

Appetizers

Chips & Salsa \$3

Small baked tortilla chips and salsa.

Guacamole \$6.99

Smashed avocado with onions, tomato and cilantro, served with baked corn chips.

Picaditas \$6.25

Small crispy corn flour patties topped with onions, green sauce, cheese, sour cream and avocado.

Queso Fundido \$7.99

Melted cheese with your choice of Chorizo (Mexican sausage) or Poblano peppers.

Queso Fresco al Oregano \$7.99

Baked queso fresco with garlic and oregano.

Quesadillas con Rajas o Espinacas \$5.25

Flour tortillas filled with cheese and poblano peppers or sauteed spinach and onions.

Quesadillas con Huitacoche \$7.99

Flour tortillas filled with cheese and corn truffle.

Flautas \$6.25

Three rolled fried tortillas stuffed with chicken. Served with sour cream, guacamole and hot sauce.

Ceviche de Camaron \$12.00

Chopped shrimp, onion, tomato, red cabbage, cilantro and avocado. Served with baked tortilla chips.

Soups + Salads

Sopa de Elote \$4.99

Creamy corn soup topped with poblano peppers and queso fresco.

Sopa de Tortilla \$4.99

Chicken and tomato stock with small fried corn chips, queso fresco, sour cream, avocado onions and guajillo pepper.

Ensalada de Espinacas \$7.99

Spinach, onions and red cabbage salad with vinegar dressing.

Side Salad \$3.25

Romaine lettuce, onions, tomato and red, yellow and green peppers.

All prices are subject to change at any time without notice.

A 20% gratuity will be applied to parties of 4 or more.

Only 2 check splits per table.

Desserts

Crepas con Cajeta \$6

Crepes with caramel sauce served with tequila on fire.

Flan \$4

Custard

Nieve Frita \$5

Vanilla fried ice cream topped with whipped cream
and chocolate syrup.

Platanos con Crema \$4

Fried plantain with honey cinnamon cream.

Book your party with us up to 40 people.

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Side Dishes

Papas al Ajo \$4.75

Potatoes with garlic.

Ensalada de Nopalitos \$4.75

Sliced cactus mixed with onions, tomato, cilantro and queso fresco.

Nopalitos \$4.75

Sauteed slice cactus, onions, jalapeños, tomato and oregano.

Camote con Chipotle \$4.75

Chipotle mashed sweet potato.

Espinacas \$4.75

Sauteed spinach and onions

Calabacitas con Queso \$4.75

Mexican zucchini cooked with onion, tomato and cheese.

Arroz o Frijoles Refritos \$2.75

Rice or Refried Beans

Fajitas Dinner

Sauteed onion, green onion, red, yellow, and green peppers.

Served on a hot sizzling plate.

Served rice and beans. Substitute one side dish. (See side dish section)

Fajitas de Asada \$20.99

Grilled skirt steak.

Fajitas de Pollo \$14.99

Grilled chicken breast.

Fajitas Vegetarianas \$14.99

Spinach and cactus.

Fajitas de Camaron \$15.99

Shrimp.

Spicy jalapeños and chipotle sauce add \$1.

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Enchiladas Dinners

Two rolled corn tortillas filled with your choice of:

Chicken, spinach, cheese, steak (add \$1) or, huitlacoche (add \$2)

Served rice and beans. Substitute one side dish. (See side dish section)

Enchiladas Suizas \$10.99

Topped with a tomato sauce and melted chihuahua cheese.

Enchiladas Banana \$11.99

Filled with plantain **(Choice of filing does not applied)**
Topped with mole sauce and, melted chihuahua cheese.

Enchiladas de Mole \$11.99

Topped with mole sauce and melted chihuahua cheese.

Enchiladas Verdes \$10.99

Topped with green sauce and queso fresco.

Enchiladas Rojas \$10.99

Topped with red sauce and queso fresco.

(Traditional filled and topped with onions and queso fresco)

Enchiladas Poblanas \$11.99

Topped with poblano sauce and melted chihuahua cheese.

Crepas de Mole \$11.99

Two rolled crepes topped with mole sauce and melted cheese.

Crepas Poblanas con Huitlacoche \$13.99

Two rolled crepes filled with corn truffle.
Topped with poblano pepper sauce and melted cheese

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Mexican Favorites Dinners

Served rice and beans. Substitute one side dish. (See side dish section)

Chile en Nogada \$13.25

A poblano pepper stuffed with ground beef, fruit and nuts .
Topped with a creamy nut sauce.

Chile Relleno de Queso \$11.99

A poblano pepper stuffed with chihuahua cheese, deep fried in egg butter.
Topped with tomato sauce.

Chile Relleno Ancho \$12.25

A red dry poblano pepper stuffed with chihuahua cheese,

deep fried in egg butter. Topped with tomato sauce.

Burritos Suizos \$9.99

Two small rolled flour tortillas stuffed with your choice of chicken, steak (add \$ 1) or spinach.
Topped with tomato sauce and melted cheese.

Burrito Grande \$9.99 Suizo add \$3

Big rolled flour tortilla with beans, lettuce, tomato and cheese.
You choice of: chicken, steak (add \$ 2) or spinach.

Tacos de Carne Asada \$11.99

Two grilled skirt steak tacos with onions and cilantro.

Tacos de Pollo \$9.99

Two grilled chicken tacos with lettuce and tomato.

Seafood Dinners

Served rice and beans. Substitute one side dish. (See side dish section)

Tilapia a la Encantada \$14.99

Grilled Tilapia fillet topped with avocado, tomato cilantro and onion salad.

Tilapia a la Veracruzana \$14.99

Grilled Tilapia fillet topped with sauteed olives, onions,
tomato, green pepper and cilantro sauce.

Camarones a la Diabla \$15.99

Shrimp cooked with onions, green peppers, tomato and chipotle sauce.

Camarones al Ajo \$14.99

Sauteed shrimp with garlic.

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Chicken Dinners

Served rice and beans. Substitute one side dish. (See side dish section)

Pollo en Mole \$13.99

Grilled chicken breast topped with mole sauce.

Pollo Poblano \$13.99

Grilled chicken breast topped with poblano sauce.

Pollo Suizo \$12.99

Grilled chicken breast topped with tomato sauce and
melted chihuahua cheese.

Pollo Oaxaca \$13.99

Grilled chicken breast topped with chipotle sauce and
melted chihuahua cheese.

Steak Dinners

Served rice and beans. Substitute one side dish. (See side dish section)

Biste a la Mexicana \$20.99

Skirt steak cooked with onion, tomato and jalapeño.

Carne Asada \$20.99

Grilled skirt steak with green onions.

Carne suiza \$21.99

Grilled skirt steak topped with tomato sauce and melted chihuahua cheese.

Carne Oaxaca \$21.99

Grilled skirt steak topped with chipotle sauce and melted chihuahua cheese.

Carne a la Tampiqueña \$22.99

Grilled skirt steak with a red cheese enchilada.

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A la Carta

Burrito \$5.75

Big rolled flour tortilla with your choice of chicken, steak (add \$1) or spinach with beans, lettuce, tomato, and cheese.

Taco de Pollo \$2.25

Grilled chicken taco with lettuce and tomato.

Taco de Asada \$3.25

Grilled skirt steak taco with onions and cilantro.

Tostada \$3.25

Flat baked tortilla spread of beans topped with your choice of chicken, steak (add \$.50) lettuce, tomato, sour cream and a sprinkle of cheese.

Enchilada \$3.25

Mole, suiza, verde, roja or poblana sauce with your choice of chicken, cheese, spinach, steak(add \$.50) or, huitlacoche (add \$1)

Sope \$3.50

Crispy corn flour patties spread with beans and melted cheese.

Topped with your choice of chicken, or steak (add \$.50), lettuce, tomato, and sour cream.

Tamales \$3.25 ea.

Pork with red sauce, chicken with green sauce and jalapeño with cheese.

Extras

Crema \$1.00

Sour cream

Salsa \$1.99

Pico de Gallo \$2

Queso \$2.00

Cheese

Tortilla Chips \$1.99

Guacamole Side \$4.25

Soft Drinks \$2

Coca cola Diet cola Sprite Horchata Jamaica Hot tea Regular or decaf coffee.
Mexican chocolate \$4

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DRINKS

Margarita Glass

Regular \$8 Flavored \$11 Premium \$12 Premium flavored \$13

Margarita ½ Pitcher

Regular \$18 Flavored \$24 Premium \$27 Premium flavored \$29

Margarita Pitcher

Regular \$33 Flavored \$38 Premium \$49 Premium fruity \$51

Margarita Flavors: Mango, pineapple, strawberry, and raspberry.

Sangria

Glass \$7 ½ Pitcher \$18 Pitcher \$30

Diablito

Tequila, lime, chile powder and splash of soda.

Glass \$7 ½ Pitcher \$18 Pitcher \$29

Mojito

Rum, lime juice, mint leaves, and splash of soda.

Glass \$7 ½ Pitcher \$18 Pitcher \$29

Michelada \$7.00

Any kind of beer served with lime juice and tomato juice.

Long Island Iced Tea

Glass \$7 ½ Pitcher \$18 Pitcher \$29

Piña Colada \$8

Shots \$6

1800 El Jimador Cazadores Corralejo Patron
Tres Generaciones Don Julio Hornitos Commemorativo

Beer \$4

Corona Dos equis lager Dos equis amber Pacifico Bohemia
Negra modelo Modelo especial Tecate

Wine

Glass \$8

Bottle \$20

Cabernet Sauvignon – Merlot – Chardonnay - Pinot Grigio.

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