

## 👉 DINNER MENU 👈

**SABANA INVIERNO** Grilled chicken, Chihuahua cheese, creamy poblano peppers, onions, tomato sauce; roasted veggies, rice \$15

**PECHUGA RELLENA** 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 \$16

**CHILE EN NOGADA** Poblano pepper stuffed w/ground pork and beef, dried fruit, pine nuts, almonds; covered w/a creamy walnut sauce and pomegranate seeds. \$14

**TAMPIQUEÑA STEAK** House-marinated grilled teres major steak (8oz.); served w/ THREE of the following sides (\$18): Guacamole / French fries / Creamy onions&poblano peppers / Grilled onions & jalapeños / Grilled onions & mushrooms / Cheese enchilada / Roasted veggies / Rice / Re-fried beans

**MEX BURGER** Guacamole, Chihuahua cheese, grilled onions&mushrooms, French fries, chipotle mayo \$14

**FLAUTAS** 4 crispy taquitos filled with shredded beef (\$13), chicken or cheese (\$12); green & red sauce, sour cream, lettuce. Choice of black beans, re-fried beans or rice

**CHICKEN & CHORIZO PASTA** Penne pasta, tomato-cream chipotle sauce, broccoli, corn, cotija cheese, garlic bread \$15

**LA GRAN QUESADILLA** Grilled beef (\$14), chicken, veggies, mushrooms (\$13) or shrimp (\$15); served w/ two choices of rice, beans, guacamole, pico de gallo or sour cream.

**EL GRAN BURRITO** Grilled beef (\$14), chicken (\$13), veggies (\$13) or shrimp (\$15) w/onions, bell peppers, tomatoes, mushrooms, and corn; topped w/ cheese dip, green sauce and pico de gallo; served w/rice and beans.

**CHILE RELLENO** Soufflé-battered poblano pepper stuffed w/mashed potatoes and cheese; doused w/tomato sauce; rice and re-fried beans. \$14

**CHIMICHANGA** shredded beef (\$14), shredded chicken (\$13) OR grilled shrimp w/onions and peppers (\$15); baked OR crispy flour wrap, topped w/queso dip, lettuce, pico de gallo, sour cream and guac; rice and beans

**FAJITA TACO SALAD BOWL** Grilled steak (\$14), chicken (\$13) or shrimp (\$15) w/onions, bell peppers, mushrooms, tomatoes, corn, re-fried beans; topped w/lettuce, sour cream, pico de gallo & shredded cheese. Add guacamole \$1

**CLASSIC TACO SALAD BOWL** Choice of ground beef, shredded chicken (\$12), or grilled shrimp (\$14), re-fried beans, lettuce, cheese, sour cream, pico de gallo. Add guacamole \$1

**NEW VEGGIE DELIGHT** Oven-roasted rosemary veggies, black beans with queso fresco, avocado \$9

## ★ ENCHILADAS ★

**ENCHILADAS POBLANAS** 3 corn tortillas, chicken, homemade mole sauce -the classic mole from Puebla made w/three chiles, pumpkin seeds, peanuts, almonds, sesame seeds, raisins, plantains, cinnamon, and natural chocolate-topped w/cheese; side of rice and guacamole salad. \$15

**TABLE ENCHILADAS** Three corn tortillas filled w/choice of shredded chicken, ground beef, cheddar&queso fresco cheese, grilled veggies or roasted veggies; doused w/choice of red tomato sauce, green tomatillo sauce or mole sauce(\$1 extra); rice and beans. \$14

**ENCHILADAS DEL MAR** 3 corn tortillas filled with grilled shrimp; doused w/poblano pepper & pumpkin seed sauce, sour cream, rice, guacamole salad. \$15

**DUCK ENCHILADAS** Three duck confit enchiladas, sautéed onions, green poblano & pumpkin seed sauce, melted cheese, sour cream, side of rice and black beans with queso fresco \$15