Cocina Mexicana

Authentic Mexican Food
Appetizers

Taquitos de Pollo $5.50
Rolled and fried, crispy chicken mini tacos served with sour cream and guacamole

Quesadilla $5.25
Homemade large corn tortilla filled with cheese
• With chicken, vegetables, chicharrón, beef, chorizo or shrimp $6.25

Tostada $2.95
Open crispy tortilla with beans, chicken, cheese, pico de gallo, sour cream and lettuce
• With beef, tinga or shrimp $3.25

Queso con Chorizo $5.25
Melted cheese with Mexican sausage served with soft tortillas or chips

Queso Fundido $5.25
Melted cheese mixed with poblano peppers, onions and mushrooms. Served with soft tortillas or chips

Nachos $5.45
Tortilla chips topped with beans, cheese, pico de gallo and sour cream

Nachos con Carne $6.75
Your choice of meat: chicken, beef or chorizo

Sopes $4.25
Two homemade thick tortillas topped with sauce, onions, cilantro, cheese and sour cream
• With meat (con carne) or chicharrón $5.25

Gringas $6.25
Grilled flour tortillas filled with cheese and your choice of meat, served with sour cream

Sopas

Sopa de Pollo $3.75 - Chicken soup
Sopa Vegetariana $3.25 - Vegetable soup
Sopa de Carne $4.95 - Meat soup

Salads

Ensalada Mexicana $5.25
Lettuce, pico de gallo, cucumbers, avocado, cheese and radishes

Ensalada de Camarones $6.25
Mexican salad with baby shrimp
• With meat (con carne) $6.25

Taco Salad $6.45
Basket of flour tortilla filled with salad and meat

Ensalada con nopalitos $5.75
Lettuce, cactus salad, cucumbers, cheese, avocado and tortilla chips
• With meat (con carne) $6.45
Tacos
Authentic Mexican tacos made with soft corn tortillas and your choice of filling

Lengua $2.50
Beef tongue

Cecina $2.50
Grilled salted beef

Carne Asada $2.50
Grilled beef seasoned Mexican style

Picadillo $2.50
Ground beef

Al Pastor $2.50
Grilled pork with pineapple

Carne Enchilada $2.50
Grilled pork marinated in red sauce

El Mexicano $3.25
Fried potatoes, cactus, avocado and your choice of meat or grilled veggies

Taco de Pescado $3.25
Fried tilapia on a flour tortilla with purple cabbage, onions and sour cream

Carnitas $2.50
Pork cooked Mexican style

Chorizo $2.50
Mexican sausage

Pollo $2.50
Chicken breast pieces

Papas con rajas $2.25
Cooked potatoes rajas served over rice

Maiz con rajas $2.25
Corn, cheese and slices of poblano peppers served over rice

Arroz, frijoles y queso $2.25
Rice, beans and cheese

Taco de especial $2.25
Made with today’s special

Arabes $3.25
Pork taco on a flour tortilla with cooked onions, cilantro and sour chipotle salsa

Additional Toppings $.35 each
Pico de gallo • Cheese • Sour Cream
Avocado • Lettuce

Burritos
You know what these are!

With-out meat $5.45

With eggs, potatoes or corn $6.00

With meat or grilled veggies $6.50

Fish or Shrimp $6.95

Side Orders

Arroz $1.50
Mexican rice

French Fries $1.50
Chips $.95
Fresh Cheese $1.50

Frijoles $1.50
Homemade vegetarian pinto or black beans

Guacamole $Market Price
Avocado dip served with soft tortillas or chips

Pepinos $1.25
Cucumber slices with lime and Mexican spices

Pico de Gallo $2.45
Diced tomatoes, onions, cilantro, lime juice and a touch of jalapeño

Cactus Salad $2.45
Diced tomatoes, cactus, radishes, onions, lime juice, cilantro and a touch of jalapeño
~ Vegetarian ~

All are served with Mexican rice, pinto or black beans and tortillas

**Chile Relleno** $9.25
Poblano pepper filled with cheese dipped in Mexican tomato sauce

*Bean Enchiladas* $8.45
Three bean enchiladas topped with red, green and chipotle sauce

**Enchiladas Rojas** $8.95
Soft tortillas dipped in mild red sauce filled and topped with cheese, sour cream and radishes

*Enchiladas Vegetarianas* $8.95
Soft tortillas dipped in chipotle sauce filled with vegetables.

**Guisado de Vegetales** $8.25
Broccoli, corn, potatoes and tomatoes

**Flautas** $8.25
Three rolled and fried, crispy potato tacos with guacamole

**Tortitas de Papas** $8.45
Spinach and potato patties dipped in chipotle sauce

**Vegetarian Combo** $11.75
A cheese enchilada with one chile relleno and a tostada

*Vegetarian Combo #2* $11.25
Bean Enchilada, Tortita de papa and Sopae, served with Mexican Rice, lettuce and Pico de gallo

*Cheese or sour cream is optional.

**Tamales**

*Chicken or Pork* $1.50
Made the second week of the month

*Sweet & Vegetable* $1.50
Made the third week of the month

**Bebidas**

(Beverages)

*Coke products* $1.95
*Bottled water* $1.25

*Mexican flavor sodas* $1.75 or $1.95
*Hot coffee or tea* $1.25

*Licuados de fresa o plátano* $2.25
(Milk shake with strawberry or banana)

*Agua de Tamarindo*  
(Drink made from tamarindo seedpods)

*Agua de Jamaica*  
(Drink made from petals of hibiscus flowers)

*Agua de Horchata*  
(Drink made from rice and milk)

*Small* $1.00  
*Large* $1.25  
*Pitcher* $4.25

**Huevos**

(Eggs)

All eggs are served with Mexican rice, pinto or black beans and tortillas

**Huevos a la Mexicana** $5.95
Two scrambled eggs with onions, tomatoes and cilantro (also available with green beans)

**Huevos Rancheros** $5.95
Two fried eggs on top of a corn tortilla topped with Mexican sauce

**Huevos con Chorizo o Jamón** $5.95
Two scrambled eggs with Mexican sausage or ham

**Chilaquiles Verdes** $6.95
Fried tortilla chips cooked in green sauce topped with cheese, onions, cilantro and sour cream  
Served with two eggs and beans

**Huevos Motuleños** $6.25
Two crispy tortillos topped with black beans, egg, ham, tomato, green peas, onions and cheese.  
Served with sweet plantains.

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Broccoli, corn, potatoes and tomatoes

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Three rolled and fried, crispy potato tacos with guacamole

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Spinach and potato patties dipped in chipotle sauce

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Two scrambled eggs with onions, tomatoes and cilantro (also available with green beans)

**Huevos Rancheros** $5.95
Two fried eggs on top of a corn tortilla topped with Mexican sauce

**Huevos con Chorizo o Jamón** $5.95
Two scrambled eggs with Mexican sausage or ham

**Chilaquiles Verdes** $6.95
Fried tortilla chips cooked in green sauce topped with cheese, onions, cilantro and sour cream  
Served with two eggs and beans

**Huevos Motuleños** $6.25
Two crispy tortillos topped with black beans, egg, ham, tomato, green peas, onions and cheese.  
Served with sweet plantains.
Tortas
Authentic Mexican sandwiches made with mayonnaise, beans, lettuce, tomato, avocado, jalapeño pepper and your choice of filling.
Add cheese for .85¢

**Cemitas Poblanas**
$6.75
Authentic Poblano sandwich (sesame seed bread roll) filled with avocado, chipotle, string cheese, cilantro and your choice of meat filling:
- Carne Enchilada
- Milanesa • Pollo
- Jamon

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Add cheese for .85¢

- **Torta Cubana** $6.75
  Ham, pastor, salami and cheese
- **Torta Hawaiiana** $6.75
  Milanesa, ham, pineapple and cheese
- **Torta de Chorizo** $5.95
  Add egg for .50¢
- **Torta al Pastor** $5.95
- **Torta de Carne Enchilada** $5.95
- **Torta de Papas** $5.45
- **Torta de Pollo** $5.95
- **Torta de Milanesa** $5.95
  Thin breaded steak or chicken
- **Torta de Carne Asada** 6.25
- **Torta de Cecina** $6.25
- **Torta de Lengua** $6.25
- **Torta de Jamón (Ham)** $5.95
- **Torta de Queso** $5.95

**Pelona with shredded chicken or pork**
$5.25
Crispy bread roll with beans, lettuce, green sauce, meat and sour cream

**Platters**
All platters are served with Mexican rice, pinto or black beans and tortillas

~ Pollo / Chicken ~

- **Pollo a la Parrilla** $9.25
  Marinated and grilled chicken breast topped with onions and cactus
- **Pollo en Salsa Verde** $8.95
  Chicken cooked in green sauce with lima beans, cactus and zucchini
- **Tinga** $8.95
  Shredded chicken cooked with onions, tomatoes and chipotle
- **Arroz con Pollo** $8.95
  Shredded chicken cooked with vegetables. Served over Mexican rice
- **Pollo en Salsa de Cacahuate** $9.25
  Roasted chicken topped with red peanut sauce
- **Chimichangas** $8.95
  Grilled or fried flour tortilla filled with cheese and your choice of beef or chicken
- **Combo Enchiladas** $9.95
  One chicken, one cheese and one shrimp enchilada
- **Enchiladas Verdes** $8.95
  Soft tortillas dipped in mild green sauce and filled with chicken topped with cheese, sour cream and avocado
- **Tlacoyos** $9.25
  Chicken breast served with Mexican Rice, two homemade thick tortillas filled with beans, topped with green sauce, cactus, onions, cilantro and cheese
- **Alambre de Pollo** $9.25
  Grilled pieces of chicken breast, bacon, mushrooms, tomatoes, peppers and onions topped with melted cheese
~ Carne / Beef ~

**Carne Enchilada $9.25**
Grilled thin pork steak marinated in special red sauce

**Puerco en Salsa Verde $8.95**
Pieces of pork cooked in green sauce with cactus

**Carnitas $9.45**
Tender chunks of pork cooked Mexican style, served with lettuce and pico de gallo

**Chorizo Toluqueño $8.95**
Chunks of chorizo cooked in red sauce with cactus

**Milanesa $9.25**
Thin breaded steak served with cooked potatoes, lettuce, and pico de gallo

**Cecina $9.25**
Grilled salted beef topped with sautéed onions and cactus

**Tampiqueña $11.75**
Grilled beef topped with sautéed onions and cactus, served with one enchilada and guacamole

**Lengua en Salsa Verde $9.45**
Beef tongue cooked in green sauce with onions and potatoes

**Alambre $9.45**
Grilled pieces of beef, bacon, mushrooms, tomatoes, peppers and onions topped with melted cheese

**Bistec a la Mexicana $9.25**
Pieces of steak cooked with onions, tomatoes, jalapeños and cilantro

**Picadillo $8.95**
Ground beef cooked with mixed vegetables and raisins

**Chile Relleno $9.25**
Poblano pepper filled with picadillo

**Zarape $9.95**
Grilled pieces of carne Asada, Chorizo, Chicken, bacon, onions, peppers and tomatoes, topped with melted cheese

**Gallito $9.95**
Grilled pieces of Chicken, Pastor, pineapple, onions, mushrooms, peppers, tomatoes, topped with melted cheese

**Plato Ranchero $9.95**
Grilled pieces of Carne Enchilada, bacon, cactus, onions, peppers, tomatoes, topped with melted cheese, served with egg

*Comes only with Pico de Gallo and tortillas to make your own taco dish $8.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

~ Seafood ~

**Seafood Combo $11.95**
Breaded tilapia fish with one shrimp enchilada and a tostada

**Pescado (whole fish) $Market Price**
Served with Mexican rice, beans and tortillas

**Camarones (cooked shrimp) $9.95**
Served with Mexican rice, beans and tortillas

**Filete de Pescado (fried tilapia fish) $10.25**
Served with Mexican rice, beans and tortillas

**Shrimp Enchiladas $9.25**
Two Shrimp enchiladas covered with chipotle sauce topped with cheese and sour cream