

Breakfast Skillets

Skilla-Chiles Poblanos
House Mole mixed with Crunchy Chilaquiles and Chicken topped with an Egg. Served with a side of beans 11.99

Skillet Supreme
Seasoned country potatoes, bell peppers, grilled onions, sausage, ham, bacon. Served with a side of beans 11.99

Skilla-Chiles Rojos
Crunchy Chilaquiles mixed with our special red sauce, seasoned country potatoes, bell peppers, grilled onions, sausage, ham & bacon. Served with a side of beans 11.99

Huevos Rancheros
Crispy Tortilla, slice of ham and Eggs topped with our special green salsa. Beans and a grilled mozzarella cheese. Served with a mix of country potatoes, bell peppers, grilled onions, sausage, ham & bacon. 11.99

PICTURES ARE FOR PROMO ONLY

• Location may vary • Substitutions may vary • Pricing is subject to change without notice
• Parties of 6 or more are subject to an automatic service charge
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or under cooked at your request.

Omelettes & MORE!

Monday - Sunday Open - 2pm

HUEVOS CON JAMON

Two eggs scrambled with ham. 10⁹⁹

HUEVOS RANCHEROS

Two eggs over medium topped with a delicious home style sauce. 11⁵⁰

HUEVOS A LA MEXICANA

Two eggs scrambled with chili peppers, onions, & tomatoes. 10⁹⁹

MACHACA CON HUEVO

Two eggs scrambled with shredded beef. 11⁵⁰

CHORIZO CON HUEVO

Two eggs scrambled with Mexican style sausage. 10⁹⁹

STEAK AND EGGS

Top Sirloin Steak and two eggs any style. 12⁷⁵

VEGETARIAN OMELETTE

OMELETTE VEGETARIANO
The healthier choice! Delicious variety of vegetables, jack cheese & green sauce. 10⁹⁹

HUEVOS DIVORCIADOS

Two eggs any style topped with 2 different salsas, divided by a delicious portion of Chilaquiles. 11⁵⁰

CHILAQUILES

Tortilla chips with scrambled eggs, marinated in a special salsa, topped w/ melted cheese & sour cream. 10⁹⁹

STEAK & CHILAQUILES

Delicious Top Sirloin Steak accompanied with Chilaquiles. 12⁵⁰

CHILAQUILES CON POLLO

Delicious portion of chilaquiles topped with Chicken. 12⁵⁰



MENUDO
SAT - SUN ONLY

SUPREME OMELETTE

Chicken & steak omelette topped with our special salsa & melted cheese. Served with country potatoes and toast. 12.99

HAM & SPINACH OMELETTE

Ham, spinach and hashbrown omelette topped with our special salsa and cheese. Served with country potatoes and toast. 12.99



BREAKFAST SAMPLER

Eggs, sausage, bacon and ham served with hashbrown and pancakes. 11.99



HAM & EGGS

Ham and eggs served with hashbrown and toast. 10.99



BACON & EGGS

Bacon and eggs served with hashbrown and toast. 10.99



SAUSAGE & EGGS

Sausage and eggs served with hashbrown and toast. 10.99

PICTURES ARE FOR PROMO ONLY

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or under cooked at your request.

• Location may vary • Substitutions may vary • Pricing is subject to change without notice
• Parties of 6 or more are subject to an automatic service charge

FIESTA DEL MAR \$45

Appetizers



Guacamole MP



Consome Presidencial \$7.50



Fiesta Platter \$17



Aguachile \$19



Botana Michelada \$19



Ostiones Presidenciales \$15.99 / 1/2 DOZ, \$26 / 1 DOZ



Trio El Pescador \$17

SOPE TRIO \$11.99



CHICKEN • ASADA • CARNITAS

SEAFOOD PLATTER \$30



WARNING
EATING RAW OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE SUCH AS ALCOHOL CIRRHOSIS, CANCER OR OTHER CHRONIC ILLNESS THAT WEAKENS THE IMMUNE SYSTEM. IF YOU EAT OYSTERS AND BECOME ILL YOU SHOULD SEEK IMMEDIATE ATTENTION. IF YOU ARE UNSURE IF YOU ARE AT RISK, YOU SHOULD CONSULT YOUR PHYSICIAN.

PICTURES ARE FOR PROMO ONLY

Appetizers



COCTEL MICHELADA

\$20.99
Beer Included



Aguachiles Divorciados \$20



• Location may vary • Substitutions may vary • Pricing is subject to change without notice
• Parties of 6 or more are subject to an automatic service charge

PICTURES ARE FOR PROMO ONLY



Milanesa de Pollo con Rajas



Fajitas de Pollo



Pollo Tampiqueño



Enchiladas de Pollo con Mole



Milanesa de Pollo



Taco Chile Relleno



2 Tacos Combo

Pollo CHICKEN

POLLO TAMPIQUEÑO

Grilled chicken breast with an enchilada. \$17.95

MILANESA DE POLLO

Delicious breaded chicken breast served with rice, beans and pico de gallo. \$17

ENCHILADAS DE POLLO EN MOLE

Chicken enchiladas topped with mole sauce. \$17

FAJITAS DE POLLO

Delicious grilled chicken fajitas with sautéed vegetables \$18

ENCHILADA SUIZA DE POLLO

Large chicken enchilada topped with sour cream. \$15.99

MILANESA DE POLLO CON RAJAS

Delicious breaded chicken breast served with spanish style rajas. \$18

Combinaciones SPECIALTIES

Escoja 2 opciones y forme la combinación de su agrado.
Select 2 items & make your own combination.

\$16

- CHEESE ENCHILADA**
- CHICKEN ENCHILADA**
- BEEF ENCHILADA**
- BEEF TACO**
- CHICKEN TACO**
- CARNITAS TACO**
- ASADA TACO**
- ASADA TACO A LA DIABLA**
- BURRITO ROJO (BEEF)**
- BURRITO VERDE (PORK)**
- CHILE RELLENO**
- 2 TAQUITOS**
- SHREDDED CHCKEN TACO**
- MOLE ENCHILADA**

Burritos DELICIOUS!

Served with salad & touch of sour cream.

MR. BURRITO

Red Chile (Beef) & Green Chile (Pork). \$10

DE CARNE ASADA

Carne asada. \$10



DE CARNE ASADA A LA DIABLA

Carne asada in hot sauce. \$10

DE CARNITAS

Delicious pork carnitas. \$10

DE CHILE VERDE

Pork chunks in green sauce. \$10

DE CHILE COLORADO

Chunk beef in red sauce. \$10

DE CHILE RELLENO

Cheese-stuffed pasilla pepper. \$11

DE CAMARÓN

Shrimp. \$11

PICTURES ARE FOR PROMO ONLY

- Location may vary • Substitutions may vary
- Pricing is subject to change without notice
- Parties of 6 or more are subject to an automatic service charge

Carnes

MEAT SPECIALTIES

MARY TIERRA

Top sirloin steak & four shrimp any style. \$19.95

CARNE SONORA

Grilled top sirloin steak with a chile relleno. \$19.95

CARNE RANCHERA

Delicious portion of steak accompanied with beans, rice, pico de gallo, Mexican sausage, green onions, slightly refried jalapeño & tortillas. \$19.95

CARNE RANCHERA A LA TAMPIQUEÑA

Grilled "ranchera" steak accompanied with a mole enchilada and spanish style rajias. \$19.95

CARNE ASADA A LA DIABLA

Diced top sirloin cooked with onions & hot sauce. Favorite for hot chile eaters! \$16.99

TOP SIRLOIN

Grilled top sirloin steak. \$16.99

CARNITAS

Pork carnitas plate. \$16.99



Mar y Tierra



Tampiqueña



Carne Sonora

El Pescador

Sugerencias

SUGGESTIONS

FAJITAS DE CARNITAS, ASADA O POLLO

Sizzling pork shredded carnitas, steak, chicken mixed with sautéed vegetables. Accompanied with an order of rice and beans. \$20

FAJITAS AL PESCADOR

Grilled sizzling steak, chicken, and shrimp with sautéed vegetables. Accompanied with an order of rice and beans. \$20

FAJITAS DE CAMARON

Grilled sizzling shrimp with sautéed vegetables. Accompanied with an order of rice, and beans. \$20

FAJITAS 4 MARES

Grilled sizzling shrimp, fish, octopus, abalon with sautéed vegetables. Accompanied with an order of rice, and beans. \$24

MOLCAJETE

Grilled steak & chicken, grilled shrimp, chorizo, cactus, & strips of "queso fresco", dipped in our molcajete sauce sizzling in a volcano rock. Accompanied with two orders of rice and beans. \$31

MOLCAJETE DE MARISCOS

Fish fillet, two bacon wrapped shrimp and two grilled shrimps, octopus, & abalone dipped in our molcajete sauce sizzling in a volcano rock. Accompanied with two orders of rice and beans. \$35.99

DON ALEJO PLATTER (serves 4)

Grilled steak, chicken, carnitas, quesadillas, taquitos, strips of queso fresco and chorizo. Served with a side of rice and beans. \$45



DON ALEJO PLATTER

MOLCAJETE

A large seafood molcajete served in a dark stone mortar on a wooden base. It features a variety of seafood including large shrimp, scallops, and squid, along with green beans, tomatoes, and herbs. The dish is garnished with fresh flowers and greenery.

**SEAFOOD
MOLCAJETE**

\$35.99

A sizzling plate of fisher fajitas. The plate is filled with sautéed fish, large shrimp, and strips of beef, all served with onions, tomatoes, and peppers. Accompanying side dishes include rice and a sauce.

**FAJITAS
PESCADOR**

\$20

A sizzling plate of four-sea fajitas. The plate is packed with a mix of seafood including shrimp, scallops, and squid, along with onions, tomatoes, and peppers. Small bowls of sauce are visible around the plate.

**FAJITAS
4 MARES**

\$24

PICTURES ARE FOR PROMO ONLY

• Location may vary • Substitutions may vary • Pricing is subject to change without notice
• Parties of 6 or more are subject to an automatic service charge

Especialidades

SPECIALTIES

MAR Y MAR

Tender fish fillet & four large shrimp any style. \$19.95

ROSARITO COMBO

One shrimp enchilada & one fish taco. \$17

BAJA COMBO

Two breaded fish tacos. \$17

CANCUN COMBO

Two grilled shrimp tacos. \$17



Mar y Mar

Pescado Entero

WHOLE FISH

PESCADO FRITO

Fried fish. \$19

PESCADO AL MOJO DE AJO

Fried fish in garlic sauce. \$19

PESCADO RANCHERO

Fried fish topped with ranchera sauce, bell peppers and tomato. \$19

PESCADO HABANERO

Fish topped with curtido habanero. \$19



Salmon
al Pescador

Caldos

STEAMY SOUPS

6 MARES

Combination of seven different kinds of seafood. \$21

4 MARES

Combination of four different kinds of seafood. \$19

COSTA BRAVA

Shrimp & fish soup. \$18

CALDO DE CAMARÓN

Shrimp soup. \$17

DE PESCADO

Fish soup. \$17



Pescado Habanero

Ensaladas

SALADS

CHICKEN GARDEN SALAD

Fresh lettuce, spring mix, tomatoes, red onions, cucumbers & croutons with your choice of dressing. \$13.99

SALMON SALAD \$14.99

CESAR CHICKEN SALAD

Romaine lettuce, chicken, hard boiled egg, purple onion, black olives, croutons and caesar dressing. \$13.99

MARKET SALAD

Lettuce, spring mix, chicken, green apples, strawberries, nuts, dry cranberries, apple cider vinaigrette. \$13.99

BLUEBERRY KALE SALAD

Kale, strawberries, blueberries, dried cranberries, apples and walnuts served with a raspberry vinaigrette dressing. \$13.99



4 Mares

PICTURES ARE FOR PROMO ONLY

- Location may vary • Substitutions may vary • Pricing is subject to change without notice
- Parties of 6 or more are subject to an automatic service charge



Caesar Chicken Salad



Market Salad



Blueberry Kale Salad

Camarones

SHRIMP

CAMARONES AL PESCADOR

Two wrapped in bacon, two breaded & two in garlic sauce. \$18.99

CAMARONES AL MOJO DE AJO

Marinated in garlic sauce. \$17.99

CAMARONES A LA PLANCHA

Grilled. \$17.99

CAMARONES COSTA AZUL

Wrapped in bacon. \$17.99

CAMARONES RANCHEROS

Cooked with bell peppers, onions, tomatoes & ranchero sauce. \$17.99

CAMARONES EMPANIZADOS

Breaded shrimp. \$17.99



CAMARONES A LA DIABLA

Favorite of hot chile eaters! \$17.99

ENCHILADAS DE CAMARÓN

Two shrimp enchiladas, rice, beans. \$17.99



ENCHILADA DE CAMARÓN A LA DIABLA

Shrimp enchilada in hot sauce. \$17.99



Camarones al Pescador



Steamed cooked and mixed with our house creamy white sauce

Empapelado ORIGINAL



Steamed cooked and mixed with our house creamy white sauce

Empapelado Enchipotlado



Steamed cooked and mixed with our house creamy white sauce

Empapelado de Salmon

Filete de Pescado

FISH FILLET

FILETE AL MOJO DE AJO

Grilled tender fish fillet in garlic sauce. \$18

FILETE EMPANIZADO

Breaded fillet. \$18

FILETE A LA PLANCHA

Grilled tender fish fillet. \$18

FILETE RANCHERO

Grilled fish fillet topped with a delicious ranch-style sauce. \$18

SALMON

Served with steamed vegetables, white rice & seasoned potatoes. \$18



Steamed shrimp cooked with chipotle cream & vegetables. Served with white rice & steamed vegetables.

Camarones al Chipotle



A mix of shrimp, fish & imitation crab topped with our house special sauce. Served with white rice & beans.

Enchiladas al Pescador



Filete de Salmon

• Location may vary • Substitutions may vary • Pricing is subject to change without notice
• Parties of 6 or more are subject to an automatic service charge

PICTURES ARE FOR PROMO ONLY

Postres

DESSERT



Chocolate Cake



Tres Leches



Cheese Cake



Flan

A La Carta

SIDES

- EXTRA TORTILLAS** \$0.50
- 2OZ SOUR CREAM** \$0.50
- SIDE OF 2oz QUESO FRESCO** \$0.75
- 2OZ GUACAMOLE** \$1.50
- SIDE OF POTATO SALAD** \$2.00
- SIDE OF CHILES TOREADOS** \$2.00
- SIDE OF CEBOLLITAS (3)** \$2.00
- SIDE SALAD** \$2.50
- SIDE OF AGUACHILE SAUCE** \$2.50
- SIDE OF PICO DE GALLO** \$2.50
- SIDE OF SALSA MOLCAJETE** \$2.50
- SIDE OF SALSA DIABLA** \$2.50
- SIDE OF SALSA MOLE** \$2.50
- CHORIZO A LA CARTE** \$3.00
- SIDE OF QUESO FRESCO (4 strips)** \$3.00
- SIDE OF VEGETABLES** \$3.00
- SIDE OF NOPAL** \$3.00
- SIDE OF CURTIDO HABANERO** \$3.00

- SIDE OF FRIJOLES** \$3.00
- SIDE OF ARROZ** \$3.00
- SIDE OF ½ AVOCADO** \$3.50
- SIDE OF RAJAS** \$4.00
- SIDE OF REGULAR FRIES** \$3.00
- SIDE OF STEAMED VEGETABLES** \$4.00
- A LA CARTE ENCHILADA (2)** \$4.50
- GUARNICION (Rice, beans, guacamole)** \$4.50
- SIDE OF SEASONED FRIES** \$5.00
- SIDE OF FULL AVOCADO** \$5.00
- A LA CARTE ENCHILADA DE MOLE (2)** \$5.00
- A LA CARTE CHILE RELLENO** \$4
- A LA CARTE ENCHILADA DE CAMARON (2)** \$7.50
- A LA CARTE CAMARONES (1)** \$2.99
- TOP SIRLOIN A LA CARTE** \$9
- POLLO A LA CARTE** \$9
- A LA CARTE FILLET** \$11
- A LA CARTE CARNE RANCHERA** \$11

PICTURES ARE FOR PROMO ONLY

• Location may vary • Substitutions may vary • Pricing is subject to change without notice
• Parties of 6 or more are subject to an automatic service charge



AGUAS FRESCAS

AGUAS FRESCAS
Horchata - Piña - Limonada

JARRITOS
Mandarina - Toronja - Fresa - Tamarindo

SANGRIA SEÑORIAL
SIDRAL

Wine Menu

Red

Burgundy

Crisp and bitter flavor with black cherry aromas

Cabernet Sauvignon

Rich, dry, and bitter flavor with hints of dark fruits and vanilla

Merlot (domaine ferrandiére)

Very round and fruity; subtle tannins, good balance

White

Chardonnay

Dry full bodied wine with hints of apple and fruity aromas

Sauvignon Blanc

Crisp, dry wine with hints of aromatic herbs

Cerveza BEER

- Bohemia - Bud Lite
- Pacifico - 2XX
- Modelo Especial
- Negra Modelo
- Corona extra
- Corona familia
- Corona Premium
- Corona Light
- Coronita - Victoria
- Tecate

OTRAS BEBIDAS

- Sangria
- Margaritas borrachas
- Miches del Pescador
- Paloma cantarito



Familia Ortiz

Knowing the origins of El Pescador

El Pescador is a dream come true thanks to the support of our customers, the solid union of our family, and the principles that our parents, Carlos and Isidra Ortiz, granted us.

Everything began in 1983 when Manuel Ortiz, the eldest brother of our family, had a dream of being an owner of his own restaurant. This dream became a reality in the city of Bell Gardens, CA. Manuel knew he could count on the support of his ten brothers and his father.

Later, each one of the brothers would share the same dream and a new path would lead to each one's destiny. They focused on always maintaining the union, the virtue, and the advice of Don Carlos along with carrying in their blood the good sense of entrepreneurship from Doña Isidra Ortiz.

We are the Ortiz Family: Carlos Sr., Isidra, Manuel, Raul, Jesus, Carlos, Abel, Gustavo, Vicente, Horacio, Victor, Alejandro and Eliazer. We thank God and each one of you for believing in our family and our restaurant, El Pescador.

