



# Los Olivos

RESTAURANT

## *Dinner*

### *Soups*

**Loreto's Clam Chowder**  
 Traditional recipe, cream based, with delicious local chocolata clams, potatoes, bacon, and the touch of the chef

\$75

**Tortilla Soup**  
 Traditional Aztec soup prepared at your table: avocado, cheese, sour cream, tomato, and thin strips of fried tortilla

\$80

**With Chicken** \$120

### *Salads*

**Caesar Salad**  
 Lettuce, homemade dressing, Parmesan cheese

\$95

**With Chicken** \$125

**With Shrimp** \$145

**House Salad**  
 Lettuce, tomatoes, carrots, cucumber, bell pepper, onions and olives

\$95

**Taco Salad**  
 A tortilla bowl filled with lettuce, cheese, black olives, bell peppers, sour cream, and chicken or Arrachera, over pinto beans

\$264

### *Appetizers*

**La Mision Chocolata Clams**  
 Our own recipe, with local chocolata clams, garlic butter, chipotle, with the touch of the chef

\$75

**Shrimp Cocktail**  
 Shrimp, lemon juice, clamato and spices

\$159

**Stuffed Poblano Chili**  
 Filled with shrimp or Arrachera, served with beans and rice

\$230

**Ceviche Trio**  
 Shrimp, Fish, scallops, lemon juice and chili sauce

\$130

**Mexican Trío Chips**  
 Guacamole, pico de gallo and molcajete salsa (roasted tomato and green chili)

\$80



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## *Meat*

### Filet Mignon

Beef tenderloin, grilled, wrapped in bacon, with baked potato and vegetables  
\$390

### Rib Eye Steak

Thick-cut beef steak, grilled, with baked potato  
\$375

### Roasted Carnitas

Simmered in orange juice, spices, with pinto beans, rice, Mexican sauce, guacamole  
\$180

### Sizzling Fajitas

Served on a hot skillet, with sides of pinto beans, Pico de gallo, guacamole, sour cream

Chicken	\$190
Arrachera or Shrimp	\$275

### Street Tacos

Three soft tacos with Pico de gallo, sour cream and guacamole, your choice of:

Arrachera	\$190	Fish	\$130
Carnitas	\$130	Chicken	\$160
Shrimp	\$230		

## *Seafood*

### Coconut Shrimp

Breaded with coconut, tequila and curry sauce, rice and seasonal vegetables  
\$320

### Fish of the Day

Grilled fish fillet with butter, capers, olives, served with mashed potatoes and vegetables  
\$230

### Sea Risotto

Arboreal rice, local Loreto clams, scallops, shrimp, Parmesan cheese and basil.  
\$345

### Enchiladas

Rolled tortilla with green or red sauce, your choice of:

Chicken	\$170
Arrachera or Shrimp	\$275

## *Desserts*

### Tiramisu Cup

Italian dessert made with mascarpone cheese, ladyfingers, chocolate, coffee liqueur - our premier recipe  
\$85

### Brownie à la Mode

Brownie with chocolate and nuts, served with vanilla ice cream,  
\$85