

Cocina Mexicana



Authentic
Mexican Food



Appetizers

Taquitos de Pollo \$7

6 fried mini chicken tacos served with sour cream and guacamole

Quesadilla \$8

Grilled corn or flour tortilla, filled with cheese, served with sour cream

- w/ Grilled veggies OR *taco meat* \$10

Tostada \$4.50

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

- w/ ground beef, tinga OR shrimp \$5

Queso con Chorizo \$7.50

Melted cheese with Mexican sausage served with soft tortillas or chips

Queso Fundido \$7.50

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

Nachos \$8

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

- w/ *taco meat* \$10

Sopes \$7.50

Two homemade thick tortillas w/ pinto beans, onions, cilantro, cheese, sour cream and your choice of sauce (mild, medium or hot)

- w/ Chicharron OR *taco meat* \$9.50



Huarache \$8.50

Homemade large corn tortilla topped w/ pinto beans, cheese, onions, cilantro, lettuce and your choice of homemade sauce (mild, medium or hot)

- add *taco meat* \$10.50

Chalupas \$8

Three open soft corn tortillas with your choice of either shredded chicken or pork or potato w/ your choice of sauce (mild, medium or hot) topped w/ cheese, sour cream and lettuce

Salsa & Chips \$3

Sopas

Sopa de Pollo \$5 - Chicken soup

Sopa de Carne \$7 - Hominy & pork



Salads

Ensalada Mexicana \$8

Lettuce, pico de gallo, cucumber, avocado, cheese and radish

- Add *taco meat* OR baby shrimp \$10

Taco Salad \$10.50

Fried flour tortilla basket filled with lettuce, pico de gallo, cucumber, radish, cheese and avocado w/ your choice of *taco meat*

Ensalada con Nopalitos \$9

Lettuce, grilled cactus, pico de gallo, radish, cucumber, cheese & avocado served with corn chips

Tacos

Authentic soft corn tortillas, topped w/ onion and cilantro (some tacos may vary)
Pricing is for 1 (one) taco. Please specify double or single tortilla.

Lengua \$3.75

Beef tongue

Cecina \$3.75

Grilled cured salted beef

Carne Asada \$3.75

Grilled steak beef seasoned Mexican style

Picadillo \$3.50

Ground beef

Al Pastor \$3.50

Grilled pork w/ pineapple

El Mexicano \$4.25

Your choice of *taco meat* or grilled veggies cooked w/ cactus & french fries topped w/ onion, cilantro and avocado

Taco de Pescado \$3.75

Fried tilapia on a flour tortilla with sour cream and purple cabbage mixed w/ onion & cilantro

Shrimp Taco \$3.75

Fried shrimp on a flour tortilla topped with sour cream and purple cabbage mixed w/ onion and cilantro



Carnitas \$3.50

Mexican pulled pork

Chorizo \$3.50

Mexican sausage

Pollo \$3.50

Marinated pieces of grilled chicken breast

Carne Enchilada \$3.50

Grilled pork marinated in red sauce (mild)

Papas con rajas \$3.25

Cooked potatoes w/ slices of poblano pepper served over rice

Maiz con rajas \$3.25

Corn, cheese w/ slices of poblano pepper & onion served over rice

Arroz, frijoles y queso \$3.25

Rice, pinto beans and cheese on corn tortilla

Taco de especial \$Price varies

Today's special

Arabes \$3.50

Grilled pork on a flour tortilla with cooked onions, cilantro and sour chipotle salsa

Side Orders

Arroz \$2.25

Mexican rice

French Fries \$3.50

Chips \$1.25

Queso Fresco \$1.50

Frijoles \$2.25

Homemade vegetarian pinto or black beans topped w/ queso fresco

Guacamole \$6.50

Avocado dip served with soft tortillas or chips

Pepinos \$3

Cucumber slices with lime and Mexican spices

Pico de Gallo \$4

Diced tomatoes, onions, cilantro, lime juice and a touch of jalapeño

Cactus Salad \$4.50

Diced tomatoes, grilled cactus, radishes, onions, lime juice, cilantro and a touch of jalapeño

Additional Toppings \$.45 each

Pico de gallo • Cheese • Sour Cream • Lettuce

Avocado \$.50

Burritos

All burritos filled with rice, cheese, sour cream, lettuce, pico de gallo and your choice of beans on a flour tortilla

No meat \$7.50

w/ potatoes \$8

w/ eggs \$8

w/ corn \$8

w/ grilled veggies \$8

w/ *taco meat* \$9.50

Fish or Shrimp \$10

Combo (2 fillings)* \$11.50



Taco meat choice and price varies

Tortas

Mexican sandwich made with local rolls, filled w/ mayonnaise, beans, lettuce, tomato, avocado, jalapeño pepper and your choice of filling.
Add string cheese for \$1.75

Torta Cubana \$10

Ham, pastor, salami and cheese

Torta Hawaiian \$10

Milanesa, ham, pineapple and cheese

Torta de Chorizo \$8.50

Add egg for .75¢

Torta al Pastor \$8.50

Torta de Carne Enchilada \$8.50

Torta de Papas (potato) \$8

Torta de Pollo \$8.50

Torta de Milanesa \$9

Thin breaded steak or chicken

Torta de Carne Asada \$9

Torta de Cecina \$9

Torta de Lengua \$9

Torta de Jamón (ham) \$8

Torta de Queso (cheese) \$8.50

Enchiladas

Served with Mexican rice, and your choice of pinto or black beans

Enchiladas Verdes \$11

2 corn tortillas covered w/ mild green sauce and filled with chicken topped with cheese and sour cream

Enchiladas Rojas \$11

2 corn tortillas covered w/ mild red sauce filled w/ cheese, topped w/ cheese and sour cream

Shrimp Enchiladas \$11.50

2 corn tortillas covered w/ chipotle sauce, filled w/ baby shrimp topped w/ cheese and sour cream

Combo Enchiladas \$13

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

Mole Enchiladas \$12

2 corn tortillas covered w/ homemade mole poblano sauce, filled with chicken, topped with cheese and sour cream

Cemitas Poblanas \$9.50

Authentic Poblano sandwich (sesame seed roll) filled with avocado, chipotle, string cheese, cilantro, guacamole and your choice of meat filling:

Carne Enchilada • Milanesa • Pollo • Jamon



Alambres

Served with Mexican rice, your choice of pinto or black beans and (3) soft corn tortillas.
Substitute flour tortillas for additional .75¢

Alambre de Pollo \$13

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

Alambre de Res \$13.50

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

***Zarape \$14**

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

***Gallito \$13.50**

Grilled pieces of chicken, Al Pastor, onions, mushrooms, peppers and tomatoes, topped with melted cheese

***Plato Ranchero \$14**

Grilled pieces of pork fillet, bacon bits, cactus, onions, peppers, tomatoes, topped with melted cheese, w/ fried egg

***Ask to make it as taco platter, served only with Pico de Gallo and tortillas \$11**

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

Served with Mexican rice, choice of pinto or black beans and soft corn tortillas. Substitute flour tortillas for additional .75¢

Carne / Beef

Bistec a la Mexicana \$12

Pieces of steak cooked in a mexican tomato sauce w/ onions, tomatoes, jalapeños and cilantro

Milanesa \$12

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

Cecina \$12.50

Grilled cured salted beef (steak) topped with sautéed onions and cactus

Tampiqueña \$16

Grilled beef (steak) topped w/ sautéed onions and cactus, served with one enchilada and guacamole

Lengua en Salsa Verde \$13

Beef tongue cooked in green sauce with onions and potatoes



Puerco /Pork

Carne Enchilada \$12

Grilled thin pork fillet marinated in special red sauce

Puerco en Salsa Verde \$12

Pieces of carnitas cooked in green sauce with cactus

Carnitas \$12

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

Chorizo Toluqueño \$12

Chunks of chorizo cooked in red sauce (mild) with cactus and onions

Pollo /Chicken

Pollo a la Parrilla \$12

Marinated grilled chicken breast topped w/ sautéed onion and cactus

Pollo en Salsa Verde \$11.50

Chicken cooked in green sauce w/ lima beans, cactus and zucchini

Tinga \$11.50

Shredded chicken cooked w/ onions in our homemade chipotle-tomato sauce

Arroz con Pollo \$11.50

Shredded chicken cooked w/ mushrooms, onion, tomato & broccoli, served over Mexican rice

Mole Poblano \$12.50

Shredded chicken topped with homemade mole sauce and sesame seeds

Tlacoyos \$12.50

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

Chimichangas \$11.50

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

Add Chimi Sauce \$1.50

Seafood

Seafood Combo \$16.50

Breaded tilapia fish w/ one shrimp enchilada and a shrimp tostada

Filete de Pescado (fried tilapia fish) **\$13**

Served with Mexican rice, beans and tortillas

Camarones (cooked shrimp) **\$13**

Your choice of either breaded or chipotle-style shrimp, served w/ Mexican rice, beans and tortillas



Vegetarian

Served with Mexican rice, and your choice of pinto or black beans and tortillas

Chile Relleno \$12

Roasted poblano pepper filled w/ cheese dipped in egg batter then fried, topped in our homemade Mexican tomato sauce

Bean Enchiladas \$10

Three pinto bean enchiladas topped w/ red, green and chipotle sauce w/ cheese & sour cream

Flautas \$11

Three rolled and fried, crispy potato tacos topped w/ guacamole OR lettuce, cheese & sour cream

Veggie Alambre \$12

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

Vegetarian Combo \$16.50

A cheese enchilada with one chile relleno and a tostada



Tamales

Chicken, Pork, Veggie or Sweet
\$3

Ask to see what is available!

Huevos

(Eggs)

Served with Mexican rice, and your choice of pinto or black beans and tortillas

Huevos a la Mexicana \$8.50

Two scrambled eggs w/ onions, tomatoes and cilantro. **Add mushrooms \$1**

Huevos Rancheros \$8.50

Two fried eggs on top of a corn tortilla topped w/ Mexican tomato sauce and cilantro

Huevos con Chorizo o Jamón \$8.50

Two scrambled eggs mixed w/ Mexican sausage or chopped ham

Chilaquiles Verdes \$9.50

Fried tortilla chips cooked in green sauce topped w/ cheese, onions, cilantro and sour cream

Served w/ two fried eggs and beans

Add *taco meat* for an additional cost

Huevos Motuleños \$10

Two fried tortillas topped with black beans, egg, ham, tomato, green peas, onions and cheese.

Served with sweet plantains.

Bebidas

(Beverages)

Fountain soda \$3

Bottled water \$1.50

Mexican sodas & juices \$3

Hot coffee or tea \$2

***Agua de Tamarindo**

(Drink made from tamarind seedpods)

*** Agua de Jamaica**

(Drink made from petals of hibiscus flowers)

***Agua de Horchata**

(Drink made from rice and milk)

***S \$2 M \$2.50 L \$3 Pitcher \$5.50**

Postres

(Desserts)

Ask to see what is available!