

(707) 333-3700

# GUSTO AL GUSTO

MEXICAN RESTAURANT

201 Travis Blvd.  
Fairfield, CA 94533

Family-Owned & Operated

## MARISCOS / SEAFOOD

<b>Coctel de Camarón</b>	\$26
Shrimp with onion, cucumber, cilantro, avocado, and lime, served with saltine crackers	
<b>Coctel de Camarón y Pulpo</b>	\$28
Shrimp and octopus with onion, cucumber, cilantro, avocado, and lime, served with saltine crackers	
<b>Aguachile (Verde o Rojo)</b>	\$30
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>	\$35
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>	\$28
Shrimp in spicy chile sauce, served with rice and house salad	
<b>Camarones en Mantequilla</b>	\$28
Shrimp sautéed with butter and garlic, served with rice and house salad	
<b>Camarones Empanizados</b>	\$28
Breaded shrimp, served with rice and house salad	
<b>Mojarra Frita (Al Ajo, Kora, o a la Diabla)</b>	\$28
Whole tilapia fried to a traditional golden crisp, served with rice and house salad	
<b>Filete de Pescado Empanizado</b>	\$28
Breaded fish fillet, fried, served with rice and house salad	
<b>Caldo 7 Mares</b>	\$32
Seafood soup made with varieties of seafood in a rich red broth	
<b>Piña Rellena</b>	\$34
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>	\$34
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	
<b>Camarones Cucaracha</b>	\$30
Whole head-on shrimp fried until crispy and seasoned in a chile-garlic sauce. Served with rice and house salad.	
<b>Botana Style (Shrimp Only Platter, No Sides)</b>	\$35

## BIRRIA

<b>Birria en Caldo</b>	\$22
Tender birria in broth	
<b>Birria Seca</b>	\$22
Birria meat, served with rice and refried beans	
<b>Quesabirrias con Consomé</b>	3 for \$22
Corn tortillas with birria and melted cheese, served with onion and cilantro - Includes Birria dipping broth	
<b>Birria Ramen</b>	\$20
Ramen noodles with birria and broth	

## SIDES

<b>Arroz</b> – Mexican-style rice	\$5
<b>Frijoles</b> – Beans (refried or whole)	\$5
<b>Guacamole</b> – Fresh guacamole	\$6

## KIDS MENU

<b>Quesadilla</b>	\$14
12-inch flour tortilla with melted cheese Add meat \$4	
<b>Chicken Tenders con Papas Fritas</b>	\$16
Crispy chicken tenders with French fries. Served with your choice of BBQ, ranch, or ketchup	



## CEVICHE

Add octopus to any ceviche +\$4 per tostada

<b>Tostada de Ceviche de Pescado</b>	\$10
Fish cured in lime with tomato, onion, cilantro and cucumber	
<b>Tostada de Ceviche de Camarón con Mango</b>	\$10
Cooked shrimp with lime and mango, tomato, onion, cilantro, cucumber and mango chunks	
<b>Tostada de Ceviche de Camarón Curtido en Limón (Camarón Crudo)</b>	\$10
Raw shrimp cured in lime with tomato, onion, cilantro and cucumber	
<b>Tostada de Ceviche de Camarón Cocido</b>	\$10
Cooked shrimp with tomato, onion, cilantro and cucumber	
<b>Ceviche Flight</b>	\$28
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>	\$24
Crispy bolillo roll with refried beans and carnitas (optional buche), smothered in tomato and spice sauce, served with pickled onions. Spice served on the side	
<b>Tacos Dorados con Carnitas o Mixta</b>	3 for \$24
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). Spice served on the side	
<b>Carne en su Jugo</b>	\$24
Beef simmered in its juices with bacon, whole beans, and tomatillo broth	
<b>Menudo (Blanco o Rojo)</b>	\$22
Slow-cooked beef tripe in natural broth or red chile broth with traditional spices	
<b>Steak con Camarones</b>	\$27
Beefsteak with shrimp in red chile sauce, served with rice and refried beans	
<b>Chile Relleno</b>	\$20
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>	\$17
Melted cheese with chorizo or mushrooms	
<b>Super Nachos</b>	\$23
Tortilla chips with refried beans, melted cheese, pico de gallo, sour cream, guacamole, jalapeños 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>	\$20
Raw oysters on the half shell	
<b>Ostiones con Ceviche (6)</b>	\$27
Raw oysters on the half shell with your choice of ceviche on top	

## MOLCAJETES / STONE BOWL

<b>Molcajete de Mariscos</b>	\$42
Sizzling stone bowl filled with shrimp, octopus, scallops, crab leg, mussels and fish all cooked in our house salsa, served with rice, and house salad	
<b>Molcajete de Carnes</b>	\$38
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>	\$42
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>	\$19
Flour tortilla with melted cheese and choice of meat. Pico de gallo, sour cream, and guacamole on the side	
<b>Burritos</b>	\$18
<b>Regular:</b> Flour tortilla with rice, refried beans and choice of meat. <i>Pico de gallo upon request at no additional charge.</i>	
<b>Super:</b> Add cheese, guacamole and sour cream +\$4	
<b>Wet:</b> Red or green sauce, drizzled with sour cream +\$4	
Substitute meat for shrimp +\$4	
<b>Enchiladas Suizas</b>	\$24
Three chicken enchiladas topped with green sauce, melted cheese, and sour cream. Served with rice and beans.	
Substitute chicken for shrimp +\$4	

## TACOS

Served on 6-inch tortillas.  
Your choice of green or red sauce on the side

<b>Tacos de Carnitas</b>	3 for \$18
Corn tortilla with pork carnitas, onion and cilantro	
<b>Tacos de Pollo Asado</b>	3 for \$18
Corn tortilla with grilled chicken, onion and cilantro	
<b>Tacos de Carne Asada</b>	3 for \$20
Corn tortilla with grilled steak, onion and cilantro	
<b>Tacos de Birria</b>	3 for \$20
Corn tortilla with birria meat, onion and cilantro	

## VEGAN OPTIONS

<b>Tostada de Ceviche de Soya</b>	\$8
Soy marinated in lime with tomato, onion, cilantro and cucumber. Served on a tostada	

## POSTRES / SWEETS

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

### ALLERGY NOTICE AND GUEST INFORMATION & POLICIES

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 de Lata (Can Sodas)</b>	\$4
Coca-Cola, Diet Coke, Sprite, Squirt	
<b>Jarritos, Sidral y Sangria Señorial</b>	\$5
<b>Mexican Coca-Cola</b>	\$6
<b>Aguas Frescas</b> (Horchata / Jamaica)	\$6
<b>Limonada</b> (Natural, Blueberry or Strawberry)	\$6
<b>Jugo de Naranja</b> Orange Juice	\$5
<b>Agua Mineral / Sparkling Water</b>	\$5
<b>Rusa</b>	\$8
Mineral water or choice of soda with lime and salt, mug rimmed with salt and Tajín	
<b>Iced Tea (Sin Endulzar)</b>	\$6
Unsweetened Iced Tea	

### CHEVES & MICHES 21+ Drinks

<b>Cerveza Importada</b>	\$8   Bucket of 6 \$40
Corona Extra, Modelo Especial, Negra Modelo, Pacifico, Corona Obscura, Dos E, Estrella	
<b>Cerveza Nacional</b>	\$7   Bucket of 6 \$35
Budweiser, Coors Light, Stella Artois, Ultra, IPA beer	
Cerveza sin Alcohol – O'Dul's	
<b>Michelada Regular</b>	\$13
Beer with Clamato, lime, sauces, rimmed with chamoy and Tajín	
<b>Michelada con Camarón</b>	\$16
Beer with Clamato, lime, sauces, rimmed with chamoy and Tajín, served with 3 cooked shrimp	

### CAFECITO / COFFEE

<b>Leche o Choco Milk</b> -Milk or chocolate milk	\$4
<b>Café de Olla</b> Mexican spiced coffee <i>Endulzado / Sweetened</i>	\$6

### COCKTAILS, SIPS & MIMOSAS 21+ Drinks

*Crafted with premium agave wine (a wine-based product)*

<b>Margarita</b>	\$12
Lime, Strawberry, or Mango with a Tajín rim	
<b>Margarita Flight (3)</b>	\$30
Lime, Strawberry, and Mango with Tajín rims	
<b>La Rosita</b>	\$12
Strawberry Guava Bellini	
<b>Cantarito Paloma</b>	\$14
Agave wine mixed with grapefruit soda and fresh lime, with a Tajín rim.	
<b>Mimosa Flight (3)</b>	\$36
Sparkling wine with orange, cranberry, and pineapple juices (one of each)	
<b>Sangria</b> - White or red	\$12
<b>Wine</b> - Surcos from Napa Valley - Ask your server for daily selection	\$12



ES UN GUSTO SERVIRLE.

GRACIAS POR SU PREFERENCIA!

Checks may be split into a maximum of two separate payments.  
All sales are final - Prices and availability subject to change