

HOUSE SPECIALTIES

SABANA INVIERNO - \$15

Grilled chicken, Chihuahua cheese, creamy poblano peppers, onions, tomato sauce; roasted veggies, rice.

CHILE EN NOGADA - \$14

Poblano pepper stuffed w/ground pork and beef, dried fruit, pine nuts, almonds; covered w/a creamy walnut sauce and pomegranate seeds.

CHILE RELLENO - \$14

Soufflé-battered poblano pepper stuffed w/mashed potatoes and cheese; doused w/tomato sauce; rice and re-fried beans.

LA GRAN QUESADILLA

Grilled flat flour tortilla folded and cut in four pieces stuffed with grilled mozzarella cheese and choice of grilled chicken, steak, mushrooms, veggies or shrimp; Served with two sides: rice, re-fried beans, guacamole, pico de gallo, and/or sour cream. \$13-15

CHIMICHANGA - \$14

Baked or crispy flour wrap filled with shredded chicken, shredded beef (\$15), OR grilled shrimp w/onions and peppers (\$16); topped w/queso dip, lettuce, pico de gallo, sour cream and guacamole; side of rice and re-fried beans

FAJITAS - \$16-\$19

Your choice of meat with grilled onions, bell peppers, mushrooms, corn, and tomatoes; served with three corn or flour tortillas, side of rice or beans; a small salad with lettuce, pico de gallo, shredded cheese, sour cream, guacamole.

+ Fajita Options:

+Chicken +Steak +Chicken & Steak
+Chicken & Shrimp +Chicken, Steak & Shrimp
+Steak & Shrimp +Shrimp & Scallops

VEGGIE FAJITAS - \$16

grilled carrots, zucchini, onions, bell peppers, mushrooms, corn, and tomatoes; served with three corn or flour tortillas, side of rice or beans; a small salad with lettuce, pico de gallo, shredded cheese, sour cream, guacamole.

VEGGIE DELIGHT - \$9

Oven-roasted rosemary veggies, black beans with queso fresco, avocado

FLAUTAS - \$13

4 crispy taquitos filled with shredded chicken, cheese, or shredded beef (\$14); green & red sauce, sour cream, lettuce. Choice of black beans, re-fried beans or rice

MEX BURGER - \$14

Guacamole, Chihuahua cheese, grilled onions&mushrooms, French fries, chipotle mayo.

CHICKEN & CHORIZO PASTA - \$16

Penne pasta, tomato-cream chipotle sauce, broccoli, corn, cotija cheese, garlic bread.

+ Shrimp option available

EL GRAN BURRITO - \$13-15

Grilled chicken, veggies, steak or shrimp with onions, bell peppers, tomatoes, mushrooms, and corn; topped w/cheese dip, green sauce and pico de gallo; rice & beans.

FAJITA TACO SALAD BOWL

Grilled chicken, steak, or shrimp with onions, bell peppers, mushrooms, tomatoes, and corn; re-fried beans, lettuce, sour cream, pico de gallo, shredded cheese, guacamole... \$14-17

CLASSIC TACO SALAD BOWL

Choice of ground beef, shredded chicken or grilled shrimp; re-fried beans, lettuce, cheese, sour cream, pico de gallo, guacamole... \$13-15

TAMPIQUEÑA STEAK - \$18

House-marinated grilled Teres Major steak (8oz.); served w/ THREE sides:

+ Creamy onions&poblano peppers
+Grilled onions & jalapeños
+Grilled onions & mushrooms
+Cheese enchilada +Roasted veggies
+Guacamole +French fries +Rice
+Re-fried beans

PECHUGA RELLENA - \$17

Chicken breast stuffed w/spinach, ham and queso fresco; doused w/mole sauce -the classic mole from Puebla made w/three chiles, pumpkin seeds, peanuts, almonds, sesame seeds, raisins, plantains, cinnamon, and natural chocolate- side of roasted veggies and rice.

ENCHILADAS

ENCHILADAS POBLANAS

3 rolled-up corn tortillas filled with shredded chicken, homemade mole sauce --classic mole from Puebla made w/chiles, pumpkin seeds, peanuts, almonds, sesame seeds, raisins, plantains, cinnamon, and natural chocolate- topped w/cheese and sour cream; side of rice and guacamole salad. \$15

ENCHILADAS DEL MAR - \$17

3 corn tortillas filled with shrimp, scallops, and crab meat fondue; doused with green mole sauce and a drizzle of sour cream. Side of rice and guac salad.

TABLE ENCHILADAS - \$14

3 corn tortillas filled with choice of shredded chicken, ground beef, grilled veggies, roasted veggies or cheese (cheddar&queso fresco); topped with cheese, red tomato , green tomatillo or mole sauce (\$1); side of rice and re-fried beans.

DUCK ENCHILADAS - \$15

3 rolled-up corn tortillas filled w/duck confit and sautéed onions; topped w/cheese, green poblano sauce, a sour cream drizzle; rice & black beans w/queso fresco on the side.