



Mexican Restaurante

*Lunch Menu*



## CHILE RELLENO

Stuffed poblano pepper filled with chihuahua cheese buttered on egg covered with red sauce. Served with rice and beans. \$7.99

## SUPER BURRITO

Your choice of: ground beef, tinga ( shredded chicken), or barbacoa (shredded beef),rice and beans. All wrapped in a flour tortilla, topped with red sauce, cheese, lettuce, guacamole, pico de gallo and sour cream. \$8.49

## PHILLY STEAK BURRITO

Wood fire grilled hand carved 4oz steak,with sautéed onions, mushrooms rice and black beans, all wrapped in a four tortilla topped with cheese dip and pico de gallo. \$9.99



## BURRITO MEXICO

Wood fire grilled hand carved 4oz chicken, sautéed onion, mushrooms, rice and black beans, all wrapped in a flour tortilla, topped with trio of velvety sauces. \$8.99

## BURRITO FAJITA

Your choice of meat cooked with sautéed mixed onions, tomatoes, poblano and red peppers, rice and beans, all wrapped in a flour tortilla topped with cheese dip, accompanied with lettuce, guacamole, sour cream and pico de gallo.

Wood fire grilled chicken 4oz \$8.99 Wood fire grilled steak 4oz \$9.99 Shrimp (6) \$9.99

## ENCHILADAS MEXICANAS (2)

Rolled corn tortillas filled with your choice of: ground beef, tinga (shredded chicken), or barbacoa (shredded beef), topped with enchilada sauce, cheese, lettuce, guacamole, sour cream, and pico de gallo. Served with rice and beans. \$9.99



## ENCHILADAS ROJAS (2)

Cheese enchiladas topped with red sauce and carnitas cooked with onions, peppers and tomatoes. served with rice, black beans, lettuce, guacamole, pico de gallo and sour cream \$9.99

## ENCHILADAS CON MOLE (2)

Carnitas (slow braised pork) with grilled cactus leaves wrapped in corn tortillas, smothered with Abuelita's recipe mole sauce, topped with sesame seed, jalapeno sliced and grated queso fresco, accompanied with rice and beans. \$9.99



## ENCHILADAS TRICOLOR (2)

Rolled corn tortillas filled with wood fire grill chicken cooked with slices of poblano peppers, roasted corn and spinach, topped with a trio of velvety sauce, crema fresca and grated queso fresco. Served with cilantro lime rice \$8.99

Carnitas \$9.49 Wood fire grill steak \$10.99 Shrimp \$11.99 Mahi-mahi \$11.99

## CHIMICHANGA

Ground beef, Tinga ( shredded chicken) or Barbacoa (shredded beef), wrapped in a flour tortilla then deep fried and topped with cheese dip, accompanied by rice, beans, lettuce, sour cream, pico de gallo and guacamole. \$9.29



## HUEVOS RANCHEROS

Fried eggs covered with tomatillo salsa, accompanied with rice, beans and tortillas. \$7.49

## HUEVOS CON CHORIZO

Scrambled eggs with house made chorizo, served with rice, beans and tortillas. \$8.29



## POLLO CHIHUAHUA

Wood fire 4oz grill chicken breast with onions, mushrooms, chorizo and melted chihuahua cheese. served with rice, black beans and tortillas. \$10.49

## POLLO CON MOLE

Wood fire grilled 4oz chicken breast, served with Abuelita's recipe mole sauce, jalapeños and sesame seeds. served with rice, beans and tortillas. \$10.49

## FAJITAS

Your choice of meat cooked with sautéed mixed onions, tomatoes, poblano and red peppers, accompanied by rice, beans, lettuce, pico de gallo, sour cream, guacamole and tortillas.

Wood fire grill chicken \$10.49 Wood fire grill steak \$11.99 (6) sautéed gulf shrimp \$11.99

Your Choice of: Ground Beef, Barbacoa or Tinga (Shredded Chicken)

## LUNCH ENCHILADA 6.99

One enchilada, served with rice and beans.

## LUNCH QUESADILLA 7.99

One quesadilla, served with rice and beans.

## LUNCH BURRITO 7.99

One burrito, served with rice and beans.

## LUNCH TACO 5.99

One taco, served with rice and beans.

## Desserts

### TRES LECHE CAKE

Traditional 3 milks Mexican cake \$6.99

### FLAN

Traditional Mexican custard. \$5.99

### CHEESECAKE CHIMICHANGA

Creamy cheese cake wrapped in a pastry tortilla fried until golden, dusted with cinnamon sugar and caramel sauce \$6.99

### FRIED ICE CREAM

Vanilla ice cream covered with corn flakes, served in a crown fried flour tortilla coated with cinnamon sugar, topped with honey, whipped cream, chocolate syrup, cherry and rainbow sprinkles \$5.99

### CHOCO - FLAN

This combination of two classic desserts is so tasty, chocolate cake topped with flan \$6.99

### ELOTE

Grill sweet corn, topped with mayonnaise, butter, cotija cheese and chili powder, served with Doritos \$6.99

**\*PRICES MAY BE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE**