



TAQUERIA

Jessy's



MEXICAN GRILL & TEQUILA BAR

757.531.0033 3201 E Ocean View Ave, Norfolk VA 23518

www.jessysov.com

Breakfast

Served with a side of refried beans and rice / Servido con tortillas, arroz y frijol.

**HUEVOS RANCHEROS.....\$ 8.00

Two over easy eggs, served on top of a home-made tortilla and bathed with a green tomato sauce. (top chorizo over it for an extra \$2)

**HUEVOS ESTRELLADOS

OVER EASY EGGS.....\$ 8.00

Two over easy eggs served on a bed of rice with a side of refried beans.

HUEVOS CON JAMON

HAM AND EGGS.....\$ 8.00

Thinly chopped, slices of smoked ham scrambled with eggs. (doble/double \$10)

HUEVOS CON CHORIZO

SAUSAGE AND EGGS.....\$ 8.00

Mexican style chorizo (spicy sausage) scrambled with eggs. (doble/double \$10)

HUEVOS A LA MEXICANA

MEXICAN STYLE EGGS.....\$ 8.00

Scrambled eggs mixed with finely chopped jalapenos, onions and tomatoes. (doble/double \$10)

OMELET.....\$ 12.00

An egg omelet stuffed with bacon, ham, onions tomatoes and cheese.



BURRITOS DE DESAYUNO \$4.00

Breakfast burritos. Choose from: ham, egg and cheese, bacon, egg and cheese, sausage, egg and cheese, Mexican style egg and cheese, or your own combination. (each extra meal, add \$1.00)



TORTAS DE DESAYUNO \$7.00

Breakfast sandwich. Choose from ham egg and cheese, bacon egg and cheese, chorizo, egg and cheese or Mexican style eggs and cheese, all sandwiches come with jalapenos and mayo.

Starters

DINE-IN UNLMTD CHIPS-N-SALSA.....\$ 2.50

PICO DE GALLO.....\$ 2.50

PICO DE GALLO WITH AVOCADO.....\$ 3.50

GUACAMOLES.....\$ 5.50

* JALAPENO, QUESO, CHIPOTLE, OR REGULAR

GUACAMOLE AND CHIPS.....\$ 6.50

GUACAMOLE SAMPLER.....\$ 12.00

* PICK 3 GUACAMOLE FLAVORS

BEAN DIP.....\$ 3.50

QUESO DIP.....\$ 4.50

4oz SIDE OF QUESO DIP \$2.50

CHORIQUESO.....\$ 5.50

WITH CHOICE OF TORTILLAS OR CHIPS \$8.50

CHORI-BEAN DIP.....\$ 4.50

CEVICHE DIP*.....\$ 9.00

Comes with 2 tostadas. w/ CHIPS \$10

ROCKFISH AGUACHILE DIP*.....\$ 12.00

Comes with 2 tostadas.



SAMPLER \$12.00

Includes chips & salsa, guacamole, queso dip, and bean dip.



***SAMPLER SUPREME \$15.00**

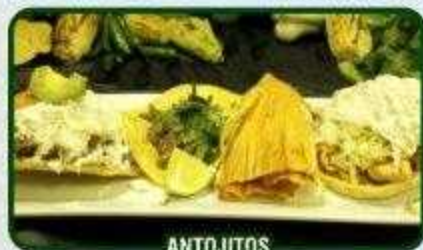
Chips & salsa, chorizo, ceviche dip and Guacamole.

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

Antojitos

SPECIALTY MEATS / CARNES ESPECIALIDAD DE LA CASA

ASADA, POLLO, AL PASTOR, ADOBADA, DESHEBRADA, CARNITAS, CHORIZO, LENGUA, CABESA, BARBACOA, TRIPA
STEAK, CHICKEN, GRILLED-MARINATED HAM AND PINEAPPLE, MARINATED HAM, SHREDDED BEEF, CARNITAS,
SPICY SAUSAGE, TONGUE, CHEEK, LAMB, TRIPE



ANTOJITOS

TAMALES \$ 2.50
Chicken in green sauce or pork in red sauce.

TACOS each \$ 2.50
Corn tortilla stuffed with your choice of our specialty meats, onions cilantro and lime on the side. (add queso fresco or avocado for 50 ¢ extra) (trips \$ 4.50).

TACOS "MILAGROSOS" \$ 3.00
Tacos with tortilla EL MILAGRO (yellow corn) filling with onions, cilantro and slice of avocado. (trips \$ 5)

QUESTACO \$ 3.00
A regular taco with Oaxaca cheese melted between the tortilla and the meat topped with cilantro and onion.

POLYTACO \$ 4.00
A four tortilla taco with your choice of meat topped with lettuce tomatoes, crumbled queso fresco, sour cream and avocado.

SOPES \$ 3.00
One thick, fried corn tortilla with beans your choice of meat plus lettuce, crumbled queso fresco and sour cream. (avocado 50 ¢ extra)

TOSTADAS \$ 2.50
Flat hard shell spread with refried beans, your choice of specialty meat, lettuce, tomatoes, queso fresco, sour cream and avocado.

GORDITAS \$ 3.50
Thick corn tortilla stuffed with finely chopped pork cracklings and mozzarella cheese, cilantro, onions and crumbled queso fresco. (add an extra stuffing for \$ 1) (trips \$ 5).

Tortas / Sandwiches

All the tortas are stuffed with lettuce, tomatoes, onions, jalapeños, avocado, mayo and refried beans. (add french fries for \$ 2)

TORTA DE MILANEZA \$ 8.00
Thin and tender breaded steak, fried.

TORTA DE MILANEZA DE POLLO \$ 8.00
Thin breaded chicken breast, fried.

TORTA COMBINADA \$ 8.00
Ham and cheese, (provolon, queso fresco, and pork cheese).

TORTA SALCHICHA \$ 8.00
Fried hot dogs.



Cabare with fries: \$11.00



HUARACHE RANCHO \$12.00

One foot-long, bean-stuffed tortilla in the shape of a sandal covered with Oaxaca cheese, topped with our specialty meat of your choice and two over-easy eggs (covered with green tomatillo or red tomato salsa optional).

HUARACHE \$ 9.00

One, foot long, bean stuffed tortilla topped with melted Oaxaca cheese, your choice of topping, sour cream and cilantro. (no sides).

HUARACHE ALA MEXICANA \$ 12.00

Huarache topped with arrachera, lined cactus, jalapeno and vidala onions.

HUARACHE CHILANGO \$ 12.00

Huarache topped with asada & chorizo covered with queso dip.

NACHOS \$ 9.00

Your choice of meat, nachos, queso dip, lettuce, tomatoes, queso fresco, and sour cream. (add avocado for \$ 2)

FAJITA NACHOS \$ 13.00

Your choice of steak, chicken or chorizo fajitas, nachos, lettuce, tomatoes, queso fresco, and sour cream. (2-meats \$ 14) (Shrimp \$ 15)

CARNE ASADA FRIES \$ 10.00

French fries; carne Asada smothered with queso dip, topped with lettuce, tomatoes queso fresco and sour cream.

FAJITA CARNE ASADA FRIES \$ 13.00

Carne Asada fries with chicken or steak fajitas (2-meats \$ 14) (Shrimp \$ 15)



ALAMBRE BOLILLO WITH FRIES \$11.50

TORTA CUBANA \$ 9.50

Steak milanese, ham and cheese, fried hot dogs, egg and queso fresco.

ALAMBRE BOLILLO \$ 9.50

Steak or Chicken alambre stuffed in a bolillo roll with mayo, jalapeños and avocado.

PAMBAZO \$ 8.00

A traditional plate from Mexico City that consists of a telera (white bread) grilled in our special red guajillo sauce stuffed with chorizo con papas (mashed potatoes and spicy sausage) along with lettuce, sour cream and queso fresco.

SUPER PAMBAZO \$ 12.00

A traditional pambazo plus an additional stuffing from our specialty meats and avocado.

Burritos / Quesadillas

SPECIALTY MEATS / CARNES ESPECIALIDAD DE LA CASA

ASADA, POLLO, AL PASTOR, ADOBADA, DESHERRADA, CARNITAS, CHORIZO, LENGUA, CABESA, BARBACOA, STEAK, CHICKEN, GRILLED-MARINATED HAM AND PINEAPPLE, MARINATED HAM, SHREDDED BEEF, CARNITAS, SPICY SAUSAGE, TONGUE, CHEEK, LAMB



FAJITA BURRITO \$12.00

Your choice of steak fajita, chicken fajita or chorizo fajita, double, served with a side of rice and beans.
(2 meat Fajita or Shrimp Fajita \$ 14) / (Mixed Fajita \$ 15)
(Queso Smothered Mixed Fajita \$ 17)



QUESADILLA QUESO SMOTHERED \$12.00

One large Quesadilla cheese quesadilla with a stuffing of your choice, chicken, steak, chorizo, al pastor or marinated pork. Topped with queso dip, served with a side of rice and beans. (Shrimp Quesadilla \$ 14)

QUESO SMOTHERED BURRITO \$ 12.00

Quesadilla cheese, stuffed with rice, beans, lettuce, and tomatoes plus your choice of any of our specialty meats, chicken, steak, shredded beef, chorizo, carnitas, or marinated ham, topped with Queso Dip, served with a side of rice and beans. (Shrimp \$ 14)

BURRITO SUPREME \$ 10.00

One large flour tortilla with melted Quesadilla cheese, rice, beans plus your choice of any of our specialty meats, chicken, steak, shredded beef, chorizo, carnitas, or marinated ham, wrapped and covered with our green tomatillo sauce and queso fresco, served with a side of rice and beans.

BURRITO PLAYERO \$ 12.00

Shrimp burrito stuffed with rice, pico de gallo, avocado and queso dip and black beans covered with salsa roja.

JESSY'S BURRITO \$ 10.00

One Large flour tortilla, queso Oaxaca, rice, black beans, choice of meat, lettuce, tomatoes, Jessy's special chipotle sauce with a side of fries or blue cheese.



BURRITO CALIFORNIA \$10.00

One large flour tortilla burrito with melted Quesadilla cheese, stuffed with french fries, guacamole and your choice of our specialty meats chicken, steak, shredded beef, chorizo, carnitas, or marinated ham, extra fries and guac on the side.



QUESADILLA, FAJITA \$12.00

One large Quesadilla cheese quesadilla with a stuffing of your choice, chicken, steak, chorizo, al pastor or marinated pork, served with a side of rice and beans. (2 meat Fajita or Shrimp Fajita \$ 14) (Mixed Fajita \$ 15) (Queso Smothered Mixed Fajita \$ 17)

QUESADILLA SUPREME \$ 10.00

One large Quesadilla cheese quesadilla with a stuffing of your choice, chicken, steak, chorizo, al pastor or marinated pork, served with a side of rice and beans.

CHIMICHANGA SUPREME \$ 10.00

One large flour tortilla, deep-fried burrito, with melted Quesadilla cheese, stuffed with rice, beans, lettuce, and tomatoes plus your choice of any of our specialty meats, served with a side of rice and beans. (shrimp or two meats \$ 12)

CHIMICHANGA FAJITA \$ 12.00

One large flour tortilla, deep-fried burrito, with melted Quesadilla cheese, stuffed with rice, beans, lettuce, and tomatoes plus your choice of steak, chicken or chorizo fajitas, served with a side of rice and beans. (2 meat Fajita or Shrimp Fajita \$ 14) (Mixed Fajita \$ 15) (Queso Smothered Mixed Fajita \$ 17)

QUESO SMOTHERED CHIMICHANGA \$ 12.00

One large flour tortilla, deep-fried burrito, with melted Quesadilla cheese, stuffed with rice, beans, lettuce, and tomatoes plus your choice of any of our specialty meats, served with a side of rice and beans. (shrimp or two meats \$ 14)

Vegetarian

VEGGIE SOPE OR TOSTADA \$ 3.00

Beans, lettuce, sour cream, and queso.

2 VEGGIE SUPREME SOPES OR TOSTADAS ... \$ 8.00

2 units, topped with beans, veggie medley, sauce, sour cream and queso.

VEGGIE NACHOS \$ 6.00

VEGGIE NACHOS SUPREME \$ 9.00

Chips, queso dip, veggie medley, lettuce, pico, sour cream and jalapenos.

3 VEGGIE TACOS SUPREME \$ 7.50

3 corn or flour tortilla tacos with queso Oaxaca, our veggie medley topped with sour cream, lettuce and tomato. Sided guacamole salad for \$ 2.50

HOUSE SALAD \$ 8.00

Lettuce, ranch, grilled bell peppers, onions and diced carrots, tomatoes, queso fresco and avocado.

QUESO QUESADILLA \$ 8.00

Large cheese quesadilla with side of queso dip and guacamole salad.

VEGGIE QUESADILLA SUPREME \$ 12.00

A queso Oaxaca-covered tortilla stuffed with a veggie medley of corn, zucchini, calabacitas, mushrooms, onions, bell peppers, and spinach leaves served with a side of guacamole salad.

QUESO HUARACHE \$ 9.00

Huarache topped with queso Oaxaca, sprinkled with queso fresco, pico de gallo, avocado and smothered with queso dip.

VEGGIE HUARACHE SUPREME \$ 10.00

Oaxaca cheese covered huarache topped with our veggie medley queso fresco, sour cream and cilantro.

QUESO ENCHILADAS VERDES \$ 10.00

Served with a side of guacamole salad.

QUESO ENQUESADAS \$ 12.00

Served with a side of guacamole salad.

VEGGIE BURRITO O CHIMICHANGA \$ 10.00

A queso Oaxaca-covered tortilla stuffed with our veggie medley, served with a side of guacamole salad. (queso smothered \$ 12)

GRILLED CHICKEN OR STEAK SALAD ... \$ 12.00

Our house salad topped with steak or chicken.

Soups



MARISCOS - SEAFOOD MIX SOUP\$26.00

Crab legs, tilapia fillet, shrimp, scallops, mussels, clams, rings, tentacles, potatoes and carrots / incluye patas de cangrejo, filete de tilapia, camarón, escalopines, mejillones, almejas, anillos y tentáculos, papa y zanahoria.

SOPA DE CAMARON - SHRIMP SOUP\$ 18.00

• **HALF BOWL/MEDIO PLATO**\$ 10.00



MENUDO\$9.00

Beef tripe soup

CALDO DE RES - BEEF STEW\$ 15.00

• **HALF BOWL/MEDIO PLATO**\$ 10.00



CONSUME DE BORREGO - LAMB SOUP\$15.00

Lamb soup served with 3 tacos

RAMO ONLY (with 4 tortillas + consome \$7)\$ 9.00



POZOLE\$12.00

Pork ribs and corn hominy soup

• **HALF BOWL /MEDIO PLATO**\$ 8.00

SOPA DE FRIJOLAS CON NOPALITOS\$ 7.00

Black bean and cactus soup

SOPA DE FRIJOLAS NEGROS SOLOS\$ 5.00

Enchiladas



ENQUESADAS\$14.00

3 Tinga-chicken-stuffed tortillas covered with queso dio, side of rice and beans. (Shrimp enquesadas \$ 15)

ENCHILADAS DE MOLE\$ 12.00

3 chicken enchiladas topped with mole poblano, queso fresco and sour cream, served with a side of rice and beans.

ENCHILADAS ROJAS\$ 12.00

3 shredded beef or tinga-chicken enchiladas covered with red tomato sauce with queso fresco and sour cream, served with a side of rice and beans.



ENCHILADAS SUIZAS\$14.00

3 tinga-chicken enchiladas Green tomatillo and cream sauce topped with queso-dio, queso fresco and sour cream.

ENCHILADAS VERDES\$ 12.00

3 chicken enchiladas covered with green tomatillo sauce topped with queso fresco and sour cream, served with a side of rice and beans.

From The Grill

Añade un plato extra de arroz, frioles, ensalada y tortillas a cualquiera de su elección de la parrilla por \$ 4 extra.
Add an extra side of rice, beans, salad and tortillas to any of your choice from the grill for an extra \$4
(i.e. arrachera para 2, \$16 + \$4 = \$20)



ARRACHERA STEAK \$16.00

Our finest: Arrachera skirt fajita steak, thinly sliced and lightly seasoned and served with grilled Vidalia onions, jalapenos and cactus leaves, a side of rice, refried beans, fresh salad, avocado, pico de gallo, and homemade tortillas.

TACOS DE ARRACHERA..... \$ 13.00

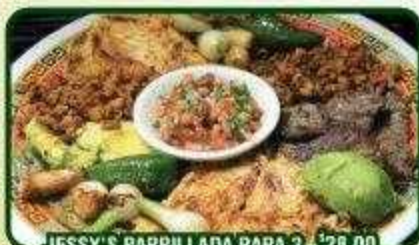
3 Skirt steak tacos on homemade tortillas, pico de gallo, avocado and a side black bean soup. \$ 13

CARNE ASADA..... \$ 12.00

A thinly sliced and slightly seasoned skirt steak with a side of rice, beans and homemade tortillas.

CARNE ASADA POBLANA..... \$ 17.00

Carne Asada steak topped with a Chile relleno, covered with red tomatoe sauce with a side of rice, salad and tortillas.



JESSY'S PARRILLADA PARA 2 - \$26.00

Jessy's Parrillada for 2. OUR FINEST ARRACHERA skirt fajita steak, thinly sliced and lightly seasoned, a grilled chicken breast, two Mexican chorizo strips served with grilled Vidalia onions, jalapenos and Nopal (grilled cactus leave), avocado, pico de gallo and two sides of rice, refried beans, fresh salad and homemade tortillas

(Make it for 3 for an extra \$ 4 and receive an extra plate of rice, beans, salad and tortillas)



ALAMBRE - WIRED STEAK \$15.00

Carne asada strips grilled in a blend of onions, bell peppers, bacon and melted Oaxaca cheese on a sizzling skillet.

CHORISTEAK..... \$ 15.00

Carne Asada steak, topped with chorizo and smothered with queso dip. Sides of rice beans and tortillas.

TAMPIQUENA..... \$ 14.00

A thinly sliced and slightly seasoned skirt steak with a white-pulled chicken-stuffed mole enchilada, a side of rice, beans and homemade tortillas.

CHORIPOLLO..... \$ 13.00

grilled chicken breast topped with chorizo and smothered with queso dip. Sides of rice beans and tortillas.

TALCOYOS..... \$ 12.00

2 Talcoyos rellenos de frijol, cubiertos con salsa roja y verde, queso, crema y cebolla con un bistek de arrachera al lado. 2 bean stuffed talcoyos topped with red and green hot sauce, fresh cheese, sour cream and onions, skirt steak on the side.



HUARACHE A LA MEXICANA \$12.00

Foot-long, bean-stuffed, Oaxaca cheese-topped huarache with our finest arrachera steak, vidalia onions, cactus, and jalapeno. Huarache de arrachera con cebollitas, nopal y jalapeno.

FAJITAS

A sizzling steak, or chicken breast or jumbo shrimp grilled with tomatoes, bell peppers served with a side of rice, beans and salad and an order of home made tortillas

- STEAK, CHICKEN OR CHORIZO \$ 12.00
- STEAK AND CHICKEN FAJITAS \$ 14.00
- STEAK AND CHORIZO FAJITAS \$ 14.00
- SHRIMP FAJITAS \$ 14.00
- MIXED FAJITAS \$ 16.99

(Steak, Chicken and Shrimp)

(MAKE THEM CHEESY FAJITAS FOR AN EXTRA \$ 3)



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

From The Sea



MOLCAJETE ROMPE-MARES - \$44

Mojarra frita, arrachera, pollo, chorizo, camarones, palas de cangrejo cebollitas nopalitos y jalapeños, arroz y frijoles para 2. Fried tilapia, shrimp, crab legs, arrachera, grilled chicken and sausage, side of rice, beans, salad and tortillas for 2.



AGUACHILE DE ROCKFISH - \$18.00

Ceviche estilo aguachile con camarón y pescado rockfish, con pepinos, cebolla y ajacate. / White rockfish, shrimp, sliced onion, and cucumbers in house specialty lemon sauce.



MOJARRA A LA DIABLA - \$17.00

Mojarra frita bañada en salsa diabla - fried tilapia smothered with our diabla sauce.



MOJARRA FRITA - \$14.00

Servida con arroz, frijol negro, ensalada con aguacate y 3 tortillas. / Fried tilapia with sides of rice, black beans, avocado, salad and tortillas.



MOJARRA EN SALSA DE LIMÓN - \$17.00

Mojarra frita bañada en salsa limón. / Fried tilapia smothered with our special lime salsa.



QUESADILLA DE CAMARONES - \$14.00

One large Oaxaca cheese quesadilla stuffed with shrimp shrimp al Pastor-Style. (grilled with pineapples, onions and huajillo sauce)

CAMARONES A LA DIABLA \$ 15.00

Fire deviled shrimp. A dozen of the freshest shrimp sautéed in a árbol and chipotle HOT sauce mix with bell peppers and onions served over a bed of rice and salad with tomatoes and avocados on the sides.

ENSALADA DE CAMARONES AL MOJO DE AJO . \$ 14.00

SHRIMP SALAD: A dozen of the freshest shrimp sautéed in a butter, garlic, bell peppers and onions mixture. Served on a bed of lettuce with tomatoes and slices of avocados on the sides.

LECHE DE TIGRE \$ 6.00



LECHE DE TIGRE



MOLCAJETE ROMPE-MARES

*COCTEL DE CAMARONES \$ 14.00

SHRIMP COCKTAIL. Fresh shrimp mixed with tomatoes, avocado, onions, cilantro and jalapeños in our tomato based cocktail sauce, served with saltines, lime and hot sauce.

TACOS DE CAMARONES \$ 12.00

3 Shrimp tacos, al-pastor-style, grilled with huajillo sauce and pineapple tidbits, topped with lettuce and avocado, side of rice or pico de gallo. (Don't like al pastor? get em sautéed with onions and bell peppers). (individual \$ 5)

TACOS DE PESCADO \$ 12.00

FISH TACOS(3). Fresh tilapia, breaded and deep fried, served with your choice of pico de gallo or rice and a portion of Jessy's special sauce. (Individual \$ 5).

TACOS DE GRILLED ROCKFISH \$ 16.00

3 tacos with choice of rice, beans or pico de gallo. (individual \$ 7)

TOSTADAS DE CEVICHE* \$ 14.00

Shrimp and tilapia ceviche served on a flat crunchy tostada topped with fresh avocado and a side of Jessy's special sauce. (individual \$ 6).

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Specialties



CHILE RELLENO \$15.00

One large cheese stuffed, egg battered poblano pepper, one cheese-stuffed, egg-battered jalapeño with a side of White rice and black bean soup.



MOLE POBLANO \$12.00

A thigh and leg topped with our made-from-scratch mole poblano sauce, served with a side of rice, beans and homemade tortillas. (A thick "chocolatay" sauce made with a variety of dried peppers and spices, ask to try it before you order if you're not sure).

CHILE VERDE \$ 12.00

A plate of carmitas topped with our Green tomatillo sauce with a side of pico, avocado, rice, beans and tortilla.

BISTEC A LA MEXICANA \$ 12.00

MEXICAN STYLE STEAK Carne asada strips sautéed with jalapeños, onions and tomatoes, served with a side of rice, beans and homemade tortillas.

QUESO SMOTHERED FLAUTAS \$ 15.00

chicken flautas smothered with queso dip, topped with lettuce, tomato, queso fresco, sour cream and slices of avocado.

FLAUTAS DE POLLO \$ 12.00

CHICKEN FLAUTAS Four deep-fried chicken taquitos topped with lettuce, queso fresco and sour cream, served with a side of rice and beans. (Also available with shredded beef or chorizo-mashed-potatoes)

FLAUTAS NORTEÑAS \$ 12.00

NORTHERN STYLE FLAUTAS. Five deep-fried lamb taquitos topped with our very own lime, oregano and vinegar slaw, queso fresco and jalapeños, served with a side of rice, beans and homemade tortillas. (No sides)



CHILAQUILES \$12.00

Fried corn chips cooked in our green tomatillo sauce with a pinch of epazote leaves, topped with sour cream and cheese, served with a side of beans and a steak. (The steak can be substituted by 2 overeasy eggs, or shredded chicken mixed in with the chilaquiles)



PECHUGA DE POLLO EMPANIZADA \$12.00

BREADED CHICKEN BREAST. A thinly sliced chicken breast fillet, breaded and fried, served with a side of rice, beans and homemade tortillas. (Pechuga de pollo ala plancha - Grilled Chicken Breast \$ 12)

CHICKEN AND RICE..... \$ 9.00

Grilled chicken strips topped with queso dip with a side of rice. (w/ shrimp \$ 11)

MEXICAN GRILL & TEQUILA BAR