

One pound of choice steak!
Baked potato and vegetables.

\$ 180

Fowl

MILANESA DE POLLO

Golden breaded chicken breast, over a bed of spaghetti covered with an Italian red sauce.

\$ 110

MILANESA DE POLLO "CORDON BLEU"

One of the chef's best dishes! Breast of chicken stuffed with ham and cheese served with mashed potatoes and vegetables.

\$ 120

Mexican Favorites

CARNE ASADA "TAMPIQUEÑA"

Marinated flank steak cheese quesadilla, chicken taquito, guacamole served with ranchero sauce, rice and beans.

\$ 110

ENCHILADAS VERDES

Cheese enchiladas, covered with "Green" tomatillo sauce.

\$ 75

PLATO MEXICANO

Chile relleno, with cheese, chicken taquito cheese enchilada, served with guacamole, ranchero sauce, rice and beans.

\$ 95

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