



Cocina Mexicana

APPETIZERS

- 1. Taquitos de Pollo** **\$5.25**
Rolled and fried crispy chicken tacos. Served with sour cream and guacamole.
- 2. Quesadilla** **\$5.25**
Homemade large corn tortilla filled with cheese.
- 4. Tostada** **\$2.75**
Open crispy tortilla topped with beans, chicken, cheese, lettuce, tomato and sour cream. Make w/ beef, tinga or shrimp, add \$.50
- 5. Queso con Chorizo** **\$4.85**
Melted cheese with Mexican sausage served with soft tortillas or chips.
- 6. Sope** **\$3.00**
Homemade thick tortilla topped with sauce, cheese, and sour cream. Add meat for .75 more. (Choice of chicken, beef, or pork)
- 7. Quesadilla con Vegetables** **\$5.95**
With vegetables
- 8. Nachos** **\$5.25**
Tortilla chips topped with fried beans, cheese, pico de gallo and sour cream.
- 12. Nachos con Carne** **\$5.95**
Nachos with your choice of meat: chicken, ground beef, steak or chorizo.
- 10. Huarache** **\$5.25**
Homemade large corn tortilla, topped with beans, salsa, cheese, onions and lettuce.
- 11. Hurache con Carne** **\$5.95**
Homemade large corn tortilla, topped with beans, salsa, cheese, onions and lettuce. With your choice of chicken, ground beef, steak or chorizo.
- 13. Chalupas** **\$5.25**
Three open soft corn tortillas topped with mashed potatoes, salsa, cheese, sour cream and lettuce.
- 14. Gringas** **\$5.25**
Grilled flour tortillas filled with cheese and your choice of meat served with sour cream.
- 15. Cocktail de Camarones (Shrimp)** **\$7.95**

SALADS

Served with Lemon Wedges

- 51. Ensalada Mexicana** **\$4.95**
Lettuce, pico de gallo or cactus, avocado, cheese and radishes. Served with lime wedge.
- 52. Ensalada con Camarones** **\$5.50**
Mexican salad with baby shrimp. Served with lime wedge.
- 53. Ensalada con Carne** **\$5.50**
Mexican Salad w/ chicken or beef. Served with lime wedge.

- 54. Taco Salad** **\$5.95**
Basket of flour tortillas filled with salad and meat. Served with lime wedge.

SOUPS

Served with Lemon Wedges

- 20. Vegetarian Soup** **\$2.95**
Served with lime wedge.
- 21. Chicken Soup** **\$3.50**
Served with lime wedge.
- 22. Meat Soup** **\$4.25**
Sometimes pork, sometimes beef. Served with lime wedge.

SIDES

- 751. Arroz (Mexican Rice)** **\$1.50**
Mexican Rice
- 752. Frijoles (Refried Beans)** **\$1.50**
Homemade vegetarian pinto refried beans.
- 753. Pico De Gallo** **\$1.50**
Relish with tomatoes, onions, cilantro and jalapenos.
- 754. Guacamole** **\$5.75**
Avocado dip served with tortilla chips.
- 755. Salsa 3oz** **\$1.25**
Mild red or green and spicy red.
- 756. Sour Cream**
1 oz \$0.45, 3 oz \$0.95.
- 758. Chips** **\$0.95**
24 chips per order.
- 770. Mexican Soda** **\$1.50**
Flavors include Lime, Mandarin, Pineapple, Tamarind, Sangria (non-alcoholic), Guava, Fruit Punch, Apple.
- 759. Horchata (Rice Drink)**
12 ounce \$1.00.
- 760. Extra FLOUR Tortilla** **\$0.25**
- 761. Extra CORN Tortilla** **\$0.20**
- 757. Pepinos - side of** **\$1.25**
- 762. Cucumber Slices - side of** **\$1.25**
- 763. Mexican Spices - side of** **\$1.25**

TACOS

Authentic Mexican tacos made with soft corn tortillas. All served with onion, cilantro, & wedge of lime. (additional toppings: lettuce, cheese, pico de gallo, sour cream or avocado, .35 each)

- 200. Taco de Lengua** **\$2.25**
Beef tongue
- 201. Taco al Pastor** **\$2.25**
Pork marinated mexican-style grilled with pineapple.
- 202. Taco de Carne Asada** **\$2.25**
Grilled beef seasoned Mexican-style.
- 203. Taco de Chorizo** **\$2.25**
Mexican Sausage
- 204. Taco de Pollo** **\$2.25**
Chicken breast pieces.
- 205. Taco de Papas con Rajas** **\$2.25**
Cooked potatoes served over rice.
- 206. Taco de Arroz, Frijoles y Queso** **\$2.25**
Rice, refried beans and cheese.
- 207. Taco de Maiz con Rajas** **\$2.25**
Corn, cheese and poblano peppers served over rice.
- 208. Taco de Cecina** **\$2.25**
Grilled salted beef.
- 209. Taco de Carne Enchilada** **\$2.25**
Grilled pork marinated in red sauce.
- 210. Taco de Pescado** **\$3.00**
Fried tilapia on a flour tortilla with purple cabbage, onions, and sour cream.

- 211. Taco El Mexicano** \$3.25
Fried potatoes, cactus, avocado and your choice of meat.
- 213. Taco Picadillo** \$2.25
Ground beef
- 214. Taco Carnitas** \$2.25
Pork cooked Mexican style.

ENCHILADAS

- 212. Single Enchilada** \$3.00
Soft tortilla dipped in a mild green sauce and filled with choice of chicken, shrimp or cheese.

POLLO - CHICKEN

- 415. Pollo a la Parrilla - Platter** \$9.25
Marinated and grilled chicken topped w/ grilled onions & cactus sauce.
- 557. Pollo en Salsa de Cacahuete - Platter** \$9.25
Roasted chicken - choice of leg and thigh or shredded breast - topped with red peanut sauce. Served with beans, Mexican rice and tortillas.
- 558. Combo Enchiladas - Platter** \$9.95
One chicken, one cheese and one shrimp enchilada. Served with beans and Mexican rice.
- 406. Pollo en Salsa Verde - Platter** \$8.95
Chicken cooked in a green sauce with lima beans, cactus and zucchini served with tortillas.
- 559. Chicken Chimichangas - Platter** \$8.95
Grilled or fried flour tortilla filled with chicken and cheese. Served with Mexican rice and beans.
- 556. Tinga - Platter** \$8.95
Shredded chicken cooked with onions, tomatoes and chipotle. Served with Mexican rice, beans and tortillas.
- 409. Arroz con Pollo - Platter** \$8.25
Mexican rice with chicken and cooked vegetables.
- 401. Enchiladas Verdes - Platter** \$8.95
Soft tortilla dipped in a mild green sauce and filled with chicken, topped w/ cheese. Served with Mexican rice and beans.

CARNE - BEEF

- 416. Picadillo** \$8.95
Ground beef cooked with mixed vegetables & raisins. With tortillas
- 559. Ground Beef Chimichangas - Platter** \$8.95
Grilled or fried flour tortilla filled with ground beef and cheese. Served with Mexican rice and beans.
- 551. Cecina Entree - Platter** \$8.95
Grilled salted beef. Served with sauteed onions, cactus, Mexican rice, beans and tortillas.
- 505. Lengua en Salsa Verde - Platter** \$9.25
Beef tongue cooked in green sauce with onions & potatoes. Served with Mexican rice & beans.
- 500. Milanese - Platter** \$9.25
Thin breaded steak served with potatoes, lettuce, pico de gallo and tortillas. Comes w/ Mexican rice and beans.
- 552. Tampiquena - Platter** \$11.25
Grilled beef served with sauteed onions, one enchilada, guacamole, beans and tortillas.
- 553. Bistec a la Mexicana - Platter** \$9.25
Pieces of steak cooked with onions, tomatoes, jalapenos and cilantro served with Mexican rice, beans and tortillas.
- 554. Alambre - Platter** \$9.25
Grilled pieces of chicken or beef, bacon, tomatoes, peppers and onions topped with melted cheese. Served with Mexican rice, beans and tortillas.
- 555. Chile Relleno w/ Ground Beef - Platter** \$9.25
Poblano pepper filled with picadillo (ground beef). Served with Mexican rice, beans and tortillas.

PUERCO - PORK

- 414. Carnitas - Platter** \$9.25
Tender chunks of pork cooked Mexican style, served with lettuce and pico de gallo.
- 405. Carne Enchilada - Platter** \$9.25
Grilled thin pork steak marinated in red sauce with spices. Served with Mexican rice, beans and tortillas.
- 407. Puerco en Salsa Roja - Platter** \$8.95
Pieces of pork cooked in red sauce, served with Mexican rice, beans and tortillas.

SEAFOOD

- 413. Enchilada de Camaron - Platter** \$9.25
Two shrimp enchiladas w/ chipotle sauce topped with cheese & sour cream.
- 420. Seafood Combo - Platter** \$11.95
Breaded talapia fish with one shrimp enchilada and a tostada.
- 421. Filete de Pescado - Platter** \$10.95
Fried tilapia.
- 422. Pescado Whole Tilapia - Platter** \$9.95
Comes with Beans \$0.00, No Beans! \$0.00. MARKET PRICE - PLEASE CALL.
- 423. Camarones - Platter** \$9.95
Cooked shrimp served with Mexican rice, beans and tortillas.

VEGETARIAN

- 601. Enchiladas Rojas - Platter** \$8.95
Soft tortilla dipped in a mild red sauce and filled with cheese. Served with rice & beans.
- 602. Cheese Chile Relleno - Platter** \$9.25
Poblano pepper filled with cheese. Served with Mexican rice and beans.
- 605. Vegetarian Flautas - Platter** \$7.95
Rolled and fried crsipy potato tacos with guacamole.
- 608. Vegetarian Tortitas de Papas - Platter** \$8.45
Spinach and potato patties dipped in chipotle sauce.
- 609. Vegetarian Combo - Platter** \$11.25
A cheese enchilada, one chile relenno and a tostada.
- 606. Bean Enchiladas - Platter** \$8.45
3 bean enchiladas topped with red, green and chipotle sauce. Served with Mexican rice.
- 607. Guisado de Vegetables - Platter** \$8.25
Broccoli, corn, potatoes, and tomatoes. Served with Mexican rice and beans.

BURRITOS

Flour tortilla filled with rice, beans, cheese, sour cream, .

- 410. Burrito al Pastor** \$6.00
Pork marinated Mexican-style grilled with pineapple in flour tortilla filled with rice, beans, cheese & sour cream.
- 411. Burrito de Chorizo** \$6.00
Mexican sausage in flour tortilla filled with rice, beans, cheese & sour cream.
- 510. Burrito de Lengua** \$6.00
Beef tongue in flour tortilla filled with rice, beans, cheese & sour cream.
- 412. Burrito de Pollo** \$6.00
Chicken breast pieces in flour tortilla filled with rice, beans, cheese & sour cream.
- 511. Burrito de Carne Asada** \$6.00
Grilled beef seasoned Mexican-style in flour tortilla filled with rice, beans, cheese & sour cream.
- 610. Burrito de Papas con Rajas** \$5.50
Cooked potatoes with onions and poblano peppers.
- 611. Burrito de Arroz, Frijoles y Queso** \$5.25
Rice, refried beans and cheese.
- 612. Burrito de Maiz con Rajas** \$5.50
Corn, cheese and poblano peppers.

TORTAS

Authentic Mexican sandwiches made with mayo, beans, lettuce, tomato, avocado, jalapeno peppers.

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| 220. Torta de Chorizo | \$5.50 |
| <i>Authentic Mexican sandwiches made with mayo, beans, lettuce, tomato, avocado, jalapeno peppers and Mexican sausage</i> | |
| 221. Torta al Pastor | \$5.50 |
| <i>Authentic Mexican sandwiches made with mayo, beans, lettuce, tomato, avocado, jalapeno peppers and pork marinated Mexican-style</i> | |
| 222. Torta de Chicken Milanese | \$5.50 |
| <i>Authentic Mexican sandwiches made with chicken, mayo, beans, lettuce, tomato, avocado, and jalapeno peppers.</i> | |
| 233. Torta de Steak Milanese | \$5.50 |
| <i>Authentic Mexican sandwiches made with mayo, beans, lettuce, tomato, avocado, jalapeno peppers and thin breaded steak.</i> | |
| 232. Torta de Cecina | \$5.50 |
| <i>Authentic Mexican sandwiches made with mayo, beans, lettuce, tomato, avocado, jalapeno peppers and thin breaded steak.</i> | |
| 223. Torta de Papas con Rajas | \$5.00 |
| <i>Authentic Mexican sandwiches made with mayo, beans, lettuce, tomato, avocado, jalapeno peppers and cooked potatoes with onions and poblano peppers.</i> | |
| 224. Torta de Queso | \$5.25 |
| <i>Authentic Mexican sandwiches made with mayo, beans, lettuce, tomato, avocado, jalapeno peppers and cheese.</i> | |
| 225. Torta de Pollo | \$5.50 |
| <i>Authentic Mexican sandwiches made with mayo, beans, lettuce, tomato, avocado, jalapeno peppers and chicken.</i> | |
| 226. Torta de Carne Enchilada | \$5.50 |
| <i>Authentic Mexican sandwiches made with mayo, beans, lettuce, tomato, avocado and jalapeno peppers.</i> | |
| 227. Torta de Carne Asada | \$6.00 |
| <i>Authentic Mexican sandwiches made with grilled beef seasoned Mexican-style, mayo, beans, lettuce, tomato, avocado and jalapeno peppers.</i> | |
| 228. Torta de Lengua | \$6.00 |
| <i>Authentic Mexican sandwiches made with beef tongue, mayo, beans, lettuce, tomato, avocado and jalapeno peppers.</i> | |
| 229. Torta de Jamon (Ham) | \$5.25 |
| <i>Authentic Mexican sandwiches made with ham, mayo, beans, lettuce, tomato, avocado and jalapeno peppers.</i> | |
| 230. Torta Cubana | \$6.50 |
| <i>Authentic Mexican sandwiches made with ham, pastor, salami and cheese.</i> | |
| 231. Torta Hawaiian | \$6.50 |
| <i>Authentic Mexican sandwiches made with Milanese, ham, pineapple and cheese.</i> | |

POSTRES - DESSERTS

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| 701. Flan | \$2.75 |
| <i>Mexican custard</i> | |
| 707. Chocolate Flan | \$3.25 |
| <i>Mexican custard</i> | |
| 705. Fresh Fruit | \$2.50 |
| 706. Pepinos | \$1.25 |
| <i>Cucumber slices with lime and Mexican spices.</i> | |
| 709. Cookies | \$0.60 |
| 710. Tres Leche Cake | \$3.50 |