

Fajitas

Served with rice, beans, guacamole, and sour cream.

FAJITA DE POLLO \$16.95

Chicken grilled with green peppers and onions.

FAJITA DE CARNE \$18.95

Grilled beef with green peppers and onions.

FAJITA DE CAMARONES \$19.95

Grilled shrimp with green peppers and onions.

FAJITA TEXANA \$24.95

Chicken, beef and shrimp grilled with green peppers and onions.

Chim-Pun Callao /Peruvian Food

CEVICHE DE MARISCOS

Seafood ceviche

CEVICHE DE PEZCADO

Fish Ceviche

CEVICHE MIXTO

Mixed seafood ceviche marinated in lemon juice.

CEVICHE DE CAMARONES

Shrimp Ceviche.

CEVICHE DE CONCHAS NEGRAS

Market Price

Black Shell Ceviche

LOMO SALTADO

Sauteed fresh beef with onions, tomatoes and French fries, served with rice.

BISTEC A LA CRIOLLA

Marinated US choice top round Steak garnished with onions & served with fried plantains.

JALEA MIXTA

Fish and seafood marinated with onions, tomatoes and deep fried

JALEA DE PESCADO

Fish marinated in lemon juice with onions and deep fried.

ARROZ CHAUFA DE CARNE \$17.95

Beef fried rice with Chinese onions and eggs.

ARROZ CHAUFA DE POLLO \$15.95

Chicken fried rice with Chinese onions and eggs.

ARROZ CHAUFA DE MARISCOS \$19.95

Seafood combination fried rice with Chinese onions and eggs.

CASUELA DE MARISCOS \$22.95

Crab, Shrimp, Clams, Mussels and squid with rice.

CHICHARRÓN DE CALAMARES \$15.95

Deep fried squid served with fresh onions.

CHICHARRÓN DE PESCADO \$15.95

Deep fried fish served with fresh onions.

CHICHARRÓN DE CAMARONES \$18.95

Deep fried shrimp served with fresh onions.

TALLARIN SALTADO DE MARISCO \$19.95

Fresh seafood sauteed with onion and tomato, served with spaghetti

TALLARIN SALTADO DE CARNE \$17.95

BBeeef Sauteed with onion and tomato, served with spaghetti

TALLARIN SALTADO DE POLLO \$16.95

Chicken Sauteed with onion and tomato, served with spaghetti

POLLO SALTADO \$16.95

Fresh boneless Chicken Sauteed in olive oil with red onions, tomatoes, fresh fries, served with rice

PESCADO SUDADO \$22.95

Peruvian Steamed fish filled

PESCADO A LO MACHO \$20.95

Fish Sauteed with seafood-shell fish, tomato and rice

SALTADO DE MARISCOS \$20.95

Fresh seafood Sauteed with onions and tomatoes, served with rice

BISTEC A LA LIMEÑA \$17.95

Steak grilled to your taste served with rice, French fries, plantains and fried egg.

Menú de Niños / Kids menu

CHICKEN TENDERS \$8.95

Served with french fries.

CHICKEN NUGGETS \$8.95

Served with french fries

Postres/Desserts

FLAN \$5.50

A Mexican style custard served in its own vanilla syrup

TRES LECHES \$5.50

Three milk cake.

Bebidas/Beverages

REFRESCOS NATURALES / NATURAL DRINKS

* HORCHATA - \$2.95

* TAMARINDO - \$2.95

* MARAÑÓN - \$2.95

* MELON CON PIÑA - \$3.50

* FOCO COCONUT WATER - \$2.25

**LICUADOS DE FRUTAS NATURALES
/ NATURAL FRUIT SHAKES**

HOT DRINKS

* COFFE

* HOT CHOCOLATE

* HOT TEA

SODAS / SOFT DRINKS

* SODA CAN - \$1.50

* SODA BOTTLE - \$2.25

* RED BULL

* CLAMATO

* JARRITO - \$2.00

* WATER BOTTLE - \$1.50

Extras / Side Orders

ARROZ BLANCO \$3.50

White rice.

ARROZ AMARILLO \$2.50

Yellow rice.

FRIJOLE \$3.50

Beans.

CREMA \$3.50

Sour Cream.

JALAPEÑOS ASADOS \$1.95

Grilled Jalapeno Peppers

PAPAS FRITAS \$3.25

French Fries.

ARROZ AMARILLO \$2.50

Yellow rice.

PAPA SALCOCHADA \$1.95

Boiled potatoes.

TOSTONES \$4.95

Twice - fried Plantains Slice.

VEGETALES \$7.00

Steam Vegetables

SALSA CRIOLLA \$3.95

Shopped sliced onions, vinegar, tomatoes, garlic, Chili peppers, Bell peppers olive oil, salt, pepper and fresh herbs

PICO DE GALLO \$3.25

Combination of chopped tomatoes, white onion, Cilantro, Serrano chile and a splash of lime juice.

LECHE DE TIGRE \$3.95

Lime juice, Sliced onion, Chiles, Salt and pepper - Along with a bit of fish juice.

ENSALADA DE PEPINOS \$4.95

Cucumber Salad.

CANCHA \$2.50

Andean versión of corn nuts, is large - kernel corn that is soaked in water until it puffs and then fries to produce a crunchy and salty snack.

PAN TOSTADO \$2.50

Grilled Bread.

PLATANO FRITO \$4.25

Fried ripe Plantain.

YUCA FRITA \$5.50

Fried Cassava root

SIDE DE CHICHARRONES \$6.00

Fried Pork.

SIDE DE CHORIZO \$2.95

Grilled Sausage "Chorizo".

ORDEN DE POLLO ASADO \$7.00

Side of grilled chicken breast.

AGUACATE \$4.25

Avocado

GUACAMOLE \$4.95

Yellow rice.

1 TORTILLA HECHA A MANO \$0.50

Handmade tortilla (1)

CHIPS \$3.25

SALSA \$2.25

Steam Vegetables

CHIPS Y SALSA \$5.95

QUESO \$3.25

Cheese.

HUEVO \$1.95

Fried Egg

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, specially if you have certain medical conditions.

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ALL PRICE ARE SUBJECT TO CHANGE WITHOUT NOTICE

MENU

**LA PLAYITA EL MAJAHUAL
RESTAURANT**

MEXICAN, SALVADOREAN Y PERUVIAN CUISINE



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DESAYUNOS / BREAKFAST

CARNE DESHILADA

Shredded tender flank steak. Served with rice, beans and fresh cheese.

DESAYUNO SALVADOREÑO

Two sunny side up eggs, fried plantains, fresh cheese, rice, refried beans, source cream, chorizo sausage and avocado.

PLATO CAMPESINO

Scrambled eggs, fried plantain, sour cream and beans

CHORIZO PICANTE CON HUEVO

Hot Mexican sausage with eggs served with rice and beans

ESPECIAL LA PLAYITA

Fried Cassava with fried pork, chicken tamale, one pupusa, fried plantains and refried beans.

PLATO TÍPICO

Two pupusas, one chicken tamale, rice and beans.

*DESAYUNO LA UNIÓN

Egg omelette, friend plantains, rice, beans and sour cream.

PUPUSAS

Served With red sauce & marinated cabbage

PUPUSA DE QUESO / CHEESE

Cheese & Salvadorean vegetable

PUPUSA REVUELTAS

Pork & Cheese

PUPUSA DE FRIJOLE CON QUESO

Beans & Cheese

PUPUSA DE FRIJOLE, QUESO Y LOROCO

Beans, Cheese, Loroco (Salvadorean Vegetable)

APERITIVOS / APPETIZERS

ALITAS DE POLLO

Chicken Wigns

TAMAL DE POLLO

Chicken Tamale

TAMAL DE ELOTE

Corn Tamale Fried

YUCA CON CHICHARRÓN

Fried cassava root with fried pork served with marinated cabbage and tomato sauce.

PLATANOS FRITOS

Fried plantains with sour cream and fried beans

CALAMARES FRITOS CON CAMARONES

Fried calamari with shrimp and tomato sauce.

NACHOS NORMALES

Regular Nachos

NACHOS SUPREME

Beef or chicken nachos served with guacamole, pico de gallo, lettuce and sour cream.

*COCTEL DE CAMARONES

Market price Shrimp Cocktail.

*COCTEL DE CONCHAS

Market price Black Shell Cocktail.

*CONCHAS (12)

Market price Dozen Black Shell

OSTRAS (12)

Market price Dozen Oysters on the Half Shell. Half Dozen \$12.00

GAMBAS AL AJILLO

Shrimp in garlic butter served with toast.

Picadera (Botanas)

Served with Tomato, Lettuce, Cucumber, and French Fries

POLLO / CHICKEN

CARNE / BEEF

CAMARONES / SHRIMP

MIXTA / CHICKEN BEEF & SHRIMP

SOPAS / SOUPS

SOPA DE RES

Beef rib soup with cabbage, carrot, cassava, corn and seasoning.

SOPA DE MONDONGO

Salvadorean style beef tripe soup with corn and cabbage.

SOPA DE GALLINA INDIA

Chicken soup.

CHUPE DE CAMARONES

Fresh Shrimp Soup

SOPA DE CAMARONES

Shrimp soup with or without cream.

7 MARES

Jumbo shrimp, mussels, clams, and fried fish

MARISCADA SALVADOREÑA

Latin American style seafood soup with or without cream. Lobster, fish, shrimp, crab and clams

ENSALADAS / SALADS

ENSALADA MIXTA

Mixed salad.

ENSALADA DE POLLO ASADO

grilled chicken salad.

TACO SALAD

Choice of grilled chicken or grilled steak

ENSALADA DE CAMARONES

Shrimp salad

MARISCOS / SEAFOOD

CAMARONES ENTOMATADOS

Shrimp cooked with tomato sauce and onions served with rice and salad.

CAMARONES A LA PLANCHA

Grilled Shrimp served with rice and salad.

CAMARONES A LA CREMA

Shrimp in cream sauce served with rice, beans, and salad.

CAMARONES BROCHETA

Six Shrimp brochette served with rice, beans, pico de gallo and guacamole.

PESCADO FRITO ROJOS

Fried red snapper served with rice, beans and salad

MOJARRA FRITA

Fried Tilapia served with rice, beans and salad.

SALMON

Grilles Salmon fillet served with rice and vegetables

PLATOS ESPECIALES / SPECIAL DISHES

BISTEC ENCEBOLLADO

Steak sautéed with onions, green peppers, served with rice and salad

NEW YORK STEAK A LA PARRILLA

Grilled and served with two eggs, rice and beans.

NY STEAK CON CAMARONES

Arroz, frijoles, ensalada

CARNE ASADA

Grilled beef steak served with rice, beans and salad.

POLLO PRIMAVERA

Chicken breast with sautéed vegetables and cheese, served with rice and beans

CHILES RELLENOS

Stuffed Pepper with your choice of chicken or beef, served with rice and beans

ESPECIAL DE CARNE CON TOSTONES

Beef special with fried plantains chips

POLLO A LA PLANCHA

Grilled chicken breast served with rice, salad and beans.

POLLO A LA CREMA

Grilled chicken breast served with rice, salad and beans.

LA PLAYITA EL MAJAHUAL ESPECIAL

1 PERSON - \$30.95
2 PERSONS - \$49.95

Beef rib, beef, chicken and lobster tail served with rice, beans, sour cream, guacamole and pico de gallo.

PARRILLADA SALVADOREÑA

Beef, chicken and sausage served with rice, beans, salad, sour cream, guacamole and pico de gallo.

MEXICAN CUISINE TACOS

TACO DE CARNE ASADA

One carne asada taco

TACO DE POLLO

One chicken taco.

TACO DE LENGUA ASADA

One grilled tongue taco.

TRES TACOS TOSTADOS

SThree chicken or beef Honduran fried tacos served with marinated cabbage and sauce.

ENCHILADAS

SALVADOREÑA INDIVIDUAL

Beef or chicken

TRES ENCHILADAS MEXICANAS

Tree Mexican style enchiladas filled with your choice, served with rice, beans, pico de gallo, guacamole and sour cream.

CHICKEN OR BEEF -

SEAFOOD -

\$15.95

\$17.95

QUESADILLAS

QUESADILLA DE QUESO

Cheese quesadilla.

QUESADILLA DE POLLO

Chicken quasadilla

QUESADILLA DE CARNE

Steak quesadilla

QUESADILLA DE CAMARONES

Shrimp quesadilla.

SOPES 3 SOPES DE CARNE O POLLO

Tree Beef or Chicken Sopes (handmade tortillas) refried beans, red sauce and Mozarella Cheese.

CHIMICHANGAS

Served with rice, beans, pico de gallo, sour cream and guacamole