

SOUPS & SALADS

TORTILLA SOUP \$7
add chicken \$3

CASA \$9
iceberg, tomato, cucumber,
tortilla chips, jack cheese, radish
& oregano vinaigrette

CAESAR \$11
romaine, parmesan, pepitas

MEXICAN CHOPPED \$11
kale, arugula, radish, corn, green
beans, cauliflower, cucumber,
carrot, cotija & quinoa with
green goddess

*Add grilled chicken breast \$6 steak, shrimp, salmon \$9

ENSALADA GRANADA \$13
spinach, arugula, jicama, goat
cheese, pomegranate seeds,
pepita brittle with vinaigrette

SHRIMP COBB \$16
lettuce, avocado, pinto beans,
corn, tomato, panela cheese with
grilled pineapple vinaigrette

SALMON QUINOA \$19
greens, corn, black beans,
avocado, almonds, tomatoes
& sherry vinaigrette

SMALL PLATES

GUACAMOLE & CHIPS
\$11/HALF \$6
house made chips served with
pico de gallo & house ranchero

QUESADILLAS
cheese \$9 chicken \$13
steak or shrimp \$15

FLAUTAS \$13
hand rolled with chicken,
mushroom, corn & panela cheese

TUNA CEVICHE \$15
cucumber, avocado, radish,
srirachi aioli & jalapeno ponzu

CEVICHE MIXTO \$16
lobster, shrimp, calamari,
onion, pomegranate seeds

POZOLE BLANCO \$12
farmers market veggies, hominy,
radishes, cabbages

SIDES

CORN ON THE COBB \$6
grilled with queso fresco

ROASTED CAULIFLOWER \$7
with mojo de ajo & cotija

RAINBOW CARROTS \$7
agave glazed

BPT RICE \$4
brown rice with corn & lime

BEANS \$4
stewed pinto

MEXICAN SLAW \$5
with vinaigrette

SWEET POTATO GRATIN \$7
with chipotle

SEE PLATOS AZUL
ON SPECIALS MENU

BLUE PLATE
TACO

We proudly serve Mary's Free Range Organic Chicken

TACOS

FLOUR, CORN TORTILLAS OR LETTUCE. SERVED WITH RICE & BEANS (or sub slaw)

VEGGIE TACOS \$14
roasted corn, mushrooms, leeks,
kale, goat cheese, truffle oil

CHICKEN TACOS \$15
crispy with Diablo salsa, avocado,
queso fresco & lettuce

FISH TACOS \$15
grilled or Baja style, black beans,
onion escabeche, cabbage &
chipotle aioli

STEAK TACOS \$16
carne asada, peppers, onions,
queso quesillo & borracha salsa

FLACO TACO - any taco in a lettuce cup

SHRIMP TACOS \$16
pumpkin seed pesto, cilantro
crema, jicama & cilantro

PORK BELLY TACOS \$17
chile morita, cilantro, onion
& agave crema

SHORT RIB TACOS \$17
avocado salsa, cilantro, onion
& queso requeson

LOBSTER TACOS \$21
Maine lobster, jack cheese,
truffle oil, crispy shell

LARGE PLATES

CHICKEN ENCHILADAS \$16
tomatillo, queso fresco, white
onion & avocado

FAJITAS
sautéed peppers, onions,
guacamole, salsa
chicken \$16 steak \$19
shrimp \$21

POLLO A LA PARILLA \$20
1/2 Mary's chicken grilled
with mojo de ajo

PESCADO DEL DIA \$MKT
fresh catch of the day

CARNE ASADA \$25
grilled hanger steak, chipotle
sweet potato gratin, hatch green
chile stew

SEAFOOD ENCHILADAS \$24
lobster, scallops, shrimp,
poblano cream, mushroom,
spinach, black beans

SALSAS & SAUCES

PICO DE GALLO
TOMATILLO
HOUSE RANCHERO
HABANERO

FRESH MANGO ALL \$2
MOJO DE AJO

DESSERT

ICE CREAM OR SORBET \$7

CHURROS \$8

DULCE DE LECHE MILKSHAKE \$8

CHOCOLATE POT DE CRÉME \$8

(310) 458-2985 1515 OCEAN AVE, SANTA MONICA