



LOS PAISAS LOCOS

Mexican and centro america restaurant

SUNDAY - THURSDAY

11:00 AM TO 10:00 PM

FRIDAY AND SATURDAY

KITCHEN 11:00 AM TO 12:30 AM
THE BAR IS CLOSED 1:45 AM

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PICK UP ORDERS AVAILABLE

757-595-8226

GRUBHUB

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HAGA SU RESERVACIÓN PARA EVENTOS ESPECIALES, CUMPLEAÑOS ETC.

OYSTER POINT SQUARE 11710 F JEFFERSON AVENUE NEWPORT NEWS, VA 23606

Entradas o Appetizers

Yuca con Chicharrón \$12.50
 Deep fried yucca, served with chunks of pork, marinated cabbage, and tomato sauce.

Alitas de Pollo (8) \$15.00
 Chicken wings served with french fries and ketchup

Tostones de Camarón o Pollo \$14.55
 Chicken or shrimp served with 8 green plantain pieces with dressing.

Pastelitos Salvadoreños (3) \$12.00
 Ground beef or chicken deep fried turnovers stuffed with potato. Served with marinated cabbage, tomato sauce and shredded cheese.

Desayuno Típico \$12.50
 2 eggs, any style. Served with beans, salchicha, sour cream, cheese, fried plantains, and 2 corn or flour tortillas.

Tostadas:

Served with cheese and sauce.

Camarón (Shrimp) \$5.20

Salpicón (Beef) \$4.68

Pollo (Chicken) \$4.68

Guacamole (Avocado) \$4.16

Frijoles (Beans) \$3.12

Salsa de tomate (Tomato sauce) \$3.12

Desayuno Ranchero \$13.48

2 eggs any style. Served with beans, salchicha, cheese, fried plantains, and 2 corn or flour tortillas.

Huevos con chorizo \$13.47

Eggs cooked with pork sausage. Served with rice & Beans & your choice of flour or corn Tortillas

Platos Principales

Molcajete Tradicional Paisa Loco \$38.99
 (para 2 0 3 personas / for 2-3 people)
 Steak, chicken, shrimp, chorizo, cactus, cheese, onions, stuffed jalapeños, tomato sauce, and avocado. Served with rice, beans, and 4 or flour tortillas.

Ceviche \$14.50

A mixture of marinate seafood combination served on lettuce, pico de gallo, onions, avocado, cilantro, and lemon. Served with chips.

Coctel de Camaron \$14.99

Shrimp cocktail, marinated seafood combination, served with pico de gallo, onions, cilantro, avocado, clamato, and saltine cackkers.

Plato de Garnachas (5un.) \$10.00

Beef, served with onion, tomato sauce, cheese and tortillas small

Plato de Garnachas (10un.) \$20.00

Beef, served with onion, Chili in escabeche tomato sauce, cheese and tortillas small





Platillos Guatemaltecos

Pollo Frito \$14.99

Fried chicken served with french fries, ketchup and beans.

Mixtas Guatemaltecas \$13.00

3 corn tortillas served with guacamole, cabbage, salchicha, mayonnaise, mustard, and ketchup.

Churrasco Chapin \$16.99

Steak served with rice and beans, spicy tomato sauce, salad, and 2 corn or flour tortillas.

Parrillada Chapina \$39.52

(2 o 3 personas / for 2-3 people)

Steak, chicken, yuca, shrimp, chicharrones and chorizo. Served with rice and beans and 4 corn or flour tortillas.

Parrillada Chapina Sencilla \$19.50

(for 1 people)

Steak, chicken, yuca, shrimp, chicharrones and chorizo. Served with rice and beans and 4 corn or flour tortillas.

Milanesa de Pollo o de carne de res Empanizada \$16.00

Breaded chicken breast or steak. Served with rice and beans, avocado and 2 corn or flour tortillas.

Carne Adobada de Puerco \$15.00

Grilled pork meat topped with adobo sauce. Served with rice and beans, salad, and 2 corn or flour tortillas.

Pollo Encremado \$14.99

Chicken sauteed in sour cream with tomato, onions and cilantro. Served with rice, avocado and 2 corn or flour tortillas.

Gallina Rellena \$14.99

Stuffed hen served with rice, marinated cabbage, avocado and 2 corn or flour tortillas.

Ensalada de Pollo \$12.99

Grilled chicken breast, lettuce, onions, sliced tomatoes, cucumber avocado, shredded cheese, and ranch dressing.

Carne Guisada . . . \$15.00

Beef stew cooked with red peppers, sesame and onions, and tomato. Served with rice, salad, and 2 corn or flour tortillas.

Enchiladas \$11.00 Guatemaltecas (2)

Guatemala style enchiladas topped with shredded chicken marinated cabbage, tomato sauce, shredded cheese, and boiled egg.





Platillos Hondureños

Pescado estilo Lago de Yojoa . . . \$16.64

Deep frita Honduras style fish. Served with green banana slices, cabbage, salad, pico de gallo, red onions, sauce, and dressing.

Carne asada estilo Honduras . . . \$16.64

Steak served with green bananas, cabbage, salad, pico de gallo, red onions, sauce, and dressing.

Pollo con tajada \$13.99

Deep fried Honduras style chicken. Served with deep fried green banana slices, topped with pico de gallo, sauce, red onions and dressing.

Cena Hondureña. \$15.00

Includes beef, scrambled eggs, rice, beans, cheese, fried plantains, avocado and 2 corn or flour tortillas.

Baleadas Especiales (3) \$13.99
(uni. \$5.00)

Flour tortillas Honduras Style, stuffed with eggs, beans, sour cream, shredded cheese, avocado and your choice if beef or chicken.

Baleadas Sencillas \$12.47
(uni. \$4.50)

Stuffed flour tortillas Style with beans, scrambles eggs, sour cream, avocado, and shredded cheese.

Chuleta de cerdo con tajada . . . \$13.99

Green banana slices, pico de gallo, dressing



Platillos Salvadoreños

Pupusa (1 un.) \$4.50

Served with marinated cabbage and tomato sauce.

Orden de pupusas (3) \$12.99

Served with marinated cabbage and tomato sauce.

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|--------------------|--------------------|
| Pork and Cheese | Beans and cheese |
| Cheese and Herbs | Cheese only |
| Chicken and Cheese | Cheese and Spinach |

Pan con Pollo Salvadoreño \$11.18

Chicken served with cucumbers, tomato, onions, hard boiled eggs, mayonnaise and tomato sauce.



Platos Principales

- Carne Asada & Fries** \$14.00
Fries topped off with steak, cheese dip, pico de gallo, guacamole & sour cream
- Fajita #1** \$15.50
Pollo, Chicken Tortillas, rice, beans and salad
- Fajita #2** \$15.50
Carne, Steak, Tortillas, rice, beans and salad
- Fajita #3** \$17.99
Chicken, Steak and Shrimp Tortillas, beans, rice and salad
- Fajita de Camarón (Shrimp)** \$16.99
Beans, Rice, Tortillas and Salad
- Fajita Hawaiiana (Pollo & Pineapple)** \$15.50
- Fajita Nachos** \$14.50
Nacho Style with chips & Cheese dip
- Taco Salad** \$11.99
Choice of chicken, steak or ground beef in a flour tortilla bowl, rice, beans, lettuce, tomato, cheese & sour cream.
- Taco Combo** \$12.00
2 tacos Chicken, Ground Beef served with rice y Beans
- Steak Burritos** \$13.99
2 flour tortillas stuffed with steak, smothered with cheese dip, served with salad, rice & beans.
- Flautas** \$13.99
4 fried corn tortillas with chicken or steak served with rice, beans & salad.
- Plato de Birria** \$18.50
Steak, served with rice, beans and tortillas
- Nachos Locos** \$13.99
Chicken or beef, tortilla chips, beans, lettuce, tomato shredded cheese & cheese dip.



Dinner Special

- Plato de Barbacoa** (Cachete beef) \$15.99
Rice, beans and tortillas
- Plato de Carnitas** (Pork) \$13.99
Rice, beans and Tortillas
- Steak a Caballo** (Beef) \$19.99
2 eggs starry above the meat, rice, beans y tortillas
- Plato de Carne Asada con camarones** \$19.99
Rice, beans, salad and flour or corn tortillas
- Pollo o Carne a la tampiqueña.** . . . \$16.99
Chicken or beef, rice, salad, beans and flour or corn Tortillas
- Chori Pollo** \$14.99
Chicken with chorizo & cheese sauce. Served with rice & beans your choice of flour or corn tortillas.
- Pollo con Arroz.** \$13.25
Chicken breast on top of rice, topped with cheese sauce.
- Plato de Tamal** \$11.99
Tamal with rice and beans
- Tamales** \$4.16ea
- Guatemaltecos single**
Pork or chicken tamales.
- Plato de Sopes (2 un.).** \$13.50
Fried corn-dough bowls with beans, your choice of meat, topped with lettuce, cheese, tomato & sour cream.
- Plato de Carne Asada** \$16.64
Steak, rice, beans, salad & your choice of flour or corn tortilla
- Pollo Loco** \$14.00
Grilled chicken breast, rice, beans, salad & your choice of flour or corn tortilla.
- Plato de Mar** \$14.99
Fish, shrimp, rice, beans, salad & your choice of flour or corn tortilla.
- Mojarra Frita Tilapia** \$17.67
Whole fried fish, rice, beans, salad & your choice of flour or corn tortilla.
- Chimichanga** \$13.49
Fried flour tortilla with chicken or steak, served with rice, beans & Salad.
- Enchiladas Dinner-Ground Beef** . . . \$13.49
3 corn tortillas stuffed with beef, covered in sauce & topped with a salad; served with a side of rice y Beans.
- Parrillada Mexicana** \$16.50
Meat, chicken, shrimps, rice, beans, salad and tortillas.





Sopas (Caldos)

Served Rice white, cilantro, onion and tortillas

Res \$15.00

Beef soup with vegetables and topped with cilantro.

Mariscos \$19.75

A delicious seafood soup with a superb combination of shrimp crab and fish.

Sopa de Gallina \$14.56

Hen soup served with vegetables.

Sopa de Modongo o Menudo . . . \$15.00

Beef honeycomb soup served with vegetables.

Bitec encebollado \$16.99

Served with meat, rice and beans, entomatada, salad and tortillas.

Pizza de birria \$25.99

Served with meat, onion, cilantro indoors, consome

Chalupas \$15.00

3 toasts served with meat, chicken or Ground Beef, toasts, beans, salad, cream cheese and guacamole

Chalupas Sencillas (3) \$13.50

Guaraches \$6.00 (un)

Served with meat, chicken or Ground Beef, beans, salad, cream cheese and guacamole

Botana Texana grande \$20.00

Chicken, meat, shrimp, mediana \$15.00
tomatoe and cucumber



Kids Menú

12 years & Under - Served with your choice of Rice, Beans or Fries

Chicken Nuggets (5 piezas) \$6.24

Served with french fries and ketchup

Quesadilla (Cheese) \$6.00

Taco (Ground Beef) \$6.00

Chicken Tenders (4 piezas) \$6.50

Burrito (Beans & Cheese) \$6.00



Platillos Mexicanos



Quesadillas

A stuffed flour tortilla with your choice of meat and cheese, served with rice, beans and salad. Each additional meat is \$2.00 extra

Queso (Cheese)	\$11.99
Al Pastor (Marinated pork w/pineapple)	\$13.00
Carnitas (Pork)	\$13.00
Chorizo (Pork Sausage)	\$13.00
Asada (Steak)	\$13.00
Fajita Quesadilla	\$13.25
Alambre (Steak, Vegetables, Cheese)	\$13.50
Hongos con Carne (Mushrooms with steak)	\$13.22
Pollo (Chicken)	\$13.00
Carne Molida (Ground Beef)	\$13.00
Lengua (Tongue)	\$14.00
Quesadilla Birria (Beef)	\$15.99

Tortas

Mexican Sandwich served with Lettuce, Cheese, Tomato, Onions, Jalapeños & Avocado. Each additional meat is \$2.00 extra

Carne Asada (Steak)	\$11.75
Pollo (Chicken)	\$11.75
Carnitas (Pork)	\$11.75
Al Pastor (Marinated pork w/Pineapple)	\$11.75
Carne Molida (Ground Beef)	\$11.75
Chorizo (Pork Sausage)	\$11.75
Lengua (Beef Tongue)	\$13.40
Tripa (Beef Tripe)	\$11.75
Milanesa Carne (Breaded Steak)	\$12.00
Milanesa Pollo (Breaded Chicken)	\$12.00
Cubana (Chicken, loin, ham)	\$11.90 extra \$1.04
Birria (Beef)	\$15.99



Tacos \$11.50

All orders carne with 3 tacos topped with cilantro, onions & limes on our fresh corn tortillas made daily. Adicional Taco \$3.85

- Carne Asada (Steak)
- Pollo (Chicken)
- Carnitas (Pork)
- Al pastor (Marinated Pork w/Pineapple)
- Ground Beef (Hard or Soft Shell)
- Chorizo (Pork Sausage)
- Lengua (Beef Tongue)
- Tripa (Beef Tripe)
- Barbacoa (Beef Cheek Meat)
- Pescado (Tilapia)

Tacos de Birria (Beef)	\$5.35
(1)Taco de Lengua	\$4.16
Orden de tacos de Birria	\$15.91
Tacos de Camarón (Shrimp)	\$12.50
Tacos de Alambre	\$12.25
Meat, vegetables and cheese	





Burritos

Burritos 14" Flour Tortilla stuffed with Lettuce, Tomates, Rice, Beans & Sour Cream with all Burritos. Each additional meat is \$2.00 extra. Each additional condiment is \$1.00 extra.

Burrito Mexicano \$13.51
 Pollo, rice, beans, topped off with guacamole, crema & pico de gallo

Burrito San José \$13.51
 Rice, Chicken & Chorizo Smothered with cheese dip, topped off with pico de gallo & Cilantro

Burrito California \$13.51
 Stuffed with steak, guacamole, pico de gallo & fries

Burrito Verde \$13.51
 Chicken, rice & beans topped with cheese dip & salsa verde

Burrito Carne Asada Steak \$12.75

Burrito de Pollo Chicken \$12.75

Burrito de Carnitas Pork \$12.75

Burritos al Pastor (Marinated pork w/Pineapple) \$12.75

Burrito de Chorizo Pork sausage \$12.75

Burrito de Carne Molida (Ground Beef) . . \$12.75

Burrito Gigante \$15.00

Burrito BRC Beans, rice & cheese Only. \$11.00

Burrito Fajitas \$13.51

Burrito de Birria \$15.99

Burrito de Lengua (Tongue) \$14.50

Libra de Carnitas \$22.00

Served with onion and cilantro

Libra de Barbacoa \$28.00

Acompañada con consomé / Served with consomé

Libra de Birria \$28.00

Acompañada con consomé / Served with consomé

Camarones al Ajillo \$16.99

Shrimp sauteed in garlic butter. Served with rice and beans salad and 2 corn or flour tortillas.

Camarones a la diablo \$16.99

Shrimp with spicy red sauce. Served with rice & beans your choice of flour or corn tortillas.



Extras

Soour Cream	\$2.40
Chori Dip	\$8.00
Cheese Dip (Mediano).	\$4.75
Cheese Dip (Grande)	\$8.00
Guacamole (Mediano).	\$4.00
Guacamole (Grande).	\$8.00
Pico de Gallo	\$2.50
Order Chile Toreado	\$2.50
Order Rice	\$3.50
Order Beans	\$3.50
Order Tortillas	\$1.25
French Fries	\$4.00
Tajadas de Guineo Verde	\$5.00
Beans Dips	\$8.00



Tropical Cocktail

Bye Mother %\$%j	\$15.99	5 licores y jugo de naranja y el toque secreto del bartender
Long Island Ice Tea	\$15.99	5 licores mix de limón, cocacola
Blue Hawaiian	\$14.99	3 licores, jugo de naranja y jugo de piña
Liquour Mary Juana	\$14.99	5 licores, jugo de piña, soda 7 up
Soft 1,800	\$10.00	2 licores, jugo de limón fresco
Orange Crush	\$12.99	2 licores, jugo de mango, sprite
Trash Can	\$15.99	6 licores y 1 red bull
Sex on the beach	\$11.99	2 licores, jugo de naranja y granadine
Tequila sunrise	\$10.00	1 licor, jugo de naranja y granadine
Bahama mama	\$13.99	3 licores, jugo de piña, jugo de naranja y granadine



Margaritas

Margarita con patron	\$14.00	2 licores, jugo de limón y jugo de naranja
Texan Margarita	\$14.99	4 licores, jugo de naranja y limón
Classic Margarita: Frozen or on the Rocks	Small \$8.00 Medium \$10.00 Large \$12.00	
Margaritas: Strawberry, Mango, Peach and limón Frozen or on the Rocks		
With alcohol	Small \$8.00 Medium \$10.00 Large \$10.99	
Whithout alcohol	\$7.00	
Piña colada Frozen (Pineapple)	With alcohol Medium \$10.00 Large \$12.00	
Whithout alcohol	Medium \$7.00 Large \$9.00	

Margarita Especial de la casa	2 licores, jugo de naranja	\$6.99		
Margarita Verde		\$8.00	\$10.00	\$12.00
Tequila, licor de melon y limón fresco		Small	Medium	Large

Postres

Platanos fritos	\$8.00
Fried plantains served with beans and sour cream.	
Tamalitos de Elote	\$3.12
Corn tamales served with sour cream.	
Empanadas de Plátano (2 un.)	\$5.00
Served with sour cream	
Flan	\$6.19
Pastel 3 Leches	\$6.19





Licores

Bikini Martini 2 licores y jugo de piña	\$13.99
Michelada Sencilla	\$9.00
Michelada LOCA camarones, apio, zahanoria, pepino y condimento.	\$14.99

Shots

Patrón	\$10.40
Don Julio	\$10.00
Herradura	\$10.00
Jimador	\$10.00
1800	\$9.50
Flor de la Caña #18	\$12.00
Jose Cuervo	\$9.00
Hennessy	\$10.99
Cazadores	\$10.00
Buchanans	\$10.00
Crown Royal	\$9.50

Whisky

Jack Daniel	\$9.00
Johnnie Walker	\$9.00
Fireball	\$7.00

Vodka

Absolut	\$8.32
Smirnoff Silver	\$7.99

Ron

Silver Bacardi	\$7.00
Bacardi de sabores	\$7.00
Malibu	\$8.99

Tequila

Tequila de la casa	\$5.99
Especial	

Cervezas Centroamericanas

Happy Hour	
Monday - Friday	\$2.99
3 PM - 8 PM	
Gallo	\$5.00
Montecarlos	\$5.00
Por Roya	\$5.00
Salvavidas	\$5.00
Ballena	\$5.00
Regia	\$9.99
Toña	\$5.00

IMPORTADA

Corona	\$4.11
Modelo	\$4.11
Negra Modelo	\$4.11
Victoria	\$4.11
Pacifico	\$4.11
Sol	\$4.11
XX	\$4.11
XX Negra	\$4.11
Tecate	\$4.11
Coors Light	\$4.11
Bud Light	\$4.11
Heineken	\$4.11





Smoothies de frutas

Fresa	\$6.00
Mango	\$6.00
Durazno	\$6.00
Mora	\$7.00

Licuados con leche

Fresa	\$6.00
Banana	\$6.00
Piña	\$6.00
Melón	\$6.00
Blueberry	\$6.00
Mora	\$7.00

Sodas de máquina

1 refill	
Coca Cola	\$3.50
Sprite	\$3.50
Oragne Crush	\$3.50
Fanta	\$3.50
Coca de dieta	\$3.50
Pink Limonada	\$3.50

Sodas de botella

Coca Cola normal	\$3.50
Jarritos de sabor	\$3.50

Red Bull	\$4.00
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Jugos Naturales 1 refill	
Horchata	\$3.50
Piña	\$3.50
Melón	\$3.50
Jamaica	\$3.50
Tamarindo	\$3.50

Café	\$3.12
Botella de agua	\$1.82
Chaparrita para niño	\$2.12
Jugos para niños	\$2.12
Vaso de Leche	\$3.50

