

Est. 1989



Food • Family • Friends

2420 Blueridge Avenue Wheaton, Maryland 20902 (301)933-1066
www.LosChorrosRestaurant.com



www.facebook.com/LosChorros

Aperitivos/Appetizers

House Combination for Two \$ 12.50

Cheese quezadilla, nachos, chicken wings, taquitos, sour cream, guacamole, and pico de gallo.

Calamari Frito con Salsa Roja \$ 11.95

Tender pieces of calamari lightly battered and fried to perfection. Served with salsa roja and a lemon wedge.

Nachos \$ 9.95

Corn chips covered with refried beans, cheese, diced jalapeño peppers, topped with guacamole and sour cream. (Ground beef, Chicken or Steak add \$1.95)

Taquitos \$ 9.95

Your Choice of Shredded Beef or Chicken, rolled in a corn tortilla, fried and topped with sour cream and guacamole.

Guacamole Dip \$ 7.95

A good portion of our fresh guacamole served in a flour tortilla cup and topped with sour cream, served with fresh chips.

Quezadilla \$ 9.95

A grilled flour tortilla stuffed with melted cheese, diced jalapeño peppers, served with guacamole and sour cream. (Chicken or Steak add \$1.95)

Crab and Shrimp Quezadilla \$ 10.95

A grilled flour tortilla stuffed with melted cheese and a great portion of our baby shrimp and crabmeat mixed with ranchera sauce, served with guacamole and sour cream.

Ceviche \$ 11.95

A good portion of codfish and baby shrimp marinated in oil, vinegar, onions, spices, and cilantro, topped with our very own pico de gallo. Served with a slice of lemon and avocado.

Chicken Wings \$ 9.95

Large and tender chicken wings, golden fried, and drenched with our spicy hot sauce. Served on a bed of lettuce with pico de gallo and blue cheese dip.

Camarones al Ajillo \$ 12.95

Jumbo shrimp sautéed in garlic butter and cilantro. Served with freshly made thick corn tortilla chips and a lemon crown.

Coctel de Camarones \$ 12.95

Our Salvadoran style shrimp cocktail with minced shrimp, marinated in tomato juice, cilantro, onions, tomatoes, and spices. Topped with whole jumbo shrimp.

Sopas/Soups

Mariscada/Seafood Soup Market

A large seafood soup made with lobster, jumbo shrimp, clams, and scallops in a creamy blend of herbs and spices.

Una sopa grande con langosta, scallops, camarones, y almeja con crema.

Sopa de Mondongo \$ 12.95

A traditional salvadoran soup, served with beef tripe, plantains, cassava, cabbage, corn, and tender beef morsels.

Sopa de Res \$ 13.50

A delicious beef consomé, including tender morsels of beef short-rib, cabbage, cassava, corn, and plantains.

Sopa de Camarones \$ 13.25

Shrimp soup made with shrimp broth, jumbo shrimp, green peppers, onions, tomatoes, and egg.

Sopa de Pescado y Camarón \$ 14.95

Shrimp and fish broth, with jumbo shrimp, flounder, green peppers, onions, and tomatoes.

Sopa de Pollo \$ 10.95

A chicken broth based soup, with chicken wings, potatoes, green beans, zucchini, carrots, and rice.



Grilled Chicken Quezadilla

Tostadas y Ensaladas Salads

Chicken Tostada \$ 13.95

A crisp flour tortilla filled with beans and chicken breast meat topped with lettuce, tomatoes, and cucumbers. Garnished with Avocado slices and sour cream. Una tortilla de harina frita, rellena de pollo y frijoles. Cubierta con ensalada.

Beef Tostada \$ 12.95

A crisp flour tortilla filled with beans and shredded beef topped with lettuce, tomatoes, and cucumbers. Garnished with Avocado slices, guacamole, and sour cream. Una tortilla de harina frita, rellena de res y frijoles. Cubierta con ensalada.

Ground Beef Tostada \$ 11.95

A crisp flour tortilla filled with beans and juicy ground beef topped with lettuce, tomatoes, dressing, and cucumbers. Garnished with cheese and sour cream. Una tortilla de harina frita, rellena de carne molida y frijoles. Cubierta con ensalada.

Chicken Avocado Salad \$ 13.45

A crisp flour tortilla shell filled with tender chicken breast, avocado, lettuce, tomatoes, and cheese. Una tortilla de harina frita, rellena de pollo asado. Cubierta con ensalada y aguacate.

Ensalada Fiesta \$ 13.45

Crisp romaine lettuce, tomato, cucumber, avocado, tortilla strips, Monterrey jack cheese, and diced grill chicken breast. Served with our aderezo. Lechuga Romaine, tomate, pepino, aguacate, queso, torillitas, pollo, y dressing.

Ensalada Fiesta



Platos Salvadoreños Salvadoran Dishes

Combinación Salvadoreña \$ 12.95

A chance to savor the most typical salvadoran cuisine consisting of one chicken tamale, one pupusa, plantains, rice, and beans.

Steak al Camarón \$ 17.95

Steak and shrimp served with tomatoes, onions, green peppers, and salad, served on a bed of rice.

Carne a la Parrilla \$ 15.95

Steak marinated in our special sauce and spices, served with rice, pico de gallo, and beans.

T-Bone Steak \$ 17.95

A generous portion of marinated, grilled T-bone steak, served with rice and salad.

Beef Steak a Los Chorros \$ 17.45

Steak marinated in our special sauce and spices, served with fried plantains, pico de gallo, rice, and beans.

Steak A Los Chorros



Grilled Chicken \$ 14.45

A large grilled chicken breast topped with ranchera sauce and melted cheese. Served with an enchilada, rice, and beans.

Beef Steak al Caballo \$ 16.95

Steak marinated in our special sauce and spices, topped with two eggs, served with rice, pico de gallo, plantains, and beans.

Pollo Encebollado \$ 13.45

Succulent pieces of chicken breast, sautéed with onions, peppers, and fresh tomatoes, served with salad, rice, and beans.

Carne de Puerco al Espeton \$ 13.45

Sautéed and seasoned pork served with rice and salad.

Chuletas de Puerco Entomatadas \$ 13.45

Grilled pork chops served with salad, rice and beans.

Especial Doña Reina \$ 17.45

A typical salvadoran dish including steak, sausage, and an egg. Served with avocado, rice, and beans. Un típico plato Salvadoreño mixto de chorizo, carne, y un huevo. Servido con aguacate, arroz, y frijoles.

Especial Doña Reina



Higado de Res \$ 12.95

Sautéed beef liver with onions. Served with rice and salad.

Especial Intipucá \$ 17.45

A special platter consisting of beef steak, chicken breast, and spanish sausage—all grilled to perfection. Served with pico de gallo, rice and beans. Un plato mixto de carne, pollo y chorizo asado. Servido con pico de gallo, arroz y frijoles.

Especial Intipuca



Chile Relleno Estilo Salvadoreño \$ 11.95

A large green pepper stuffed with beef, served with rice and salad.

Combinación Guanaca \$ 11.95

Savor this typical salvadoran dish of beans, rice, sour cream, avocado, and eggs with tomatoes, green peppers, and onions.

Pollo a la Crema \$ 14.45

Succulent chicken breast pieces sautéed in a cilantro cream sauce. Served with rice and beans. Pollo en crema servido con arroz y frijoles.

Los Mariscos/Seafood

Salmon la Union \$ 17.95

Grilled Salmon filet with large scallops, and jumbo shrimp in our homemade garlic cream sauce. Served with rice and broccoli. Filete de salmon a la parilla con scallopes y camarones grandes en un salsa de crema. Servido con broccoli y arroz.

Pescado Frito \$ Market

Fried sea bass topped with onions and tomatoes served with rice and salad. Servido con arroz y ensalada.

Pescado a la Veracruzana \$ 14.95

Succulent portions of seasoned flounder boiled and topped with our special chef's sauce. Served with fresh salad, rice, and a lemon crown. Filete de pescado blanco, servido con arroz y ensalada.

Filete de Pescado a la Plancha \$ 14.95

A flounder filet cooked till golden brown on the griddle. Served with rice and fresh vegetables. Servido con arroz y vegetales.

Pescado Rojo/Red Snapper \$ Market

Fried red snapper served with rice, salad, and a small baked potato. Un pescado rojo entero, frito y servido con arroz, ensalada, y una papa al horno.

Langosta Rellena/Stuffed Lobster \$ Market

Delicious sautéed lobster stuffed with our homemade crab and shrimp blend. Served with rice and salad. Una langosta rellena con camarones pequeños y carne de cangrejo. Servida con arroz y ensalada.

Camarones Fritos Entomatados \$ 16.95

Shrimp sautéed in our special sauce, garlic, butter, tomatoes, onions, and spices. Flamed and served with rice, salad, avocado, and a lemon crown. Servidos con arroz y ensalada.



Fajitas

Combo Fajita for Two \$ 36.95

Our special fajitas of marinated steak, shrimp, pork rib, and chicken. Served sizzling with grilled tomatoes, onions, bell peppers, guacamole, and ranchera sauce. Served with rice, beans, and six tortillas.

Veggie Fajita (Seasonal Vegetables) \$ 12.95

Fresh sautéed bell peppers, onions and zucchini. Served sizzling with our homemade ranchera sauce, guacamole, rice and corn tortillas.

Shrimp Fajita \$ 16.95

Tender shrimp grilled with tomatoes, onions, bell peppers, and ranchera sauce. Served with rice and guacamole.

Chicken Fajita \$ 14.95

Sliced marinated chicken breast, mixed with grilled tomatoes, peppers, and onions in ranchera sauce. Served with guacamole and beans.

Beef Fajita \$ 16.45

A good portion of marinated beef marinated, mixed with grilled tomatoes, bell peppers, and onions, in ranchera sauce. Served with guacamole and beans.

Tex Fajita \$ 17.45

Our special fajitas of marinated steak, shrimp, and chicken. Served sizzling with grilled tomatoes, onions, bell peppers, beans, guacamole, and ranchera sauce.



Tex Fajita

Fajita Mar y Tierra \$ MARKET

Our famous land and sea fajita with marinated steak, jumbo shrimp, chicken and a full sautéed lobster. Served sizzling with ranchera sauce, grilled tomatoes, onions and bell peppers. Served with rice, beans, guacamole, sour cream, and corn tortillas (or handmade corn tortillas).

Pork Rib Fajitas \$13.95

Our fall off the bone pork rib fajitas cooked in our own citrus marinade and spices. Grilled with tomatoes, bell peppers, and onions. Served with guacamole and beans.

Chimichangas

Beef Chimichanga \$ 13.45

Extra large flour tortilla, rolled with a generous portion of shredded beef, beans, and cheese, rolled and grilled, topped with sour cream and served with rice.

Chicken Chimichanga \$ 12.45

Extra large flour tortilla filled with a generous portion chicken breast, beans, and cheese, rolled and grilled, topped with sour cream, and served with rice.

Crab and Shrimp Chimichanga \$ 13.95

Extra large flour tortilla filled with a generous portion of crab and baby shrimp, sautéed in our special sauce, grilled and topped with sour cream, fresh tomatoes. Served with rice and salad.

Burritos

Twins Burrito \$ 11.95

Two burritos: one filled with chicken, topped with tomatillo sauce and cheese; the other filled with beef, topped with enchilada sauce and melted cheese. Served with sour cream and rice.

Twins Burrito



Vaquita Burrito \$ 12.45

Shredded beef and beans rolled in a flour tortilla, topped with fresh enchilada sauce and melted cheese. Served with sour cream and rice.

Pollito Burrito \$ 11.95

A flour tortilla stuffed with chicken breast, beans, lettuce, tomatoes, cheese, and avocados, topped with ranchera sauce and melted cheese. Served with sour cream and rice.

Grilled Pollito Burrito \$ 12.45

Tender portions of grilled chicken breast and beans, rolled in a flour tortilla, topped with enchilada sauce and melted cheese. Served with sour cream and rice.

Santa Fe Burrito \$ 13.45

Chopped steak and beans, rolled in a flour tortilla, topped with our homemade tomatillo and enchilada sauce, covered with melted cheese. Served with sour cream and rice.

Ground Beef Burrito \$ 11.45

A flour tortilla stuffed with ground beef and bean, topped with our homemade tomatillo sauce and melted cheese. Served with sour cream and rice.

Frijolito Burrito \$ 10.95

A flour tortilla filled with beans and cheese, and served with rice, guacamole, and sour cream.

Chanchito Burrito \$ 11.45

A flour tortilla filled with pork, topped with tomatillo sauce and melted cheese. Served with sour cream and rice.

Veggie Chimichanga \$ 12.45

Extra large flour tortilla filled with a generous portion of zucchini, broccoli, cauliflower, and cheese, grilled to perfection and served with rice, and pico de gallo.

Grilled Chicken Chimichanga \$ 12.95

Extra large flour tortilla filled with a generous portion of grilled chicken breast, beans, and cheese, rolled and grilled, topped with sour cream, and served with rice.

Grilled Chicken Chimichanga



Especialidades Mexicanas Mexican Specialties

Chef's Tacos \$ 13.45

Three corn tortillas individually filled with: beef steak, grilled chicken, and beef tongue. Stuffed with a blend of cilantro, pico de gallo, and avocado. Served with rice and beans. Tres tacos: pollo, carne asada, y lengua de res. Con cilantro, pico de gallo, y aguacate. Servido con arroz y frijoles.



Chef's Tacos

Chicken and Beef Flautas \$ 12.95

Two crisp flour tortillas stuffed with beef or chicken, served with rice and beans, topped with guacamole and sour cream. Dos grande tortillas de harina rellenas de pollo y carne. Acompañadas con arroz, frijoles, crema, y guacamole.

Tacos de Lengua \$ 13.95

Three corn tortillas stuffed with beef tongue, served with rice and beans. Tres tacos servidos con arroz y frijoles.

Tacos al Carbon \$ 13.45

Three corn tortillas filled with carved beef steak, served with rice, beans, pico de gallo, and guacamole. Con arroz y frijoles.

Tacos al Carbon de Pollo \$ 12.45

Three corn tortillas filled with grilled chicken, served with rice, beans, pico de gallo, and guacamole. Con arroz y frijoles.

Grilled Shrimp Tacos \$15.95

Three flour tortillas stuffed with grilled shrimp, shredded cabbage, and our homemade jalapeño cilantro cream sauce. Served with rice.

Lengua de Res \$ 13.45

Beef tongue served with rice, beans, and salad. Lengua de res acompañada con arroz, frijoles y ensalada.

Chicken Yucatan \$ 12.95

A delicious portion of chicken sautéed with vegetables, onions, and tomatoes in a ranchera sauce topped with melted cheese, served with rice and beans.

Crab and Shrimp Enchiladas \$ 13.45

Crab and baby shrimp sautéed in garlic butter and rolled in a flour tortilla, covered with ranchera sauce and sour cream. Served with rice and garnished with lemon. Una enchilada de cangrejo y camaron pequeño, servidas con arroz.

Enchiladas

Enchiladas Verdes \$ 13.45

Two corn tortillas stuffed with shredded beef and covered with our homemade tomatillo sauce. Topped with melted cheese, a slice of avocado, and sour cream. Served with rice and beans. Dos enchiladas de res, con arroz y frijoles.

Enchiladas Monterrey \$ 12.95

Two corn tortillas stuffed with cheese and covered with our ranchera sauce and more melted cheese. Garnished with sour cream and served with rice and beans. Dos enchiladas de queso, servidas con arroz y frijoles.

Enchiladas Super de Pollo \$ 12.95

Two corn tortillas stuffed with tender chicken, rolled and topped with enchilada sauce and melted cheese. Garnished with sliced avocado and sour cream. Served with rice and beans. Dos enchiladas de pollo, servidas con arroz y frijoles.

Trios Enchiladas \$ 14.45

Our enchilada trio: chicken, beef, and cheese. Served with rice and beans, and garnished with pico de gallo, guacamole, and sour cream. Tres enchiladas: queso, res, y pollo. Servidas con arroz, frijoles, crema, y guacamole.



Huevos/Eggs

Chilaquiles con Huevo \$ 10.95

Lightly fried corn tortillas scrambled with eggs, tomatos, onions, salsa verde, topped with cheese. Served with beans, cream, and avocado. Tortillas doradas con huevo, tomate, cebolla, y salsa verde. Servido con frijoles, crema, queso, y aguacate.

Huevos Machacas \$ 10.95

Two scrambled eggs with a good portion of shredded beef mixed with onions, bell peppers, and ranchera sauce. Served with rice and beans. Dos huevos revueltos con res, cebolla, chile verde, y salsa ranchera. Servido con arroz y frijoles.

Huevos Rancheros \$ 10.95

Two fried eggs served on a crispy corn tortilla, topped with our own ranchera sauce and melted cheese, served with rice and beans. Dos huevos fritos en una tortilla de maíz, con arroz, frijoles, cuviertos con salsa ranchera.

A la Carta Side Orders

Guacamole	\$ 3.95	Avocado	\$ 3.45
Enchilada	\$ 4.50	Beans	\$ 2.95
Sour Cream	\$ 1.75	Tortilla	\$ 0.50
Taco	\$ 3.50	Chile Relleno	\$ 3.95
Rice	\$ 2.95	Chips (To-Go order)	\$ 4.50

Postres/Desserts

Flan a la Kahlua \$ 4.95

Mexican custard flavored
with Kahlua Coffee Liqueur.



Arroz Con Leche \$ 3.95

A hot salvadoran dessert made with whole grain
white rice simmered in milk and sugar with a dash of
cinnamon.

Atol de Elote \$ 3.50

Sopapillas \$ 4.95

Fried flour tortillas covered with cinnamon and honey.
Dos tortillas de harina, fritas y cubiertas con miel y
canela.

Xango \$ 6.50

Rich, creamy cheesecake layered with chunks of banana
and real-butter caramel with in a flaky pastry tortilla.
Served with vanilla Ice Cream

Sopapillas con Helado \$ 5.50

A fried flour tortilla covered with cinnamon and honey,
topped with a ball of vanilla ice cream. Garnished with
chocolate, whip cream, and a cherry. Una tortilla de
harina, frita y cubierta con miel y canela. Acompañada con
elado de vainilla.

Chilate con Nuegados y Platanos en Miel \$ 5.95

A typical salvadoran dessert consisting of a hot corn flour
drink with a hint of pepper, fried cassava flour nuggets
covered in caramelized brown sugar, along with diced
plantains in brown sugar, honey, and cinnamon.

Pastel de Queso - Cheesecake \$ 4.95

Empanada de Platan

A fried plantain turnover stuffed with rice pudding. \$ 3.95

Pastel de Tres Leches \$ 5.95

A rich cake soaked in three kinds of milk: evaporated,
sweetened condensed, and heavy cream.

Bebidas/Soft Drinks

	Regular
Coke, Diet Coke, Sprite, Gingerale	\$ 2.95
Iced Tea (Refills)	\$ 1.75
Club Soda	\$ 2.95
Milk	\$ 2.25
Kola Champagne (bottle)	\$ 2.95
Inca Cola (can)	\$ 2.95
Red Bull (can)	\$ 2.95

Free refill for all Soft Drinks

Calientes/Hot Drinks

Coffee (Refills)	\$ 2.45
Hot Chocolate	\$ 2.45
Tea	\$ 1.95

Jugos/Juices

Horchata, Tamarindo, Marañon, Maracuya (Passion
Fruit), Mango, Apple, Orange, Pineapple, Cranberry, and
Lemonade

	Pitcher	Regular	Large
	\$ 10.95	\$ 2.75	\$ 3.95
Ensalada (Punch with diced fruit)		\$2.75	\$ 3.95

Vinos/House Wines

	Pitcher	1/2Carafe	Carafe	Glass
Chablis		\$ 9.25	\$ 16.95	\$ 4.45
Zinfandel		\$ 9.25	\$ 16.95	\$ 4.45
Rose		\$ 9.25	\$ 16.95	\$ 4.45
Burgundy		\$ 9.25	\$ 16.95	\$ 4.45
Sangria Roja/Blanca	\$ 18.95	\$ 9.95	\$ 16.95	\$ 4.95



Margaritas

	Pitcher	Glass
Regular	\$ 21.95	\$ 5.45
Strawberry, Peach, Maracuya, Mango	\$ 21.95	\$ 5.75
Golden Margarita	Pitcher	Glass
(Jose Cuervo Gold, Triple Sec)	\$ 24.95	\$ 6.45
Cadillac Margarita	\$ 27.95	\$ 6.95
(Jose Cuervo Gold, Grand Manier)		
Los Chorros Signature Margarita	\$ 39.95	\$ 9.95
(Patron Silver Tequila, Patron Citronage and Sour Mix)		
Margarita Azul	\$ 25.95	\$ 6.95
(Blue Curacao, Herradura Silver Tequila, Sour Mix)		
Pomegranate Margarita	\$ 25.95	\$ 6.95
(Pomegranate, Herradura Silver Tequila, Triple Sec, Sour Mix)		

Mixed Drinks

	Glass
Piña Colada	\$ 5.95
Piña Colada (Virgin)	\$ 4.50
Long Island Iced Tea	\$ 6.95
Daiquiri (Strawberry, Peach, Mango, Maracuya)	\$ 5.95
Daiquiri (Virgin)	\$ 4.50

Cervezas/Beers

Corona	\$ 4.95	Modelo Especial	\$ 4.95
Tecate	\$ 4.95	Heineken	\$ 4.95
Dos XX	\$ 4.95	Amstel Light	\$ 4.95
Negra Modelo	\$ 4.95	Michelada	\$ 6.95

From El Salvador:

Pilsener	\$ 4.95
Suprema	\$ 4.95
Regia (32 Ounces)	\$ 4.95

Domestic (Bottle):

Yuengling	\$ 4.50	Coors Light	\$ 4.50
Budweiser	\$ 4.50	Miller Lite	\$ 4.50



Lunch Specials

Mexican Pizza \$ 6.95

The original fried flour tortilla topped with beans, shredded beef and chicken, topped with melted cheese. Served with guacamole and sour cream.

Beef or Chicken Tostada \$7.95

A crisp flour tortilla filled with beef or chicken breast topped with lettuce, tomatoes, and cucumbers. Garnished with grated cheese and sour cream.

Chicken Yucatan \$ 7.95

A delicious portion of chicken sautéed with vegetables, onions, and tomatoes in a ranchera sauce topped with melted cheese, served with rice and beans.

Quezadilla \$ 6.95

A grilled flour tortilla stuffed with melted cheese, diced jalapeño peppers, served with guacamole and sour cream. Add \$1.00 for Chicken or Beef.

Vaquita Burrito \$ 8.95

Shredded beef and beans rolled in a flour tortilla, topped with fresh enchilada sauce and melted cheese, served with rice.

Pollito Burrito \$ 8.45

A flour tortilla stuffed with chicken, beef, lettuce, tomatoes, cheese and avocado, topped with ranchera sauce and melted cheese, served with sour cream and rice.

Beef Chimichanga \$ 9.95

Large flour tortilla filled with a good portion of shredded beef, beans, and cheese, rolled and grilled, topped with sour cream, and served with rice.

Chicken Chimichanga \$ 8.95

Large flour tortilla filled with a good portion of chicken breast, beans and cheese, rolled and grilled, topped with sour cream, and served with rice.

Veggie Chimichanga \$ 7.95

Large flour tortilla filled with a generous portion of zucchini, broccoli, cauliflower, and cheese, grilled to perfection and served with rice, beans, and pico de gallo.

Frijolito Burrito \$ 7.95

Flour tortilla filled with beans and cheese, served with rice.

Mexican Salvadoran Combo \$ 7.95

One pupusa and one enchilada with your choice of stuffings served with rice and beans.

Mexican Combo \$ 8.45

- #1 Enchilada & Taco with Rice and Beans
- #2 Chile Relleno and Taco with Rice and Beans
- #3 Two Crispy Tacos with Rice and Beans

**Lunch menu valid
Monday Thru Friday
11:00 am 3:00pm**

**Please specify when ordering from the
lunch menu or you will be charged for
dinner sized dishes.**

Antojitos Salvadoreños Salvadoran Specialties



Pupusas Revueltas

Pupusa \$ 2.45

(Queso, Chicharrón, Revueltas, Frijole con Queso, Jalapeño con Queso, Pollo con Queso)

The most typical salvadoran dish, consisting of a corn flour tortilla stuffed with your choice of cheese, pork, both, bean and cheese, jalapeño and cheese, or chicken and cheese. Served with our homemade pickled shredded cabbage and carrots.

Pupusas de Loroco con Queso \$ 2.65

Filled with cheese and loroco.

Pupusa Suprema \$ 4.45

Our extra large super supreme pupusa. Filled with pork, cheese, refried beans, onion, bell peppers, loroco and jalapeño. *Una gigante pupusa rellena de chicharrón, queso, frijole, cebolla, chile verde, loroco y jalapeño.*

Pupusa de Arroz \$ 2.75

Pupusas made with rice flour instead of corn flour.

Tamal de Elote \$ 3.50

A sweet corn tamale made from fresh ground corn, wrapped in corn husks and steamed.

Tamal de Pollo \$ 2.95

A tamale made with corn meal, spices, potatoes, and succulent portions of chicken breast, wrapped and steamed.

Tamal Pisque \$ 2.50

A tamale consisting of corn meal, spices, filled with refried beans, wrapped in banana leaves and steamed.

Platanos con Crema y Frijoles \$ 7.95

Sliced and deep fried plantains served with cream and beans.

Yuca con Pollo o Chicharron \$ 8.95

Deep fried cassava with your choice of chicken or fried pork.

Pastelito de Carne \$ 2.95

Salvadoran style fried turnover made with seasoned corn flour and filled with seasoned ground beef or shredded chicken.

Enchiladas Salvadoreñas \$ 2.95

A seasoned fried corn flour tortilla topped with refried beans, pickled cabbage, grated cheese, sliced egg, and your choice of ground beef or shredded chicken.