

Cocina Mexicana



Authentic
Mexican Food



Appetizers

Taquitos de Pollo \$5.50

Rolled and fried, crispy chicken mini tacos served with sour cream and guacamole

Gringas \$6.75

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

Quesadilla \$5.50

Homemade large corn tortilla filled with cheese

- **With chicken, vegetables, chicharrón, beef, chorizo or shrimp** \$6.95

Tostada \$3.25

Open crispy tortilla with beans, chicken, cheese, pico de gallo, sour cream and lettuce

- **With beef, tinga or shrimp** \$3.75

Queso con Chorizo \$5.75

Melted cheese with Mexican sausage served with soft tortillas or chips

Queso Fundido \$5.75

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

Nachos \$6.25

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

Nachos con Carne \$7.75

Your choice of meat: chicken, beef or chorizo

Sopes \$5.25

Two homemade thick tortillas topped with sauce, onions, cilantro, cheese and sour cream

- **With meat (con carne) or chicharrón** \$6.25



Huarache \$6.25

Homemade large corn tortilla topped with beans, salsa, cheese, onions, cilantro and lettuce

- **With meat (con carne)** \$7.75

Chalupas \$5.95

Three open soft corn tortillas topped with mashed potatoes, salsa, cheese, sour cream and lettuce

Chalupas Poblanas \$6.25

Three open soft corn tortillas with shredded chicken or pork, salsa, cheese, sour cream and lettuce

Salsa & Chips \$2.75

Sopas

Sopa de Pollo \$3.95 - Chicken soup

Sopa de Carne \$5.50 - Meat soup or Pozole



Salads

Ensalada Mexicana \$6.25

Lettuce, pico de gallo, cucumbers, avocado, cheese and radishes

Ensalada de Camarones \$7.50

Mexican salad with baby shrimp

- **With meat (con carne)** \$7.50

Taco Salad \$7.75

Basket of flour tortilla filled with salad and meat

Ensalada con nopalitos \$6.75

Lettuce, cactus salad, cucumbers, cheese, avocado and tortilla chips

- **With meat (con carne)** \$7.75

Tacos

Authentic Mexican tacos made with soft corn tortillas and your choice of filling

Lengua \$3.25

Beef tongue

Cecina \$3.25

Grilled salted beef

Carne Asada \$3.25

Grilled beef seasoned Mexican style

Picadillo \$3.00

Ground beef

Al Pastor \$3.00

Grilled pork with pineapple

Carne Enchilada \$3.00

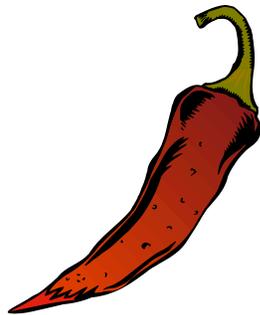
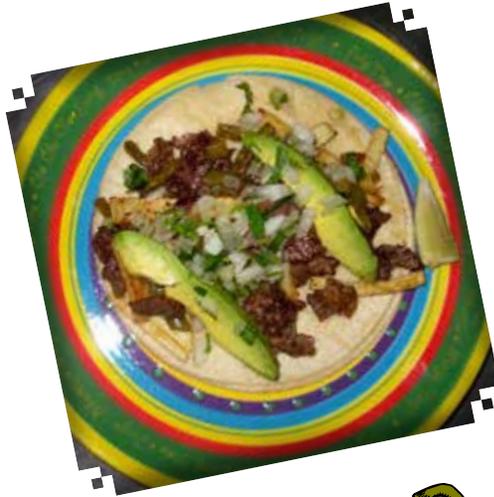
Grilled pork marinated in red sauce

El Mexicano \$3.50

Fried potatoes, cactus, avocado and your choice of meat or grilled veggies

Taco de Pescado \$3.50

Fried tilapia on a flour tortilla with purple cabbage, cilantro, onions and sour cream



Carnitas \$3.00

Pork cooked Mexican style

Chorizo \$3.00

Mexican sausage

Pollo \$3.00

Chicken breast pieces

Papas con rajas \$2.75

Cooked potatoes served over rice

Maiz con rajas \$2.75

Corn, cheese and slices of poblano peppers served over rice

Arroz, frijoles y queso \$2.75

Rice, pinto beans and cheese

Taco de especial \$3.00

Made with today's special

Arabes \$3.25

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

Shrimp Taco \$3.50

Fried shrimp on a flour tortilla with cooked onions, cilantro and sour chipotle salsa

Side Orders

Arroz \$1.95

Mexican rice

French Fries \$2.25

Chips \$.95

Fresh Cheese \$1.50

Frijoles \$1.95

Homemade vegetarian pinto or black beans

Guacamole \$Market Price

Avocado dip served with soft tortillas or chips

Pepinos \$2.25

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

Additional Toppings \$.35 each

Pico de gallo • Cheese • Sour Cream • Lettuce

Avocado \$.45

Burritos

Made with rice, beans, sour cream & cheese inside

With-out meat \$5.75

With potatoes \$6.25

With eggs \$6.25

With corn \$6.25

With grilled veggies \$6.75

With meat \$6.95

Fish or Shrimp \$7.25



Tortas

Authentic Mexican sandwiches made with mayonnaise, beans, lettuce, tomato, avocado, jalapeño pepper and your choice of filling.
Add cheese for \$1.15

Torta Cubana \$7.75

Ham, pastor, salami and cheese

Torta Hawaiian \$7.75

Milanesa, ham, pineapple and cheese

Torta de Chorizo \$6.95

Add egg for .50¢

Torta al Pastor \$6.95

Torta de Carne Enchilada \$6.95

Torta de Papas \$6.00

Torta de Pollo \$6.95

Torta de Milanesa \$6.95

Thin breaded steak or chicken

Torta de Carne Asada \$7.50

Torta de Cecina \$7.50

Torta de Lengua \$7.50

Torta de Jamón (Ham) \$6.25

Torta de Queso \$6.50



Cemitas Poblanas \$7.75

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**

Pelona with shredded chicken or pork \$6.25

Crispy bread roll with beans, lettuce, green sauce, meat and sour cream



Enchiladas

Served with Mexican rice, pinto or black beans

Enchiladas Verdes \$9.45

Soft tortillas dipped in mild green sauce and filled with chicken topped with cheese and sour cream

Enchiladas Rojas \$9.25

Soft tortillas dipped in mild red sauce filled and topped with cheese and sour cream

Shrimp Enchiladas \$9.45

Two Shrimp enchiladas covered with chipotle sauce topped with cheese and sour cream

Combo Enchiladas \$10.45

One chicken, one cheese and one shrimp enchiladas topped with cheese and sour cream

Mole Enchiladas \$9.75

Soft corn tortillas dipped in mole sauce filled with chicken topped with cheese and sour cream

Alambres

Alambre de Pollo \$10.45

Grilled pieces of chicken breast, bacon, mushrooms, tomatoes, peppers and onions topped with melted cheese

Alambre de Res \$10.95

Grilled pieces of carne Asada, bacon, mushrooms, tomatoes, peppers and onions topped with melted cheese

***Zarape \$10.95**

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

***Gallito \$10.95**

Grilled pieces of Chicken, Pastor, pineapple, onions, mushrooms, peppers and tomatoes, topped with melted cheese

***Plato Ranchero \$11.25**

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 \$8.75**

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.



Platters

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

Carne / Beef

Bistec a la Mexicana \$9.25

Pieces of steak cooked with onions, tomatoes, jalapeños and cilantro

Chile Relleno \$9.25

Poblano pepper filled with picadillo

Milanesa \$9.75

Thin breaded steak served with cooked potatoes, lettuce and pico de gallo

Cecina \$9.95

Grilled salted beef steak topped with sautéed onions and cactus

Tampiqueña \$12.95

Grilled beef steak topped with sautéed onions and cactus, served with one enchilada and guacamole

Lengua en Salsa Verde \$10.95

Beef tongue cooked in green sauce with onions and potatoes



Puerco /Pork

Carne Enchilada \$9.95

Grilled thin pork steak marinated in special red sauce

Puerco en Salsa Verde \$9.25

Pieces of pork cooked in green sauce with cactus

Carnitas \$9.95

Tender chunks of pork cooked Mexican style, served with lettuce and pico de gallo

Chorizo Toluqueño \$9.45

Chunks of chorizo cooked in red sauce with cactus and onions

Pollo /Chicken

Pollo a la Parrilla \$9.95

Marinated and grilled chicken breast topped with onions and cactus

Pollo en Salsa Verde \$9.25

Chicken cooked in green sauce with lima beans, cactus and zucchini

Tinga \$9.25

Shredded chicken cooked with onions, tomatoes and chipotle

Arroz con Pollo \$9.25

Shredded chicken cooked with vegetables. Served over Mexican rice

Mole Poblano \$9.75

Shredded chicken topped with mole sauce and sesame seeds

Tlacoyos \$9.95

Chicken breast served with Mexican Rice, two homemade thick tortillas filled with beans, topped with green sauce, cactus, onions, cilantro and cheese

Chimichangas \$9.45

Grilled or fried flour tortilla filled with cheese and your choice of beef or chicken

Seafood

Seafood Combo \$12.95

Breaded tilapia fish with one shrimp enchilada and a shrimp tostada

Filete de Pescado (fried tilapia fish) \$10.25

Served with Mexican rice, beans and tortillas

Camarones (cooked shrimp) \$9.95

Breaded or in chipotle sauce, served with Mexican rice, beans and tortillas



Vegetarian

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

Chile Relleno \$9.45

Poblano pepper filled with cheese dipped in Mexican tomato sauce

Bean Enchiladas \$8.95

Three pinto bean enchiladas topped with red, green and chipotle sauce

Flautas \$8.75

Three rolled and fried, crispy potato tacos with guacamole

Veggie Alambre \$9.95

Grilled broccoli, zucchini, mushrooms, onion, tomato, peppers topped with melted cheese

Vegetarian Combo \$12.95

A cheese enchilada with one chile relleno and a tostada



Tamales

Chicken or Pork \$2.50

Made the second week of the month

Sweet & Vegetable \$2.50

Made the third week of the month

Huevos

(Eggs)

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

Huevos a la Mexicana \$6.95

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

Huevos Rancheros \$6.95

Two fried eggs on top of a corn tortilla topped with Mexican sauce and cilantro

Huevos con Chorizo o Jamón \$6.95

Two scrambled eggs with Mexican sausage **or** ham

Chilaquiles Verdes \$7.45

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

Huevos Motuleños \$7.75

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

Bebidas

(Beverages)

Coke products \$2.25

Bottled water \$1.50

Mexican flavor sodas \$1.95 or \$2.25

Hot coffee or tea \$1.95

Licuaados de fresa o plátano \$2.50

(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 \$1.50 Medium \$1.75 Large \$2.25**
Pitcher \$4.75