

# LUNCH

\$2 late lunch fee after 3:00 PM

## Chile Relleno - \$11

Soufflé-battered poblano pepper filled w/mashed potatoes & cheese; tomato sauce; side of rice

## Chile en Nogada - \$12

Poblano pepper stuffed with ground beef, pork, dried fruit, fresh pear, almonds, pine nuts; creamy walnut sauce, pomegranate seeds

## Fajitas - \$11

Grilled chicken, steak (\$12) or shrimp (\$13), bell peppers, onions, tomatoes, corn, and mushrooms; lettuce, guacamole, sour cream, pico de gallo, and cheese; choice of rice or beans; choice of corn or flour tortillas.

## Enchiladas

2 corn tortillas, ground beef, chicken, cheese (\$10) or shrimp (\$11); choice of green tomatillo, red tomato or mole sauce (\$1 extra); side of rice and beans

## Duck Enchiladas - \$12

2 duck confit enchiladas, sautéed onions, green poblano sauce; melted cheese, sour cream swirls, rice and black beans with queso fresco

## Chimichanga - \$10

crispy or baked wrap filled with shredded chicken, shredded beef (\$11), or grilled shrimp w/onions and peppers (\$12); topped w/queso dip, lettuce, pico de gallo, sour cream, guacamole; rice & re-fried beans.

## Quesadilla - \$10

Grilled chicken, steak (\$11), mushrooms (\$10), veggies (\$10), or shrimp (\$12) in a flat flour tortilla with mozzarella cheese and re-fried beans; choice of guacamole, rice or sour cream.

## Burrito Maya - \$10

Grilled chicken, steak (\$11), veggies (\$10) or shrimp (\$12) with onions, bell peppers, tomatoes, corn and mushrooms, flour tortilla wrap topped with cheese dip, green salsa and pico de gallo; rice and beans.

## Taco Salad Bowl - \$10

Choice of ground beef, shredded chicken or grilled shrimp (\$12) in a crispy bowl with re-fried beans, lettuce, cheese, sour cream, pico de gallo, and guacamole.

## Chicken & Chorizo Pasta - \$12

Penne pasta, fresh tomato-cream chipotle sauce, corn, broccoli, garlic bread



# DINNER ENTRÉES

## Sabana Invierno - \$15

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

## Chile Relleno - \$14

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

## 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.

## 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.

## Tampiqueña Steak - \$18

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

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

## -Mex Burger-

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

## 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

## -Quesadilla-

Choice of grilled chicken, veggies, mushrooms, steak or shrimp; served w/ two sides: rice, beans, guacamole, pico de gallo or sour cream.

## El Gran Burrito - \$13

Grilled chicken, veggies, steak (\$14), or shrimp (\$15) w/onions, bell peppers, tomatoes, mushrooms, and corn; topped w/cheese dip, green sauce and pico de gallo; rice & beans.

## 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

## Classic Taco Salad Bowl - \$13

Choice of ground beef, shredded chicken or grilled shrimp (\$14), re-fried beans, lettuce, cheese, sour cream, pico de gallo, guacamole

## Veggie Delight - \$9

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

## 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.

## Fajitas - \$16-\$18

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

## -Fajita Taco Salad-

Grilled chicken, steak, or shrimp w/onions, bell peppers, mushrooms, tomatoes, corn, re-fried beans; topped with lettuce, sour cream, pico de gallo, shredded cheese, guacamole.

# SEAFOOD

## Diabla Shrimp - \$16

Sautéed shrimp in spicy tomato sauce; rice and avocado.

## Maya Shrimp - \$18

Grilled shrimp wrapped w/bacon & covered w/cheese dip. Served w/ rice & roasted rosemary veggies.

## Coctel de Camaron - \$15

Shrimp in home-made cocktail sauce, avocado, pico de gallo.

## Veracruzana Catfish - \$15

Veracruz-style catfish fillet, peppers, onions, tomatoes, capers, green olives; rice and avocado.

## Ceviche de Camaron - \$14

Steamed shrimp, red onions, jalapeño, cilantro, tomato, avocado, lime

# ENCHILADAS

## Enchiladas Poblanas - \$15

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.

## -Enchiladas-

Shredded chicken, ground beef, cheese (cheddar&queso fresco), grilled veggies OR roasted veggies, topped w/cheese, red tomato sauce, green tomatillo sauce or mole sauce; side of rice and 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.

## Enchiladas del Mar - \$15

3 rolled-up corn tortillas filled with grilled shrimp; doused with green mole sauce, sour cream, rice, guacamole salad.

## TACOS

### Duck Carnitas - \$15

3 corn tacos, duck confit and caramelized apples. Served w/black-bean-mango salsa, and green tomatillo-avocado salsa.

### Tacos de Asada - \$12

3 soft tacos (corn or flour tortilla), choice of grilled chicken, steak (\$13), or chorizo (\$13), with mushrooms and onions. Side of cheese dip, pico de gallo, and black beans.

### Alambre Tacos - \$13

Three corn tacos w/ Mixed grilled beef, chicken, and chorizo, bell peppers and onions; topped w/ Chihuahua cheese. Choice of rice, beans or guacamole.

### Fish Tacos - \$14

Three corn tacos, grilled catfish, pico de gallo, cilantro-lime cabbage, spicy sour cream, rice

### Fiesta Tacos - \$11

Three crispy corn or soft flour shell tacos loaded with ground beef or shredded chicken, lettuce, and cheese. Side of rice

## KIDS

### Broccoli & Cheese Pasta

### Cheese Burger & French Fries

### Cheese Quesadilla with Rice

### Cheese & bean quesadilla with rice

### Chicken & Cheese quesadilla with rice

### Chicken Nuggets & French Fries

\*See A la Carte menu for other options

## SALADS

### Nopalito Salad - \$11

Spring mix, tender cactus, tomatoes, red onions, cilantro, queso fresco, cotija cheese, avocado, olive oil & vinegar.

+ Add chicken \$3 / shrimp \$5

### Strawberry-Mango Salad - \$11

Spring mix, mango, strawberries, pomegranate seeds, candied pecans, balsamic dressing.

+ Add chicken \$3, shrimp, scallops, duck \$5

### Guacamole Salad - \$9

Lettuce, guacamole, pico de gallo, cotija cheese, shredded cheese

### Fajita Salad - \$5

Lettuce, pico de gallo, sour cream, guacamole, cheese

## A LA CARTE

### Tex-Mex Taco - \$3

Crispy corn or soft flour taco w/ground beef or shredded chicken, lettuce, cheese

### burrito - \$6

Flour tortilla filled w/ground beef, shredded chicken, re-fried beans OR shredded beef (\$7), topped with red sauce and cheese.

### Enchilada - \$3

Corn tortilla, ground beef, shredded chicken, cheese, or re-fried beans; choice of green or red sauce.

### quesadilla

Plain cheese \$3, grilled chicken & cheese \$4, grilled steak & cheese \$5, grilled shrimp & cheese \$6

### Chile relleno - \$8

Soufflé-battered poblano pepper stuffed w/mashed potatoes and cheese; doused w/tomato sauce

### Spanish Rice - \$3

### Beans - \$3

Black beans or re-fried beans

### French Fries - \$4

### Roasted Veggies - \$4

### Tortillas - \$1.25

3 corn or flour tortillas

### Pico de gallo - \$2

Chunky salsa, tomatoes, onions, jalapeños, cilantro, lime (4.5 oz)

### Salsa Verde - \$3

Hot chunky salsa with green tomatillos, onions, cilantro, avocado (4.5oz)

### Salsa Brava - \$3

Hot salsa: green tomatillos, onions, cilantro, arbol chiles (4.5oz)

### Jalapeños

Pickled \$1.5, fresh w/salt & lime \$2, OR grilled w/onions \$3

## SOUPS

### Tortilla Soup - \$5 / \$7

Chicken-tomato broth, queso fresco, avocado, tortilla strips, sour cream.

+ Add chicken \$1

### Poblano Soup - \$5 / \$7

Creamy poblano, zucchini, corn and mushroom.

## CARRYOUT MENU

# MEXICAN table

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online ordering @ [mexicantablerestaurant.com](http://mexicantablerestaurant.com)

## APPETIZERS

### Super Nachos - \$12

Tortilla chips, queso, ground beef, shredded chicken, re-fried beans, lettuce, tomatoes, guacamole, sour cream.

+ With Shrimp \$15 +

### Jalapeño Poppers - \$10

Cheddar cheese stuffed jalapeños, lettuce, guacamole, sour cream, shredded cheese, pico de gallo.

### Table Nachos

Homemade corn chips, oven-melted cheese, re-fried beans, lettuce, guac, tomatoes, sour cream; steak (\$13), chicken (\$13), chorizo (\$14) or shrimp (\$15)

### Table Wings - \$12

8 wings: Tamarind-chipotle, mild buffalo or mango-habanero sauce; celery, carrots, choice of blue cheese or ranch dip

### Basic Nachos

Tortilla chips, queso, choice of beans (\$9), chicken (\$10), ground beef (\$10) or shrimp (\$12)

### Mushroom Quesadilla - \$8

Corn tortilla, Chihuahua cheese, mushrooms, lettuce, guac, sour cream, pico de gallo

### Queso Dip - \$4

+ Add chorizo \$2 +

### Guacamole Dip - \$6

Avocado, onions, jalapeño, cilantro, queso fresco

### Cali Guac - \$8

Avocado, onions, jalapeños, cilantro, roasted tomatoes, goat cheese, pistachios

### Queso Fundido - \$8

Oven-melted Chihuahua cheese, chorizo, creamy poblano peppers & onions; flour tortillas.

+ Add mushrooms \$1 +