



SOUP AND APPETIZERS



SOPA AZTECA

Traditional tortilla soup, served with fried tortilla strips, avocado, cheese, and *pasilla* pepper 7

Tacos al Pastor

Duck meat marinated with Mexican spices, served on flour tortillas, topped with red onions, cilantro, diced mango, and fresh *salsa verde* 10

Ensalada de la Casa

Mixed greens with *jicama*, spicy pumpkin seeds, *queso fresco*, orange wedges, cilantro, mint, and choice of low-fat Italian dressing or homemade honey-mustard dressing 7



ENTREES



Camarones al Guajillo

Crispy shrimp with *guajillo* sauce, served over a bed of potato relish 26

Tacos de Ribeye

Grilled ribeye, chipotle pepper sauce, scallions and avocado, served on flour tortillas 24

Mahi – Mahi a la Veracruzana

Grilled fillet of fresh Mahi-Mahi prepared with capers, olives, bell peppers, spanish onions and tomatoes, seasoned with white wine, and spices, served over a bed of *poblano* rice 23

Tostadas de Tinga

Roasted tomato and chipotle marinated pulled chicken, avocado, and black refried beans on fried corn tortillas, topped with Valentina sauce, *queso fresco* and sour cream 9

Tostadas de Jaiba

Crab meat seasoned with red onion, cilantro, lime juice, and chipotle mayo, on fried corn tortillas 11

Tacos de Chorizo con Papa

Chopped potatoes with chorizo, fresh *salsa verde*, *queso fresco* and sour cream, over *adobo* marinated corn tortillas 7

Pollo a las Rajas

Grilled chicken breast served with a cream sauce of red peppers and onion strips, *poblano* rice, and *queso fresco* 24

Sirloin con Chile Relleno

Grilled beef sirloin with *chile ancho* sauce, served with a beans and cheese stuffed pepper, *poblano* rice, and fried plantains 28

Mole Poblano

Grilled chicken breast served over a bed of *poblano* rice, with a classic *mole* sauce made with spices and a hint of chocolate, sprinkled with mixed nuts 24



CHEF'S RECOMENDATIONS



Corvina en Mole Verde

Fresh corvina served with *mole verde*, Mexican cream rice and slices of *serrano* ham 26



TRADITIONAL MEXICAN DINNER



Sopa Azteca

Traditional tortilla soup

Falda

Grilled skirt served with corn kernels, *nopales*, spring onions and black beans

30.00

Flan

Vanilla custard with caramel

Includes a soft drink or ice tea.
No substitute on the Mexican Dinner.



SIDE ORDERS



GUACAMOLE

Avocado, cilantro, *chile serrano*, and lime juice, served with flour *chicharrones* and Valentina sauce 6

FRIED PLANTAINS

Deep fried sweet plantains 5



DESSERTS



MORAS CON CAJETA 8

FLAN DE VAINILLA 6.50

CAPIROTADA DE CHOCOLATE BLANCO 6.75

HELADO DE VAINILLA 5.75

CHOCOLATE CALIENTE Y CHURRO 6.25

ALL FOOD ITEMS ARE COOKED TO THE RECOMMENDED FDA FOOD CODE TEMPERATURES, UNLESS OTHERWISE REQUESTED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS, WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUEST.

Refills on soft drinks, coffee and tea. An 18% service charge is added to parties of 6 or more. 8/18/10 DINNER