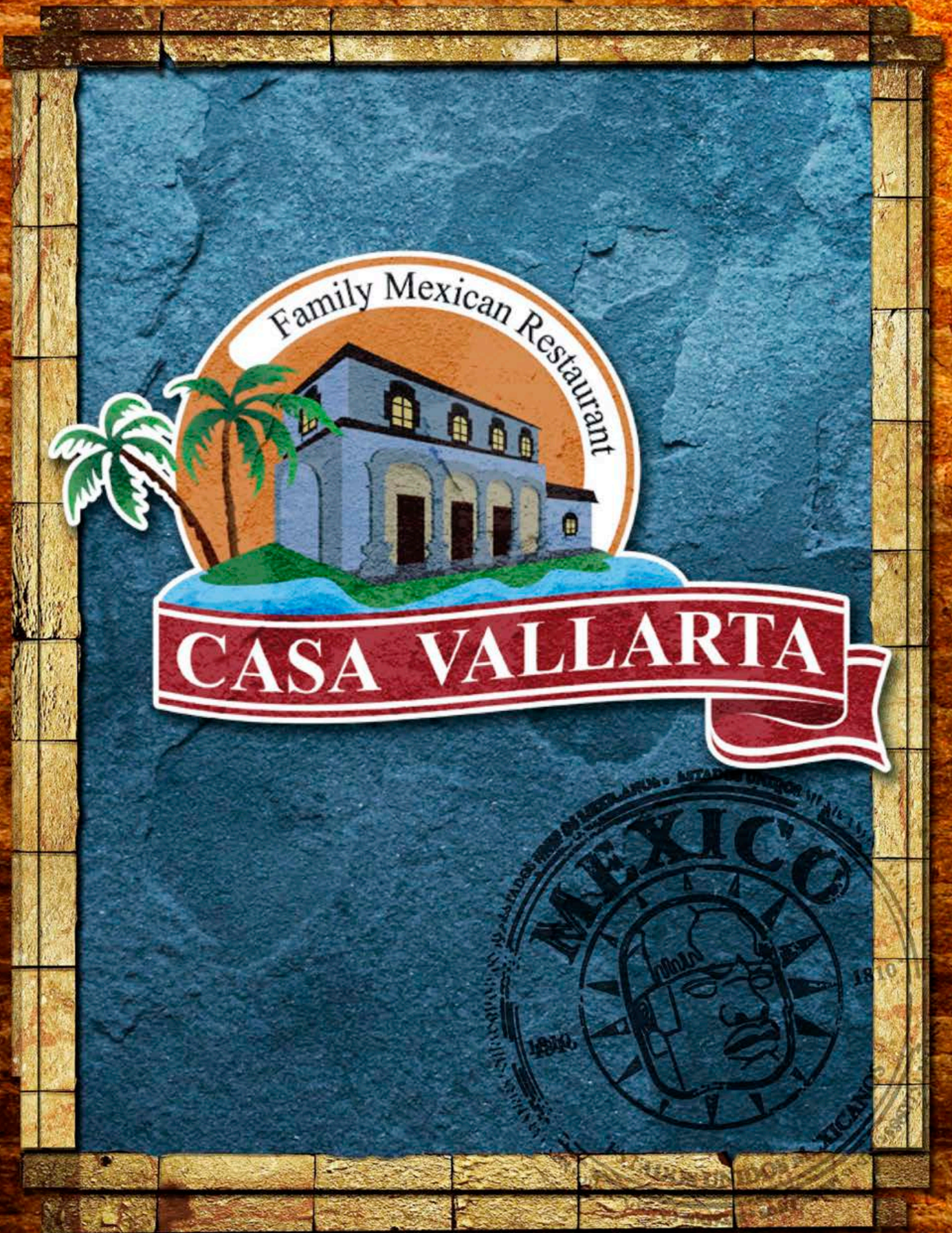


DINNER MENU



610 OAK STREET, BROCKTON, MA 02301

www.CASAVALLARTA.US

Phone 508.857.0401 Fax 508.857.3772

Before placing your order, please inform your server if a person in your party has a food allergy.

DINNER MENU

Alcoholic Beverages



MALIBU SUNSET

Malibu coconut, pineapple juice and muddled strawberries.



CHAMBORD SPECIAL

A mixture of coconut rum, pineapple juice and a splash of Chambord.



MEXICAN MAI TAI

Bacardi Silver, Disaronno, orange and pineapple juice. Topped with Myers Dark Rum and grenadine.



MANGONEADA

Mango nectar, tequila and fresh lime. Served frozen.



SEX EN LA PLAYA

Our house blend of juices with vodka and peach schnapps.



VALLARTA MICHELADA

Mexican Bloody Mary mix with your choice of beer. Topped with a spicy rim with shrimp, cucumber and lime.



SANGRIA

Red wine, white wine and a mix of liquors with pineapple and apple juice.



PEACH SANGRIA

A refreshing mixture of white zinfandel, triple sec, peach schnapps and peach puree.



BAHAMA MAMA

Silver, gold and dark rum, pineapple juice, orange juice and grenadine syrup.



TEQUILA SUNRISE

Tequila, orange juice and a floater of grenadine syrup.



BLUEBERRY LEMONADE

Blueberry vodka and lemonade shaken together. Added with a splash of soda water and fresh blueberries.



MOJITO

Triple sec, fresh lime, rum with a splash of club soda and Sprite. Flavors available.



PASSION PUNCH

Passion fruit juice shaken with Malibu Coconut Rum, vodka and peach schnapps.



TROPICAL BREEZE

Pineapple juice, Malibu Rum and a splash of blue curaçao.



PALOMA

Tequila and grapefruit soda.



PIÑA COLADA

Rum, coconut and pineapple juice.

DINNER MENU

Alcoholic Beverages



ULTIMATE MARGARITA

Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken.

VALLARTA MARGARITA

Fresh lime, Cointreau, Cuervo 1800 tequila, hand shaken with a floater of peach schnapps.



FLAVORED MARGARITAS

Our house mix with a choice of 1 of our flavors. Strawberry, blackberry, blueberry, raspberry, kiwi, peach, mango or banana.



BLUE MOONLIGHT

Sweet and sour mix, triple sec, gold tequila and a floater of blue curaçao.

CADILLAC MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of Grand Marnier.



ROSITA MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of cranberry juice.

PRESIDENTE MARGARITA

Fresh lime, Cointreau, Cuervo 1800 tequila, hand shaken with a floater of Presidente brandy.

HOUSE MARGARITA

Sweet and sour mix, triple sec and gold tequila.



BERRITA

Our house Margarita with a Coronita.

BLACK JACK MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of Chambord liquor.

GRAND MARGARITA

Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken. Topped with a Grand Marnier shot.

SANGRIARITA MARGARITA

Our house mix margarita with our house sangria.



TROPIRITA

Sour mix, triple sec, tequila mixed with pineapple juice and grenadine. Topped off with a Coronita.



JALAPEÑO MARGARITA

Slices of jalapeños with our house margarita.



MIXBERRY MARGARITA

Mixed berries with our house mix margarita.

DINNER MENU

Appetizers



PAPA NACHOS

Lightly fried potato skins topped with your choice of shredded chicken, ground beef or Mexican chorizo layered with cheddar cheese, pico de gallo and lettuce. Served with sour cream and guacamole on the side. \$15

CRISPY TAQUITOS

Rolled crispy corn tortilla filled with shredded chicken or shredded beef and cheddar cheese. Topped with mild tomato salsa and cotija cheese. Served with lettuce, sour cream, guacamole and tomatoes. \$13



CALAMARI

A half a pound of our crispy golden calamari served with jalapeños and calamari salsa on the side. \$16



CASA VALLARTA NACHOS

Nachos topped with your choice of shredded chicken, ground beef, or shredded beef layered with beans, cheddar and jack cheese, tomatoes, green onion, sour cream and guacamole. \$15



CHORIZO FUNDIDO

House blend of cheese melted to perfection with Mexican chorizo. Served as a dip with nacho chips on the side. \$13



GUACAMOLE DIP

Fresh avocados combined with our blend of spices, cilantro, jalapeños, tomatoes, onions and lime juice. \$12

DINNER MENU

Appetizers



FIESTA PLATTER

A sample of Casa Vallarta nachos with crispy taquitos, mozzarella sticks, stuffed jalapeños and wings. Served with housemade marinara sauce and ranch dressing on the side. \$20



VALLARTA PLATTER

Fried tilapia with shrimp wrapped in bacon, on a bed of sautéed peppers and onions. Served with lime, avocado and calamari salsa on the side. \$23



QUESO DIP

Our creamy rich cheese sauce with a little kick of jalapeños. \$9

CAMARONES AL AJO

Tender shrimp and mushrooms sautéed in butter garlic and spices. Served with lettuce, cheese and tomatoes topped with avocado. \$17



QUESO DIP

Our creamy rich cheese sauce with a little kick of jalapeños. \$9



ALAS CALIENTES

Chicken wings served plain with ranch dressing and buffalo sauce on the side, celery and carrot sticks. \$13

Quesadillas

Served with sour cream, tomatoes, lettuce, green onions and guacamole.

BAJA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-broiled chicken or steak. \$17

FAJITA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of fajita steak or chicken, peppers and onions. \$17

CALIFORNIA QUESADILLA

Our house quesadilla with a blend of cheddar cheese and your choice of shredded chicken, ground beef or Mexican chorizo. \$16

QUESADILLA VALLARTA

Sautéed shrimp with garlic, peppers, onions and mushrooms. served in a flour tortilla with cheese, garnished with lettuce, tomatoes, guacamole and sour cream. \$20



QUESA-BIRRIA

Quesa-Birria are traditionally an addictive, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with a juicy rich flavor. Stuffed with jack cheese into a large flour tortilla, dipped in the stew and fried up. Served with consommé de birria, lime, frilled onions and cilantro. \$19

DINNER MENU

Soups & Salads



POLLO ASADO SALAD

Grilled chicken, whole black beans, romaine lettuce topped with ranchero cheese and avocado. Served with ranch dressing on the side. \$14



CASA VALLARTA SALAD

Choice of tilapia or shrimp with romaine lettuce, peppers, tomatoes, red onions, avocado, California vegetables, mushrooms, mango with mango dressing. All steam cooked vegetables. \$18



TRADITIONAL TACO SALAD

A crispy flour shell with your choice of shredded chicken, ground beef or shredded beef. Topped with iceberg lettuce, tomatoes, jack and cheddar cheese, housemade mild red sauce, sour cream and guacamole. \$13



SOPA DE ALBONDIGAS

Our housemade soup made with extra lean ground pork meatballs with mint and rice, seasonal vegetables, in a clear broth. Served with onions and fresh cilantro. \$9



BLACK BEAN SOUP

Healthy black bean soup with diced tomatoes, pico de gallo and ranchero cheese. \$7



TORTILLA SOUP

Mexican chicken broth, chicken, avocados, pico de gallo, tortilla strips and ranchero cheese. \$8

FAJITA SALAD

Romaine lettuce topped with peppers and onions, mild housemade red sauce, shredded jack and cheddar cheese. Served with dressing. Choices; Caesar and Blue cheese.

Grilled chicken or steak \$17

Shrimp \$18



CAESAR SALAD

Grilled shrimp, whole black beans, mixed vegetables, romaine lettuce, tortilla strips, low fat ranchero cheese, tomatoes and avocado. \$18



DINNER MENU

Burritos



CASA VALLARTA BURRITO

Your choice of shredded chicken, shredded beef, ground beef or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with housemade mild red sauce, cheese, lettuce and tomatoes with sour cream and guacamole on the side. \$17



MACHO BURRITO

Your choice of shredded chicken, shredded beef, ground beef or pork. Wrapped in a large flour tortilla with rice, refried beans, lettuce, tomatoes, cheese, guacamole and sour cream. Topped with a housemade mild red sauce, cotija cheese and pico de gallo. \$18



BURRITO FAJITA

Marinated steak, chicken or shrimp, wrapped in a large flour tortilla with sautéed onion and peppers. Topped with red sauce and cotija cheese. Served with rice, refried beans, sour cream and guacamole on the side.

Grilled chicken or steak \$19

Shrimp \$20

BURRITO JALISCO

Flour tortilla wrapped with rice, beans and char-broiled skirt steak. Topped with red sauce, guacamole, tomatoes, green onions and cheese.

\$23



BURRITO CARNITAS

Pork carnitas, rice, refried beans, lettuce and guacamole wrapped in a large flour tortilla. Topped with pico de gallo. Served with pastor salsa on the side. \$19

MOLE BURRITO

Shredded chicken, rice, refried beans wrapped in a large flour tortilla, topped with mole sauce and sesame seeds. Garnished with lettuce and tomatoes. Served with a side of sour cream. Mole sauce contains a hint of peanut butter. \$16



BURRITO COLORADO

Tender beef cooked in red sauce, rice and refried beans wrapped in a large flour tortilla, topped with colorado sauce, cheese and green onions. Garnished with lettuce, tomatoes and sour cream. \$18



WHITE BURRITO

Your choice of shredded chicken, shredded beef, ground beef, or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with our housemade cheese sauce and green onions. Served with sour cream on the side. \$18



DINNER MENU

Tacos

Served with green rice and whole black beans.



PORK CARNITAS TACOS

Three soft corn tortillas with melted jack cheese, filled with slow-cooked pork. Topped with a housemade mild red carnitas sauce and pico de gallo. Served with guacamole on the side. \$20

TACO AL CARBON

Three soft corn tortillas marinated in housemade red salsa lightly grilled, with your choice of chicken or steak. Topped with fresh cilantro, onions and cotija cheese. Served with guacamole on the side. \$21



TACOS DE BIRRIA

Birria tacos are traditionally an addictive sweet and sour, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with juicy rich flavor. Stuffed with jack cheese and beefy goodness into a taco shell, dipped into the stew and fried up. Served with consume de birria, lime, grilled onion and cilantro.

\$23



PASTOR TACOS

Three soft corn tortillas with your choice of marinated pork, chicken or steak. Topped with shredded cabbage, cilantro, and onions. Served with housemade tomatillo sauce on the side. \$19



EL PASO TACOS

Grilled chicken served in three soft corn tortillas topped with jack cheese, onions and pico de gallo. Served with guacamole on the side. \$19



TIJUANA FISH TACOS

Grilled tilapia served in three soft flour tortillas, topped with cabbage and pickled onions. Served with housemade cilantro dressing and lemon slices on the side. \$20

SHRIMP AND BACON TACOS

Grilled Shrimp tossed with bacon served in three soft corn tortillas covered with melted jack cheese. Topped with onions, cabbage, pico de gallo and roasted chipotle sauce on the side. \$23

DINNER MENU

Tacos

Served with green rice and whole black beans.



JALISCO TACOS

Carne asada served in three soft corn tortillas, topped with fresh cilantro and onions. Served with housemade ranchero sauce and a lime on the side. \$23



FAJITA TACOS

Three soft flour tortillas with your choice of grilled steak or chicken. Topped with sautéed bell pepper, onions and shredded cheese. Served with sour cream on the side

Grilled chicken or steak \$19

Shrimp \$20

MEXICAN STREET TACOS

The street tacos bring the tradition of every corner in Mexico. An order of five mini tacos with your choice of one meat; steak, grilled chicken, chorizo, al pastor (marinated pork), or lengua (beef tongue). Served with cilantro, onions and tomatillo sauce. \$20



Combinations

All combinations come stuffed with a choice of cheese, ground beef, shredded chicken, shredded beef or pork. All served with rice, beans, tomatoes and lettuce. Add sour cream and guacamole for \$3.00



EL PASO COMBO

CHOICE OF TWO: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco, Tamale \$19



BAJA COMBO

CHOICE OF ONE: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco, Tamale. \$17

CASA VALLARTA COMBO

CHOICE OF THREE: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco. \$21



DINNER MENU

Enchiladas

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomatoes.



CASA VALLARTA ENCHILADAS

Three enchiladas (1) chicken topped with mole sauce, (1) cheese and onions topped with red sauce and (1) ground beef topped with tomatillo sauce. Served with sour cream on the side. \$20



MOLE ENCHILADAS

Two enchiladas with shredded chicken, topped with mole sauce and sesame seeds. Mole sauce contains a hint of peanut butter. \$18



SEAFOOD ENCHILADAS

Two enchiladas stuffed with a blend of shrimp, crab, scallops, fish and fresh vegetables. Served with rice, black beans and garnished with sour cream, avocado, lettuce and tomatoes. \$20



ENCHILADAS DE CAMARONES

Three enchiladas with sautéed shrimp, peppers, onions and mushrooms. Topped with cheese sauce and green onions. Served with sour cream and avocado. \$25



ENCHILADAS SUIZAS

Two enchiladas with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with green tomatillo sauce and cotija cheese. Served with sour cream on the side. \$18



WHITE ENCHILADAS

Two enchiladas with your choice of ground beef, chicken, shredded beef or pork. Topped with cheese sauce. Served with sour cream and avocado. \$18

RANCHERA ENCHILADAS

Three enchiladas marinated with housemade red sauce with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with cabbage, pico de gallo and cotija cheese. Served with sour cream on the side. \$21



DINNER MENU

Chimichangas

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomatoes.



FAJITA CHIMICHANGA

Your choice of grilled steak or chicken mixed sautéed peppers and onions. Topped with red sauce and jack cheese. \$18



SEAFOOD CHIMICHANGA

Your choice of shrimp or seafood mix of crab, scallops, fish, shrimp and vegetables. Topped with green tomatillo sauce and jack cheese. Served with sour cream and avocado on the side. \$21



BAJA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with lettuce, tomatoes, cheddar cheese and red sauce. Served with sour cream and guacamole on the side. \$17



WHITE CHIMICHANGA

Your choice of chicken, ground beef or shredded beef. Topped with cheese sauce and served with sour cream on the side. \$17



CASA VALLARTA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with red sauce and jack cheese. Served with sour cream on the side. \$18

Molcajete Specials

SEAFOOD MOLCAJETE

Tilapia, shrimp, octopus and scallops sautéed in housemade red sauce. Topped with fresh cilantro and onions. Served with white rice, lettuce, tomatoes and avocado slices on the side. \$47
For 2 people.



VALLARTA MOLCAJETE

Skirt steak, grilled chicken, shrimp, Mexican chorizo and mushrooms sautéed in housemade red sauce. Topped with grilled jalapeño peppers and green onions. Served with rice and refried beans on the side. \$50
For 2 people.



DINNER MENU

Pork Dishes

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



CHILE VERDE

Tender sliced pork braised in green tomatillo sauce with green peppers, onions and spices. Garnished with lettuce and tomatoes. \$20



PUERCO ADOVADO

Marinated tender extra lean pork loin, grilled in a blend of spices served over grilled jalapeños and onions. Served with guacamole on the side. \$20



CARNITAS DE PUERCO

Slow cooked boneless pork marinated in garlic with orange zest flavor. Mixed with a housemade red sauce. Served with guacamole on the side. \$20

Fajitas

Our famous fajitas include your choice of sizzling hot sliced chicken breast, sliced steak, or whole tiger shrimp marinated in our special sauce and sautéed with onions and peppers. Or try two or all three! Served with rice, refried beans or rancho beans garnished with pico de gallo, guacamole, shredded cheese, sour cream and warm tortillas on the side.

VEGGIE FAJITAS

\$19

CASA VALLARTA FAJITAS

Choice of steak, chicken or shrimp. \$20

FAJITA COMBO

Choice of two of our meats. \$21

TRES TIROS

Steak, chicken and shrimp. \$24



DINNER MENU

Chicken

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



POLLO PARRILLA

Grilled marinated chicken breast. Served with sour cream on the side. \$21



POLLO A LA CREMA

Tender sliced chicken breast sautéed in a cheese sauce with fresh mushrooms, onions, bell peppers and vegetables. Served with avocado. \$21



POLLO EMPANIZADO

Breaded chicken breast. Served with sour cream on the side. \$23



ARROZ POLLO

Tender sliced chicken breast sautéed in a red mild sauce with fresh mushrooms, onions and bell peppers over a bed of rice and melted jack cheese. Served with sour cream and an avocado slice on the side. *Not served with beans.* \$21



POLLO FUNDIDO

Sautéed chicken strips with mushrooms in a housemade sauce. Topped with melted jack cheese. \$21



POLLO CHIPOTLE

Tender sliced chicken breast marinated in a chipotle sauce with mixed vegetables. \$23

CHICKEN PICADO

Sautéed chicken strips with tomatoes, onions and bell peppers mixed in a housemade sauce. Served with sour cream on the side. \$21



CHICKEN MOLE

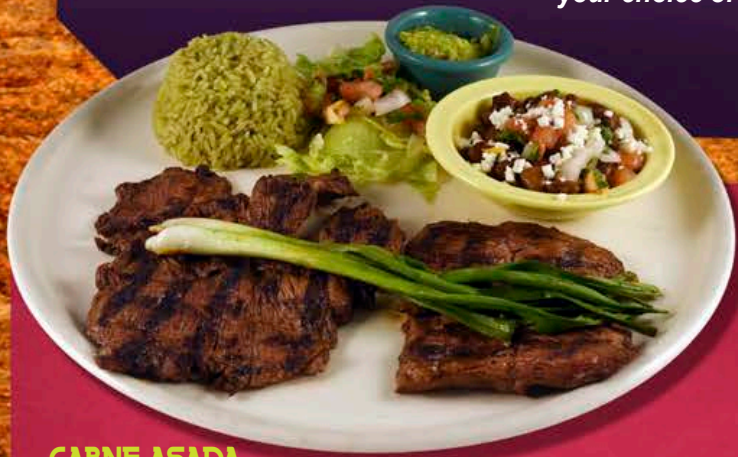
A grilled marinated chicken breast topped with mole sauce and sesame seeds. Mole sauce contains a hint of peanut butter. \$21
Mole sauce contains a hint of peanut butter.



DINNER MENU

Beef & Steak

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



CARNE ASADA

Flame-broiled, butterfly skirt steak topped with two broiled whole green onions. Served with guacamole and pico de gallo on the side. \$24

STEAK CANCUN

New York flamed-broiled steak and our famous chile relleno. Served with pico de gallo on the side. \$28



STEAK PICADO

Strips of top sirloin sautéed with tomatoes, bell peppers and onions in a red sauce. Served with guacamole on the side. \$24



TAMPIQUEÑA

Char-broiled skirt steak and one pork mole enchilada. Served with guacamole and pico de gallo on the side. \$27

Mole sauce contains a hint of peanut butter.



CHILE COLORADO

Pulled sirloin steak marinated in a red sauce. Served with fresh cilantro and onions on the side. \$21



CASA VALLARTA STEAK

12oz. char-broiled ribeye steak sliced and topped with mixed vegetables. Served with pico de gallo and ranchero sauce on the side. \$29



LOMO ASADO

New York flamed-broiled steak topped with sautéed garlic, shrimp, tomatoes, onions and mushrooms. Served with guacamole on the side. \$31

DINNER MENU

Seafood

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



CAMARONES ENCREMADOS

Sautéed shrimp and mushrooms prepared in a delicious parmesan cheese and cream sauce. \$23



ARROZ CON CAMARONES

Sautéed shrimp, mushrooms and vegetables in a special sauce. Served over a bed of rice topped with jack cheese, avocado and sour cream on the side. \$23



CAMARONES AL MOJO DE AJO

Tender shrimp and mushrooms sautéed in butter garlic and spices. Served with rice and beans (refried, black or rancho beans). \$23



CAMARONES A LA DIABLA

Shrimp and mushrooms in a spicy red sauce. Served with rice, avocado and beans (refried, black or rancho beans). \$23



SEAFOOD BURRITO

Our special blend of shrimp, crab, fish, scallops and vegetables wrapped in a large flour tortilla, topped with fresh housemade tomatillo sauce. Served with avocado and sour cream. \$23



CEVICHE

A refreshing seafood dish made with shrimp, onions, jalapeño, cilantro, tomato, and lime juice. Served with hard corn tortillas, tomato, and avocado. \$21

Does not come with rice and beans.

COCTEL CAMPECHANA

Shrimp, octopus and ceviche cooked in a clam juice. Served with chopped tomatoes, avocados and onions. \$25

Does not come with rice and beans.

CAMARONES AL CHIPOTLE

Black tiger shrimp sautéed in a housemade chipotle sauce with bell peppers and mixed vegetables. Served with pinto beans, garnished with lettuce, tomatoes and avocado. \$23



DINNER MENU

Vegetarian Dishes

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomato.



CHIMICHANGA DE VERDURA

Onions, peppers and mixed vegetables in a large flour tortilla then deep fried. Topped with a housemade green tomatillo sauce, garnished with lettuce, tomatoes, avocado and sour cream. \$17



SPINACH CHIMICHANGA

Large flour tortilla filled with spinach and cheese. Topped with green sauce, lettuce, tomatoes, sour cream and avocado. \$17



VEGGIE PLATTER

One cheese enchilada, one spinach enchilada and one chile relleno. Served with white rice, black beans, sour cream and avocado. \$19



EXPRESSO BURRITO

Flour tortilla filled with rancho beans, rice, cheese and lettuce. Topped with tomatoes, green onions, our special housemade red enchilada sauce and sprinkled with cotija cheese. Sour cream on the side. \$16

VEGGIE BURRITO

California mixed vegetables with sautéed peppers and onions, wrapped in a large flour tortilla. Topped with green tomatillo salsa. Served with white rice and black beans. Garnished with lettuce, tomatoes, avocado and sour cream on the side. \$17



SPINACH ENCHILADAS

Two soft corn tortillas filled with spinach and cheese, drizzled with housemade green tomatillo sauce. Garnished with lettuce, tomatoes, avocado and sour cream. \$19

DINNER MENU

Huevos

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



HUEVOS CON MACHACA

Three scrambled eggs with shredded beef. \$15



HUEVOS CON CHORIZO

Mexican sausage scrambled with three eggs. \$15



HUEVOS RANCHEROS

Three eggs over easy topped with cheese and red sauce. \$15

American Dishes

Extra Toppings: Bacon, Jalapeño, Mushrooms, Sliced Avocado, BBQ Sauce. - \$1.50 each

GRILLED CHICKEN TORTA

Grilled chicken, tomatoes, lettuce, avocado slices served with French fries. \$15



GORDOS DOBLE CHEESEBURGER

Two beef patties topped with jack cheese, lettuce, sliced tomatoes and onions. Served with French fries. \$14



FAJITA MELT

Choice of steak or chicken with jack cheese, tomatoes, onions, bell peppers and lettuce. Served with French fries. \$16



NEW YORK STEAK

Slowly cooked char-broiled to your liking. Served with French fries and green salad. \$23



DINNER MENU

Side Dishes

RICE

\$5

BEANS

\$5

RICE AND BEANS

\$7

GUACAMOLE

\$6

SOUR CREAM

\$3

DLX

\$6



Beverages

Non-Alcoholic Beverages.

Free refills with soda, coffee and tea only.

AGUA FRESCA

Authentic Mexican refreshment-Horchata. Rice water punch.

SODAS

Coca-Cola • Diet Coke • Sprite • Ginger Ale • Fanta Orange • Barq's Root Beer • Minute Maid Lemonade

OTHER DRINKS

Milk • Chocolate Milk • Iced Tea • Shirley Temple Roy Rogers • Orange Juice • Pineapple Juice

HOT DRINKS

Coffee • Tea • Hot Cocoa

NON-ALCOHOLIC MARGARITAS

10 different flavors to choose

MEXICAN JARRITOS 7 flavors to choose from:

Fruit Punch	Pineapple	Mexican Coca-Cola and Sangria
Mango	Tamarind	Mandarin
Strawberry		



Beer & Wine

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra, Samuel Adams.

IMPORTED BEER

Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Tecate, Pacifico, Heineken and Heineken Light.

WINES

Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel, Sauvignon Blanc and Riesling.



DINNER MENU

Desserts

All our desserts are homemade and prepared with care. We invite you to indulge and enjoy these authentic Mexican postres.



BROWNIE SUNDAE

A warm fudge brownie topped with vanilla ice cream and chocolate sauce. \$8



BURRITO DESSERT

A creamy cheesecake rolled in a flour tortilla, lightly fried, then covered with caramel sauce and whipped cream. \$8

CHEESECAKE

Classic Cheesecake with a chocolate drizzle, topped with whipped cream and a cherry. \$8



FLAN

Homemade caramel custard made with eggs, milk and coffee liquor. Glazed with a hint of caramel. Served with whipped cream. \$8



SOPAPILLAS

A warm Mexican pastry dusted with cinnamon sugar, whipped cream with a drizzle of chocolate sauce. \$8



DEEP FRIED ICE CREAM

Vanilla ice cream in a crispy coating topped with chocolate sauce and whipped cream. \$8



CHURROS

A traditional Mexican crispy pastry coated with cinnamon sugar and a drizzle of chocolate sauce. \$8

TRES LECHES

A luscious sponge cake soaked in a mixture of condensed milk, evaporated milk and cream. Topped with whipped cream and a cherry. \$8



DESSERT PLATTER

A mix of our favorites, churros, sopapillas and fried ice cream. \$15



DINNER MENU



ALL 7 LOCATIONS OF CASA VALLARTA ARE FAMILY OWNED AND OPERATED. WE TAKE PRIDE IN SHARING OUR FESTIVE HERITAGE AND AUTHENTIC MEXICAN STYLE FOODS WITH YOU. ALL OUR DISHES ARE PREPARED WITH CARE AND WITH OUR PROMISE OF SATISFACTION.

NORTHBOROUGH, MA
45 BELMONT ST.
508.366.2153

FALMOUTH, MA
70 DAVIS STRAITS
508.299.8177

SAUGUS, MA
114 BROADWAY
781.813.3980

BROCKTON, MA
610 OAK ST.
508.857.0401

SPRINGFIELD, MA
302 COOLEY ST
SPRINGFIELD, MA 01128
413.391.7394

POUGHKEEPSIE, NY
1820 ROUTE 376
845.867.4610

LAKE KATRINE, NY
1571 ULSTER AVE.
845.481.5318

www.CASAVALLARTA.US

ASK YOUR SERVER ABOUT OUR GIFT CERTIFICATES FOR THOSE SPECIAL OCCASIONS!



DINNER MENU



BROCKTON

CASA VALLARTA

SPECIALS



SALMON A LA MEXICANA

Zesty salmon grilled to perfection topped with pico de gallo and mango. Served with mixed vegetables and white rice. Garnished with lettuce, tomatoes and avocado. \$32



BIRRIA DE BORREGO

Lamb shank marinated overnight in wine and guajillo pepper sauce baked to perfection. Served with green rice and rancho beans. Garnished with lettuce, pico de gallo and avocado. \$30



CAZUELA

A seafood mix made with crab, octopus, shrimp, scallops, cod fish, mussels and clams sautéed in a butter garlic sauce. Served over a bed of rice with melted jack cheese and avocado. \$36



DOS ABUELOS

Flame-broiled, butterfly skirt steak and a breaded chicken breast. Served with green rice and pinto beans. Garnished with lettuce, pico de gallo and avocado. \$32



MOJARRA FRITA

Tilapia fried. Topped with sautéed onions and mushrooms. Served with white rice and rancho beans. Garnished with lettuce, tomatoes and avocado. \$23

HUACHINANGO

Red snapper fried. Served with white rice and beans, garnished with pico de gallo, avocado and lime. \$28

TRES AMIGOS

Grilled steak, grilled chicken and shrimp sautéed with green peppers and onions. Served with green rice and pinto beans. Garnished with lettuce, tomatoes and guacamole on the side. \$33



DINNER MENU



TRES MARES

Grilled tilapia filet with seafood (crab, octopus, scallops, mussels, clams and shrimp) sautéed in garlic butter. Served with rice and garnished with avocado and lime. \$37



VALLARTA ESPECIAL

Grilled chicken breast and shrimp in a hot spicy red sauce. Served with white rice and beans, garnished with lettuce, tomatoes and avocado. \$33



HOUSE SPECIAL

Red snapper filet and tender shrimp with mushrooms sautéed in butter garlic and spices. Served with rice, refried or rancho beans, pico de gallo, avocado and lime. \$34



PARRILLADA DE MARISCOS

A very popular seafood dish made with fish, crab, octopus, shrimp, scallops, cod fish, mussels and clams cooked in a Casa Vallarta sauce. Served over a bed of white rice and avocado. \$37



DOS AMIGOS

Flame-broiled, butterfly skirt steak and red snapper filet. Served with green rice and beans. Garnished with lettuce, tomatoes, lemon and avocado. \$34



7 MARES

Mexican soup with shrimp, octopus, clams, scallops, cod fish, mussels and crab cooked in a special sauce with mixed vegetables. Served with fresh cilantro, onions and lime. \$33

CAMARONES CANCUN

Tender shrimp and mushrooms prepared 2 ways, half sautéed in butter garlic with spices and the other half marinated in a red spicy sauce. Served with white rice and garnished with lettuce, tomatoes, lime and avocado. \$33

DOS COMPADRES

Flame-broiled, butterfly skirt steak and marinated tender extra lean pork loin. Served with green rice and pinto beans. Garnished with lettuce, tomatoes and guacamole on the side. \$33



LUNCH MENU



LUNCH SPECIALS

SERVED UNTIL 3PM, MONDAY - SATURDAY
EXCLUDING HOLIDAYS

610 OAK STREET, BROCKTON, MA 02301

WWW.CASAVALLARTA.US

Phone 508.857.0401 Fax 508.857.3772

Before placing your order, please inform your server if a person in your party has a food allergy.

LUNCH MENU

Alcoholic Beverages



MALIBU SUNSET

Malibu coconut, pineapple juice and muddled strawberries.



CHAMBORD SPECIAL

A mixture of coconut rum, pineapple juice and a splash of Chambord.



MEXICAN MAI TAI

Bacardi Silver, Disaronno, orange and pineapple juice. Topped with Myers Dark Rum and grenadine.



MANGONEADA

Mango nectar, tequila and fresh lime. Served frozen.



SEX EN LA PLAYA

Our house blend of juices with vodka and peach schnapps.



VALLARTA MICHELADA

Mexican Bloody Mary mix with your choice of beer. Topped with a spicy rim with shrimp, cucumber and lime.



SANGRIA

Red wine, white wine and a mix of liquors with pineapple and apple juice.



PEACH SANGRIA

A refreshing mixture of white zinfandel, triple sec, peach schnapps and peach puree.



BAHAMA MAMA

Silver, gold and dark rum, pineapple juice, orange juice and grenadine syrup.



TEQUILA SUNRISE

Tequila, orange juice and a floater of grenadine syrup.



BLUEBERRY LEMONADE

Blueberry vodka and lemonade shaken together. Added with a splash of soda water and fresh blueberries.



MOJITO

Triple sec, fresh lime, rum with a splash of club soda and Sprite. Flavors available.

PASSION PUNCH

Passion fruit juice shaken with Malibu Coconut Rum, vodka and peach schnapps.

TROPICAL BREEZE
Pineapple juice, Malibu Rum and a splash of blue curaçao.



PALOMA

Tequila and grapefruit soda.

PIÑA COLADA

Rum, coconut and pineapple juice.



LUNCH MENU

Alcoholic Beverages



ULTIMATE MARGARITA

Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken.

VALLARTA MARGARITA

Fresh lime, Cointreau, Cuervo 1800 tequila, hand shaken with a floater of peach schnapps.



CADILLAC MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of Grand Marnier.



FLAVORED MARGARITAS

Our house mix with a choice of 1 of our flavors. Strawberry, blackberry, blueberry, raspberry, kiwi, peach, mango or banana.



BLUE MOONLIGHT

Sweet and sour mix, triple sec, gold tequila and a floater of blue curaçao.



PRESIDENTE MARGARITA

Fresh lime, Cointreau, Cuervo 1800 tequila, hand shaken with a floater of Presidente brandy.



HOUSE MARGARITA

Sweet and sour mix, triple sec and gold tequila.



ROSITA MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of cranberry juice.



GRAND MARGARITA

Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken. Topped with a Grand Marnier shot.



BERRITA

Our house Margarita with a Corona.

BLACK JACK MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of Chambord liquor.



TROPIRITA

Sour mix, triple sec, tequila mixed with pineapple juice and grenadine. Topped off with a Corona.



MIXBERRY MARGARITA

Mixed berries with our house mix margarita.



JALAPEÑO MARGARITA

Slices of jalapeños with our house margarita.



LUNCH MENU

Appetizers



PAPA NACHOS

Lightly fried potato skins topped with your choice of shredded chicken, ground beef or Mexican chorizo layered with cheddar cheese, pico de gallo and lettuce. Served with sour cream and guacamole on the side. \$12

CRISPY TAQUITOS

Rolled crispy corn tortilla filled with shredded chicken or shredded beef and cheddar cheese. Topped with mild tomato salsa and cotija cheese. Served with lettuce, sour cream, guacamole and tomatoes. \$12



CALAMARI

A half a pound of our crispy golden calamari served with jalapeños and calamari salsa on the side. \$13



CASA VALLARTA NACHOS

Nachos topped with your choice of shredded chicken, ground beef, or shredded beef layered with beans, cheddar and jack cheese, tomatoes, green onion, sour cream and guacamole. \$12



CHORIZO FUNDIDO

House blend of cheese melted to perfection with Mexican chorizo. Served as a dip with nacho chips on the side. \$10



GUACAMOLE DIP

Fresh avocados combined with our blend of spices, cilantro, jalapeños, tomatoes, onions and lime juice. \$10

LUNCH MENU

Appetizers



FIESTA PLATTER

A sample of Casa Vallarta nachos with crispy taquitos, mozzarella sticks, stuffed jalapeños and wings. Served with housemade marinara sauce and ranch dressing on the side. \$16



VALLARTA PLATTER

Fried tilapia with shrimp wrapped in bacon, on a bed of sautéed peppers and onions. Served with lime, avocado and calamari salsa on the side. \$18



QUESO DIP

Our creamy rich cheese sauce with a little kick of jalapeños. \$7



Quesadillas

Served with sour cream, tomatoes, lettuce, green onions and guacamole.

BAJA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-broiled chicken or steak. \$14

FAJITA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of fajita steak or chicken, peppers and onions. \$14

CALIFORNIA QUESADILLA

Our house quesadilla with a blend of cheddar cheese and your choice of shredded chicken, ground beef or Mexican chorizo. \$13

QUESADILLA VALLARTA

Sautéed shrimp with garlic, peppers, onions and mushrooms. served in a flour tortilla with cheese, garnished with lettuce, tomatoes, guacamole and sour cream. \$16



ALAS CALIENTES

Chicken wings served plain with ranch dressing and buffalo sauce on the side, celery and carrot sticks. \$10



QUESA-BIRRIA

Quesa-Birria are traditionally an addictive, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with a juicy rich flavor. Stuffed with jack cheese into a large flour tortilla, dipped in the stew and fried up. Served with consommé de birria, lime, frilled onions and cilantro. \$15

LUNCH MENU

Soups & Salads



POLLO ASADO SALAD

Grilled chicken, whole black beans, romaine lettuce topped with ranchero cheese and avocado. Served with ranch dressing on the side. \$11



CASA VALLARTA SALAD

Choice of tilapia or shrimp with romaine lettuce, peppers, tomatoes, red onions, avocado, California vegetables, mushrooms, mango with mango dressing. All steam cooked vegetables. \$14



TRADITIONAL TACO SALAD

A crispy flour shell with your choice of shredded chicken, ground beef or shredded beef. Topped with iceberg lettuce, tomatoes, jack and cheddar cheese, housemade mild red sauce, sour cream and guacamole. \$11



SOPA DE ALBONDIGAS

Our housemade soup made with extra lean ground pork meatballs with mint and rice, seasonal vegetables, in a clear broth. Served with onions and fresh cilantro. \$7



BLACK BEAN SOUP

Healthy black bean soup with diced tomatoes, pico de gallo and ranchero cheese. \$6

FAJITA SALAD

Romaine lettuce topped with peppers and onions, mild housemade red sauce, shredded jack and cheddar cheese. Served with dressing. Choices; Caesar and Blue cheese.

Grilled chicken or steak \$14

Shrimp \$14



TORTILLA SOUP

Mexican chicken broth, chicken, avocados, pico de gallo, tortilla strips and ranchero cheese. \$6

CAESAR SALAD

Grilled shrimp, whole black beans, mixed vegetables, romaine lettuce, tortilla strips, low fat ranchero cheese, tomatoes and avocado. \$14



LUNCH MENU

Burritos



CASA VALLARTA BURRITO

Your choice of shredded chicken, shredded beef, ground beef or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with housemade mild red sauce, cheese, lettuce and tomatoes with sour cream and guacamole on the side. \$14



MACHO BURRITO

Your choice of shredded chicken, shredded beef, ground beef or pork. Wrapped in a large flour tortilla with rice, refried beans, lettuce, tomatoes, cheese, guacamole and sour cream. Topped with a housemade mild red sauce, cotija cheese and pico de gallo. \$14



BURRITO FAJITA

Marinated steak, chicken or shrimp, wrapped in a large flour tortilla with sautéed onion and peppers. Topped with red sauce and cotija cheese. Served with rice, refried beans, sour cream and guacamole on the side.

Grilled chicken or steak \$15

Shrimp \$16

BURRITO JALISCO

Flour tortilla wrapped with rice, beans and char-broiled skirt steak. Topped with red sauce, guacamole, tomatoes, green onions and cheese.

\$19



BURRITO CARNITAS

Pork carnitas, rice, refried beans, lettuce and guacamole wrapped in a large flour tortilla. Topped with pico de gallo. Served with pastor salsa on the side. \$15

MOLE BURRITO

Shredded chicken, rice, refried beans wrapped in a large flour tortilla, topped with mole sauce and sesame seeds. Garnished with lettuce and tomatoes. Served with a side of sour cream. Mole sauce contains a hint of peanut butter. \$13



BURRITO COLORADO

Tender beef cooked in red sauce, rice and refried beans wrapped in a large flour tortilla, topped with colorado sauce, cheese and green onions. Garnished with lettuce, tomatoes and sour cream. \$14



WHITE BURRITO

Your choice of shredded chicken, shredded beef, ground beef, or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with our housemade cheese sauce and green onions. Served with sour cream on the side. \$14



LUNCH MENU

Tacos

Served with green rice and whole black beans.



PORK CARNITAS TACOS

Three soft corn tortillas with melted jack cheese, filled with slow-cooked pork. Topped with a housemade mild red carnitas sauce and pico de gallo. Served with guacamole on the side. \$16

TACO AL CARBON

Three soft corn tortillas marinated in housemade red salsa lightly grilled, with your choice of chicken or steak. Topped with fresh cilantro, onions and cotija cheese. Served with guacamole on the side. \$17



TACOS DE BIRRIA

Birria tacos are traditionally an addictive sweet and sour, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with juicy rich flavor. Stuffed with jack cheese and beefy goodness into a taco shell, dipped into the stew and fried up. Served with consume de birria, lime, grilled onion and cilantro. \$18



PASTOR TACOS

Three soft corn tortillas with your choice of marinated pork, chicken or steak. Topped with shredded cabbage, cilantro, and onions. Served with housemade tomatillo sauce on the side. \$15



EL PASO TACOS

Grilled chicken served in three soft corn tortillas topped with jack cheese, onions and pico de gallo. Served with guacamole on the side. \$15



TIJUANA FISH TACOS

Grilled tilapia served in three soft flour tortillas, topped with cabbage and pickled onions. Served with housemade cilantro dressing and lemon slices on the side. \$16



SHRIMP AND BACON TACOS

Grilled Shrimp tossed with bacon served in three soft corn tortillas covered with melted jack cheese. Topped with onions, cabbage, pico de gallo and roasted chipotle sauce on the side. \$18

LUNCH MENU

Tacos

Served with green rice and whole black beans.



JALISCO TACOS

Carne asada served in three soft corn tortillas, topped with fresh cilantro and onions. Served with housemade ranchero sauce and a lime on the side. \$18



FAJITA TACOS

Three soft flour tortillas with your choice of grilled steak or chicken. Topped with sautéed bell pepper, onions and shredded cheese. Served with sour cream on the side

Grilled chicken or steak \$15

Shrimp \$16

MEXICAN STREET TACOS

The street tacos bring the tradition of every corner in Mexico. An order of five mini tacos with your choice of one meat; steak, grilled chicken, chorizo, al pastor (marinated pork), or lengua (beef tongue). Served with cilantro, onions and tomatillo sauce. \$16



Combinations

All combinations come stuffed with a choice of cheese, ground beef, shredded chicken, shredded beef or pork. All served with rice, beans, tomatoes and lettuce. Add sour cream and guacamole for \$3.00



BAJA COMBO

CHOICE OF ONE: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco, Tamale. \$14



EL PASO COMBO

CHOICE OF TWO: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco, Tamale \$15

CASA VALLARTA COMBO

CHOICE OF THREE: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco. \$17



LUNCH MENU

Enchiladas

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomatoes.



CASA VALLARTA ENCHILADAS

Three enchiladas (1) chicken topped with mole sauce, (1) cheese and onions topped with red sauce and (1) ground beef topped with tomatillo sauce. Served with sour cream on the side. \$16



MOLE ENCHILADAS

Two enchiladas with shredded chicken, topped with mole sauce and sesame seeds. Mole sauce contains a hint of peanut butter. \$14



SEAFOOD ENCHILADAS

Two enchiladas stuffed with a blend of shrimp, crab, scallops, fish and fresh vegetables. Served with rice, black beans and garnished with sour cream, avocado, lettuce and tomatoes. \$16



ENCHILADAS DE CAMARONES

Three enchiladas with sautéed shrimp, peppers, onions and mushrooms. Topped with cheese sauce and green onions. Served with sour cream and avocado. \$20



ENCHILADAS SUIZAS

Two enchiladas with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with green tomatillo sauce and cotija cheese. Served with sour cream on the side. \$14



WHITE ENCHILADAS

Two enchiladas with your choice of ground beef, chicken, shredded beef or pork. Topped with cheese sauce. Served with sour cream and avocado. \$14

RANCHERA ENCHILADAS

Three enchiladas marinated with housemade red sauce with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with cabbage, pico de gallo and cotija cheese. Served with sour cream on the side. \$17



LUNCH MENU

Chimichangas

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomatoes.



FAJITA CHIMICHANGA

Your choice of grilled steak or chicken mixed sautéed peppers and onions. Topped with red sauce and jack cheese.

\$14



SEAFOOD CHIMICHANGA

Your choice of shrimp or seafood mix of crab, scallops, fish, shrimp and vegetables. Topped with green tomatillo sauce and jack cheese. Served with sour cream and avocado on the side.

\$17



BAJA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with lettuce, tomatoes, cheddar cheese and red sauce. Served with sour cream and guacamole on the side.

\$14



WHITE CHIMICHANGA

Your choice of chicken, ground beef or shredded beef. Topped with cheese sauce and served with sour cream on the side.

\$14



CASA VALLARTA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with red sauce and jack cheese. Served with sour cream on the side. \$14

Molcajete Specials

SEAFOOD MOLCAJETE

Tilapia, shrimp, octopus and scallops sautéed in housemade red sauce. Topped with fresh cilantro and onions. Served with white rice, lettuce, tomatoes and avocado slices on the side. \$38

For 2 people.



VALLARTA MOLCAJETE

Skirt steak, grilled chicken, shrimp, Mexican chorizo and mushrooms sautéed in housemade red sauce. Topped with grilled jalapeño peppers and green onions.

Served with rice and refried beans on the side. \$40

For 2 people.



LUNCH MENU

Pork Dishes

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



CHILE VERDE

Tender sliced pork braised in green tomatillo sauce with green peppers, onions and spices. Garnished with lettuce and tomatoes. \$16



PUERCO ADOVADO

Marinated tender extra lean pork loin, grilled in a blend of spices served over grilled jalapeños and onions. Served with guacamole on the side. \$16



CARNITAS DE PUERCO

Slow cooked boneless pork marinated in garlic with orange zest flavor. Mixed with a housemade red sauce. Served with guacamole on the side. \$16

Fajitas

Our famous fajitas include your choice of sizzling hot sliced chicken breast, sliced steak, or whole tiger shrimp marinated in our special sauce and sautéed with onions and peppers. Or try two or all three! Served with rice, refried beans or rancho beans garnished with pico de gallo, guacamole, shredded cheese, sour cream and warm tortillas on the side.

VEGGIE FAJITAS

\$15

CASA VALLARTA FAJITAS

Choice of steak, chicken or shrimp. \$16

FAJITA COMBO

Choice of two of our meats. \$17

TRES TIROS

Steak, chicken and shrimp. \$19



LUNCH MENU

Chicken

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



POLLO PARRILLA

Grilled marinated chicken breast. Served with sour cream on the side. \$17



POLLO A LA CREMA

Tender sliced chicken breast sautéed in a cheese sauce with fresh mushrooms, onions, bell peppers and vegetables. Served with avocado. \$17



POLLO EMPANIZADO

Breaded chicken breast. Served with sour cream on the side. \$18



ARROZ POLLO

Tender sliced chicken breast sautéed in a red mild sauce with fresh mushrooms, onions and bell peppers over a bed of rice and melted jack cheese. Served with sour cream and an avocado slice on the side. *Not served with beans.* \$17



POLLO FUNDIDO

Sautéed chicken strips with mushrooms in a housemade sauce. Topped with melted jack cheese. \$17



POLLO CHIPOTLE

Tender sliced chicken breast marinated in a chipotle sauce with mixed vegetables. \$18

CHICKEN PICADO

Sautéed chicken strips with tomatoes, onions and bell peppers mixed in a housemade sauce. Served with sour cream on the side. \$17



CHICKEN MOLE

A grilled marinated chicken breast topped with mole sauce and sesame seeds. Mole sauce contains a hint of peanut butter. \$17

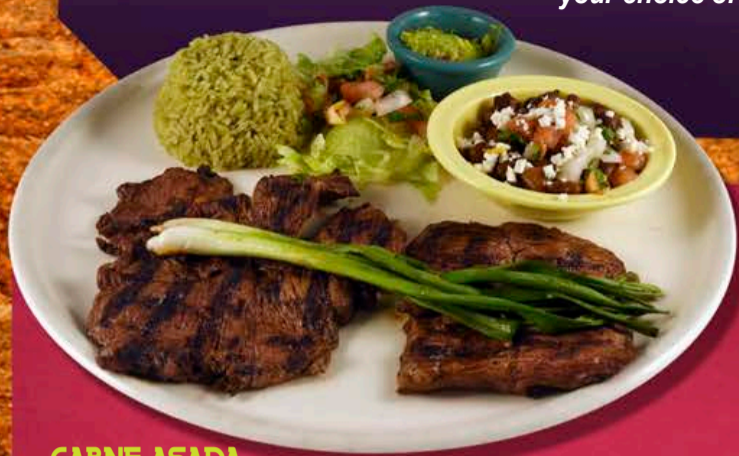
Mole sauce contains a hint of peanut butter.



LUNCH MENU

Beef & Steak

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



CARNE ASADA

Flame-broiled, butterfly skirt steak topped with two broiled whole green onions. Served with guacamole and pico de gallo on the side. \$19

STEAK CANCUN

New York flamed-broiled steak and our famous chile relleno. Served with pico de gallo on the side. \$22



TAMPIQUEÑA

Char-broiled skirt steak and one pork mole enchilada. Served with guacamole and pico de gallo on the side. \$22

Mole sauce contains a hint of peanut butter.



CHILE COLORADO

Pulled sirloin steak marinated in a red sauce. Served with fresh cilantro and onions on the side. \$17



STEAK PICADO

Strips of top sirloin sautéed with tomatoes, bell peppers and onions in a red sauce. Served with guacamole on the side. \$19



LOMO ASADO

New York flamed-broiled steak topped with sautéed garlic, shrimp, tomatoes, onions and mushrooms. Served with guacamole on the side. \$25



CASA VALLARTA STEAK

12oz. char-broiled ribeye steak sliced and topped with mixed vegetables. Served with pico de gallo and ranchero sauce on the side. \$23

LUNCH MENU

Seafood

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



CAMARONES ENCREMADOS

Sautéed shrimp and mushrooms prepared in a delicious parmesan cheese and cream sauce. \$18



ARROZ CON CAMARONES

Sautéed shrimp, mushrooms and vegetables in a special sauce. Served over a bed of rice topped with jack cheese, avocado and sour cream on the side. \$18



CAMARONES AL MOJO DE AJO

Tender shrimp and mushrooms sautéed in butter, garlic and spices. Served with rice and beans (refried, black or rancho beans). \$18



CAMARONES A LA DIABLA

Shrimp and mushrooms in a spicy red sauce. Served with rice, avocado and beans (refried, black or rancho beans). \$18



SEAFOOD BURRITO

Our special blend of shrimp, crab, fish, scallops and vegetables wrapped in a large flour tortilla, topped with fresh housemade tomatillo sauce. Served with avocado and sour cream. \$18



CEVICHE

A refreshing seafood dish made with shrimp, onions, jalapeño, cilantro, tomato, and lime juice. Served with hard corn tortillas, tomato, and avocado. \$17

Does not come with rice and beans.

COCTEL CAMPECHANA

Shrimp, octopus and ceviche cooked in a clam juice. Served with chopped tomatoes, avocados and onions. \$20

Does not come with rice and beans.



CAMARONES AL CHIPOTLE

Black tiger shrimp sautéed in a housemade chipotle sauce with bell peppers and mixed vegetables. Served with pinto beans, garnished with lettuce, tomatoes and avocado. \$18



LUNCH MENU

Vegetarian Dishes

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomato.



CHIMICHANGA DE VERDURA

Onions, peppers and mixed vegetables in a large flour tortilla then deep fried. Topped with a housemade green tomatillo sauce, garnished with lettuce, tomatoes, avocado and sour cream. \$14



SPINACH CHIMICHANGA

Large flour tortilla filled with spinach and cheese. Topped with green sauce, lettuce, tomatoes, sour cream and avocado. \$14



VEGGIE PLATTER

One cheese enchilada, one spinach enchilada and one chile relleno. Served with white rice, black beans, sour cream and avocado. \$15



EXPRESSO BURRITO

Flour tortilla filled with rancho beans, rice, cheese and lettuce. Topped with tomatoes, green onions, our special housemade red enchilada sauce and sprinkled with cotija cheese. Sour cream on the side. \$13

VEGGIE BURRITO

California mixed vegetables with sautéed peppers and onions, wrapped in a large flour tortilla. Topped with green tomatillo salsa. Served with white rice and black beans. Garnished with lettuce, tomatoes, avocado and sour cream on the side. \$14



SPINACH ENCHILADAS

Two soft corn tortillas filled with spinach and cheese, drizzled with housemade green tomatillo sauce. Garnished with lettuce, tomatoes, avocado and sour cream. \$15

LUNCH MENU

Huevos

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.



HUEVOS CON MACHACA

Three scrambled eggs with shredded beef. \$12



HUEVOS CON CHORIZO

Mexican sausage scrambled with three eggs. \$12



HUEVOS RANCHEROS

Three eggs over easy topped with cheese and red sauce. \$12

American Dishes

Extra Toppings: Bacon, Jalapeño, Mushrooms, Sliced Avocado, BBQ Sauce. - \$1.50 each

GRILLED CHICKEN TORTA

Grilled chicken, tomatoes, lettuce, avocado slices served with French fries. \$12



GORDOS DOBLE CHEESEBURGER

Two beef patties topped with jack cheese, lettuce, sliced tomatoes and onions. Served with French fries. \$11



FAJITA MELT

Choice of steak or chicken with jack cheese, tomatoes, onions, bell peppers and lettuce. Served with French fries. \$13



NEW YORK STEAK

Slowly cooked char-broiled to your liking. Served with French fries and green salad. \$18



LUNCH MENU

Side Dishes

RICE

\$5

BEANS

\$5

RICE AND BEANS

\$7

GUACAMOLE

\$6

SOUR CREAM

\$3

DLX

\$6



Beverages

Non-Alcoholic Beverages.

Free refills with soda, coffee and tea only.

AGUA FRESCA

Authentic Mexican refreshment-Horchata. Rice water punch.

SODAS

Coca-Cola • Diet Coke • Sprite • Ginger Ale • Fanta Orange • Barq's Root Beer • Minute Maid Lemonade

OTHER DRINKS

Milk • Chocolate Milk • Iced Tea • Shirley Temple
Roy Rogers • Orange Juice • Pineapple Juice

HOT DRINKS

Coffee • Tea • Hot Cocoa

NON-ALCOHOLIC MARGARITAS

10 different flavors to choose

MEXICAN JARRITOS

 7 flavors to choose from:

Fruit Punch
Mango
Strawberry

Pineapple
Tamarind

Mexican Coca-Cola and Sangria
Mandarin



Beer & Wine

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra, Samuel Adams.

IMPORTED BEER

Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Tecate, Pacifico, Heineken and Heineken Light.



WINES

Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel, Sauvignon Blanc and Riesling.



LUNCH MENU

Desserts

All our desserts are homemade and prepared with care. We invite you to indulge and enjoy these authentic Mexican postres.



BROWNIE SUNDAE

A warm fudge brownie topped with vanilla ice cream and chocolate sauce. \$6

CHEESECAKE

Classic Cheesecake with a chocolate drizzle, topped with whipped cream and a cherry. \$6



BURRITO DESSERT

A creamy cheesecake rolled in a flour tortilla, lightly fried, then covered with caramel sauce and whipped cream. \$6



FLAN

Homemade caramel custard made with eggs, milk and coffee liquor. Glazed with a hint of caramel. Served with whipped cream. \$6



SOPAPILLAS

A warm Mexican pastry dusted with cinnamon sugar, whipped cream with a drizzle of chocolate sauce. \$6



DEEP FRIED ICE CREAM

Vanilla ice cream in a crispy coating topped with chocolate sauce and whipped cream. \$6



CHURROS

A traditional Mexican crispy pastry coated with cinnamon sugar and a drizzle of chocolate sauce. \$6

TRES LECHES

A luscious sponge cake soaked in a mixture of condensed milk, evaporated milk and cream. Topped with whipped cream and a cherry. \$6



DESSERT PLATTER

A mix of our favorites, churros, sopapillas and fried ice cream. \$12



LUNCH MENU



ALL 7 LOCATIONS OF CASA VALLARTA ARE FAMILY OWNED AND OPERATED. WE TAKE PRIDE IN SHARING OUR FESTIVE HERITAGE AND AUTHENTIC MEXICAN STYLE FOODS WITH YOU. ALL OUR DISHES ARE PREPARED WITH CARE AND WITH OUR PROMISE OF SATISFACTION.

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ASK YOUR SERVER ABOUT OUR GIFT CERTIFICATES FOR THOSE SPECIAL OCCASIONS!

