

LA PURA VIDA

TACOS & TEQUILA

APPETIZERS

Chips & Salsa\$4

GUACAMOLE\$9

Fresh handmade guacamole

Make it La Pura Vida Style +\$7

Add crispy pork **chicharrón** on top

Cheese dip.....\$8

Melted cheese with a blend of mexican spices.

ADD-ONS

Chorizo +....\$2 Chicken...+\$3 Steak...+\$4 Shrimp...+\$5

Esquites.....\$10

Mexican street corn in a cup, made with corn kernels sautéed in butter and topped with mayo, lime, chili powder, and cheese. 🌶️

Street Corn (2).....\$14

Two grilled street corns served elotero-style on a mini street cart. Topped with mayo, cheese, chili powder, and lime. 🌶️

Trío Botanero\$18

Guacamole, Cheese dip and salsa.

Chicharrón de Pescado.....\$18

Crispy Fish Bites Golden, crispy bite-sized fish, lightly seasoned and fried to perfection, served with our signature house dipping sauce on the side.

Calamari Frito\$19

Crispy fried calamari served with chipotle sauce and fresh lime.



Chicharrón de Pescado

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This includes large parties with separate checks.

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STREET TACOS

\$5 EACH

ALL TACOS ARE SERVED WITH FRESH ONION AND CILANTRO UNLESS OTHERWISE REQUESTED.

• STEAK

• CHICKEN

• BARBACOA

• CARNITAS

• AL PASTOR

Topped with grilled pineapple and melted cheese.

• CAMPECHANO

• SHRIMP



***PREMIUM TACO (New)**
Taco de
ARRACHERA
\$7

Grilled skirt steak topped with fresh onion, cilantro, and avocado.



Street Corn

FAVORITOS DE LA CASA

Tostada Crujiente de Tinga.....\$7
Shredded chicken tinga on a crispy tostada with lettuce, crema, cheese & onions.

Taco Tropical (3).....\$15
Three tilapia tacos topped with fresh mango, onion, cilantro and jalapeño. 🌶️

Quesabirrias.....\$16
Three cheesy birria tacos served with consomé, onions and cilantro.

Quesadilla Suprema.....\$17
Serve with pico de gallo, guacamole & sour cream .
Chicken\$17
Steak or Shrimp\$19

FAJITAS

All fajitas are served with rice, beans, salad, and tortillas

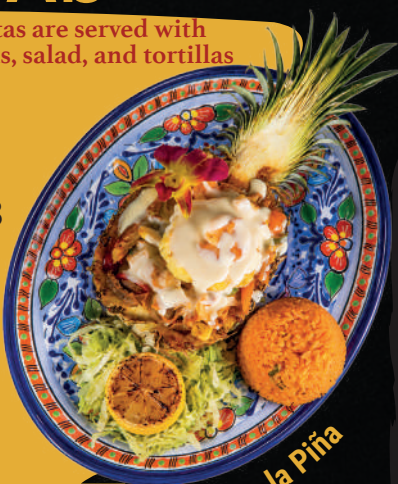
Pollo (Chicken)\$18

Asada (Steak).....\$21

Camarón (Shrimp).....\$23

Texanas.....\$25
(Steak, Shrimp, and Chicken)

Fajitas a la Piña.....\$28
Steak, chicken, and shrimp sautéed with bell peppers and pineapple, served in a half pineapple with rice, beans, and tortillas.



Fajitas a la Piña

NEW
MAR y FUEGO
\$38

The perfect mix of shrimp aguachile and fresh ceviche with our spicy house special sauce.

Served with cucumber, red onion, avocado, and tostadas.

🌶️ **HOUSE SPICY**

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LA PURA VIDA CLASSICS

Wings (10).....\$16

10 crispy wings served with French fries.

Flavors: Hot, Mild, Lemon Pepper, BBQ, or Mango Habanero

Torta Mexicana.....\$14

A traditional Mexican sandwich served on toasted bread with your choice of protein, fresh lettuce, tomatoes, avocado, beans, cheese, and mayo. Served with a side of crispy French fries.

Burrito Supremo.....\$15

Choice of Meat
Large flour tortilla filled with your choice of meat, rice, beans, and cheese, topped with our signature queso dip. Served with lettuce, sour cream, guacamole, and pico de gallo.

La Pura Burger.....\$18

Double beef patties, mozzarella cheese, grilled chorizo, caramelized onions, lettuce, tomatoes, and fresh avocado.



NEW



BOTANAS PARA COMPARTIR

SHAREABLES

***Aguachile Flight**.....\$29

Trio of shrimp aguachiles: green, black, and mango habanero. 🌶️

***Aguachile de Ribeye**.....\$33

Ribeye over cucumber, red onion and avocado in our signature black aguachile sauce. 🌶️

Camarones La Pura Vida.....\$29

Crispy shrimp tossed in our signature mango sauce and jicama.

***La Botanera**

Fresh tuna, octopus, scallops, raw and cooked shrimp, mango, and avocado, tossed in our signature spicy soy-based sauce. 🌶️

◆ **Market Price** ◆



La Botanera

TRADICIONALES

Mini pambazos de Birria (2)

Two mini pambazos filled with birria, dipped and grilled, served with a side of consomé.

\$16



Nachos Panchito.....\$15

Topped with beans, cheese, lettuce, tomatoes, onions, sour cream, and jalapeños.

• Chicken **\$17** • Steak or Shrimp **\$18** • Mixed **\$22**

Enchiladas Verdes\$17

Four corn tortillas filled with chicken, topped with green sauce, sour cream, and cheese. Served with rice and salad.

Enchiladas de Mole.....\$18

Four corn tortillas filled with chicken, topped with traditional Mexican mole sauce, sour cream, and cheese. Served with rice and salad.

Carne Asada\$18

Grilled steak served with grilled onions, chile toreado, rice, beans, salad, and tortillas.

Plato de Carnitas.....\$19

Tender, slow-cooked carnitas wrapped in banana leaves. Served with rice, charro beans, and fresh pico de gallo.

Alambre.....\$20

A savory blend of steak, chorizo, chicken, and bacon sautéed with bell peppers and topped with melted mozzarella cheese. Served with charro beans and warm tortillas.

*Arrachera.....\$28

10 oz skirt steak served with charro beans, grilled corn, grilled cambray onion, guacamole, grilled cheese, chile toreado, and tortillas.



Arrachera

Trompito de Pastor (Serves Two)

Marinated pork with pineapple, queso fresco, four cheese quesadillas, guacamole, onions, cilantro, chile toreado, and tortillas.

Presented on a mini trompo.

HOUSE SPECIALTY

• SERVES TWO

\$50



Tacos Dorados with Consomé.....\$15

Four fried tacos filled with shredded chicken, topped with lettuce, cheese, sour cream, onions, and tomatoes. Served with a side of chicken consomé

*Chilaquiles Divorciados\$20

Crispy tortilla chips topped with both green and red salsa, queso fresco, sour cream, and onions. Served with two sunny-side-up eggs, refried beans, and fresh avocado

ADD CHICKEN +\$4 ADD STEAK +\$6

Enchiladas Mixtas.....\$22

Four chicken enchiladas two topped with green salsa and two with rich mole sauce finished with cheese and sour cream. Served with grilled steak strips and Mexican rice.

*Chilaquiles

La Pura Vida\$27

Green chilaquiles with chicken, sausage, chile toreado, bacon, avocado, and two sunny-side-up eggs, served in a traditional molcajete.



Molcajete\$28

Grilled steak, chicken, shrimp, sausage, cactus, and cheese served in a homemade green sauce with chorizo. Accompanied by rice, charro beans, and tortillas.



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ALL SALES ARE FINAL.

MARISCOS SEAFOOD

\$48

***Tostada a Mi Estilo.....\$10**
Tostada topped with fresh shrimp ceviche, diced mango, a layer of creamy mayonnaise, and finished with our signature house sauce. 🌶️

***Ceviche de Camarón.....\$20**
Shrimp marinated in lime juice with tomatoes, onions, cilantro, jalapeño, and avocado. Served with crackers.

***Ceviche Mixto.....\$25**
A mix of shrimp, fish, and octopus with the same fresh ingredients

***Aguachile.....\$26**
(Verde, Negro o Mango Habanero) 🌶️

***Torre de Mariscos.....\$27**
A delicious tower of fresh shrimp, fresh tuna, cooked shrimp, octopus, avocado, cucumber, and fresh mango, all tossed in fresh lime juice and our signature black sauce.

***Vuelve a la Vida.....\$19**
Traditional Mexican seafood cocktail with shrimp, octopus, oysters, and avocado in a tangy blend of tomato, ketchup, orange, and lime juice, mixed with chopped tomatoes, jalapeños, and cilantro. Served chilled.

Cóctel de camarón.....\$16
Mexican-style shrimp cocktail with shrimp, tomato juice, ketchup, fresh tomatoes, jalapeños, cilantro, avocado, and lime juice.

Pulpo en Salsa Kora.....\$48
HOUSE FAVORITE
Grilled octopus glazed with our spicy Kora house sauce. 🌶️

Piña Rellena de Mariscos.....\$38
HOUSE FAVORITE
Gratinated mozzarella with bell peppers, mushrooms, octopus, crab, scallops, and a creamy mushroom sauce. Served with white rice, and garlic bread.

Empanadas de Camarón.....\$13
Three crispy empanadas filled with shrimp and mozzarella cheese, topped with fresh avocado.

**CAMARONES
CUCARACHA**

REGULAR
\$24
GRANDE
\$47



**CAMARONES
KORA** 🌶️

REGULAR
\$26
GRANDE
\$50



**LANGOSTINOS
SALSA KORA** 🌶️

REGULAR
\$26
GRANDE
\$50

Molcajete de Mariscos

Whole tilapia, shrimp, fish fillet, octopus, crab, and seafood mix in our signature house sauce, served sizzling hot.
SERVED HOT.

\$48



PLATOS PARA COMPARTIR

Copa Mixta Mi Rey.....\$66
Langostinos en salsa
Kora y Camarones Cucaracha



***Copa La Pura Vida.....\$91**
A spectacular combination of cooked and raw seafood. Made with cooked botanero shrimp, fresh oysters, and aguachile shrimp, topped with our signature La Pura Vida shrimp and octopus cocktail. Served with avocado, cucumber, and red onion.



CHAROLA MIXTA FAMILIAR

A generous seafood feast made for sharing. Loaded with our signature Camarones Cucarachas, Camarones Kora, King Crab Legs in Kora Sauce, a savory Seafood Mix in our House Sauce, and Mussels La Pura Vida Style. Perfect for family and friends to enjoy together.

Market Price



Patatas de Cangrejo

Servidas con salsa Cucaracha o mantequilla.

Market Price

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CAMARONES & ESPECIALIDADES

Camarones a la Diabla\$19

Juicy shrimp sautéed in our bold, spicy house diablo sauce. Served with Mexican rice, fresh salad, French fries, and warm tortillas. 🌶️



Camarones Empanizados\$20

Golden, crispy breaded shrimp served with Mexican rice, fresh salad, French fries.



Camarones Roka\$23

Crispy breaded fried shrimp tossed in our sweet house sauce.



Camarones Zarandeados.....\$31

Butterflied grilled shrimp seasoned with our signature spicy spices, served with rice, salad, and garlic bread.

TRADICIONALES DEL MAR

Filete Empanizado.....\$20

Breaded Fish Fillet
Golden breaded fish fillet, fried until crispy and served with Mexican rice, fresh salad, and French fries.

Filete a la Plancha\$18

Grilled fish fillet served with rice and steamed vegetables.

Filete de Pescado en Crema de Hongos\$26

Grilled fish fillet topped with a creamy mushroom sauce, served with steamed vegetables.

Salmón a la Pura Vida\$28

Grilled salmon topped with shrimp, served over a bed of creamy Alfredo sauce and accompanied by Mexican rice and steamed vegetables.

Salmón Zarandeado.....\$32

Grilled salmon fillet marinated in our signature zarandeado sauce, served with salad, and garlic bread.



Huachinango Zarandeado

Whole red snapper marinated in our signature zarandeado sauce, grilled and served with rice, salad, and garlic bread



*OSTRAS

Ostiones Sencillos

½ Docena.....\$15

Docena\$27

Ostiones Preparados

½ Docena\$20

Docena\$35

Ostiones Rockefeller

½ Docena\$22

Docena.....\$38



Mojarra Frita\$18

Whole crispy fried tilapia served with French fries, rice, fresh salad, and warm tortillas.

Mojarra a la Diabla\$20

Whole tilapia smothered in our bold and spicy house Diablo sauce, served with French fries, rice, fresh salad, and warm tortillas. 🌶️



* SHOTS DE MICHE OSTIONES

Six fresh oysters served with our popular clamato mix.

\$19

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🌵 CALDOS 🌵

Caldo de Pollo.....\$15
Chicken soup with vegetables.

Menudo.....\$16
Traditional Mexican beef tripe soup.

Pozole Rojo.....\$17
Traditional red hominy soup served with shredded lettuce, sliced radishes, chopped onion, cilantro, and diced jalapeños on the side for the perfect garnish.

Pozole Verde de Pollo.....\$20
Traditional green hominy soup served with two crispy cheese-filled taquitos, pork rinds, fresh avocado, shredded lettuce, queso fresco, and sliced radishes.

Caldo de Mariscos "La Pura Vida".....\$22
Spicy seafood soup with tilapia, crab, fish fillet, and seafood mix, all simmered in a rich, flavorful broth. Served with tortillas.

MEXICAN PIZZA

ONE SIZE

Asada, Pastor, Chorizo, Alambre, and Birria, topped with cheese, cilantro, onions, and chile torado.



Asada \$24
Pastor \$24
Chorizo \$24
Alambre \$29

Birria \$29
Pepperoni \$19
Hawaiian \$21
Cheese \$15

Pizza
Especial Familiar Large
Includes 3 meats
of your choice.

\$34

ADD CHEESE CRUST

Regular Pizza ... \$4
Family Pizza \$6



PIZZA TOPPINGS

🍖 Pepperoni
🧄 Grilled Onions
🍄 Mushrooms
🥓 Bacon
🥩 Ham

🌽 Corn
🫒 Black Olives
🥑 Avocado
🍅 Tomato Slices
🍍 Pineapple

\$4
each



**INCLUDES ENTRÉE +
JUICE +
SURPRISE TOY**



- Choose your favorite:
- Mini Chicken Quesadilla with fries
- Chicken Nuggets with fries
- Mini Burger with fries
- Mini Pizza (cheese or pepperoni) with fries
- Salchi Fries (sliced hot dogs with fries)

\$12.99

A fun and delicious collaboration between:

LA PURA VIDA
TACOS & TEQUILA

SANTO CIELO!
mexican restaurant

NEW!

GREEN CHILAQUILES PIZZA

Crispy pizza crust topped with authentic green chilaquiles sauce, melted cheese, crunchy tortilla strips, grilled steak, Mexican sour cream, red onions, and fresh cilantro.

\$34

FAMILY SIZE ONLY



DESSERTS

NEW!

VOLCANO CAKE

\$12



Decadent warm chocolate cake filled with melted fudge, served with premium vanilla ice cream.

CHURROS CON NIEVE.....\$9

Crispy cinnamon churros served with vanilla ice cream and your choice of toppings.

TRES LECHES.....\$8

Classic three milks cake, light, moist and topped with whipped cream.

FLAN\$8

Creamy vanilla custard topped with rich caramel sauce.

CARRITO DE NIEVE FAMILIAR

\$28

Family-style ice cream cart with 8 scoops (strawberry & vanilla) and 4 assorted toppings.



AGUAS FRESCAS

Freshly made daily

Sabores:

Pineapple
Cucumber Lime
Horchata
Jamaica

\$5

NO REFILLS

BEBIDAS

Agua Botella (Bottled Water)\$3

Lata / Can Soda

(Coke, Diet Coke, Sprite)\$3

Soda Botella (Mexican Soda)

Mexican Coke
Jarritos
Grapefruit
Sidral
Orange
Sangria
Agua Mineral

\$5

Sweet Tea\$5

Sparkling Water (Perrier)\$6

CAFE REGULAR.....\$4

CAFE DE OLLA\$5
Traditional Mexican coffee

Arnold Palmer\$5
(Half Sweet Tea, Half Lemonade)

FAMILY

CHOCO PIZZA

with
Strawberries

Warm pizza topped with melted chocolate, fresh strawberries, and a sweet finish.

\$36

