

PROTEIN

- Carne Asada (grilled grass-fed beef)
- Pollo (grilled free-range all natural chicken)
- Carnitas (slow cooked tender all natural pork)
- Daily Fish (blackened, pico de gallo & aioli)
- Wild Salmon (blackened, pico de gallo & aioli)
- Calamari (lightly breaded, guac & aioli)
- Grilled Veggie (bell peppers, onions & mushrooms)



TACOS served with chips

handmade corn tortilla, Sirena cabbage, and fresh salsa add cheese or guac 2.10
make it a plate with organic beans and rice 3.75
Carne Asada 5.00 Blackened Wild Salmon 5.75
Pollo 4.75 Blackened Daily Fish 5.75
Carnitas 4.75 Calamari 5.75

BURRITOS served with chips

flour tortilla filled with Sirena cabbage, jack cheese, guacamole & your choice of organic beans and/or rice sub wheat tortilla 1.00
Carne Asada 13.25 Blackened Wild Salmon 14.00
Pollo 12.75 Blackened Daily Fish 14.00
Carnitas 12.75 Calamari 14.00
Grilled Veggie 11.50

QUESADILLAS

flour tortilla filled with sautéed mushrooms and onions, jack cheese, and chipotle paste, served with guacamole, sour cream, & spicy pico de gallo on the side sub wheat tortilla 1.00
Chipotle BBQ Chicken w/ black bean & corn salsa 14.75
Carne Asada 15.25
Pollo 14.75
Carnitas 14.75
Grilled Veggie 13.00

NACHOS

corn chips topped with organic pinto beans, jack cheese, guacamole, sour cream, and spicy pico de gallo 13.00
Carne Asada 15.25 Carnitas 14.50
Pollo 14.50

CHICKEN TORTILLA SOUP

garnished with tortilla strips and jack cheese
Cup 5.00 Bowl 7.00

ENCHILADAS PLATE

two enchiladas served with organic beans and rice with your choice of red or green sauce, jack cheese and topped with sour cream, Sirena cabbage, spicy pico de gallo and queso fresco
Carne Asada 15.75 Grilled Veggie 13.50
Pollo 14.50 Cheese 13.50
Carnitas 14.50 (a la carte available)

TAQUITOS PLATE

three chicken taquitos topped with sour cream, Sirena cabbage, guacamole and queso fresco, served with organic beans and rice 15.00 | one taquito a la carte 5.25

AVOCADO LIME SALAD

organic mixed greens, guacamole, tomatoes, cucumbers, crispy onions, & jack cheese w/ a lime-cilantro dressing 13.00
Carne Asada 15.25 Carnitas 14.50
Pollo 14.50 Blackened Daily Fish 16.25

BLACKENED WILD SALMON SALAD

organic mixed greens, avocado, tomatoes, cucumbers, red onions, papaya salsa, and roasted bell peppers with a lime-cilantro dressing 17.25

SIDES

Chips sm 1.00 | med 3.50 | lg 7.25
Guac sm (3oz) 3.00 | med (8oz) 7.25 | lg (16oz) 14.50
Avocado Lime Side Salad 6.50
Salsas | Pico de Gallo (8oz) 3.75
Organic Mexican Rice 3.75
Organic Pinto or Black Beans 3.75
Lime-Cilantro Dressing (8oz) 6.00

BEVERAGES

Agua Fresca with Watermelon & Strawberry 5.00
Horchata made with organic milk 5.00
Sodas, Lemonade, Iced Tea 4.00
Bottled Water 4.00

KID’S OPTIONS served with chips

Carne Asada & Cheese Taco 6.25
Chicken & Cheese Taco 6.00
Cheese Quesadilla 8.50
Chicken Taquito 4.00
Bean & Cheese Burrito 8.50
Chips & Cheese 9.50

BREAKFAST served until 11am

PICADILLO BURRITO | pasture raised scrambled eggs, sausage mixed with peppers, onions, garlic & your choice of organic beans and/or rice 11.00 add green chile cheese potatoes 3.00

GREEN CHILE BURRITO | pasture raised scrambled eggs, green chile cheese potatoes, salsa & your choice of organic beans and/or rice 10.00 add bacon 3.00 | add sausage picadillo 3.00

VEGGIE BREAKFAST BURRITO | pasture raised scrambled eggs, grilled bell peppers, onions, mushrooms, green chile cheese potatoes and salsa & your choice of organic beans and/or rice 10.75 add bacon 3.00 | add sausage picadillo 3.00

CHICKEN MACHACA BURRITO | pasture raised scrambled eggs, stewed chicken, jack cheese & your choice of organic beans and/or rice 11.00 add green chile cheese potatoes 3.00

HUEVOS RANCHEROS | pasture raised eggs, organic black beans, corn tortillas, jack cheese, red chile sauce, sour cream, guacamole and queso fresco 14.00

KID'S EGG BURRITO | pasture raised scrambled eggs, jack cheese & your choice of organic beans and/or rice 7.00 add bacon 3.00 add sausage picadillo 3.00 add green chile cheese potatoes 3.00

SIDES

bacon (4) 6.00 | sausage picadillo 6.00 | pasture raised scrambled eggs (2) 3.00 | green chile cheese potatoes (8 oz) 5.75
handmade corn tortillas (3) 2.00 | breakfast salsa (8 oz) 3.50 | substitute egg whites 2.00

LARGE PARTY TOGO

Please provide 24 hour notice.

TACO BAR \$13.85 / PERSON

Carne Asada, Chicken or Carnitas
Build-your-own tacos with our handmade corn tortillas, Sirena cabbage, and choice of meat.
Top with your favorite La Sirena salsa. Includes 2 tacos, organic beans & rice per person.

ENCHILADAS \$15.00 / PERSON

Carne Asada, Chicken, Carnitas or Cheese
Two enchiladas served with organic beans and rice with your choice of red or green sauce.
Garnished with sour cream, pico de gallo, and queso fresco.

AVOCADO LIME SIDE SALAD

Vegetarian \$6.50 / person
Carne Asada, Chicken or Carnitas \$8.50 / person
Organic mixed greens, guacamole, tomatoes, cucumbers, and jack cheese topped with crispy onions.
Served with lime-cilantro dressing on the side.

TAQUITO PLATTER \$110.00

Served with guacamole and sour cream. Includes 25 taquitos cut in half.

SIDES 16OZ (SERVES 4) / 32OZ (SERVES 8)

Organic Pinto Beans \$7.50 / 15.00
Organic Black Beans \$7.50 / 15.00
Organic Mexican Rice \$7.50 / 15.00
Guacamole \$14.50 / 29.00
Pico de Gallo \$7.50 / 15.00
Salsa \$7.50 / 15.00 (Salsa Roja, Salsa Verde, Salsa Quemada)

VISIT OUR LOCATIONS

LAGUNA BEACH | 347 Mermaid Street | 949.484.0990
SOUTH LAGUNA BEACH | Aliso Creek Shopping Center | 30862 SCH | 949.484.0013

WWW.LASIRENAGRILL.COM

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