

(707) 333-3700

GUSTO AL GUSTO

MEXICAN RESTAURANT

201 Travis Blvd.
Fairfield, CA 94533

MARISCOS / SEAFOOD

Coctel de Camarón	\$24
Shrimp with onion, cucumber, cilantro, avocado, and lime, served with saltine crackers	
Coctel de Camarón y Pulpo	\$26
Shrimp and octopus with onion, cucumber, cilantro, avocado, and lime, served with saltine crackers	
Aguachile (Verde)	\$26
Shrimp in green sauce with serrano peppers, lime, cilantro, and cucumber served with red onion and fresh avocado	
Aguachile Campechano (Verde)	\$28
A mix of cooked shrimp, raw shrimp cured in lime, octopus, and scallops marinated in a spicy chile–lime sauce with cucumber and red onion.	
Camarones a la Diabla	\$25
Shrimp in spicy chile sauce, served with rice and house salad	
Camarones en Mantequilla	\$25
Shrimp sautéed with butter and garlic, served with rice and house salad	
Camarones Empanizados	\$25
Breaded shrimp, served with rice and house salad	
Camarones Cucaracha	\$25
Whole shrimp fried until crispy, seasoned in a chile–garlic seasoning, served with rice and house salad	
Mojarra Frita (Al Ajo, Kora, o a la Diabla)	\$25
Whole tilapia fried to a traditional golden crisp, served with rice and house salad	
Filete de Pescado Empanizado	\$25
Breaded fish fillet, fried, served with rice and house salad	
Caldo 7 Mares	\$28
Seafood soup made with seven varieties of seafood in a rich red broth	
Piña Rellena	\$30
Half-cut fresh pineapple bowl filled with sautéed seafood mix in creamy sauce, topped with melted cheese. Served with rice and house salad	
Filete Hawaiano	\$30
Fried fish fillet topped with a mix of seafood (shrimp, octopus, scallops, and clams) in a Hawaiian-style sauce made with pineapple, bell peppers, and onions. Served with rice and house salad	

BIRRIA

Birria en Caldo	\$18
Tender birria in broth	
Birria Seca	\$18
Birria with small amount of broth, served with rice and Mexican macaroni salad	
Quesabirrias	3 for \$18
Corn tortillas with birria and melted cheese, served with onion and cilantro	
Birria Ramen	\$18
Ramen noodles with birria and broth	
Birria Consomé	\$6
Birria broth with garbanzo beans	

SIDES

Arroz – Mexican-style rice	\$5
Frijoles – Beans (refried or whole)	\$5

VEGAN OPTIONS

Tostada de Ceviche de Soya	\$6
Soy marinated in lime with tomato, onion, cilantro, cucumber, and jalapeño, served on a tostada	



CEVICHE

Tostada de Ceviche de Pescado	\$8
Fish marinated in lime with tomato, onion, cilantro, cucumber, and jalapeño	
Tostada de Ceviche de Camarón con Mango	\$8
Cooked shrimp with lime and mango, tomato, onion, cilantro, cucumber, jalapeño, and mango chunks	
Tostada de Ceviche de Camarón Cocido en Limón (Camarón Crudo)	\$8
Raw shrimp cured in lime with tomato, onion, cilantro, cucumber, and jalapeño	
Tostada de de Ceviche de Camarón Cocido	\$8
Cooked shrimp with tomato, onion, cilantro, cucumber, and jalapeño	
Ceviche Flight	\$26
Sampler of three ceviches: fish, shrimp, shrimp with mango, or cooked shrimp, served with tostadas	



SABORES TAPATIOS / SIGNATURE PLATES

Torta Ahogada con Carnitas o Mixta	\$20
Crispy bolillo roll with refried beans and carnitas (optional buche), smothered in tomato and spice sauce, served with pickled onions	
Steak con Camarones	\$24
Beefsteak with shrimp in red chile sauce, served with rice and refried beans	
Carne en su Jugo	\$20
Beef simmered in its juices with bacon, whole beans, and tomatillo broth	
Menudo (Weekends only)	\$20
Slow-cooked beef tripe in natural broth or red chile broth with traditional spices	
Soup Flight (Weekends only)	\$24
Sampler of carne en su jugo, birria in broth, and menudo, served with chips or tortillas	



BOTANAS / APPETIZERS

Guacamole con Chips	\$13
Fresh guacamole with crispy tortilla chips	
Queso Fundido con Chorizo o Champiñones	\$15
Melted cheese with chorizo or mushrooms	
Super Nachos	\$22
Tortilla chips with refried beans, melted cheese, pico de gallo, jalapeños, sour cream, guacamole, and choice of meat: carne asada, carnitas or grilled chicken	
Shots de Ostiones (6)	\$25
Oysters in shot glasses with Clamato and spices	
Ostiones (6)	\$18
Raw oysters on the half shell	
Ostiones con Ceviche (6)	\$25
Raw oysters on the half shell with your choice of ceviche on top	

MOLCAJETES

Molcajete de Mariscos	\$32
Sizzling stone bowl filled with shrimp, octopus, scallops, crab leg, mussels and fish in hot savory sauce, served with rice, beans, and tortilla chips	
Molcajete de Carnes	\$32
Stone bowl with grilled steak, chicken, chorizo, queso fresco, nopal, and a charred chile toreado, all cooked in our house salsa, served with rice and beans	
Molcajete Mixto (Marisco y Carne)	\$35
Stone bowl with shrimp, octopus, grilled meat, grilled chicken, and chorizo, served with rice and beans	

ANTOJITOS / STREET FAVORITES

Quesadilla con Carne	\$16
Flour tortilla with melted cheese and choice of meat, served with pico de gallo, sour cream, and guacamole	
Burrito Regular	\$16
Flour tortilla with choice of meat, cheese, rice, and refried beans <i>Super: Add guacamole and sour cream, +\$2</i>	
Burrito en Salsa (Roja)	\$18
Flour tortilla with your choice of meat, rice, refried beans, cheese, and pico de gallo, smothered in red or sauce <i>Super: Add guacamole and sour cream, +\$2</i>	
Burrito de Camarón	\$20
Flour tortilla with shrimp, rice, refried beans, cheese, and pico de gallo <i>Super: Add guacamole and sour cream, +\$2</i>	

TACOS

Taco de Carnitas	3 for \$16
Corn tortilla with pork carnitas, onion, and cilantro	
Taco de Pollo Asado	3 for \$16
Corn tortilla with grilled chicken, onion, and cilantro	
Taco de Carne Asada	3 for \$16
Corn tortilla with grilled steak, onion, and cilantro	

KIDS MENU

Quesadilla	\$12
Four Tortilla with melted cheese	
Chicken Tenders con Papas Fritas	\$14
Crispy chicken tenders with French fries	

POSTRES / SWEETS

Flan	\$8
Caramel custard	

CATERING & ALLERGY NOTICE

Catering options available upon request. Please inform your server of allergies. Raw or undercooked seafood increases risk of foodborne illness. All items are prepared in a shared kitchen; cross-contact with allergens may occur.



MENU DE BEBIDAS / DRINK MENU

REFRESCOS Y JUGOS / SOFT DRINKS

Refrescos Coca-Cola, Diet Coke, Sprite, Squirt	\$3
Jarritos y Sidral	\$4
Mexican Coca-Cola	\$5
Aguas Frescas (Horchata / Jamaica)	\$6
Jugo de Naranja	\$5
Sparkling Water / Topo Chico	\$4
Rusa	\$7
Mineral water or choice of soda with lime and salt, mug rimmed with salt and Tajín	

CAFECITO / COFFEE

Café de Olla (free refills) – Mexican spiced coffee	\$6
Café Negro (free refills) – Drip coffee	\$6
Leche o Choco Milk – Milk or chocolate milk	\$4

CHEVES, MICES & MIMOSAS 21+ Drinks

Cerveza Importada	\$7 Bucket of 6 \$35
Corona Extra, Modelo Especial, Negra Modelo, Pacífico, Corona Obscura, Dos X	
Cerveza Nacional	\$6 Bucket of 6 \$30
Budweiser, BudLight, Coors Light, Stella Artois, Ultra, 805, IPA beer Cerveza sin Alcohol – O’Dul’s	
Michelada Regular	\$12
Beer with Clamato, lime, sauces, rimmed with chamoy and Tajín	
Michelada con Camarón	\$15
Beer with Clamato, lime, sauces, rimmed with chamoy and Tajín, served with 4 cooked shrimp	
Mimosa Flight (3) - Sparkling wine with orange juice	\$35
Wine - Surcos from Napa Valley - Ask your server for daily selction	\$12



ES UN GUSTO SERVIRLE.
GRACIAS POR SU PREFERENCIA!