

Tia Queta Restaurant

Entremeses – Appetizers

Sopa de Camaron	\$8
A creamy soup with a base of shrimp, shallots, vegetables and a hint of brandy.	
Crema de Frijoles Negros	\$6
Cream of black bean soup with shallots, garlic, onions and sherry.	
Sopa de Pollo	\$8
Chicken, potatoes, vegetables in broth with coriander.	
Sopa de Tortilla	\$6
Slices of fried tortilla in chicken broth, with tomato garnished with red chile, avocado and cheese.	
Queso Fundido	\$9
Cheeses broiled to a bubbly golden brown with chorizo and spices.	
Ceviche de Pescado	\$10
Fish marinated in lemon juice with herbs, tomatoes, chiles and onions.	
Ensalada de la Casa	\$7
Green salad with house dressing.	
Guacamole	\$9
Mexico's famous avocado dip (spicy)	
Nachos	\$6
Authentic tortilla chips topped with beans, melted cheeses and jalapeños. With Chicken or Beef - \$9	

Comida Tipica – Typical Dishes

Fajitas	
Your choice of protein sizzling with bell peppers and onions. Served with warm tortillas and fixings.	
Pollo (Chicken): \$18 Res o Puerco (Steak or Pork): \$19 Camarones (Shrimp): \$20	
Fajitas Combinación: Choose two proteins. Serves two. \$33	
Chiles Relleños	\$17
Poblano chiles stuffed with cheese, fried with egg white batter, in a sauce of tomatoes, onions and spices.	
Enchiladas Marineras	\$18
Folded tortillas filled with shrimp and fish in a ranchera sauce.	
Enchiladas de Mole	\$16
Folded tortillas filled with chicken in Mexico's famous sauce with a hint of chocolate.	
Enchiladas Rancheras	\$15
Folded tortilla with shredded chicken or beef in a tomato, onion and chile sauce, melted cheese and sour cream	
Enchiladas Suizas	\$15
Folded tortillas filled with shredded chicken in a mild sauce of tomatoes, sour cream and herbs.	
Enchiladas Vegetarianas	\$13
Folded tortillas with vegetables and spices.	
Enchiladas Verdes	\$16
Folded tortilla with shredded chicken in a spicy green tomato sauce, melted cheese and sour cream on top.	
Quesadillas	\$12
Folded tortillas filled with cheese and served with a touch of red sauce. With chicken or beef – \$15	
Tacos Roquetas	\$14
Rolled tortillas filled with shredded beef or chicken with red and green sauce, cheese, and crema.	
Tamales	\$14
Corn meal dough filled with chicken in a red or green mole sauce, wrapped in banana leaves and steamed.	

Aves – Chicken

Mole Bueno	\$19
Mexico's national dish—chicken smothered in a unique sauce with a hint of Mexican chocolate.	
Pollo Huasteco	\$16
Chicken sauteed in chopped jalapeño peppers, tomatoes, onions, garlic and coriander.	
Pollo en Salsa Verde	\$16
Chicken in a pleasantly sharp green tomato sauce.	
Pollo Tlacolole	\$16
Breast of chicken, cut up and sauteed with onions, mushrooms and oregano.	

Carnes – Meats

Carne Asada	\$23
N.Y. Strip with Mexican rice, refried beans, guacamole, a tamal, and an enchilada.	
Carne Enchilada	\$20
Slices of pork marinated in vinegar and spices, including red chile, and grilled.	
Carne Zapoteca	\$24
N.Y. Strip with Mexican rice, an enchilada, a chile relleno and tamal.	
Carnitas	\$19
Deep fried pieces of lean pork with pico de gallo and tortillas	
New York Strip a la Mexicana	\$28
N.Y. Strip in a hot sauce of tomatoes, onions, garlic, coriander and jalapeño peppers.	
Puerco Yucateco	\$21
Chunks of pork in a sauce of garlic, onions, tomatoes, bitter orange, vinegar and axiote.	

Comida de Mar – Seafood

Camarones Cancun	\$22
Jumbo shrimp stuffed with cheese, wrapped in bacon, spicy green or red tomato sauce.	
Camarones a la Mexicana	\$21
Jumbo shrimp in a Mexican sauce of tomatoes, onions and spices.	
Camarones Papatzul	\$21
Jumbo shrimp sauteed with white wine, herbs and garlic.	
Camarones Tia Queta	\$21
Jumbo shrimp sauteed with lemon, onions, peppers, olives and spices.	
Camarones a la Veracruzana	\$21
Jumbo shrimp sauteed with a spicy sauce of tomatoes, onions, green peppers, garlic, olives and capers.	
Fajitas de Camaron	\$21
Shrimp sauteed with green peppers and onions in a tomato sauce.	
Pescado Longano	\$20
Broiled fresh flounder with green salad.	
Pescado a la Mexicana	\$20
Fresh flounder in a Mexican sauce of tomatoes, onions and spices.	
Pescado Papatzul	\$21
Fresh flounder sauteed with white wine, herbs and garlic.	
Pescado Tia Queta	\$20
Fresh flounder sauteed with onions, peppers, olives, lemon and spices.	
Pescado a la Veracruzana	\$20
Fresh flounder in a spicy sauce of tomatoes, onions, peppers, garlic, olives and capers.	
Pescado Yucateco	\$20
Fresh flounder in a sauce of garlic, onions, tomatoes, bitter oranges, vinegar and axiote.	