

# El Tarasco



AUTHENTIC MEXICAN  
& SEAFOOD CUISINE

Visalia CA 208 W. Main St  
(559) 622-8525

18% gratuity will be added for parties of six (6) or more



**Blue Moon**



**Horny Margarita**



**Carrot Margarita**



**Cucumber Margarita**



**Mojito**



**House Margarita**



[SingularCreations.net](http://SingularCreations.net)

**HOUSE MARGARITA**

The fiesta begins with our delicious house margarita. House tequila, triple sec, sweet and sour and lime juice served blended or on the rocks. -11.50  
flavors: **Strawberry, Mango, and Peach.** -12.00

**THE ULTIMATE MARGARTIA**

Cazadores Silver tequila served on the rocks with Cointreau and sweet and sour. The best margarita in the house. -13.50

**CADILLAC MARGARITA**

Our classic with a twist, made with Jose Cuervo Tradicional, triple sec, a splash of sweet and sour and topped with Grand Marnier. -14.50

**BLUE MOON MARGARITA**

Sauza Hornitos tequila, sweet and sour and a splash of Blue Curacao on the rocks or blended. A margarita that comes once in a blue moon. -13.50

**HORNI MARGARITA**

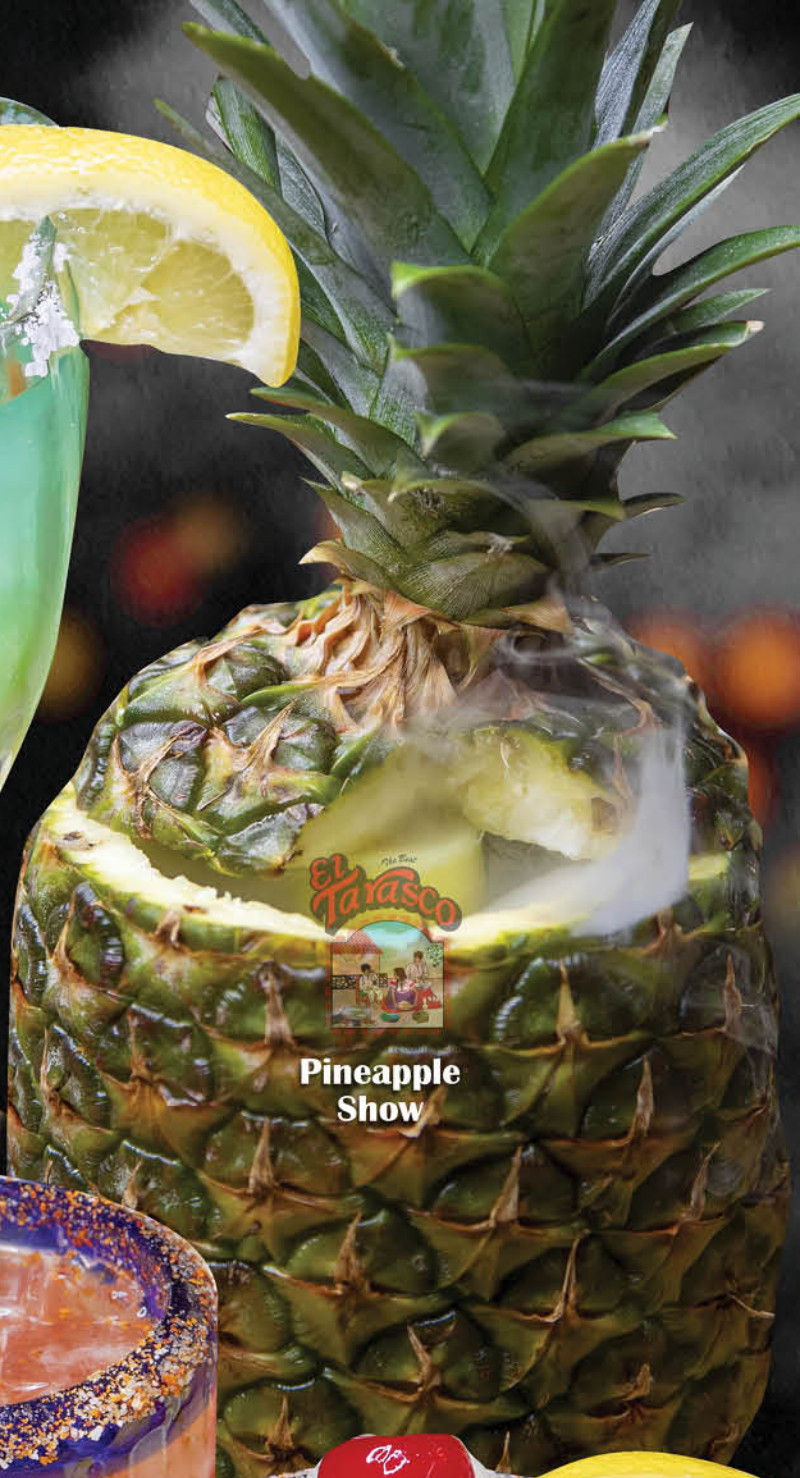
This concoction speaks for itself. A decadent blend of Sauza Hornitos Tequila, triple sec, sweet & sour and a splash of cranberry juice served on the rock. -13.50

**MIDORI MARGARITA**

Super yummy margarita made with house tequila and Midori melon liqueur. It'll pick up your spirits. -13.50



**Tarasco Water**



**Pineapple Show**



**Mango Margarita**



**Strawberry Margarita**



**Midori Margarita**

SingularCreations.net

**SILVER** Unaged

**REPOSADO** Aged for a minimum of two months and up to one year in oak barrels

**AÑEJO** Aged for a minimum of one year in barrels

**MEZCAL** Made from multiple varieties of agave

- Patron
- Corazon
- Herradura
- Seleccion Suprema
- Corralejo
- Jose Cuervo

**TEQUILAS**

- Cuervo 1800
- Cazadores
- Agavero
- Sauza Hornitos
- Tres Generaciones
- Gran Centenario
- Don Julio Real
- Don Julio 1942
- El Jimador
- Milagro
- 7 Leguas

SERVED BY THE SHOT IN A MARGARITA OR YOUR FAVORITE DRINK WE CARRY OVER PREMIUM TEQUILAS TRY SOME OF OUR FAVORITES

**MEZCAL**

- Don Ramon
- La Penca
- Ojo de Tigre
- El Silencio
- Gusano Rojo



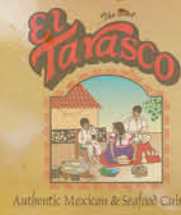
**Shrimp Michelada**

**DOMESTIC BEER** - 5.50  
Coors, Coors Light, Budweiser, Bud Light, Miller Genuine Draft

**IMPORTED BEER** - 6.50  
Tecate, Corona, Dos Equis, Negra Modelo, Modelo Especial, Pacifico, Bohemia, Heineken



**Cadillac Margarita**



**Pineapple Margarita**



**Blueberry Margarita**

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**TARASCO WATER**

If you can't decide on a drink, try this one. It has a little bit of everything. Similar to a Long Island, but much more. Made with flavored liquors and sweet tropical juices.

Our house specialty. -14.50

**SEXY LADY**

Southern Comfort, vodka, grenadine, pineapple & orange juice. -11.50

**LONG ISLAND**

Our mixture of several liquors, sweet and sour & a splash of coke, served on the rocks in a large glass - 13.50

**PIÑA COLADA**

Fresh pineapple chunks blended with coconut cream and pineapple juice to make the perfect homemade piña colada - 12.50

**STRAWBERRY DAIQUIRI**

A medley of rum and strawberries blended & topped with whipped cream - 12.50

**MALIBU BAYBREEZE**

There's a beach in your soul - find it with this breezy mixture of Malibu rum, pineapple & cranberry juices - 11.50

# APPETIZERS

## TARASCO TEMPTATIONS

A medley of charbroiled bass, tender strips of skirt steak and sautéed jumbo prawns. Topped with a tangy tomatillo salsa and served with a side of beans and our lime marinated cabbage **24.99**

## CAMARONES AHOGADOS

(Lime marinated prawns) Prawns immersed in lime juice then tossed with tomatoes, mango, cucumber, onions, and jalapeño slices **28.99**

## FLAUTAS

Fresh corn tortillas filled with your choice of shredded chicken or beef rolled up, deep fried and cut in half. Served with guacamole and sour cream, on a bed of our special cabbage **14.99**

## CEVICHE AVOCADO SHELL

Half an avocado filled with your choice of ceviche. Choose from Shrimp, Bass or Crab **17.99**

## CAMARONES RELLENOS A LA CARTE

Shrimp stuffed with cheese and chorizo wrapped with bacon and Teriyaki sauce **19.99**



**Nachos con Todo**

## BUFFALO WINGS

Spiced up chicken wings (we use a red sauce) served with crunchy celery and smooth ranch dressing **13.99**

## MONTEREY BEAN AND CHEESE DIP

Homemade refried beans topped with melted Monterey Jack cheese. Great for scooping **11.99**  
Add chorizo - **\$1.99** more

## OSTIONES FRESCOS

Fresh oysters served on the half shell over a bed of ice with lime wedges **Dozen or Half a dozen - Market Price**

## GUACAMOLE

Fresh avocados mashed and blended with a fresh tomato salsa and lime juice. **Small or Large - Market Price**



**Ceviche Avocado Shell**



**Camarones Rellenos**



**Camarones Ahogados**

# NACHOS

Crispy homemade corn tortilla chips layered with refried beans and melted monterey Jack cheese.

## HOUSE NACHOS

Topped with fresh tomato salsa and sour cream **13.99**

## NACHOS CON TODO

Filled with your choice of steak, charbroiled chicken or chile verde. Topped with tomato salsa, sour cream, guacamole and jalapeños **16.99**

# COCTELES

All of our cocktails are made with our homemade seafood broth, diced cucumber, avocado, onion, tomato, cilantro and your choice of seafood.

Add (3) oysters - 5.99

## CAMARONES

Fresh whole prawns **19.99**

## CAMPECHANA

Whole prawns and slices of octopus **20.99**

## VUEIVE LA VIDA

Whole prawns, sliced octopus and abalone **21.99**

# TOSTADAS DE MAR

Our ceviche is made with your choice of seafood that is marinated in fresh lime juice and combined with pico de gallo and topped with sliced avocado - **11.99** each

Choose from the following:

## CAMARONES

Fresh diced prawns

## PESCADO

Diced bass

## CRAB

Imitation crab



**Tostada de Ceviche**



**Coctel de Camaron**

# SPECIAL PLATES

## PARRILLADA SEAFOOD

If you love seafood, this is the platter for you! A combination of Prawns, sliced Abalone and Octopus sautéed fajita style in butter, chipotle chiles, onions, bell pepper, tomatoes and select seasonings. Topped with a charbroiled bass fillet, and fried crab legs - **49.99**

## TARASCO SPECIAL DINNER

A large platter filled with charbroiled bass, sautéed prawns and grilled strips of steak topped with a tomatillo salsa and served with a side of ceviche **48.99**



**Tarasco Special Dinner**



**Parrillada**



**Mojarra Frita**



**Camarones Al Mojo de Ajo**

# SHIRMP PLATES

(Fresh Prawns). Served with rice, beans and tortillas.

## CAMARONES AL MOJO DE AJO

Sautéed in real butter, fresh diced garlic cloves and seasonings. Finger lickin' good **19.99**

## CAMARONES A LA DIABLA

A combination of jalapeños, chipotles, onions and tomatoes in a homemade spicy sweet sauce **19.99**

## CAMARONES EMPANIZADOS

Lightly breaded and fried. Served with a side of homemade red salsa for dipping - **19.99**

## CAMARONES RELLENOS

Stuffed with cheese, chorizo & wrapped with bacon - **24.99**

# FISH FILLET

## BASS AL ESTILO EL TARASCO

Topped with a green tomatillo butter sauce and served with a side of guacamole and sour cream- **18.99**

## BASS RELLENO

Topped with sautéed shrimp, octopus, diced ham and bacon. Served with bell pepper, onion and chipotle chiles. All wrapped in a foil pocket - **23.99**

# FRIED FISH

A whole fish, deep fried, with your choice of sauce: A La Diabla or Al Mojo de Ajo. Served with rice, beans and tortillas.

**BAGRE** Catfish - **18.99** **MOJARRA** Perch - **16.99**

## Bass Al Estilo El Tarasco

## Camarones Rellenos



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# FAVORITOS DE LA CASA

Served with rice and beans.

## STEAK RANCHERO

Strips of steak charbroiled with green onions, bell peppers & a roasted tomato salsa. Served with warm tortillas **16.99**

## CHILE VERDE

Tender morsels of pork simmered in a tomatillo sauce. Served with a side of tortillas. A house specialty! **-15.99**

## ALAMBRES PLATE

Charbroiled steak or chicken, grilled with onions, green bell peppers, bacon and ham topped with melted cheese. Served with warm tortillas - **16.99**

## ENFRIJOLADAS DE MAMA

(2) Rolled homemade corn tortillas sautéed in bean sauce, stuffed with refried beans, topped with Mexican cheese, avocado slices, sour cream, and served with rice and salad (a la carte) - **15.99**

## CARNITAS PLATE

Tender pieces of marinated pork simmered in citrus juices, and served with warm tortillas - **16.99**



**Enfrijoladas de Mama**

## CARNE ENCEBOLLADA

Charbroiled steak sautéed with red onions & Jalapeño peppers. - **16.99**

## TACOS GOVERNADOR

2 corn tortillas with shrimp & fish sautéed in garlic butter, Monterey Jack & special cabbage with an avocado slice-**17.99**

## ENFRIJOLADAS DE PAPA

(2) rolled homemade corn tortillas sautéed on beans sauce, sautéed with refried beans, topped with Mexican cheese, avocado slices, sour cream, and served with a side of charbroiled steak sautéed with red onions and jalapeño peppers, also with a side of rice and salad. - **18.99**



**Alambres**



**Steak & Shrimp**



**Carne Encebollada**

## STEAKS

A succulent steak cooked to your preference. Served with rice, beans and warm tortillas

### STEAK AND SHRIMP

A rib-eye charbroiled & accompanied with jumbo shrimp sautéed in a zesty green garlic butter sauce **29.99**

### RIB EYE STEAK

A juicy Rib-eye charbroiled cooked to make your mouth-watering **26.99**

### TAMPIQUENA BONITA

A juicy steak cooked to perfection & served with cheese enchilada **20.99**

## CHICKEN PLATES

Strips of charbroiled chicken breast served with rice, beans and tortillas.

### CHICKEN MOLE POBLANO

Spicy sweet dark sauce made with a variety of spices and Mexican chocolate - **16.99**

### CHICKEN SUIZO

A zesty blend of green tomatillos and garlic butter topped with cheese - **16.99**

### CHICKEN CHIPOTLE

A creamy white sauce with poblano chile, bell peppers, chipotle and onion - **16.99**



**Molcajete**

# FAJITAS

Your choice of meat or seafood sautéed in our Guajillo salsa. Served with sliced bell pepper, carrots, tomatoes & onion. Served on a sizzling platter with a side of rice, beans, guacamole & tortillas for wrapping.

**CHICKEN BREAST** -19.99

**STEAK STRIPS** -19.99

**PRAWNS** -22.99

**COMBINATION** -25.99

Chicken, steak and prawn

**VEGGIE FAJITAS**

Sautéed fresh vegetables in our guajillo sauce. Served with broccoli, cauliflower, bell peppers, carrots & onions. Served on a sizzling plate with a side of guacamole and tortillas. -18.99



**Chicken & Beef Fajitas**



**Combination Fajitas**

[SingularCreations.net](http://SingularCreations.net)



**Veggie Fajitas**



# BURRITOS

Our burritos are stuffed big and bold to satisfy your hunger. Pick your favorite from our creations.

## HOUSE FILLING

Filled with your choice of seasoned: shredded chicken or shredded beef carne asada, charbroiled chicken, chile verde or carnitas.

With rice and beans inside. - **13.99**

## BEAN AND CHEESE BURRITO

Homemade refried beans with melted Monterey Jack cheese - **10.99** With rice add \$1.00

## EL TARASCO BURRITO

Our biggest burrito ever! Filled with a house filling, shredded lettuce, guacamole, pico de gallo, cheese and sour cream - **14.99**

## SHRIMP BURRITO

Succulent shrimp sautéed in a green tomatillo butter sauce with whole beans, tomatoes & melted cheese - **18.99**

## WET BURRITO

Filled with one of our house fillings, rice and beans. Smothered with melted cheese and topped with a red or green sauce - **14.99**



**El Matador Burrito**

## CHICKEN CHIPOTLE BURRITO

Chicken breast sautéed in a creamy white sauce with Poblano chiles, bell peppers, chipotle chiles & onions. Rice and beans inside. - **15.99**

## EL MATADOR BURRITO

Homemade refried beans with melted Monterey jack cheese inside a gigantic tortilla. Topped with fresh sizzling strips of carne asada and toreado chiles and a delicious green tomatillo sauce. Making it one of the most unique and delicious burritos in town. - **17.99**



**Chipotle Burrito**



**Enchiladas Tarascas**



**Steak Tacos**

# ENCHILADAS

All items served with rice and beans.

## (2) ENCHILADAS DE LA CASA

Your choice of chicken, shredded beef or cheese served with a side of shredded lettuce, salsa fresca and sour cream - **14.99**

## (2) GREEN ENCHILADAS SUIZAS

Filled with cheese and topped with cheese in a green tomatillo sauce - **14.99**

## (2) MOLE ENCHILADAS TARASCAS

Stuffed with charbroiled chicken and topped with mouth-watering homemade mole sauce - **15.99**

## (2) SHRIMP ENCHILADAS

Two rolled tortillas in an enchilada sauce stuffed with sautéed shrimp, topped with special cabbage, sour cream and guacamole - **21.99**

# TACOS

All items served with rice and beans.

## (2) TACOS DE CARNE (Asada o pollo)

Charbroiled marinated steak or chicken - **14.99**

## (2) TACOS DE PASTOR

Pork seasoned with chiles and spices - **15.99**

## (2) TACOS DE CARNITAS

Tender pieces of marinated shredded pork - **14.99**

## (2) TACOS DE CAMARON

Shrimp sautéed in a butter cilantro sauce accompanied by our special cabbage & a creamy chipotle sauce - **17.99**

## (2) BAJA FISH TACOS

Two warm homemade corn tortillas filled with crispy of fish, lime marinated cabbage and a creamy chipotle sauce. A fish lover's favorite - **15.99**

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**Steak & Shrimp**



**Shrimp Burrito**



**Steak Tomahawk**

**Only Friday's  
& Saturday's**

# CALDOS SOUPS

All soups prepared with homemade broths.

## CALDO DE MARISCOS

A seafood lovers soup. A medley of prawns, Fish, Octopus, Abalone, vegetables and Crab Legs -**27.99**

## CALDO DE CAMARONES

Prawns simmered with vegetables -**19.99**

## ALBONDIGA SOUP

Meatball soup with vegetables and a side of rice - **16.99**

## CHICKEN TORTILLA SOUP

Fried tortilla strips layered with jack cheese & diced avocado in a savory broth with chicken & rice. Full order - **15.99**

## POZOLE

Tender pieces of pork simmered to perfection with fresh hominy in a red chile broth. Served with a side of shredded cabbage and tomato salsa -**16.99**



**Caldo de Mariscos**



**Chicken Salad**



**Tortilla Soup**



**Prawn Salad**

# SALADS

## TACO SALAD

A large flour tortilla shell filled with your choice of house filling with fresh assorted greens. Topped with sour cream, guacamole, salsa and shredded cheese - **15.99**

## STEAK OR CHICKEN SALAD

Steak or charbroiled chicken breast sliced & served on a bed of fresh greens - **15.99**

## PRAWN SALAD

Grilled seasoned prawns with fresh assorted greens. Topped with avocado and tomato slices - **17.99**

## FRESH GARDEN SALAD

Our house assorted greens - **8.99**

# TORTAS

A Mexican sandwich. Your choice of steak, carnitas or chicken with tomatoes, lettuce, onion, jalapeños & avocado. Served with french fries - **13.99**

# EXTRAS

## FLOUR TORTILLAS

Three soft tortillas - **3.99**

## HANDMADE CORN TORTILLAS

Three to an order - **3.99**

## REFRIED BEANS - **4.99**

**SPANISH RICE - 4.99**

**PICO DE GALLO - 3.99**

# GOOD FOR YOU!

Served with whole beans & steamed vegetables.

**#1. CHARBROILED CHICKEN BREAST - 16.99**

**#2. CHARBROILED STEAK STRIPS - 16.99**

**#3. CHARBROILED BASS FILET - 18.99**



# LUNCH SPECIALS

Served from 11:00 to 3:00. /  
After 3 PM add-2.00  
Served with rice and beans. - 14.99

## HOUSE FILLINGS

Your choice of shredded chicken, shredded beef, cheese, carne asada, pollo asado, or al pastor (pork).  
Substitute sautéed shrimp or fish add - 3.99 each

- #1 SOPE AND ENCHILADA
- #2 TWO SOPES
- #3 ENCHILADA AND TACO
- #4 TWO ENCHILADAS
- #5 TWO TACOS CRISPY OR SOFT
- #6 TWO FLAUTAS CHICKEN OR BEEF
- #7 HALF ORDER OF CHILE VERDE
- #8 HALF ORDER OF CHILE COLORADO



**(6) Taco Crispy**

First basket of chips always complimentary  
**ADDITIONAL CHIPS - 5.99**



**Enchilada & Taco**



**Quesadilla con Todo**



**Sope**

## QUESADILLAS

All our quesadillas are made with two flour tortillas filled with Monterey Jack cheese. Served with a side of guacamole, sour cream & fresh pico de gallo.

### QUESADILLA VISALIA

A cheese quesadilla- **\$12.99**

### QUESADILLA CON TODO

Your choice of diced charbroiled chicken, steak or chile verde (pork) - **15.99**

### SHRIMP QUESADILLA

Filled with shrimp sautéed in a garlic butter tomatillo sauce - **18.99**

## A LA CARTA

### HOUSE FILLING

Your choice of shredded chicken, shredded beef or cheese. Substitute asada, charbroiled chicken or chile verde. Seafood add **-2.99**

**SOPE - 5.99**

**TACO - 5.99**

**ENCHILADA - 5.99**

**TOSTADA - 8.99**

**CHILE RELLENO - 9.99**

**BOWL OF CHILE VERDE - 12.99**

## VEGETARIAN PLATES

### #1 BURRITO VEGGIE

Stuffed with carrots, broccoli, cauliflower, whole beans and cheese. Sautéed in tomatillo sauce. - **15.99**

### #2 RELLENO AND CHEESE ENCHILADA

Served with tortillas. - **15.99**

### #3 TWO CHEESE ENCHILADAS - 15.99

### #4 BURRITO MIO

Stuffed with beans, rice and cheese. Topped with guacamole and tomato salsa - **15.99**

### #5 TWO CHILE RELLENOS

Served with tortillas - **17.99**

### #6 VEGGIE FAJITAS

Sautéed fresh vegetables in our guajillo sauce. Served with broccoli, cauliflower, bell peppers, carrots & onions. Served on a sizzling plate with a side of guacamole and tortillas. - **18.99**



**Veggie Burrito**

# DESSERTS



**Tarasco Flan**

**Fried Ice Cream**

## TARASCO FLAN

A creamy custard-like gelatin (mom's recipe), made with creams and caramel - **8.99**

## FRIED ICE CREAM

A famous favorite. Rich vanilla bean ice cream rolled in a cornflake and coconut coating - **12.99**

## SOPAPILLAS

Crispy cuts of flour tortillas coated with cinnamon, sugar & honey **8.99**

## CHURROS - 8.99

Coated with cinnamon, sugar and topped caramel

## CHEESECAKE

A creamy slice of heaven. Your choice of classic New York - **8.99**



**Sopapillas**



**Churros**



**Cheesecake**

# DRINKS

## SOFT DRINKS

Includes two free refills - **4.59**

**ICED TEA - 4.59**

## FRUIT JUICES

Mango, Guava or Orange Juice - **5.99**

**HOT TEA - 4.59**

**COFFEE - 4.59**

**MILK - 4.59**

**HOT CHOCOLATE**

*The Best*  
**El Tarasco**



Authentic Mexican & Seafood Cuisine



Our recipes have been handed down for generations in the Espinoza Family. Reflecting the pride of the genuine family-style cooking. We are proud to serve homemade corn tortillas, sauces and salsas - made fresh daily.

We also use the finest local ingredients from the abundant Central Valley in the preparation of our unique dishes.

Please enjoy this time with your family - and ours - while we prepare your meal.

We hope to see you soon!

**Next level experience table side  
mixology and guacamole shows**

for additional fees

18% gratuity will be added for parties of six (6) or more