



APPETIZERS

Oysters on the half shell

Fresh shucked with lime and a side of pico de gallo. Ask your server for the daily selection

1/2 doz MKT / Doz MKT

Oysters Rellenos

Fresh shucked with shrimp MKT

Camarones Locos

Shrimp with tomatoes, onion, cucumber, avocado, and special sauce \$11.50

Ceviche ala Playa

Spicy shrimp with cucumber and onion \$11.75

Queso Fundido

Monterey jack cheese & shrimp \$10.75 / Chorizo \$8.75

Tostada de Ceviche

Shrimp or octopus with diced cucumber, onion, tomato, and jalapeño marinated in lime juice \$5.25

Aguachile

Shrimp in lime juice with sliced jalapeño chiles \$13.50

Calamari

Battered and fried. Served with salsa \$9.99

Nayarit Sampler

Shrimp, octopus, oysters, calamari \$15.99

Nachos

Chips topped with melted cheese, beans, pico de gallo, guacamole, and sour cream (your choice of meat) \$9.50

Cheese Crisp

Deep fried flour tortilla with melted cheese \$6.75

JC's App Sampler

Nachos, taquitos, quesadilla, hot wings \$14.50

SIDES

Rice Spanish fried rice \$3.25

Beans Slow cooked pintos. No Lard \$3.25

1/2 each Rice & beans \$3.50

Guacamole Avocado garlic onions and chilies \$3.99

Chips & Salsa The first basket is on us... \$3.50

Corn Tortillas Side of Four \$2.00

French fries Basket of seasoned fries \$3.50

Avocado Sliced \$2.50

Fried jalapeño .75¢

Sour Cream or Cheese \$1.75

TACOS

Your choice of meat placed in a soft corn tortilla. Topped with lettuce, onions, cilantro, and salsa. (flour tortilla add 1.00 ea) **2.25 each / 3 for 6.50 / 5 for 9.99** (crispy tacos 2.99 ea)

Fish and Shrimp 2.75 ea / 3 for 8.00 / 5 for 12.99

Carne Asada

Grilled beef steak seasoned in a savory marinade

Al Pastor

Roasted pork and pastor sauce

Lengua

Beef tongue simmered in spices (a mexican delicacy)

Cachete

Beef cheek...tender and delicious

Tripas

Pork tripe simmered in spices then grilled

Carnitas

Tender pork braised in our authentic copper kettle

Pollo

Oven roasted chicken shredded and sauteed with red chile

Pescado

Seasoned and grilled tilapia

Camarones

Grilled shrimp

Nopal

Tender cactus

Desabrada

Shredded beef





DINNER PLATES

All plates are generous portions and include homemade beans, rice, and corn tortillas.

Carne Asada

Our delicious marinated grilled steak **\$13.25**

Pollo Asado

Marinated grilled chicken breast **\$12.99**

Tacos Carbon

Three grilled beef tacos with pico de gallo **\$12.50**

Fajita Burrito

Chicken or Steak fajitas in a large flour tortilla **\$11.50**

Fajita Taco Salad

Chicken or Steak with onions and peppers in a flour tortilla bowl topped with beans, lettuce, pico de gallo, cheese, guacamole, and sour cream **\$10.99**

Fajitas

Chicken or Steak with onions and peppers **\$12.99**

Carnitas

Tender braised pork from our copper kettle **\$13.25**

Combination Plate

Cheese enchilada, chicken burrito, and a carne asada taco **\$12.25**

Chile Relleno

Poblano chile stuffed with vegetables and cheese **\$11.95**

Enchiladas

Your choice of: cheese and onions, cheese, shredded beef, ground beef, chicken, or carne asada smothered in red enchilada sauce **\$9.75**

Burrito de Chile Relleno

A homemade chili relleno wrapped in a flour tortilla smothered in green sauce **\$10.99**

Burrito

Chicken or Beef with rice and beans smothered in sauce **\$9.95**

Tampiquena

Grilled steak topped with sauteed onions and bell peppers, shrimp, melted cheese, and guacamole **\$14.99**

Apretalados

Bacon wrapped shrimp on a bed of onions and peppers topped with melted cheese **\$13.99**

NAYARIT FAVORITES

Camarones Cancun

Grilled shrimp with onions, green peppers, mushrooms, and special sauce served with rice and tortillas **\$12.99**

Plato Vallarta

Shrimp and scallops in tomato sauce with onion and cilantro **\$13.99**

Chile Relleno de Camarone

Shrimp stuffed chile relleno **\$12.50**

Siete Mares

Soup with everything from the seven seas **\$16.50**

Mazatlan Plate

Shrimp fish clams and calamari in chile sauce **\$13.50**

Molcajetes

(dinner for two): includes rice, beans, and tortillas

Molcajete de Mariscos

Scallops, octopus, shrimp, tilapia, calamari, clams, and cactus with chorizo and cheese in a volcanic rock bowl **\$32.99**

Molcajete Mexicano

Grilled steak, chicken, shrimp, pork, cactus, and tilapia fillet with chorizo and cheese in a volcanic rock bowl **\$32.99**

HOMEMADE SALSAS

 **XXX Hot** Habanero

 **Hot** Nayarit red chile

 **Medium** Green tomatillo and chiles





SEAFOOD SPECIALS

Camarones ala Crema

Shrimp with sour cream and mushrooms **\$13.25**

Fajitas Camaron

Grilled shrimp peppers and onions served with guacamole, sour cream, rice and beans **\$13.50**

Fajitas del Mar

Shrimp, fish, and scallops with mushrooms and peppers. **\$14.50**

Burrito Mariscos

Baby shrimp, fish, and scallops in a tortilla with rice and beans **\$12.50**

Cocktel de Camarones

Fresh shrimp cocktail with pico de gallo **\$12.99**

Campechana a la Playa

Octopus and lime cooked shrimp **\$13.99**

Enchiladas Camarones

Grilled baby shrimp with cheese in corn tortillas smothered with red enchilada sauce **\$11.25**

Campechana

Shrimp and octopus soup served hot or chilled **\$13.99**

Caldo de camaron y pescado

Shrimp and tilapia in a zesty tomato based soup **\$12.99**

Camarones a la Diabla

Shrimp in spicy red sauce served with rice and beans **\$13.25**

Mariscos ala Diabla

Shrimp, tilapia, calamari, and octopus in spicy red sauce served with rice and beans **\$14.99**

Camarones al Ajillo

Shrimp in a butter garlic sauce with dried red chilies served with rice and beans **\$12.99**

Coco Loco

Shrimp cocktail with tender coconut meat served in a baby coconut shell **\$13.99**

Enchiladas de Mariscos

Calamari, fish, shrimp, and cheese in corn tortillas smothered with red enchillada sauce **\$11.99**

Nayarit Plato

Tilapia, shrimp, and chicken sautéed with tequila garnished with cheese, lime, and pico de gallo **\$13.99**

DRINKS

Coke, Diet Coke, Sprite, Lemonade, Orange Fanta, Dr. Pepper, Iced Tea \$2.00 (One free refill)

Horchata

Rice milk... sweet and creamy **\$2.99**

Jamaica

Sweetened hibiscus Tea **\$2.25**

Mexican Jarritos bottled:

Tamarind, Lime, Mandarin, Grapefruit, Pineapple, Apple, Sangria, Coca Cola. **\$2.50**

DESSERTS

Fried Ice Cream

Served in a cinnamon fried tortilla shell **\$5.50**

Flan

Crème caramel **\$5.00**

Churros

A mexican classic **\$4.50**

Apple Burrito

A fried dessert burrito **\$5.00**





NAYARIT

MEXICAN CASUAL CUISINE

Pronounced nay-yah-REET

Juve and staff are proud to welcome you to our family style taqueria and seafood restaurant.

All of our food is made with the freshest most wholesome ingredients available, including locally made corn tortillas.

Our recipes are derived from age old "Recetes", handed down from generation to generation in the State of Nayarit, Mexico. The State of Nayarit is well known for it's many street side Taquerias and ocean side seafood restaurants serving all of the same classic dishes found on our menu.

The salsa Huichol on your table is made from select chiles found in the Nayar Mountains of Mexico

Please Enjoy the sumptuous tastes and smells of Nayarit Mexico.

We Do Catering! please ask for the manager for more details