



# Chivos

MEXICAN BISTRO & CANTINA

## Lent Menu



● GRILLED FISH



● CRAWFISH



● SHRIMP



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## To START

<b>CRAWFISH DIP</b> .....	10.90
<b>SEAFOOD QUESADILLAS</b>	
Shrimp or crawfish.....	13.95
<b>SHRIMP NACHOS</b> .....	13.50
<b>SHRIMP CHIPOLTE</b> .....	11.95
<b>ACAPULCO SHRIMP COCKTAIL</b> .....	12.95
<b>CEVICHE CAMPECHANO</b> Pico de Gallo, cucumber, avocado	
Shrimp, Fish.....	12.95
Combo.....	13.95

## Green GOODNESS

<b>SHRIMP TACO SALAD</b> .....	14.95
<b>6 WONDERS SHRIMP SALAD</b> .....	15.95
Grilled shrimp, tomatoes, queso fresco, corn and romaine lettuce tossed with chipotle ranch	
<b>YUCATAN SHRIMP SALAD</b> .....	15.95
Grilled Gulf shrimp tossed with queso fresco, corn, avocado, mixed greens in cilantro vinaigrette	
<b>STRAWBERRY PRIMAVERA SALAD</b> .....	15.95
Grilled shrimp, romaine lettuce, queso fresco, cherry tomatoes, strawberries, pecans and dried cherries	

## TACOS

	LUNCH	DINNER
<b>BAJA STYLE</b> .....	CHOOSE TWO 11.95	CHOOSE THREE 16.95
Fish, shrimp or crawfish, (crispy, soft or lettuce wrap), Served with rice and tortilla soup		

## Signature PLATES

<b>LOUISIANA SEAFOOD ENCHILADAS</b> .....	17.50
Three sauteed baby spinach, shrimp and crawfish enchiladas, topped with ranchero and cheese sauce, served with rice and tortilla soup	
<b>DIABLO SHRIMP</b> .....	17.95
Gulf shrimp tossed in chipotle sauce, served with rice and steamed veggies	
<b>SHRIMP ALAMBRES</b> .....	19.50
Grilled onions, melted cheese, served with rice, beans and tortillas	
<b>SEAFOOD CHIMICHANGA</b> .....	13.95
Choice of shrimp or crawfish. Served with rice, beans, and guacamole salad	
<b>SHRIMP FAJITAS</b> .....	LUNCH 14.50 DINNER 17.95
Served with rice, beans, guacamole salad and tortillas	
<b>SAN LUCAS SEAFOOD PLATE</b> .....	19.95
Crawfish enchilada, Baja fish taco, one shrimp brocheeta on a bed of rice and tortilla soup	
<b>EL CAJON PLATE</b> .....	14.95
Chile relleno, rice, 2 cheese enchiladas with verde sauce	

