

(707) 333-3700

# GUSTO AL GUSTO

MEXICAN RESTAURANT

201 Travis Blvd.  
Fairfield, CA 94533

Family-Owned & Operated

## MARISCOS / SEAFOOD

<b>Coctel de Camarón</b>	\$25
Shrimp with onion, cucumber, cilantro, avocado, and lime, served with saltine crackers	
<b>Coctel de Camarón y Pulpo</b>	\$27
Shrimp and octopus with onion, cucumber, cilantro, avocado, and lime, served with saltine crackers	
<b>Aguachile (Verde o Rojo)</b>	\$28
Raw shrimp cured in lime in green or red lime sauce served with red onion, cucumber and fresh avocado	
<b>Aguachile Campechano (Verde o Rojo)</b>	\$32
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.	
<b>Camarones a la Diabla</b>	\$27
Shrimp in spicy chile sauce, served with rice and house salad	
<b>Camarones en Mantequilla</b>	\$27
Shrimp sautéed with butter and garlic, served with rice and house salad	
<b>Camarones Empanizados</b>	\$27
Breaded shrimp, served with rice and house salad	
<b>Camarones Cucaracha</b>	\$28
Whole head-on shrimp fried until crispy, seasoned in a chile-garlic seasoning, served with rice and house salad	
<b>Mojarra Frita (Al Ajo, Kora, o a la Diabla)</b>	\$27
Whole tilapia fried to a traditional golden crisp, served with rice and house salad	
<b>Filete de Pescado Empanizado</b>	\$27
Breaded fish fillet, fried, served with rice and house salad	
<b>Caldo 7 Mares</b>	\$30
Seafood soup made with varieties of seafood in a rich red broth	
<b>Piña Rellena</b>	\$32
Half-cut fresh pineapple bowl filled with sautéed seafood mix in creamy sauce with mushrooms, topped with melted cheese. Served with rice and house salad	
<b>Filete Hawaiano</b>	\$32
Grilled fish fillet topped with a mix of seafood (shrimp, octopus imitation crab and scallops) in a Hawaiian-style sauce made with pineapple, bell peppers, and onions. Served with rice and house salad	

## BIRRIA

<b>Birria en Caldo</b>	\$20
Tender birria in broth	
<b>Birria Seca</b>	\$20
Birria meat, served with rice and refried beans	
<b>Quesabirrias con Consomé</b>	3 for \$20
Corn tortillas with birria and melted cheese, served with onion and cilantro - Includes Birria dipping broth	
<b>Birria Ramen</b>	\$18
Ramen noodles with birria and broth	

## SIDES

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

## KIDS MENU

<b>Quesadilla</b>	\$12
Flour Tortilla with melted cheese	
<b>Chicken Tenders con Papas Fritas</b>	\$15
Crispy chicken tenders with French fries	



## CEVICHE

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



## SABORES TAPATIOS / SIGNATURE PLATES

<b>Torta Ahogada con Carnitas o Mixta</b>	\$22
Crispy bolillo roll with refried beans and carnitas (optional buche), smothered in tomato and spice sauce, served with pickled onions	
<b>Tacos Dorados con Carnitas o Mixta</b>	3 for \$20
Fried tacos filled with your choice of potato or beans, smothered in tomato and spice sauce, topped with cabbage, pickled onions and carnitas (optional buche)	
<b>Carne en su Jugo</b>	\$22
Beef simmered in its juices with bacon, whole beans, and tomatillo broth	
<b>Menudo (Blanco o Rojo)</b>	\$20
Slow-cooked beef tripe in natural broth or red chile broth with traditional spices	
<b>Steak con Camarones</b>	\$25
Beefsteak with shrimp in red chile sauce, served with rice and refried beans	
<b>Chile Relleno</b>	\$18
Poblano pepper stuffed with cheese, lightly battered and fried, topped with savory tomato sauce. Served with rice and beans	



## BOTANAS / APPETIZERS

<b>Guacamole con Chips</b>	\$13
Fresh guacamole with crispy tortilla chips	
<b>Queso Fundido con Chorizo o Champiñones</b>	\$15
Melted cheese with chorizo or mushrooms	
<b>Super Nachos</b>	\$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	
<b>Shots de Ostiones (6)</b>	\$25
Oysters in shot glasses with Clamato and spices	
<b>Ostiones (6)</b>	\$18
Raw oysters on the half shell	
<b>Ostiones con Ceviche (6)</b>	\$25
Raw oysters on the half shell with your choice of ceviche on top	

## MOLCAJETES

<b>Molcajete de Mariscos</b>	\$33
Sizzling stone bowl filled with shrimp, octopus, scallops, crab leg, mussels and fish all cooked in our house salsa, served with rice, and beans	
<b>Molcajete de Carnes</b>	\$33
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	
<b>Molcajete Mixto (Marisco y Carne)</b>	\$36
Stone bowl with shrimp, octopus, grilled meat, grilled chicken, chorizo, queso fresco and a charred chile toreado, all cooked in our house salsa, served with rice and beans	

## ANTOJITOS / STREET FAVORITES

<b>Quesadilla con Carne</b>	\$17
Flour tortilla with melted cheese and choice of meat, served with pico de gallo, sour cream, and guacamole	
<b>Burrito Regular</b>	\$17
Flour tortilla with choice of meat, cheese, rice, and refried beans <i>Super: Add guacamole and sour cream, +\$2</i>	
<b>Burrito en Salsa (Roja o Verde)</b>	\$19
Flour tortilla with your choice of meat, rice, refried beans, cheese, and pico de gallo, smothered in red or green sauce drizzled with sour cream <i>Super: Add guacamole and sour cream, +\$2</i> <i>Shrimp: +\$2</i>	
<b>Burrito de Camarón</b>	\$22
Flour tortilla with shrimp, rice, refried beans, cheese, and pico de gallo <i>Super: Add guacamole and sour cream, +\$2</i>	

## TACOS

Served on 6-inch tortillas

<b>Taco de Carnitas</b>	3 for \$16
Corn tortilla with pork carnitas, onion, and cilantro	
<b>Taco de Pollo Asado</b>	3 for \$16
Corn tortilla with grilled chicken, onion, and cilantro	
<b>Taco de Carne Asada</b>	3 for \$18
Corn tortilla with grilled steak, onion, and cilantro	

## VEGAN OPTIONS

<b>Tostada de Ceviche de Soya</b>	\$7
Soy marinated in lime with tomato, onion, cilantro, cucumber, and jalapeño, served on a tostada	

## POSTRES / SWEETS

<b>Flan</b>	\$8
Caramel custard	

### CATERING & ALLERGY NOTICE AND GUEST INFORMATION & POLICIES

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

To maintain the quality of our recipes, we do not accommodate major modifications. Items not listed on our menu cannot be prepared. While we do our best to keep all menu items available, some dishes or ingredients may occasionally sell out.



## MENU DE BEBIDAS / DRINK MENU



### REFRESCOS Y JUGOS / SOFT DRINKS

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

### CAFECITO / COFFEE

<b>Café de Olla</b> (free refills) – Mexican spiced coffee	<b>\$6</b>
<b>Leche o Choco Milk</b> – Milk or chocolate milk	<b>\$4</b>

### CHEVES, MICES & MIMOSAS 21+ Drinks

<b>Cerveza Importada</b>	<b>\$7   Bucket of 6 \$35</b>
Corona Extra, Modelo Especial, Negra Modelo, Pacifico, Corona Obscura, Dos X, Estrella	
<b>Cerveza Nacional</b>	<b>\$6   Bucket of 6 \$30</b>
Budweiser, Coors Light, Stella Artois, Ultra, IPA beer	
Cerveza sin Alcohol – O'Dul's	
<b>Michelada Regular</b>	<b>\$12</b>
Beer with Clamato, lime, sauces, rimmed with chamoy and Tajín	
<b>Michelada con Camarón</b>	<b>\$15</b>
Beer with Clamato, lime, sauces, rimmed with chamoy and Tajín, served with 3 cooked shrimp	
<b>Mimosa Flight (3)</b> - Sparkling wine with orange juice	<b>\$35</b>
<b>Margarita</b> (Lime, Strawberry or Mango) - Made with Agave Wine	<b>\$10</b>
<b>Margarita Flight (3)</b> (Lime, Strawberry or Mango) - Made with Agave Wine	<b>\$25</b>
<b>Sangria</b> (White or Red)	<b>\$10</b>
<b>Wine</b> - Surcos from Napa Valley - Ask your server for daily selection	<b>\$12</b>



ES UN GUSTO SERVIRLE.

GRACIAS POR SU PREFERENCIA!

Checks may be split into a maximum of two separate payments.  
All sales are final