

# RESTAURANTE Playa Escondida

EXTRA  
SPICY



Los Angeles

RESTAURANTE PLAYA ESCONDIDA

2213 S. Military Hwy Unit-B  
Chesapeake, VA 23320  
(757) 233-3318

# Desayunos

# Breakfast

LOS DESAYUNOS SE SIRVEN DESDE LAS 8:00 AM TODOS LOS DÍAS.  
**BREAKFAST SERVED EVERY DAY SINCE 8:00 AM**

**DESAYUNO SUREÑO \$13.50**

**SOUTHERN BREAKFAST**

Carne Asada, 2 over-easy eggs on tortillas, served with avocado slices, sour cream, fried plantain slices, beans and fresh cheese.

**HUEVOS RANCHEROS \$11.99**

**RANCH STYLE EGGS**

3 Over-easy eggs with spicy tomato sauce, served with rice, beans, cheese and 4 corn tortillas.

**HUEVOS CON JAMÓN \$11.99**

**HAM & EGGS**

3 Over-easy eggs, served with ham, beans, rice, avocado slices and 4 corn tortillas.

**HUEVOS CON CHORIZO \$11.99**

**MEXICAN SAUCE & EGGS**

3 Over-easy eggs with chorizo (Mexican sausage), served with beans, rice, cheese, avocado slices and 4 corn tortillas.

**LOS GEMELOS \$11.99**

**THE TWINS**

2 Fried plantains topped with sour cream and cheese, served with 2 over-easy eggs topped with tomato sauce and red beans on side.

**PANQUEQUES \$5.50**

**PANCAKES**

Served with butter, honey and strawberry jam.

**DESAYUNO MI PAIS \$13.50**

**MY COUNTRY BREAKFAST**

Scrambled eggs with bacon, served with fried beans topped with mozzarella cheese, rice, an orange slice on side and 4 corn tortillas.

**DESAYUNO LOS ANGELES \$13.50**

**THE ANGELS BREAKFAST**

2 Scrambled eggs, served with beacon, sausages, ham, orange slice and 4 corn tortillas.

**BURRITO MAÑANERO \$11.99**

**MORNING BURRITO**

Burrito filled with eggs, potatoes and beans, served with 2 meat sausage, bacon and 4 corn tortillas.

**DESAYUNO NORTEÑO \$13.50**

**NORTHERN BREAKFAST**

Grilled steak, 2 over easy eggs, fried plantains, hash-browns, sour cream and 4 corn tortillas.

**PUPUSAS \$3.75 ea.**

Served with cabbage and tomato sauce.

- Chicharrón (Fried Pork Skin)
- Beans & Cheese
- Loroco
- Revueltas
- Chicken

**SOPA BORRACHA \$11.99**

**DRUNK SOUP**

3 Boiled eggs in tomato broth with jalapeño chile and cilantro. Served with red and green spicy sauce on side and 4 corn tortillas.

**SANDWICH \$11.50**

Sandwich filled with 2 over-easy eggs and beacon, and orange slice on side.

**ORDEN DE BUÑUELOS \$8.25**

**BUÑUELOS ORDER**



Desayuno Sureño



Los Gemelos



Panqueques



Desayuno Mi País



Desayuno Los Angeles



Burrito Mañanero



Desayuno Norteño



Pupusas



Sopa Borracha



Sandwich



Orden de Buñuelos



# Aperitivos

# Appetizers

## GUACAMOLE \$7.99

Mashed avocado with pico de gallo, onions, cilantro, chopped jalapeño and lime juice. Served with chips.

## NACHOS \$13.99

Bed of chips topped with asada (grilled steak), chicken, lettuce, cheese, pico de gallo and sour cream.

## EMPANADAS \$12.00 Order of 3

3 Empanadas stuffed with choice of chicken or meat. Topped with sour cream and served with salad, pico de gallo and fresh cheese.

## SOPES \$3.75 ea

Sope is a fried masa base topped with your choice of meat, lettuce, sour cream and fresh cheese, and radish slices on side.

- Asada (Grilled steak)
- Chicken
- Tripe
- Al Pastor (Marinated pork)
- Barbacoa (Mexican Style BBQ)
- Cochinita (Marinated with achiote spice pork)
- Carnitas (Fried Pork)
- Chicharrón (Fried Pork Skin)
- Beans with Cheese

## TOSTADAS \$3.75 ea

Fried tortilla topped with your choice of shredded chicken or beef, fried beans, lettuce and fresh cheese, served with cucumber and radish slices on side.

## PUPUSAS \$3.75 ea.

Served with cabbage and tomato sauce.

- Chicharrón (Fried Pork Skin)
- Beans & Cheese
- Loroco
- Revueltas
- Chicken

## GORDITAS \$3.75 ea.

- Chicken
- Asada (Grilled steak)
- Pastor (Marinated pork)
- Tripe
- Tongue
- Chicharrón Guisado (Fried pork skin cooked in spicy sauce)
- Cochinita (Marinated with achiote spice pork)
- Carnitas (Fried Pork)

Guacamole



Nachos



Empanadas



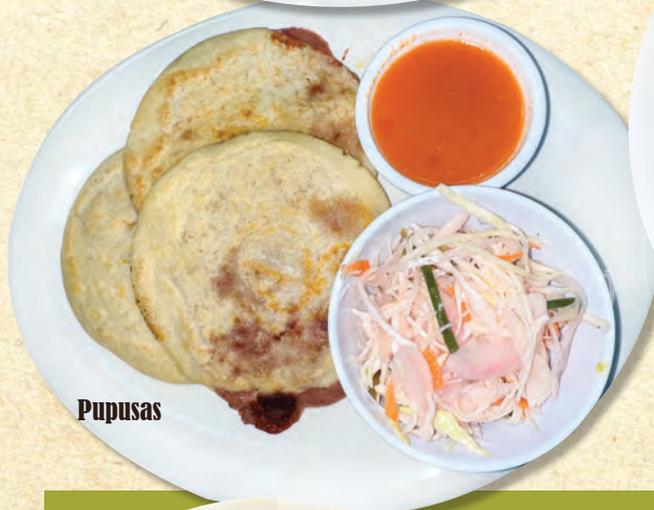
Tostadas



Sopes



Pupusas



Tacos de Birria



# TACOS \$3.75 ea

Served with onions, cilantro, lime, nopales (tender cactus), cucumber slices and spicy red and green sauce.

- Asada (Grilled steak)
- Al Pastor (Marinated pork)
- Chicken
- Shrimp
- Buche
- Carnitas (Fried pork)
- Tripe
- Barbacoa
- Tongue
- Cochinita (Marinated with achiote spice pork)

Tacos



**ORDER OF BIRRIA TACOS \$13.99**

**TAMALES EN HOJA DE PLÁTANO \$3.99 ea**

**TAMALES COOKED IN PLANTAIN LEAF**

Fillet with shredded chicken or pork.

**TAMALES EN HOJA DE MAIZ \$2.99 ea**

**TAMALES COOKED IN CORN LEAF**

Fillet with shredded chicken or pork.

**FLAUTAS DE POLLO \$12.99**

**FRIED CHICKEN TAQUITOS**

3 Deep fried chicken taquitos topped with sour cream and fresh cheese, served with salad and pico de gallo.

**ENCHILADAS POBLANAS \$13.99**

3 Chicken enchiladas covered with mole sauce, topped with sour cream and fresh cheese, served with rice and salad.

**ENCHILADAS VERDES \$13.99**

**GREEN ENCHILADAS**

3 Chicken enchiladas covered with green sauce and served with rice and salad.

**CHILE RELLENO \$14.99**

**STUFFED POBLANO CHILE**

Poblano chile stuffed with beef, covered in an egg white batter and deep fried, served in tomato & cilantro sauce, topped with sour cream and mozzarella cheese, with refried beans and rice on side. Served with 4 corn tortillas.

**TORTA CUBANA \$14.99**

**CUBAN SANDWICH**

Choice of asada, pastor (marinated pork) or chicken. Also stuffed with tomatoes, onions, avocado slices, jalapeños in vinegar, chorizo (Mexican sausage), eggs, sausage, ham, sour cream, cheese, beans and lettuce.

**BURRITO \$12.99**

Filled with asada, chicken or pastor (marinated pork) Topped with sour cream and served with salad.

**BALEADAS SHOTS**

A Honduran Baleada consists of a thick and fluffy flour tortilla, stuffed with eggs, sour cream, cheese and avocado.

Special \$13.99 Simple \$12.99

**QUESADILLA \$13.00**

Served with salad, sour cream, avocado and radish slices.

- Chicken
- Asada (Grilled steak)
- Pastor (Marinated pork)



Tamal



Tamales en Hoja de Maíz



Flautas de Pollo



Enchiladas Poblanas



Chiles Rellenos



Burrito



Torta Cubana



Quesadilla

# Salads

**ENSALADA CANCÚN \$13.50**

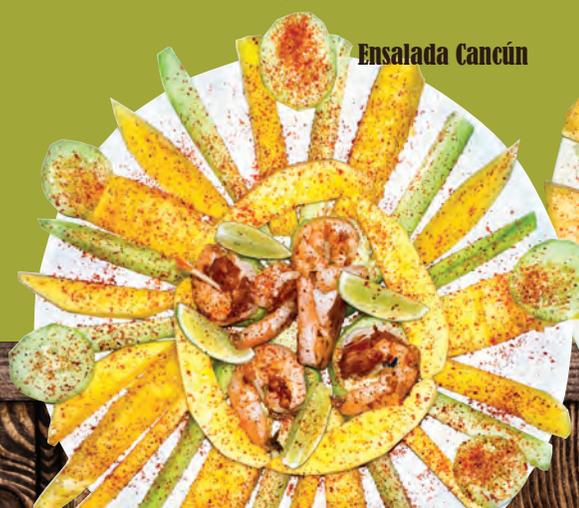
**CANCUN SALAD**

Mango sticks, shrimp, cucumber slices, lime juice and Tajín (Made with a unique blend of 100% natural chili peppers, dehydrated lime juice & sea salt).

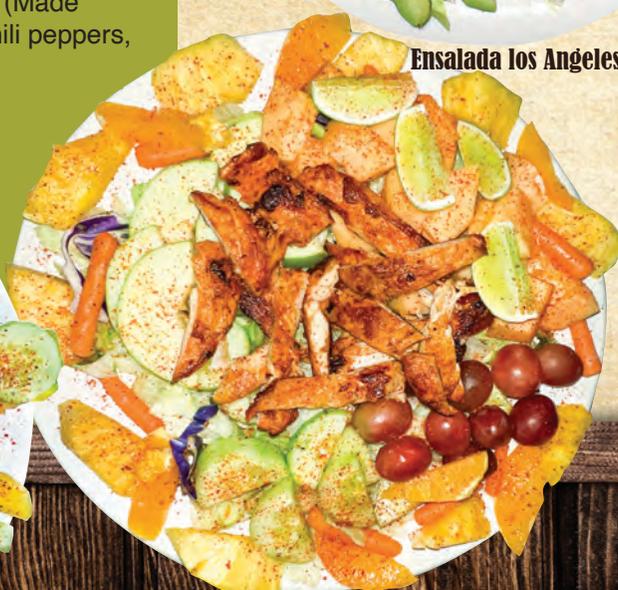
**ENSALADA LOS ANGELES \$13.99**

**THE ANGELS SALAD**

Mango chunks, green apple, shredded chicken, cucumber, cabbage, orange slices, grapes, carrots, pineapple, lime juice and Tajín (Made with a unique blend of 100% natural chili peppers, dehydrated lime juice & sea salt).



Ensalada Cancún



Ensalada los Angeles

# Almuerzos y Cenas

# Lunch & Dinner

## Soups

### CALDO DE GALLINA \$14.99

#### HEN SOUP

Hen broth with potatoes, carrots, chayote squash, served with onions, cilantro, lime, rice on side and 4 corn tortillas.

### CALDO DE RES \$15.99

#### BEEF SOUP

Beef rib broth with potatoes, carrots, chayote squash, corn on the cob, served with onions, cilantro, lime, rice on side and 4 corn tortillas.

### CALDO DE MENUDO (Pancita) \$16.99

#### TRIBE SOUP

Spicy soup made with tripe, chile and spices, served with cilantro, onions, lime and 4 corn tortillas.

### CONSOMÉ DE BORREGO \$19.99

#### LAMB SOUP

Lam meat soup, it can be accompanied with tacos or simple corn tortillas, served with cilantro, onions and lime juice.

### POZOLE \$14.99

Is a traditional soup made from hominy and seasoned with guajillo chili, with your choice of pork or chicken meat, served with lettuce, cilantro, lime, radish and 4 corn tortillas.

### CALDO 7 MARES \$19.99

#### 7 SEAS SOUP

Spicy seafood soup with shrimp, crab legs, fish filet, oysters, clams, octopus, crabs, onions and cilantro. Served with 4 corn tortillas.

### CALDO DE CAMARÓN \$15.99

#### SHRIMP SOUP

Spicy soup with shrimp.

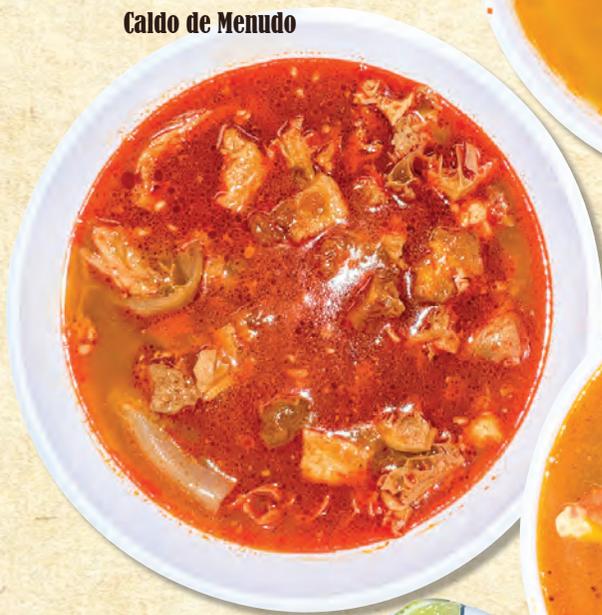
Caldo de Gallina



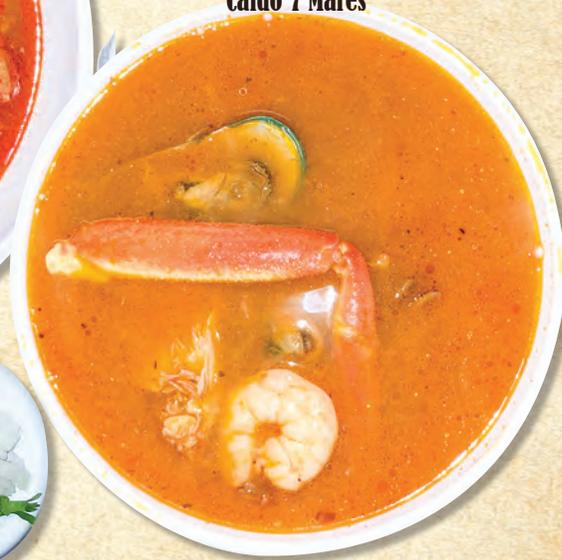
Caldo de Res



Caldo de Menudo



Caldo 7 Mares



Fajita Texana



NOTE: If you are allergic to any seasoning or to any meats described above, please let the waiter or restaurant manager.

## Fajitas

### FAJITA TEXANA \$16.99

Steak, chicken and shrimp, cooked with bell peppers (red, yellow and green), onions and tomatoes, served with rice, refried beans topped with mozzarella cheese and 4 corn tortillas.

### FAJITA DE POLLO \$15.99

#### CHICKEN FAJITA

Chicken strips cooked with bell peppers (red and green), onions and tomatoes, served with rice, refried beans topped with mozzarella cheese and 4 corn tortillas.

### FAJITA MIXTA \$17.99

#### MIX FAJITA

Chicken and steak strips cooked with bell peppers (red and green), onions and tomatoes, served with refried beans topped with mozzarella cheese and 4 corn tortillas.

### FAJITA LA FRONTERA \$16.99

#### BORDER FAJITA

Steak, 2 chorizos (Mexican sausage), 1 chile toreado (grilled jalapeño), nopal (tender cactus) strips, red beans and 4 corn tortillas.

Fajita La Frontera



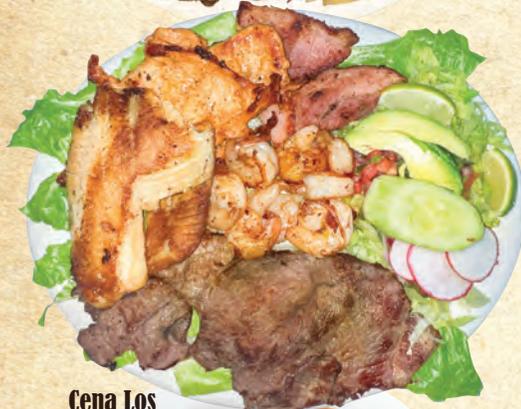
# Almuerzos y Cenas

# Lunch & Dinner

Chuleta de Cerdo



Costilla a la Parrilla



Cena Los Angeles



Costilla en Salsa Verde



Pollo Tajadas



Pollo con Papas

## House Plates

**CARNE ASADA \$14.99**

**GRILLED STEAK**

Grilled steak served with rice, fried beans topped with mozzarella cheese, salad, chile toreado (grilled jalapeño), grilled onions and 4 corn tortillas.

**CHULETA DE CERDO \$14.50**

**GRILLED PORK CHOP**

Grilled pork chop served with rice, fried beans topped with mozzarella cheese, chile toreado (grilled jalapeño), salad, avocado slices and 4 corn tortillas.

**CARNITAS \$14.99**

**DEEP FRIED PORK**

Deep fried pork served with grilled onions, avocado slices, salad, rice, fried beans topped with mozzarella cheese, avocado, nopal (tender cactus), lime and radish slices and 4 corn tortillas.

**COSTILLA A LA PARRILLA \$22.00**

**GRILLED PORK RIB**

Grilled pork rib served with frijoles charros (whole beans cooked with bacon), guacamole, rice, chile toreado (grilled jalapeño), salad, grilled onions, chorizo (Mexican sausage) and 4 corn tortillas.

**ESPAGUETI RANCHERO \$14.99**

**RANCH STYLE SPAGHETTI**

Spaghetti cooked with shrimp, chicken and beef chunks, broccoli, bell peppers, onions and carrots.

**CENA LOS ANGELES \$20.00**

**THE ANGELS DINNER**

Fish filet, grilled steak, shrimp, chicken breast and ham served with salad, refried beans topped with mozzarella cheese, rice, romaine lettuce, avocado slices and 4 corn tortillas.

**COSTILLA A LA MEXICANA \$14.99**

**PORK RIB MEXICAN STYLE**

Pork cooked in red sauce, served with rice, avocado slices, lime, cilantro and 4 corn tortillas.

**COSTILLA EN SALSA VERDE \$14.99**

**PORK RIB IN GREEN SAUCE**

Pork rib cooked in green sauce with nopales (tender cactus), served with rice, refried beans topped with mozzarella cheese and 4 corn tortillas.

**POLLO GUISADO \$13.99**

**COOKED CHICKEN**

Chicken cooked in red sauce, served with rice and cilantro.

**POLLO TAJADAS \$14.99**

**CHICKEN WITH PLANTAIN SLICES**

Chicken leg over a bed of fried plantains, cabbage and carrots, topped with beetroot dressing.

**PECHUGA A LA PLANCHA \$13.99**

**GRILLED CHICKEN BREAST**

Grilled chicken breast, served with rice, refried beans topped with mozzarella cheese, salad, chile toreado (grilled jalapeño), lime and 4 corn tortillas.

**POLLO CON PAPAS \$13.99**

**CHICKEN WITH FRIES**

Fried chicken with French fries, served with ketchup, and mayonnaise sides and 4 corn tortillas.

Carne Asada



Carnitas



Espaguete Ranchero



Costilla a la Mexicana



Pollo Guisado



Pechuga a la Plancha



House Plates



Pollo Frito

**POLLO FRITO \$14.99 FRIED CHICKEN**

Fried chicken leg, served with rice, refried beans topped with mozzarella cheese, salad, avocado and 4 corn tortillas.

**POLLO ROSTIZADO ROASTED CHICKEN**

**WHOLE CHICKEN \$30.99**

Served with a charro beans order and rice.

**HALF CHICKEN \$17.00**

Served with a charro beans order, rice and 4 corn tortillas.

**BISTEC A LA MEXICANA \$15.99**

**MEXICAN STYLE STEAK**

Steak cooked with tomatoes, bell peppers and onions, served with rice, refried beans topped with mozzarella cheese, avocado slices and 4 corn tortillas.

**COCHINITA PIBIL \$14.99**

**PORK MARINATED WITH ACHIOTE (SPICES)**

Pork marinated in achiote (spices) and slow cooked, served with red onions, rice, refried beans topped with mozzarella cheese and 4 corn tortillas.

**BARBACOA \$15.99 BBQ MEXICAN STYLE**

Beef meat slow cooked served with rice, refried beans topped with mozzarella cheese, avocado slices, cilantro and 4 corn tortillas.

**MOLCAJETE \$28.99**

Pork chop, ham, chorizo (Mexican sausage), steak, chicken breast, shrimp, breaded jalapeño, chile toreado (grilled jalapeño), nopales (tender cactus), onions, cilantro, orange slice and cheese.



Bistec a la Mexicana



Molcajete



Cochinita Pibil



Camarones a la Diabla



Mojarra Frita

# Seafood

**CAMARONES A LA DIABLA \$14.99**

**DEVIL STYLE SHRIMP**

Shrimp cooked in a very SPICY tomatoes sauce, served with rice, refried beans topped with mozzarella cheese, cilantro and 4 corn tortillas.

**CAMARONES ENTOMATADOS \$15.99**

**SHRIMP IN TOMATO SAUCE**

Shrimp cooked in tomatoes sauce, served with rice, salad, avocado, cilantro, onions, refried beans topped with mozzarella cheese and 4 corn tortillas.

**MOJARRA FRITA \$15.99**

**FRIED WHOLE TILAPIA**

Whole fried tilapia, served with refried beans topped with mozzarella cheese, rice, salad, cucumber, avocado slices, lime and 4 corn tortillas.

**FILETE DE PESCADO \$15.50 FISH FILET**

Fish filet served with rice, salad, avocado, lime, refried beans topped with mozzarella cheese and 4 corn tortillas.

**CAMARONES A LA PLANCHA \$15.99**

**GRILLED SHRIMP**

Grilled shrimp served with rice, refried beans topped with mozzarella cheese, salad, onions, avocado, cucumber and 4 corn tortillas.

**CEVICHE DE CAMARÓN \$15.99**

**SHRIMP CEVICHE**

Shrimp with pico de gallo and avocado, served with tostadas or crackers.

**TOSTADAS DE CEVICHE DE CAMARÓN \$5.00**

2 tostadas (hard plain tortilla) topped with shrimp ceviche and avocado slice.

**COCTEL DE CAMARÓN \$16.99**

**SHRIMP COCKTAIL**

Shrimp in a special tomato sauce and lime juice sauce with pico de gallo, cilantro, avocado and orange slices. Served with crackers.



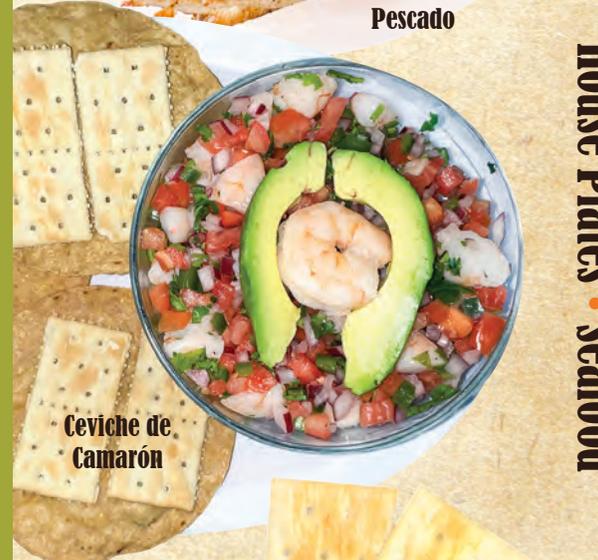
Camarones Entomatados



Filete de Pescado



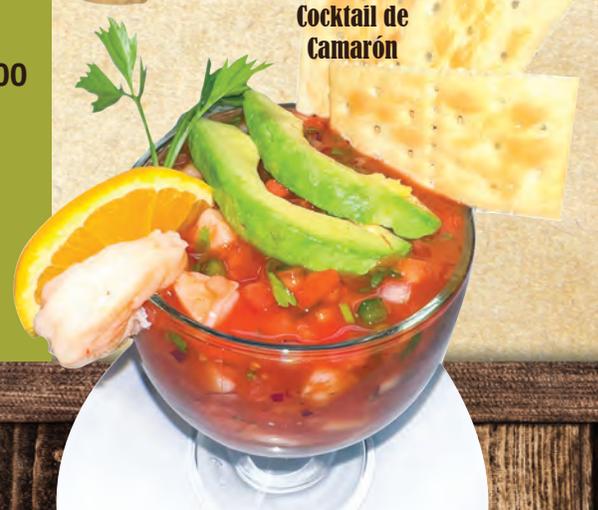
Camarones a la Plancha



Ceviche de Camarón



Tostadas de Ceviche de Camarón



Cocktail de Camarón

House Plates • Seafood

# Kids Menu

**ANGELITOS \$9.99**

**LITTLE ANGELS**

Flour quesadilla, nuggets and French fries, served with ketchup sauce on side.

**BURRITO DE NIÑOS \$9.99**

**KIDS' BURRITO**

Burrito stuffed with your choice of:

- **Asada** (Grilled steak)
- **Pastor** (Marinated pork)
- **Chicken**
- **Beans & cheese**

Served with French fries and ketchup.

Angelitos



Burrito



## Extras

Tortillas order 3.50

Rice 5.99

Plantains order 7.00

**NOTE:** If you are allergic to any seasoning or to any meats described above, please let the waiter or restaurant manager.

# Comida por Libra

## Food Sales per Pound

**CHICHARRONES DE PUERCO**  
One Pound \$20 Half Pound \$10

Deep fried pork skin.

**CARNITAS \$20.00**

Deep fried pork meat.

**BARBACOA DE RES \$20.00**

Steamed braided beef.

**TORTILLA DE MAÍZ \$8.99**

Corn tortillas

Chicharrones de Puerco



Food/Pound•Kids•Drinks

## Bebidas

## Soft Drinks

**AGUAS FRESCAS \$4.50 FLAVORED WATER**

- Jamaica (Hibiscus)
- Horchata (Rice & Cinammon)
- House Special Flavor

**CAFE \$2.50 COFFEE**

**ATOLE DE ELOTE \$7.25 CORN ATOLE**

Atole is a traditional hot corn and masa-based beverage of Mexican original.

**CHAMPURRADO \$7.25 CHOCOLATE ATOLE**

Champurrado is a traditional hot chocolate beverage of Mexico.

**COCA COLA 1/2 Lt \$3.25**

**COCA COLA 12 oz \$2.50**

**JARRITOS 2.50**

Strawberry, Tamarind, Lemon, Sangria, Fruit Punch, Pomegranate.

**LICUADOS \$8.50 MILK SHAKES**

Strawberry, Papaya, Pineapple, Kiwi (slimming properties), Cantaloupe.

