Lunch Menu

Para Comenzar

LUNCH MENU HOURS 11:00 AM - 2:00PM

TACOS — $14
Street-style tacos with fresh toppings and your choice of protein (3 Tacos)

MULITAS — $12
Two layers of cheese and your choice of protein on soft tortillas (2 Mulitas)

QUESADILLA — $14
A warm, cheesy flour tortilla filled with your choice of protein and fresh top-

BURRITO — $14
A warm flour tortilla filled with rice, beans, guacamole, salsa, onions, cilantro, and your choice of protein.

TACOS GOBERNADOR — $20
3 tacos Governor-style, cheese & pep-

TACOS ENSENADA — $18
3 Baja-style battered fish tacos

CAMARONES AL AGUACHILE — $20
Shrimp cured in house aguachile, chilled with cucumber & herbs | Aguachile Verde o Negro

CEVICHE DE CAMARON — $15
Cooked shrimp marinated in lemon juice, mixed with fresh vegetables

BOTANA MIXTA — $19
Shrimp, octopus, abulón, and tish -some raw-topped with avocado and citrus

CHIPS & GUAC — $12

STARTERS

GUACAMOLE TRADICIONAL — $16
Avocado, serrano, tomato, garlic & lime

SALSA DE MOLCAJETE — $8
Roasted tomato, serrano, and garlic salsa in a traditional molcajete

CAMARONES AL AGUACHILE — $24
Shrimp cured in house aguachile, chilled with cucumber & herbs

AGUACHILE DE CAMARÓN Y CALLO — $26
Shrimp + scallops in house aguachile

CHICHARRÓN DE PESCADO ✺ — $19
Flash-fried red snapper, served with herb

BOTANA MIXTA — $22
Shrimp, octopus, abulón, and fish—some raw—topped with avocado and citrus

AGUACHILE DE RIBEYE DORADITO ✺ — $25
Seared ribeye in chimichurri aguachile sauce

CEVICHE DE CAMARON — $18
Cooked shrimp marinated in lemon juice, mixed with fresh vegetables.

TORRE DE MARISCOS — $45
Scallops, shrimp, octopus and abalone

Mariscos Calientes

CAMARONES AL AJO — $26
Shrimp sautéed in a rich garlic-butter sauce, served with a touch of lime and fresh herbs.

CAMARONES A LA DIABLA — $26
Spicy shrimp simmered in a bold chili sauce, full of smoky heat and savory flavor.

CAMARONES A LA CORA — $26
Shrimp cooked Nayarit-style with a tangy, slightly spicy sauce, delivering bold coastal flavor in every bite.

MOJARRA FRITA ✪ — $36
Whole fried red snapper with lime & herbs

FILETE ZARANDEADO — $29
Grilled fish with chipotle aioli & slaw

CAMARONES EMPANIZADOS — $24
Breaded shrimp, lime & crema

Para Compartir

MARISCADA CALIENTE ZAZÓN ✪ — $55
Langostino, Jaiva, Shrimp, Mussel, Scallops. Crab, Octupus,

BOTANA ESPECIAL ZAZÓN — $55
Callo De Hacha (Scallops), Raw Shrimp, Boiled Shrimp, Octopus, Abalone, Fish

PULPO SARANDEADO ZAZÓN — $55
Octopus served with veggies topped with a creamy coastal glaze

BOTANA CAMARONES SARANDEADOS — $55
Whole shrimp in creamy coastal glaze

BOTANA CAMARONES A LA CORA — $55
Sautéed shrimp Nayarit-style, with a tangy kick, a touch of heat, and bold flavor that keeps you coming back for more.

Molcajetes de la Casa

MOLCAJETE DE MARISCOS — $50
Mussels, shrimp, octopus, langostino, crab & cheese

MOLCAJETE DE CARNE — $45
Steak, chicken, chorizo, cheese & grilled veggies

MOLCAJETE MAR Y TIERRA ✪ — $48
Surf & turf combo

Fajitas Zazon

CIELO, MAR Y TIERRA ✪ — $34
Chicken, beef & shrimp fajita combo

CAMARÓN — $28
Shrimp Fajitas

POLLO — $24
Served sizzling with peppers & onions

CARNE — $26
Sizzling beef fajitas

El campo es mi vida, el sol mi compañera y la tierra mi herencia.

Spicy Items: Some dishes are spicy—ask if unsure.

Undercooked Items: Consuming raw or undercooked foods may increase your risk of illness.

Allergens: Our food may contain or come into contact with nuts, dairy, gluten, soy, shellfish, and more.

Cortes y Carnes

CUTS AND MEATS

RIBEYE A LAS BRASAS
Bone-in ribeye with herb

🏅 | 12 oz | $38

ARRACHERA NORTEÑA
Skirt steak with roasted chile & onion

8 oz | $28

MOLE POBLANO CON POLLO
Chicken in handcrafted sweet and spicy chocolate based mole

🥜 CONTAINS PENUTS $24

CARNITAS MICHOACANAS
Traditional fire rosted smokey pork

$28

BIRRIA DE RES
Beef birria with consommé

$28

Chando's Classic Tacos

SACRAMENTO FAVORITES

PESCADO / CAMARON ESTILO ENSENADA 🏅 FEATURED CHOPPED — $22
3 Baja-style battered fish or shrimp tacos

TACOS GOBERNADOR 🏅 — $25
3 tacos Governor-style, cheese & peppers

TACOS DE RIBEYE — $30
3 tacos with grilled ribeye

TACOS QUESABIRRIA DE RES — $25
3 crispy birriatacos with cheese

TACOS ARRACHERA — $22
3 tacos with skirt steak

TACOS VEGGIE ASADO — $20
3 tacos with seasonal vegetables

PLATO ESPECIAL DEL CHEF

BROCHETAS ESTILO CANTINA
Steak, shrimp & chicken skewers
$26

BROCHETAS AL PASTOR
Skewers of marinated pork al pastor
$26

- Chando's Signature Meats -

Asada - Al Pastor - Carnitas - Pollo - Birria

Soups

CALDO 7 MARES — $28
A hearty seafood soup

CALDO DE POLLO — $18
Traditional Mexican chicken soup

CALDO DE CAMARON — $25
Flavorful shrimp soup with fresh vegetables and herbs

CALDO DE PESCADO — $25
Classic fish soup made with tender fish, fresh vegetables

Veggie

TACOS DE RAJAS CON QUESO — $18
Chile Poblano strips with cheese tacos

TACOS DORADOS DE PAPA — $16
Mashed potato Chando's classic tacos

TACOS DORADOS DE QUESO — $16
Crispy cheese tacos

TACOS DORADOS DE ATUN — $19
Crispy golden tacos filled with seasoned

Salads

HOUSE SALAD — $12
Fresh mixed greens, served with your choice of dressing   Protein + $8

CAESAR SALAD — $12
Crisp romaine lettuce tossed with creamy Caesar dressing

Extras

CALDOS POLLO/ VEGETAL/ MARISCOS — $5
Soup side

FRIJOLES CHARROS / REFRITOS — $5
Beans side

ARROZ A LA MANTEQUILLA / ROJO — $5
Buttered rice or Mexican Rice

PICO DE GALLO — $3
Beans side

EXTRA SALSA SAZON — $6
Additional house salsa

PICO DE GALLO MICHOACANO — $8
Tangy pico de gallo, jalapeño and cabbage

Postres

DESSERTS

TRIO FIESTA EN JALISCO — $18
A sweet sampler of Mexican favorites, perfect for sharing or indulging solo.

Each $8

Eat, Drink, Enjoy..!

Spicy Items: Some dishes are spicy—ask if unsure.

Undercooked Items: Consuming raw or undercooked foods may increase your risk of illness.

Allergens: Our food may contain or come into contact with nuts, dairy, gluten, soy, shellfish, and more.