



Gluten Free Choices

“GF” stands for gluten free items using special preparation. *We have designated a special fryer for gluten free items, however we do prepare other items containing flour in the same kitchen.*

Please be sure to specify the entrée as “Gluten Free.” *Items listed without the “GF” are entrees prepared naturally gluten free and need no special preparation from our traditional recipe.*

Remember, if you or anyone in your party has a food allergy and needs Dietary Information, please feel free to ask for a manager. We will be happy to assist you with your menu selection.



PLATILLOS TRADICIONALES

GF CARNE ASADA and SHRIMP COMBINATION

Well seasoned traditional carne asada and a three large shrimp brochette grilled quickly to retain their juices. Served on bed of arroz amarillo with black beans and guacamole on the side.

GF CARNE ASADA TAMPIQUEÑA

Carne asada deliciously seasoned, grilled and topped with mild green California chile and grilled onion. Served with a cheese enchilada verde, frijoles and guacamole.

GF TACOS de CARNE ASADA

Slices of juicy seasoned steak in two large tacos, with guacamole, salsa fresca, ranchero sauce, frijoles and arroz amarillo.

CARNITAS a la MICHOACAN

Golden brown succulent morsels of pork traditionally enjoyed with soft hot tortillas, guacamole, salsa and frijoles. A favorite from the Mexican state of Michoacán.

GF ESPECIAL de FLAUTAS

Three large crispy, corn tortillas filled with seasoned chicken and vegetables, garnished with lettuce, tomato, cheese, guacamole and sour cream. Served with frijoles, arroz amarillo and salsa on the side.

GF GRILLED CHICKEN and AVOCADO TACOS

Soft corn tortillas filled with seasoned strips of grilled chicken breast, sliced avocados and served with jalapeño white sauce, arroz amarillo and black beans.

GF TAMALES

Two homemade tamales, one chicken with salsa Española, and one green chile & cheese topped with salsa verde, both topped with cheese and served with arroz amarillo and frijoles.

GF CHILE VERDE

Chunks of pork sautéed with onions, bell peppers, California chiles and salsa verde. Served with corn tortillas, arroz amarillo and frijoles.

GF FAJITAS DE BANDINI

Your choice of beef or chicken, marinated and sautéed with bell peppers, onions, tomatoes and mushrooms. Served with tortillas, guacamole, arroz amarillo and frijoles. COMBO FAJITAS TOO!

ENSALADAS ESPECIALES

GF CHICKEN TACO SALAD

Chunks of grilled chicken, cheese, black beans, tomatoes, avocado slices and lettuce tossed with lightly spiced house dressing. Served surrounded with crispy tortilla chips.

TOSTADA DE BANDINI

Three tostadas, one shredded chicken, one shredded beef, and one frijoles covered with shredded lettuce, tomatoes, two kinds of cheese, guacamole and sour cream. Slices of avocados add the final touch!

GF CHICKEN FAJITA SALAD

Chicken sautéed with onions, bell peppers, mushrooms and tomatoes. Served on a bed of garden greens, topped with avocado, tomato, black beans, and cilantro lime dressing.

GF BANDINI CHICKEN and AVOCADO SALAD

A large medley of salad greens, tomatoes, cheese, red bell peppers, hard boiled egg and chicken. Topped with avocado and guacamole and served with your choice of dressing on the side.

SEAFOOD TOSTADA

Shrimp, crab and guacamole highlight this colorful salad, accented with bits of tomato, cheese, sour cream, avocado slices and shredded lettuce atop crispy corn tortillas.

SHRIMP OLE SALAD

Shrimp, avocado, fresh garden greens, with cucumber, tomatoes, olives and house dressing. Spicy sauce on the side.

GF ENSALADA VERDE Garden greens, tomatoes and cheese with your choice of dressing.

SOPAS

SOPA AZTECA

Mexican vegetable soup with chunks of avocado, topped with sour cream, a sprinkle of cheese and a sprig of cilantro.

CHICKEN TORTILLA SOUP A traditional, flavorful recipe

ALBONDIGAS With fresh vegetables and our delicious, homemade meatballs.

LAS COMBINACIONES

Served with refried beans and arroz amarillo

GF #2 DE PIO PICO

Two tacos, beef or chicken.

GF #4 DE SAN MIGUEL

Two enchiladas verdes; cheese, beef or chicken.

GF #7 DE MACHADO

Cheese enchilada verde, beef taco.

POQUITOS

Your choice of one:

Taco (beef or chicken), or
Enchilada Verde (cheese, beef or chicken),
or Chicken Tamal.

Rolls Royce Margarita

Our “Top of the Line” margarita is also “Gluten Free” made with 100% **Blue Agave Clase Azul** tequila, Cointreau, sweet and sour and a splash of fresh lime juice served with a shot of **La Pinta Pomegranate** tequila on the side.



HEALTHY DINING

GF ENSALADA TROPICAL

Salad greens with morsels of grilled chicken, chunks of avocado and oranges, slices of grapes and black olives, sweet peppers and crispy red chipotle tortilla strips and our own spicy mango, chipotle lime dressing. Also with grilled shrimp.

Calories = 476 Cholesterol = 277mg Fat = 27g Sodium = 629 mg Protein = 34g Carb = 30g Fiber = 8 g

CHICKEN and BLACK BEAN TOSTADA

A crisp corn tortilla topped with shredded chicken, black beans, shredded lettuce, tomato, olives and spiced with salsa ranchera on the side. Sprinkled with parmesan cheese.

Calories = 441 Cholesterol = 60mg Fat = 10.3g Sodium = 698 mg Protein = 38g Carb = 53g Fiber = 11 g

GF ENCHILADAS VERDES de POLLO

Seasoned chicken wrapped in two corn tortillas and topped with tomatillo sauce. Served with a concha of black beans on the side and sprinkled with parmesan cheese.

Calories = 670 Cholesterol = 66.3mg Fat = 20.40g Sodium = 859 mg Protein = 44g Carb = 71g Fiber = 11 g

FIESTA FAJITAS

All vegetable fajitas with eight kinds of fresh vegetables sautéed and seasoned with achiote sauce. Served with soft corn tortillas, black beans and rice.

Calories = 696 Cholesterol = 5mg Fat = 22.1g Sodium = 1,072 mg Protein = 22g Carb = 104g Fiber = 12 g

CALIFORNIA TACO

Grilled chicken and avocado taco with cabbage, salsa ranchera and black beans.

Calories = 703 Cholesterol = 86.6mg Fat = 20g Sodium = 334 mg Protein = 53g Carb = 71g Fiber = 13 g

GF ARROZ CON POLLO a la MEXICANA

Morsels of chicken breast with bell peppers, tomatoes and onions, served with arroz amarillo, black beans and corn tortillas upon request.

Calories = 680 Cholesterol = 108mg Fat = 16.3g Sodium = 878 mg Protein = 57g Carb = 75g Fiber = 10 g

GF MEXICAN STIR FRY

Zucchini, bell peppers, onions and more fresh vegetables sautéed with shredded chicken in achiote sauce. Served over a bed of arroz amarillo.

Calories = 505 Cholesterol = 86.6mg Fat = 14.9g Sodium = 993 mg Protein = 39g Carb = 53g Fiber = 6 g

MARISCOS ESPECIALES DE LA CASA

CAMARONES al MOJO de AJO

Large shrimp grilled in a light sauce of butter and garlic, on a bed of arroz amarillo garnished with fiesta corn.

FISH TACOS de BANDINI

Tender chunks of grilled pescado blanco served in corn tortillas, garnished with cabbage and our special sauce. Served with black beans and arroz amarillo with salsa fresca on the side.

TEQUILA LIME SHRIMP

A fabulous creation made popular and introduced by Bandini in the 1980's. Shrimp seasoned with garlic, sautéed with tequila, lime, butter, crushed chili and cilantro atop arroz amarillo. Served with black beans.

SHRIMP FAJITAS

Tender shrimp sautéed with onions, squash, red and green bell peppers, mushrooms and tomatoes. Served on a platter with guacamole, black beans, and arroz amarillo. Excellent wrapped in corn tortillas!

FAJITAS DEL MAR

Succulent shrimp, crab and scallops sautéed with fresh sweet peppers mushrooms, sliced calabazas, onions and tomatoes. Served in a sizzling skillet with a side of guacamole, arroz amarillo, black beans and fresh hand-made tortillas.

BOTANAS

Appetizers

GF NACHOS SUPREMO

Crisp fried tortilla chips, melted cheese, chorizo, sour cream, jalapeños, guacamole and salsa. Add chicken or beef.

SOFT TACO SAMPLER

Four small soft corn tortillas, two carnitas and two carne asada, with onion, cilantro, guacamole and salsa Quemada.

GF GUACAMOLE APPETIZER

A generous portion of guacamole, sprinkled with cheese and served with our Casa gluten free tortilla chips.

MEXICAN SHRIMP COCKTAIL

A traditional Mexican coastal favorite with avocado, celery, tomatoes, cucumber, onions and shrimp.

GF MUCHISIMOS TAQUITOS

Mini rolled tacos with beef or chicken, topped with cheese and served with salsa Quemada.

QUESO FUNDIDO with CHORIZO

Traditional botana of melted jack cheese, topped with spicy beef chorizo, and roasted California chiles, served with our fresh hand made flour or corn tortillas.

CEVICHE

A classic seafood dish of citrus marinated shrimp with chopped tomato, cilantro, onion, cucumbers and avocado with a bite of serrano. Served with crispy corn tostaditas.

DESAYUNOS

Breakfast

Available until 2pm. Served with papas a la Bandini, frijoles and hot tortillas

HUEVOS RANCHEROS MEXICANOS

Fried eggs on crispy corn tortillas with salsa española and melted cheese. Add carne asada!

FIESTA FAJITA OMELETTE

An omelette filled with a variety of fresh vegetables sautéed and seasoned with a magnificent achiote sauce, topped with a cheese sauce and served with black beans.

HUEVOS RANCHEROS a la BANDINI

Fried eggs and soft corn tortillas with salsa Española, cheese, and grilled marinated top sirloin.

HUEVOS con CHORIZO

Eggs scrambled with tomatoes, bell peppers, onion, cilantro and Mexican sausage.

SCRAMBLED EGGS MEXICANOS

Eggs scrambled with tomatoes, bell peppers, onions and cilantro.

MACHACA

Shredded beef combined with scrambled eggs, tomatoes, mild peppers and onions.

RANCHERA OMELETTE

Shredded beef, mild green chilies and topped with Española sauce and cheese.

AVOCADO OMELETTE ESPAÑOL

An enormous Mexican omelette with green chilies, inside a surprise of slices of avocado. All topped with salsa Española and cheese. Served with corn tortillas on request.

