

ENCHILADAS Y MÁS

UNLESS NOTED, ENTREÉS ARE SERVED WITH SPANISH RICE AND BORRACHO BEANS. HANDMADE CORN OR FLOUR TORTILLAS SERVED UPON REQUEST.

SEASONED, STEAMED VEGETABLES MAY BE SUBSTITUTED FOR **RICE AND/OR BEANS**. THERE WILL BE A CHARGE FOR OTHER SUBSTITUTIONS.

ENCHILADAS DE LA CASA

ENCHILADAS '09

Two chicken enchiladas, one covered in our signature *Crema Chipotle* and the other covered in our signature *Crema Cilantro*. Topped with queso fresco and sour cream. Served with poblano corn white rice and Ensalada Esmeralda. 15.95

ENCHILADAS DE MOLE

Two beef or chicken enchiladas covered in our authentic *Salsa de Mole* and topped with queso fresco and garnished with fresh onion. 10.95

ENCHILADAS SAN MIGUEL (VEGETARIAN)

Two enchiladas with mushrooms in *Salsa Guajillo*, covered with queso fresco. Served with poblano corn white rice and Ensalada Esmeralda. 9.95

ENCHILADAS VERDES

Two cheese or chicken enchiladas covered in our tangy tomatillo sauce, melted queso Monterrey, and topped with sour cream. Served with guacamole. 9.95

ENCHILADAS DIVORCIADAS

Two irreconcilable chicken enchiladas topped with melted queso Monterrey, one covered with *Salsa Verde*, the other with *Salsa Ranchera*. 9.95

ENCHILADAS TRADICIONALES

Two enchiladas covered in our savory beef gravy. Filled with your choice of: queso Monterrey 8.25 or beef 9.50

CHILES RELLENOS

TRADICIONAL DE CARNE

Poblano pepper filled with ground beef, potatoes and queso Monterrey. Lightly battered then quickly fried and covered with *Salsa Española*. 12.95

DE CAMARÓN

Poblano pepper filled with a blend of fresh grilled shrimp, chopped tomatoes, onions, golden corn and queso Monterrey, topped with sour cream. Baked and served over poblano corn white rice and Ensalada Esmeralda. 15.95

DE VEGETALES (VEGETARIAN)

Poblano pepper filled with crunchy zucchini, golden corn, poblano strips and queso Monterrey. Baked and covered with *Salsa Española*. 11.95

PLATOS TRADICIONALES

LA PALOMA

A sampler plate featuring one enchilada verde, one chalupa compuesta and one quesadilla al pastor. 12.95

EL EXCLUSIVO

This sampler plate features one quesadilla al carbón, one flauta and one enchilada de queso. 11.95

FLAUTAS DE POLLO

Three crispy chicken flautas topped with our chilled combination of guacamole and crema, with queso fresco and tomato. 9.95

FAJITAS A LA PARRILLA EXCEPT BEEF

Served with grilled onions and bell peppers, guacamole and pico de gallo.

	<u>plate</u>	<u>pound*</u>
Vegetarian**	10.95	19.95
Chicken	13.95	25.95
Beef	14.95	27.95
Mixed	13.95	25.95
Shrimp	15.95	29.95
The Works	14.95	27.95

* Fajitas by the pound are served on a sizzling comal

** Zucchini, squash, mushrooms and bell peppers. Served with refried beans and poblano corn white rice.

SPLIT PLATE CHARGE \$3. • A 20% GRATUITY WILL BE ADDED TO SEPARATE CHECKS.

 = Lower saturated fat  = Lower carbohydrates  = Lower sodium  = Please allow a few extra minutes to prepare.

ESPECIALIDADES

UNLESS NOTED, ENTREÉS ARE SERVED WITH SPANISH RICE AND BORRACHO BEANS. HANDMADE CORN OR FLOUR TORTILLAS SERVED UPON REQUEST.

SEASONED, STEAMED VEGETABLES MAY BE SUBSTITUTED FOR **RICE AND/OR BEANS**. THERE WILL BE A CHARGE FOR OTHER SUBSTITUTIONS.

ESPECIALIDADES DE LA CASA

CARNE ASADA TAMPIQUEÑA 🕒

A flavorful, grilled 10 oz. rib eye steak served with a traditional enchilada de queso, guacamole and pico de gallo. 19.95
with four grilled shrimp in *Crema Chipotle* 22.50

PUNTAS DE PUERCO 🌶️🌶️🌶️

SPICY! 7 oz. lean pork marinated with roasted garlic and covered in our *Salsa de Chile Chipotle*. 12.95

ENCHILADAS DIMAS

Shrimp and mushroom enchiladas covered in our *Salsa Dimas* (with white wine). Served with poblano corn white rice and Ensalada Esmeralda. 14.95

TACOS DE CAMARÓN 🕒

Grilled fresh shrimp in two lightly fried, handmade corn tortillas topped with fresh cabbage, sliced avocado, tomato, onion and *Crema Chipotle*. 14.95

TACOS DE PESCADO 🕒

Grilled fresh strips of talapia in two lightly fried, handmade corn tortillas topped with fresh cabbage, sliced avocado, tomato, onion and a *SPICY Salsa de Mango y Habanero*. 12.95

MARY TIERRA

7 oz. grilled chicken breast covered with our signature *Crema Chipotle* and served with four grilled shrimp in our signature *Crema Cilantro*. 15.95

HUACHINANGO DE LA CASA 🕒🌶️🌶️

Fresh 7 oz. grilled filet of red snapper topped with your choice of our *Crema Cilantro*, *Crema Chipotle*, or *Salsa Veracruz* (onion, green pepper, tomato, capers and green olives). Served with poblano corn white rice and Ensalada Esmeralda. 17.95

ESPECIALIDADES DE POLLO

POLLO EN CREMA POBLANA

Grilled 7oz. chicken breast covered with our *Crema Poblana*. Served with poblano corn white rice and grilled vegetables. 14.95

POLLO ASADO 🌶️🌶️

Grilled 7oz. chicken breast served on a sizzling comal and covered with sautéed mushrooms, poblano peppers and onions. 12.95

POLLO AL CILANTRO O CHIPOTLE

Grilled 7oz. chicken breast covered in our signature *Crema Cilantro* or *Crema Chipotle*. Can't decide? Try half and half! 12.95

POLLO GUAJILLO

Grilled 7oz. chicken breast covered with mushrooms in our *Salsa Guajillo*. Served with poblano corn white rice and Ensalada Esmeralda. 12.95

POSTRES

PASTEL DE TRES LECHEs

Our famous homemade cake topped with pecans and covered in your choice of chocolate or vanilla milk. 5.95

BUÑUELO & HELADO DE VAINILLA 🕒

Fried flour tortilla covered in cinnamon and sugar served with vanilla ice cream and topped with chocolate sauce and pecans. 4.95

FLAN

Authentic rich custard with a layer of soft caramel on top. 5.95

MANGO SORBET 2.95

HELADO DE VAINILLA
(vanilla ice cream) 2.95

WHOLE CAKES

Order one of our customized cakes for your next special occasion. We feature a variety of flavors, including rum, and can create a unique cake for your event!

Serves 8 to 16 guests 34.95

Serves up to 40 guests 59.95

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