



## Entremeses – Appetizers

### Sopa de Camaron \$6.95

A CREAMY SOUP WITH A BASE OF SHRIMP, SHALLOTS, VEGETABLES AND A HINT OF BRANDY.

### Crema de Frijoles Negros \$5.95

CREAM OF BLACK BEAN SOUP WITH SHALLOTS, GARLIC, ONIONS AND SHERRY.

### Sopa de Pollo \$6.95

CHICKEN, POTATOES, VEGETABLES IN BROTH WITH CORIANDER.

### Sopa de Tortilla \$5.95

SLICES OF FRIED TORTILLA IN CHICKEN BROTH, WITH TOMATO GARNISHED WITH RED CHILE, AVOCADO AND CHEESE.

### Aguacate Relleno \$9.95

HALF AN AVOCADO STUFFED WITH SHRIMP IN A SAUCE OF TOMATOES, ONIONS

### Ceviche de Pescado \$8.95

FISH MARINATED IN LEMON JUICE WITH HERBS, TOMATOES, CHILES AND ONIONS.

### Ensalada de la Casa \$6.95

GREEN SALAD WITH HOUSE DRESSING.

### Guacamole \$7.95

MEXICO'S FAMOUS AVOCADO DIP (SPICY)

### Nachos \$5.95

AUTHENTIC TORTILLA CHIPS TOPPED WITH BEANS, MELTED CHEESES AND JALAPEÑOS.

WITH CHICKEN OR BEEF - \$8.95

## Comida Tipica – Typical Dishes

### Fajitas

YOUR CHOICE OF PROTEIN SIZZLING WITH BELL PEPPERS AND ONIONS. SERVED WITH WARM TORTILLAS AND FIXINGS.

POLLO (CHICKEN): \$17.95 | RES O PUERCO (STEAK OR PORK): \$18.95 | CAMARONES (SHRIMP): \$19.95

FAJITAS COMBINACIÓN: CHOOSE TWO PROTEINS. SERVES TWO. \$31.95

### Chiles Rellenos \$16.95

POBLANO CHILES STUFFED WITH CHEESE, FRIED WITH EGG WHITE BATTER, IN A SAUCE OF TOMATOES, ONIONS AND SPICES.

### Enchiladas Marineras \$16.95

FOLDED TORTILLAS FILLED WITH SHRIMP AND FISH IN A RANCHERA SAUCE.

### Enchiladas de Mole \$15.95

FOLDED TORTILLAS FILLED WITH CHICKEN IN MEXICO'S FAMOUS SAUCE WITH A HINT OF CHOCOLATE.

### Enchiladas Rancheras \$14.95

FOLDED TORTILLA WITH SHREDDED CHICKEN OR BEEF IN A TOMATO, ONION AND CHILE SAUCE, MELTED CHEESE AND SOUR CREAM

### Enchiladas Suizas \$14.95

FOLDED TORTILLAS FILLED WITH SHREDDED CHICKEN IN A MILD SAUCE OF TOMATOES, SOUR CREAM AND HERBS.

### Enchiladas Vegetarianas \$12.95

FOLDED TORTILLAS WITH VEGETABLES AND SPICES.

### Enchiladas Verdes \$15.95

FOLDED TORTILLA WITH SHREDDED CHICKEN IN A SPICY GREEN TOMATO SAUCE, MELTED CHEESE AND SOUR CREAM ON TOP.

### Quesadillas \$11.95

FOLDED TORTILLAS FILLED WITH CHEESE AND SERVED WITH A TOUCH OF RED SAUCE.

WITH CHICKEN OR BEEF – \$14.95

### Tacos Roquetas \$13.95

ROLLED TORTILLAS FILLED WITH SHREDDED BEEF OR CHICKEN WITH RED AND GREEN SAUCE, CHEESE, AND CREMA.

### Tamales \$13.95

CORN MEAL DOUGH FILLED WITH CHICKEN IN A RED OR GREEN MOLE SAUCE, WRAPPED IN BANANA LEAVES AND STEAMED.



### **Aves – Chicken**

#### **Mole Bueno \$18.95**

MEXICO'S NATIONAL DISH—CHICKEN SMOTHERED IN A UNIQUE SAUCE WITH A HINT OF MEXICAN CHOCOLATE.

#### **Pollo Huasteco \$14.95**

CHICKEN SAUTEED IN CHOPPED JALAPEÑO PEPPERS, TOMATOES, ONIONS, GARLIC AND CORIANDER.

#### **Pollo en Salsa Verde \$15.95**

CHICKEN IN A PLEASANTLY SHARP GREEN TOMATO SAUCE.

#### **Pollo Tlacolole \$15.95**

BREAST OF CHICKEN, CUT UP AND SAUTEED WITH ONIONS, MUSHROOMS AND OREGANO.

### **Carnes – Meats**

#### **Carne Asada \$22.95**

N.Y. STRIP WITH MEXICAN RICE, REFRIED BEANS, GUACAMOLE, A TAMAL, AND AN ENCHILADA.

#### **Carne Enchilada \$19.95**

SLICES OF PORK MARINATED IN VINEGAR AND SPICES, INCLUDING RED CHILE, AND GRILLED.

#### **Carne Zapoteca \$22.95**

N.Y. STRIP WITH MEXICAN RICE, AN ENCHILADA, A CHILE RELLENO AND TAMAL.

#### **Carnitas \$18.95**

DEEP FRIED PIECES OF LEAN PORK WITH PICO DE GALLO AND TORTILLAS

#### **New York Strip a la Mexicana \$26.95**

N.Y. STRIP IN A HOT SAUCE OF TOMATOES, ONIONS, GARLIC, CORIANDER AND JALAPEÑO PEPPERS.

#### **Puerco Yucateco \$20.95**

CHUNKS OF PORK IN A SAUCE OF GARLIC, ONIONS, TOMATOES, BITTER ORANGE, VINEGAR AND AXIOTE.

### **Comida de Mar – Seafood**

#### **Camarones Cancun \$21.95**

JUMBO SHRIMP STUFFED WITH CHEESE, WRAPPED IN BACON, SPICY GREEN OR RED TOMATO SAUCE.

#### **Camarones a la Mexicana \$19.95**

JUMBO SHRIMP IN A MEXICAN SAUCE OF TOMATOES, ONIONS AND SPICES.

#### **Camarones Papatzul \$20.95**

JUMBO SHRIMP SAUTEED WITH WHITE WINE, HERBS AND GARLIC.

#### **Camarones Tia Queta \$19.95**

JUMBO SHRIMP SAUTEED WITH LEMON, ONIONS, PEPPERS, OLIVES AND SPICES.

#### **Camarones a la Veracruzana \$20.95**

JUMBO SHRIMP SAUTEED WITH A SPICY SAUCE OF TOMATOES, ONIONS, GREEN PEPPERS, GARLIC, OLIVES AND CAPERS.

#### **Fajitas de Camaron \$19.95**

SHRIMP SAUTEED WITH GREEN PEPPERS AND ONIONS IN A TOMATO SAUCE.

#### **Pescado Longano \$18.95**

BROILED FRESH FLOUNDER WITH GREEN SALAD.

#### **Pescado a la Mexicana \$18.95**

FRESH FLOUNDER IN A MEXICAN SAUCE OF TOMATOES, ONIONS AND SPICES.

#### **Pescado Papatzul \$19.95**

FRESH FLOUNDER SAUTEED WITH WHITE WINE, HERBS AND GARLIC.

#### **Pescado Tia Queta \$18.95**

FRESH FLOUNDER SAUTEED WITH ONIONS, PEPPERS, OLIVES, LEMON AND SPICES.

#### **Pescado a la Veracruzana \$18.95**

FRESH FLOUNDER IN A SPICY SAUCE OF TOMATOES, ONIONS, PEPPERS, GARLIC, OLIVES AND CAPERS.

#### **Pescado Yucateco \$18.95**

FRESH FLOUNDER IN A SAUCE OF GARLIC, ONIONS, TOMATOES, BITTER ORANGES, VINEGAR AND AXIOTE (MEXICAN HERB)...YUCATAN STYLE.