Lunch Special every day from 11am to 3pm. Additional \$2 after 3pm.

FAJITAS\$7.29

Strips of chicken, beef or mixed marinated with our special seasoning, combined with grilled onions, and bell peppers. Served with rice, beans, pico de gallo, guacamole and of course, fresh homemade tortillas.

CHIMICHANGA\$6.99 substitute brisket meat \$1.00

A flour tortilla filled with your choice of grilled beef or shredded chicken, deep-fried and topped with Fiesta Cozumel delicious queso. Served with rice, beans, lettuce, guacamole and pico de gallo.

*HUEVOS RANCHEBOS\$5.95

A true Mexican tradition. Two large eggs set on a fried corn tortilla then topped with a special Mexican salsa. Served with rice, beans and tortillas.

*HUEVOS CON CHOBIZO \$6.25

Two large scrambled eggs mixed with spicy Mexican Chorizo (pork sausage). Served with rice, beans and tortillas.

CHILE RELLENO\$4.75

A mid roasted poblano pepper filled with monterey jack cheese, lightly battered, deep-fried then topped with our special sauce. Served with rice, beans and flour tortillas.

SPEEDY GONZALES\$5.25

1 taco and 1 enchilada of your choice, rice and beans.

MEXICAN TOPTAS\$5.99

Mexican roll filled with your choice of meat, onions, lettuce, tomatoes, avocado, mayo and beans.

FAJITA QUESADILLA\$6.99

Chicken or Beef Fajita Quesadilla. Served with rice, beans, sour cream & guacamole. Add shrimp & mushroom for \$1.00

ENCHILADA\$4.50

A soft rolled corn tortilla filled with beef, chicken or cheese. Topped with our special red sauce, served with rice and beans. Add an extra enchilada for \$1.00

TACO\$4.50

A crispy corn tortilla shell filled with your choice of beef or chicken, lettuce and shredded cheese. Served with rice and beans. Add an extra taco for \$1.00

GBILLED TACOS\$6.99

Two grilled tacos: chicken or beef fajita . Served with rice and guacamole.

DID YOU KNOW?

Mexican food has always been considered to be very spicy. Well, that is partially true. Mexican food history shows that Mexico has given **chocolate** to the world, as well as several other specialties, including peanuts, vanilla, beans, coconuts and tomatoes. Traditional Mexican cooking makes use of these native elements to produce tasty meals.

LUNCH SPECIAL #8

DAILY LUNCH SPECIAL \$4.39

LUNCH SPECIAL #1 1 enchilada and 1 taco with rice

LUNCH SPECIAL #2 2 tamale with rice and beans

LUNCH SPECIAL #3 1 burrito with rice and beans

ALA CARTA

3 tacos \$4.49 3 tamales \$3.99 3 enchiladas \$3.99 2 burritos \$4.49 2 chiles rellenos \$4.49 2 chimichangas \$4.99

LUNCH SPECIAL #4

1 enchilada with rice and guacamole salad

LUNCH SPECIAL #5 1 empanada and 1 burrito with rice

LUNCH SPECIAL #6 1 burrito, 1 enchilada and 1 taco

LUNCH SPECIAL #7 1 chimichanga rice and beans

SIDE ORDERS

1 chimichanga\$2.99 1 taco \$1.79 1 tamale\$1.39 1 burrito\$2.99 1 chile relleno\$3.25 1 enchilada\$1.89 1 quesadilla\$3.25



1 empanada and 1 tamale with rice

LUNCH SPECIAL #10

1 quesadilla with rice and beans







SIDES

Beans\$1.49

Rice\$1.49

Pico de gallo \$0.85

Sour cream \$0.85

Fries \$2.25

Shredded cheese ... \$0.99

Cheese dip \$1.99





APPETIZERS

FIESTA COZUMEL'S DELICIOUS QUESO

Our traditional blend of melted white cheeses. Ask for fresh homemade tortillas \$0.75 per order of three tortillas.

Cup \$3.29 add beef for \$1.00

GUACAMOLE \$3.79

Made fresh daily!

FIESTA COZUMEL SAMPLEB \$9.49

Dig into chicken quesadillas, chicken flautas, steak nachos, buffalo wings, guacamole, pico de gallo and a side of queso.

FIESTA NACHOS \$6.75

It's Cerveza Time, when you order these nachos covered with beans, cheese, chicken, beef, jalapenos, onions, tomatoes and guacamole.

BUFFALO WINGS \$6.99

Eight chipotle spiced chicken drumettes. Served with ranch dressing and celery sticks.

QUESADILLAS

Served with sour cream, guacamole and pico de gallo. CHICKEN OR BEEF FAJITA \$7.99 VEGGIE \$7.49 SHRIMP & MUSHROOM \$8.49

JALAPENO BOTTLE CAPS\$5.99 Large portion of fried jalapenos slices.

SHRIMP COCKTAIL \$8.99 Shrimp served in a spicy Mexican cocktail sauce with cilantro and onions

CHICKEN FUNDIDO \$7.79

Mexican fondue with jack cheese, fajita chicken, roasted poblano peppers and sautéed onions. Served with fresh flour tortillas.

SUPEB NACHOS FAJITAS \$7.29

Crispy corn tortilla covered with beans, melted cheese, grilled onions, bell peppers and tomatoes. Your choice of fajita-style beef, chicken or combination.

SELECT FROM OUR MENU OF EXQUISITE MEXICAN FOOD MADE FROM TRADITIONAL RECIPIES

IF YOUR TASTE BUDS DESIRE ADVENTURE, YOU'RE IN THE RIGHT PLACE. YOU'RE ABOUT TO EMBARK ON A EXCITING JOURNEY OF TASTE IN OUR **RESTAURANT!**

FROM FRESH CHILI PEPPERS TO HOMEMADE SALSA AND TORTILLAS, WE GUARANTEE THAT OUR FOOD WILL DELIGHT YOUR SENSES AND TICKLE YOUR TASTE BUDS. OUR MENU IS EXTENSIVE AND FEATURES THE TRADITIONAL DISHES THAT MAKE MEXICAN CUISINE FAMOUS. THANK YOU FOR CHOOSING US! BUEN PROVECHO AMIGO

SOUPS & SALADS

SHRIMP TACO SALAD \$7.59

Crispy flour bowl with beans, grilled shrimp, bell peppers, onions and tomatoes. Topped with lettuce, guacamole, sour cream and pico de gallo. Fiesta Cozumel's delicious cheese sauce on the side.

FAJITA TACO SALAD \$7.49

Crispy flour tortilla bowl filled with beans, tender strips of grilled beef or chicken, bell peppers, onions and tomatoes. Topped with lettuce, guacamole, sour cream and pico de gallo. Fiesta Cozumel's delicious Oueso on the side.

GRANDE TACO SALAD \$6.79

A tortilla bowl filled with chicken or beef, beans, lettuce, tomatoes, sour cream and guacamole.

GBILLED CHICKEN CAESAB \$7.29

A Caesar salad topped with grilled chicken, tomatoes, with corn tortilla strips and queso fresco.

HOMEMADE TORTILLA SOUP

A spicy Chicken and vegetable soup filled with sour cream, cheese and crispy tortilla strips. Bowl \$3.99

CANCUN SALAD \$5.99

Crispy romaine lettuce, black beans, corn relish, tomatoes, queso fresco and grilled chicken.



ICE TEA . SWEET TEA . LEMONADE . ROOT BEER

Substitute FIESTA COZUMEL Cheese Sauce for \$ 0.55 *Consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase your risk of foodborne illness. Gratuity of 15% might be included for parties of 8 or more

Bottle Beer

Mexican

Corona Corona light Carta Blanca Sol XX Amber XX Lager Negra Modelo Modelo Especial Bohemia Tecate **Tecate Light** Pacifico

Corona

Extra

Bottle Beer

Domestic

Budweiser Bud light Bud light lime Coors light Miller lite Michelob ultra

REPOSADOS

Aged for a minimum of 2 months but less than a year.

> 1800 Cazadores Don Julio Jose Cuervo Especial Sauza Hornitos Patron Jimador Herradura Jose Cuervo Tradicional Cabo Wabo

SOPAPILLAS\$2.99

A traditional Mexican treat! This sweetened deep fried dough is the perfect ending to any Mexican meal.

CHERBY CRISPY\$4.29

Two large sopapillas stuffed with cherries, fried extra crispy, drizzled with chocolate, caramel and honey, served with vanilla ice cream.

FUDGE BROWNIE\$4.29

Hot fudge brownies, drizzled with chocolate, caramel and honey, sprinkled with cinnamon sugar and powdered sugar, served with vanilla ice cream.





Bottle Beer Import

Heineken Heineken Light Sam Adams Newcastle Red Stripe Toña Guinness



Draft

Served ice cold in a frosty mug or grande schooner

DOS EQUIS AMBER **BUD LIGHT** MICHELOB ULTRA

LOS TEQUILAS

AÑEJO Aged from 1 to 5 years for a smooth taste.

Sauza Conmemorativo Cazadores 1800 Tres Generaciones Jose Cuervo Jimador Don Eduardo Cabo Wabo Don Julio

El Tesoro Paradiso Herradura Patron Corazon Don Julio 1942 Jose Cuervo (Reserva de la Familia) Milagro Romance Don Julio Real

SILVER (PLATA)

Aged less than 2 months Patron . Cabo Wabo . Don Julio . Herradura

I OS POSTRES

CHEESECAKE\$3.25

The American side of us...nice and sweet!

FLAN\$3.25

This soft creamy rich custard is baked with a traditional caramel glaze-giving you a little taste of heaven. (Made fresh daily)

FRIED ICE CREAM\$3.99

Vanilla *ice cream* coated with corn flakes spiced with cinnamon, then quickly *fried* for a paradoxical Paradise!



LA CANTINA

Margaritas

HOUSE Frozen or on the rocks.

TOP SHELF 1800 Reposado, Gran Marnier and lime.

FRUIT

Served frozen with any of these flavors: Strawberry, Peach, Mango, Banana or Raspberry.

FROZEN SWIRLS

Our frozen margarita layered with Sangria, Strawberry, Peach, Mango, Banana or Raspberry.

BIG MOM MARGARITA (Panty Dropper) 45 oz of FROZEN OR ON THE ROCKS margarita.

Top off any Margarita with Midori, Chambord, Cointreau, Grand Marnier or your favorite Tequila

Fiesta Cozumel's Favorite Drinks

SANGRIA

A Spanish favorite! Tropical fruit juices, red and white wines combined together with just the right touch of Brandy Presidente.

MOJITO CUBANO

Muddled mint leaves with sugar and fresh squeezed lime juice toped with Bacardi Limon and topped with club soda. PIÑA COLADA

Bacardi Rum, Crème de coconut and pineapple juice served frozen and topped with whipped cream and a cherry.

PALOMA

Jose Cuervo Tradicional, fresh squeezed lime juice, citrus soda and a pinch of salt served in a salt-rimmed glass . LONG ISLAND ICE TEA

Vodka 1800, tequila, rum, gin, triple sec, sweet and sour mix and Pepsi.

SEX ON THE BEACH Vodka peach schnapps cranberry juice and orange juice.



LA BAMBA Herradura Blanco, Cointreau, pineapple juice and lime,

PINK SENOBITA Sauza Hornitos, Gran Marnier, cranberry juice and lime,

LAGUNA AZUL 1800 Silver, Blue Curacao, orange juice and lime,

PERFECT PATRON MARGARITA Our top the line Margarita with smooth Patron Silver Tequila and Patron Citronge premium liqueur. Simply Perfect!

SHAKEN MARGARITA

Hornitos Plata Tequila and Patron Citronge premium liqueur, shaken tableside with fresh orange and lime for an unbelievably refreshing taste.

CABO WABO MARGARITA Cabo wabo Reposado triple sec, sweet and sour mix and lime.

DON JULIO MARGARITA Don Julio silver triple sec, sweet and sour mix and lime.

CAZADOBES MARGARITA Cazadores Añejo triple sec, sweet and sour mix and lime.

Martinis

THE CLASSIC Beefeater Gin or Grey Goose Vodka, Dry Vermouth and Olives.

APPLE-TINI

Smirnoff Vodka and apple pucker. HPNO-TINI

Hpnotig Liqueur, Skyy Vodka, Blue Curacao and orange juice.

BANANA-TINI Smirnoff Vodka, Crème de Banana, banana puree and pineapple juice.

MANGO-TINI

Smirnoff Vodka, Cointreau, mango puree, sweet and sour.



KENDALL JACKSON GRAND RESERVE

Merlot . Cabernet . Chardonnay BERINGER White Zinfandel

DELIGHT YOUR APPETITE Fiesta Cozumel Specialties & Mexican Traditional

All FAJITAS are served on a sizzling hot skillet with onions and bell peppers. The fixing's include rice, beans, sour cream, guacamole, pico de gallo, chesse and tortillas.

FAJITAS COZUMEL \$12.95

Fiesta Cozumel signature fajitas You will be amazed! Marinated strips of beef, chicken, shrimp, chorizo and beef ribs grilled to perfection with vegetables.

FAJITAS DEL MAP \$13.50

The ultimate seafood fajitas. A mix of grilled shrimp, mahi-mahi and sea scallops with vegetables.

FAJITAS DE CAMABON \dots \$11.95 Large shrimp marinated and grilled with vegetables.

FIESTA COZUMEL SPECIAL TIES

Served with Rice, your choice of Borracho Beans or Refried Beans, Guacamole & Pico de Gallo. Add Sour Cream for \$0.55 Unless otherwise noted.

STEAK ENCEBOLLADO DINNEP \$9.99 Carne asada steak with grilled onions and jalapenos. & pico de Lean chunks of pork marinated with orange and spices, then cooked in its own juices until tender. Fresh tortillas. gallo.

STEAK & ENCHILADAS \$9.99 GBILLED CHICKEN & SHBIMP \$12.99 Carne asada steak served with two cheese enchiladas topped Grilled chicken and jumbo grilled shrimp served with rice and with queso. grilled vegetables only.

MEXICAN TACO DINNEP \$8.89 Three mexican tacos with your choice of Brisket, Steak, Chicken, Carnitas or Pastor.

FAJITA GBILLED TACOS....\$7.99 **STEAK MAZATLAN** \$10.99 Grilled tacos filled with chicken or beef fajita. Grilled shrimp Steak topped with grilled onions, tomatoes and bell peppers, tacos add \$1.00 served with 2 cheese enchiladas, 4 grilled shrimp and rice only

CHILE COLOBADO \$9.95 **POLLO FIESTA** \$8.29 Chunks of juicy beef, grilled with our unique ranchera sauce. Chicken topped with spinach, cheese dip and a side of sautéed and fresh homemade tortillas. veggies only.

CHILE VEBDE \$9.99 Tender pork simmered in our own homemade chile verde sauce, topped with cheese. Fresh homemade tortillas.

COCHINITA PIBIL

Traditional Mexican slow-roasted pork dish from the Yucatán Península. Preparation of traditional cochinita or puerco pibil involves marinating the meat in strongly acidic citrus juice, coloring it with annatto seed, and roasting the meat while it is wrapped in banana leaf. 3 TACOS \$8.99 – Served with rice, pico de gallo, borracho beans & guacamole. **1 TORTA \$6.99 - Served with fries.**

FAJITAS MAR Y TIEBBA \$11.75

A flavorful combination of grilled beef, chicken, shrimp and vegetables.

FAJITAS CLASICAS

Chicken. Beef or Mix \$10.25 We marinate our meats with our special seasoning and grill them with vegetables to perfection.

FAJITAS CON QUESO

For the cheese lovers a combination of chicken and steak with a generous layer of melted cheddar and jack cheese \$10.99

LAS CABNITAS \$9.95

CABNE ASADA\$8.99

Carne asada steak marinated and cooked to perfection. Fresh tortillas.

POLLO CON QUESO \$7.99

Grilled chicken breast strips topped with queso served with rice and beans only.



*CAMABONES A "LA DIABLA" \$10.50

Sautéed delicious shrimp in a garlic butter and spicy chipotle sauce. Served with rice, beans and homemade flour tortillas.

*CAMABONES AL "MOJO DE AJO" \$10.50 Tasty sautéed shrimp in a garlic butter sauce. Served with rice, beans and freshly made tortillas.

*CAMABONES RANCHEBOS \$10.50

Savory shrimp sautéed in a home recipe ranchera sauce. Served with rice, beans and tortillas

CAMABONES AL QUESO \$9.79

Grilled shrimp cooked with sautéed onions and mushrooms topped with jack cheese served with rice and beans.

BURRITOS CHIMICHANGAS & ENCHII ADAS

Served with rice, beans guacamole and sour cream. Unless otherwise noted.

BUBBITO FIESTA COZUMEL \$7.25

A large flour tortilla filled with chicken or beef topped with lettuce, sour cream, cheese and tomatoes. Substitute brisket meat \$1.00

BUBBITO DON PEPE \$8.29

The "big daddy" of all the burritos!! Extra-large flour tortilla filled with grilled fajita-style beef or brisket, rice, borracho beans then topped with our delicious tomatillo sauce.

*SHBIMP CHIMICHANGA \$9.29

A large flour tortilla stuffed with fajita-style shrimp and veggies, deep-fried then topped with our delicious queso, lettuce, sour cream, guacamole and pico de gallo.

CHIMICHANGA

Chicken or Beef \$7.75

A flour tortilla stuffed with your choice of beef or chicken, deep-fried and topped with our delicious queso, lettuce, sour cream, guacamole and pico de gallo. Substitute brisket meat \$1.00

TAMALE DINNEB \$7.99

Three tamales topped with chili sauce.

ENCHILADAS CANCUN \$8.25

Two enchiladas filled with a mixture of spinach and shrimp, topped with our special green salsa. You will love them!

ENCHILADAS SUPPEMAS \$7.75 Two cheese enchiladas topped with shredded pork.

ENCHILADAS ALICIA'S \$8.49 Three enchiladas: 1 beef fajita, 1 chicken fajita and 1 shrimp topped with our delicious queso.

FROM THE SEA

*PESCADO EL JABOCHO \$8.99

Fillet of grilled catfish with chipotle sauce and spices. topped with pico de gallo, served with rice, lettuce, guacamole, sour cream and tortillas.

***PLAYA DEL CARMEN TACOS (FISH TACOS)**

Four delicious mahi-mahi tacos with lettuce, tomatillo sauce and a special dressing. Served with rice. \$8.99

***TOSTADAS DE CEVICHE** \$8.45 Two tostadas covered with marinated zesty shrimp, lime juice, onions, cilantro, tomatoes and fresh jalapenos.

***FISH ESPECIAL** \$9,99

Tilapia fish covered with shrimp topped with cilantro cream sauce. Served with spanish rice and guacamole salad.

FILET COZUMEL \$8.99

Grilled tilapia filet with grilled onions, bell peppers and tomatoes. Served with rice and guacamole salad.



ENCHILADAS SUIZAS \$9.49

Three enchiladas filled with slow-cooked pulled chicken and cheese, topped with freshly made tomatillo cream sauce and melted jack cheese.

COMBO ENCHILADA DINNEB \$7.75

Choose three enchiladas: cheese with red sauce, chicken with sour cream sauce or beef enchilada with chili sauce.

TACO DINNEP \$7.99

Three chicken or beef, crispy or soft tacos. Served with rice, beans, guacamole and sour cream.

B CHIMICHANGAS \$8.59

Three flour tortillas stuffed with 1 ground beef, 1 chicken and 1 pork carnitas deep fried and topped with queso served with rice and guacamole salad.

SHARANDAS BURRITOS \$8.29 Three burritos: 1 steak, 1 chicken fajita and 1 shrimp topped with queso and a guacamole salad on top.

ENCHILADAS YUCATAN \$8.79

Two enchiladas stuffed with grilled shrimp, topped with our Fiesta Cozumel's delicious queso, lettuce and pico de gallo.

CHILE RELLENO \$8.29

A mid roasted poblano pepper filled with beef or chicken, monterey jack cheese, topped with queso or ranchero. Served with rice, beans and flour tortillas.

COMBINATION PI ATTER

FIESTA COZUMEL have created several combination platters all for your enjoyment! All combination platters are served with rice and beans. You may also create your own combination.

COMBO # 1\$8.75 One beef taco, one chicken enchilada and one cheese enchilada.

COMBO # 2\$8,75 One chile relleno, one beef enchilada and one beef taco.

COMBO # 3\$8.75 One tamale, one beef enchilada and one chicken taco.

COMBO # 4\$8.75 One beef burrito, one chicken taco and one cheese enchilada.

COMBO # 5\$8.75 One beef tostada, one chicken enchilada and one chile relleno.

COMBO # 6\$7.75 One beef taco and one chicken enchilada.

COMBO # 7\$7.75 One chile relleno and one beef enchilada.

COMBO # 8\$7.75 One beef burrito and one chicken taco.

COMBO # 9\$7.75 One tamale and one beef burrito.

COMBO # 10\$7.75 One beef tostada and one chile relleno.

Substitute our Delicious Queso for \$.55

COME AND CELEBRATE YOUR BIRTHDAY WITH US! PLEASE LET US KNOW, SO WE CAN CELEBRATE WITH YOU!

FELIZ CUMPLEÑOS AMIGO

VEGETERIAN AMIGOS

All platters are served with rice and beans.

VEGETABIAN # 1\$6.50 One guacamole tostada, one cheese enchilada.

VEGETABIAN # 2\$6.50 One chile relleno, one bean burrito.

VEGETABIAN # 3\$6.50 One guacamole tostada, one chile relleno.

VEGETABIAN # 4\$6.50 One cheese quesadilla, one cheese enchilada, one chile relleno.

VEGETABIAN # 5\$7.59 Choose three enchiladas: cheese with gueso, spinach with cilantro sauce, or veggie enchilada with ranchero.

VEGETABIAN #6\$6.50 2 bean burritos topped with queso. Served with rice and a house salad.

PARA LOS AMIGUITOS

All kids meals are served with a complimentary small beverage with a lid. Additional \$0.99 charge for Adults and Kids over 10 ALL KIDS MEALS.... \$4.79

KID #1 Bean burrito with rice and beans. KID #2 Nachos - (Bean or Cheese.) KID #3 Cheese, chicken or beef quesadillas with rice and beans. KID #4 Chicken tenders with fries. KID #5 Mini corn dogs with fries. KID #6 Chicken and corn dogs with fries. KID #7 Cheese enchilada with rice and beans. **KID #8** Beef taco with rice and beans. KID #9 Mini pizza served with a fruit cup KID #10 Kraft Mac and Cheese with a fruit cup