



# Welcome to **Arturo's** **Mexican Restaurant**

**ARTURO'S**  
**22204 Marine View Dr S.**  
**Des Moines, WA 98198**

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**Open Hours:**  
**Sunday - Thursday: 11am-9pm**  
**Friday and Saturday: 11am - 11pm**



# Mexican Food

## CARNE ASADA \$14.95

Charbroiled filets of skirt steak garnished with jalapeño peppers, whole green onions, homemade guacamole, rice and beans.

## CARNITAS \$13.95

Chunks of pork with sour cream, cucumber, pico de gallo and homemade guacamole, rice and beans.

## FLAUTAS \$9.95

Rolled deep fried crispy flour tortillas. Filled with shredded beef or chicken, with lettuce, tomatoes and sour cream, homemade guacamole, served with rice and beans.

## CHILAQUILES \$9.95

Sautéed tortillas chips in special green tomatillos sauce. Topped with fresh cheese, rice and beans.

## Fajitas

### BEEF FAJITAS \$16.95

Served with cream and red peppers, mushroom, sweet onions, fresh home made guacamole, rice and beans. (choice of flour or corn tortillas).

### CHICKEN FAJITAS \$15.95

Served with cream and red peppers, mushrooms, sweet onions, fresh home made guacamole, rice and beans. (choice of flour or corn tortillas).

### MIXED FAJITAS \$20.95

Served with cream and red peppers, mushrooms, beef, shrimp, chicken, sweet onions, fresh home made guacamole, rice and beans. (choice of flour or corn tortillas).

## Camarones

### CAMARONES AL MOJO DE AJO \$14.95

Sautéed prawns in a garlic butter with mushrooms, sweet onions, red mildly spicy. Rice and beans

### CEVICHE \$10.95

White fish cooked in lime juice, cucumber, pico de gallo, fresh avocado, red mildly spicy. Served in 3 crispy corn tortillas shell.

### MOJARRA FRIED \$12.95

Tilapia fish deep fried. Served with avocado, sour cream, lettuce, tomatoes, homemade guacamoles, rice and beans.

### FAJITAS DE CAMARONES

Fresh prawns sautéed with mix veggies red and green bell peppers, garlic, mushrooms, sweet onions, served in a sizzling hot iron skillet, guacamole, sour cream, rice and beans.

## ARTURO'S BURRITO \$10.95

Served in a soft flour tortilla. Filled with sour cream, sharp cheddar cheese, cucumber, pico de gallo, rice and beans. Your choice of shredded beef or chicken topped with our special española red sauce.

## MILANESA \$12.95

Slices of skirt steak dipped in eggs and seasoned bread crumbs, then fried to a golden brown served with potato, salad and rice.

## EGGS A LA MEXICANA \$8.95

House made salsa, rice and beans.

## CHILE RELLENO \$10.95

Whole green pepper poblano stuffed with fresh cheese, topped with our special española red sauce, guacamole, rice and beans.

## ENCHILADAS \$9.95

Two soft rolled corn tortillas, choice of meat shredded beef or chicken topped with special green tomatillos sauce, fresh cheese, lettuce, rice and beans.

## HUARACHES \$9.95

Special hand made tortilla filling with refried beans, lettuce, green tomatillos sauce, sour cream, tomatoes, fresh cheese. Your choice of shredded beef or chicken, rice and beans.

## Pollo

### POLLO ASADO \$11.99

Chicken breast marinated with citrus juice, achiote charbroiled served with grill onions, sour cream, guacamole, lettuce and cucumber, pico de gallo, rice and beans.

### POLLO A LA CREMA \$9.95

Grilled boneless butterflied chicken breast smothered in a spicy creamy chipotle sauce. Served with rice and pinto beans.

### POLLO EN CREMA DE COCO \$10.95

Chicken sautéed in a delicious coconut creamy sauce. Your choice of potato salad or rice.

### CAMARONES A LA DIABLA \$14.50

Sautéed prawns mushrooms, sweet onions in a special homemade chipotle sauce, cucumber, pico de gallo, rice and beans.

### CAMARONES EN CREMA DE COCO \$13.95

Prawns sautéed in a delicious coconut creamy sauce with your choice of potato salad or rice.

### COCTEL DE CAMARON \$13.95

Chopped broiled prawns with clam juice lime juice, clamato juice, cilantro, avocado, sweet onions, jalapeños, peppers, ketchup. Served with your choice tortilla chips or crackers.

### \$18.95

## Small Combination Plates

Served with rice and refried pinto beans, your choice of meat (chicken, beef or picadillo)

|                                   |         |
|-----------------------------------|---------|
| <b>1 Chile Relleno</b>            | \$8.95  |
| With guacamole and tortillas.     |         |
| <b>2 Chalupa</b>                  | \$9.95  |
| With guacamole and sour cream.    |         |
| <b>3 Flautas</b>                  | \$10.95 |
| With picadillo and Pico de Gallo. |         |
| <b>4 Two Enchiladas</b>           | \$9.95  |
| Mole.                             |         |
| <b>5 Two Eggs Rancheros</b>       | \$8.95  |
| With salsa española.              |         |

## Large Combination Plates

Served with rice and refried pinto beans, your choice of meat (chicken, beef or picadillo)

|  |         |
|--|---------|
| <b>6 Chilaquiles and Steak</b>           | \$11.95 |
| <b>7 Enchilada and Chile Relleno</b>     | \$10.95 |
| <b>8 Enchilada and Huarache</b>          | \$11.95 |
| <b>9 Enchilada and Flauta</b>            | \$11.95 |
| <b>10 Two crispy tacos and enchilada</b> | \$11.50 |
| <b>11 Steak with Enchilada</b>           | \$12.95 |
| <b>12 Steak and Prawns</b>               | \$13.95 |
| <b>13 Steak with Chicken</b>             | \$12.95 |

## Starters

## Salads

### Caesar Salad

Inspired by Caesar Cardini's Restaurant in Tijuana, Mexico with just the right amount of garlic and parmesan.

**Mix Greens Salad** \$7.95 \$10.95

Served with blue cheese crumbled, candied pecans, orange and grape fruits and Tarragon vinaigrette.

**Spinach Salad** \$6.95 \$10.95  
Sweet caper vinaigrette, bacon, chopped egg, toasted almonds, sliced tomatoes and parmesan.

Small      Large

\$5.95      \$9.95

Medium

\$9.95

Large

\$13.95

### Chicken Cobb

Chicken broiled to order not normally done by other Restaurants. Made at Arturo's, blue cheese dressing.

**Blackened Salmon Cobb** \$14.95 \$16.95

River salmon made at Arturo's, blue cheese dressing.

**Steak Salad** \$11.95 \$14.95

Flank steak with mix greens, blue cheese crumbled, candied pecans, orange and grape fruits sections and tarragon vinaigrette.

## Eat your Greens

Add these to any salad

Grilled Chicken Breast - \$5.00  
Calamari - \$5.00  
Blackened Alaska River Salmon - \$7.00

## Burger

Served with lettuce, tomatoes and onions

### CHEESE BURGER \$8.95

Tillamook extra sharp cheddar no one else does extra and mayonnaise.

### NORTH ARTURO'S BURGER \$13.95

Crispy bacon, fresh avocado, chipotle alioli, melted jarlsberg.

### VEGAN MUSHROOM BURGER \$11.95

Vegan Veggie Griller with caramelized sweet onions. Sauteed mushrooms and a soy-ginger glaze. Fresh herb vegan naise tomatoes lettuce and avocado.

### BACON CHEESE BURGER \$10.95

Crispy bacon, mayonnaise, Tillamook extra sharp cheddar cheese, killer BBQ sauce.

### BLUE CHEESE BACON CHEESE BURGER \$12.95

Crispy bacon blue cheese crumble made at Arturo's, blue cheese dressing.

## Fish Tacos

### FISH & CHIPS \$11.95

Alaska Bering sea cod lightly beer. Panko breaded with Arturo's homemade tarter sauce with slaw cilantro snap peas, carrots and oriental wasabi dressign.

### BLACKENED SEA COD TACOS \$12.95

Two corn tortillas filled with pacific ocean cod, feta cheese, tequila, lime, aioli, avocado, cucumber, pico de gallo mixslaw cilantro and carrots with corn tortillas chips

### FISH MAHI TACOS \$12.00

Two flour tortillas filled pacific ocean Mahi, our special sweet thai chili, marinate extra sharp cheedar cheese, mago chutney tequila lime aioli, cucumber, pico de gallo, mix slaw, cilantro and carrots with tortillas chips.

### SALMON TARRAGON RUBBED \$16.00

Wild alaskan salmon grilled with special nectarine sauce. Chopped red onions, red bell peppers, jalaeño chile, cilantro and sauteed sparagus, garlic and tomatoes

## Sandwich

### CHIPOTLE SALMON SANDWICH \$15.95

Wild copper river Salmon, chipotle aioli on native molasses bread and sweet potato.

### CHICKEN BURGER \$13.95

Crispy bacon, fresh avocado, sweet onions, tomatoes. Rosemary mayo, tillamook extra sharp cheddar cheese.

## Soups

### CAJUN CHICKEN CORN CHOWDER

Blackened chicken seasonings, creamy and rich taste.

### GASPACHO SOUP

House made tomato sauce, cucumber, bell pepper, chopped celery and garnish tortilla chips.

|                            | Cup    | Medium Bowl |
|----------------------------|--------|-------------|
| CAJUN CHICKEN CORN CHOWDER | \$5.95 | \$7.95      |
| GASPACHO SOUP              | \$3.95 | \$5.95      |

## Kids Menu

### GRILLED CHEESE SANDWICH & FRIES \$6.95

Served with extra sharp cheese and french fries.

### QUESADILLA \$5.95

Extra sharp cheddar cheese, served with guacamole and sour cream

### KIDS CHICKEN FETTUCCINI \$8.95

Served with Alfredo sauce and parmesan cheese. Your choice fries or apple sauce.

## Arturo's Favorites

### BLACKENED SALMON PASTA

\$13.95

With Alfredo sauce & red bell peppers, onions and top.

### CHICKEN ALFREDO

\$10.95

Grilled chicken with fetuccini and Alfredo sauce.

### SEA FOOD FETTUCCINI

\$16.95

Served with shrimp and salmon, manila clams, Alfredo sauce and garlic bread.

## 3 Sweet Desserts

### DEEP FRIED ICE CREAM \$7.95

Vanilla ice cream rolled in a blend of cinnamon, sugar and corn flakes, deep-fried, topped with chocolate suce.

### APPLE ENCHILADA \$6.95

Served with tillamook vanilla bean roll up tortilla, filling with apple pie. topped with white sugar powder and cinnamon.

### ROOT BEER FLOAT \$4.95

All natural root beer, Tillamook vanilla ice cream.

### LOVER'S FLAN \$5.95

Special Arturo's homemade. A vanilla egg custard, topped with a burnt caramel sugar.

### HOT FUDGE SUNDAE \$5.95

Two Arturo's size scoops of vanilla bean ice cream with hot fudge topped with toasred almonds.

## Beverages

\$1.99

-Coke

-Coffee

-Diet Coke

-Tea

-Orange

-Hot Chocolate

-Root Beer

-Ice Tea

## Mexican Drinks

Bottles  
\$2.25

-Jarritos

-Diet Coke

-Coca Cola

-Juice Jumex

-Fanta

## Aqua

\$1.99

-FRESA/STRAWBERRY  
-PIÑA/PINEAPPLE  
-HORCHATA

## Appetizers

### CHICKEN STRIPS

\$7.95

Served with BBQ sauce, honey mustard and fries.

### WILD COCONUT PRAWN

\$9.95

"Best prawn in the world", from the pacific side with fresh cocunot and home made chilli sauce.

### WILD PACIFIC CALAMARI

\$7.95

### STEAK STRIPS

Tequila lime aioli and avocado cilantro and cream.

### CHICKEN QUESADILLA

\$6.95

Tillamook extra sharp cheddar cheese with house made cucumber Pico de Gallo.

### TUNA WASABI QUESADILLA

\$8.95

Pacific Ocean yellowfin with wasabi mayo, cucumber, pico de gallo and garlic bread.

### SEVEN LAYER DIP

\$7.95

Served with fresh guacamole and ripe black olives, pinto refried beans, green onions, cheddar cheese, sour cream, your choice of chips or crackers.

"Eating raw or undercooked foods could increase the risk of illness"