



# SOUP AND APPETIZERS



## Sopa Azteca

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

## 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

## Tacos de Chorizo con Papa

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

## Tostadas de Jaiba

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

## 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



# ENTREES



## Pollo a las Rajas

Grilled chicken breast served with a cream sauce of red peppers and onion strips, *poblano* rice, and *queso fresco* 17

## Enchiladas Verdes con Pollo

Corn tortillas filled with pulled chicken, covered with green tomatillo sauce, topped with sour cream, *queso fresco* and onion, served with black beans 16

## Tacos de Ribeye

Grilled ribeye, chipotle pepper sauce, scallions and avocado, served on flour tortillas 19

## 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 21

## Ensalada Mexicana

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

With grilled chicken 15

With shrimp 18

## Sirloin con Chilaquiles

Grilled sirloin with *chilaquiles* (layers of fried corn tortilla, green tomatillo sauce, topped with *queso fresco*, onion, and sour cream), served with black refried beans 23



# CHEF'S RECOMENDATIONS



## Tacos de Pescado

Grilled fish marinated with achiote and garlic, topped with cactus radish, served on flour tortillas 17

## Tamales en Salsa de Cascabel

Tamales with *cascabel* pepper sauce, *queso fresco*, and sour cream, served with black refried beans 16

## Cochinita Pibil

Slowly cooked shredded pork, marinated with *achiote seeds*, beer, garlic, red onions, and orange juice, served with corn tortillas 17



# TRADITIONAL MEXICAN LUNCH



## Sopa Azteca

Traditional tortilla soup

## Flan

Vanilla custard with caramel

## Falda

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

Includes a soft drink or iced tea.  
No substitute on the Mexican Lunch.

25.00



# 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 FOOD BORNE 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. 9/28/10 LUNCH