

## Principio/Appetizers

Guacamole Fresco Made fresh at your table! 10.50

### Ceviche Mexicano

Your choice of halibut or prawns poached then marinated in lime juice with onion, cilantro, tomatoes & avocado. 14.95

### Nachos Cubano

Tortilla chips, cheese, black beans, & Coca Cola pulled pork. Topped with tomatoes, guacamole & sour cream. 9.95

## Platos de Peru

### Aji De Gallina

Shredded Chicken breast & peas in a creamy Peruvian sauce & boiled egg. Served with white rice & bolitas de Causa (Cold Chile-Lime infused mashed potatoes). 12.95

### Chancho a lo sancho

Braised pork in Coca-Cola with yams, onions, tomatoes, & Peruvian Sofrito fish sauce. Served with rice. 12.95

### Seco de Pollo

A traditional Peruvian stew made with tender chicken & home fried potatoes, red onions, sweet yams & peas with Aji Amarillo chile-cilantro sauce. 12.95

### Lomo Saltado

Tenderloin strips wok-fried with red onions, Roma tomatoes, & simmered in Aji (Chile) Panca sauce. Tossed with golden fried potatoes & served with rice. 15.95

## Platos de Mexico

### Marcos Pollo

Chicken breast cut into strips & sautéed with mushrooms & simmered in a chipotle cream. Served with Mexican rice & black beans. 12.95

### Tequila Tacos

Corn tortillas filled with grilled skirt steak basted with cilantro & onions in a citrus tequila. Topped with fresh avocados slices. Served with rice & beans. 13.95

### Tacos de Halibut

Two soft corn tortillas filled with grilled halibut. Topped with lettuce, sour cream, pico de gallo & avocado slices. Served with rice & black beans. 15.95

### Mole Poblano

Chicken breast or pork simmered in a light chocolate sweet sauce with a hint of spice. This recipe has been in our family for over 85 years. Served with rice, beans, & tortillas. 13.95

### Burrito Relleno

Flour tortilla stuffed with chile relleno, rice, & black beans. Topped with red sauce, cheese, lettuce, tomatoes, & guacamole. 12.95

## Drinks

Bebidas Refrescantes 3

Soda

Iced Tea

Hibiscus Iced Tea (decaffeinated)

# Ensaladas/Salad

## Ensalada Mixta

A healthy mix of greens, tomatoes, mango, cucumber, avocado, dressed with a hibiscus agave vinaigrette. 9.95

Add Chicken 12.95    Add Halibut 16.95

## Taco Salad

Seasoned tortilla strips on a bed of fresh greens with chicken or shredded beef. Topped with sour cream, guacamole, cheese & tomatoes. 8.95

## Combos

All combinations with your choice of cheese, chicken or shredded beef. Served with rice and beans.

Choose One 8.95, Choose Two 10.95

• Enchilada

• Tostada

• Taco

## Enchiladas

All enchiladas are served with rice and beans.

### Rojas

Two corn tortillas filled with your choice of chicken, shredded beef or cheese. Topped with enchilada sauce & cheese. 9.95

### Rancheras

Chicken, cheese, beef or seasoned potatoes. Topped with red sauce, lettuce, sour cream, avocado, tomatoes & cheese. 12.95

### Queretanas

Corn tortilla with chicken breast topped with roasted tomatillo sauce, monterey cheese & chorizo with sour cream & avocado. 9.95

### Mole

Corn tortilla with chicken or pork covered with Mole, cheese, avocado, sour cream, & roasted sesame seeds. 9.95

### Camaron

Pacific prawns with tomatoes, onions & cilantro sautéed with white wine. Covered with green tomatillo sauce, cheese, sour cream & avocado. 12.95

## Mexican Traditions

### Sopa de Pollo

Chicken, tomatoes, onions, avocado, & crispy tortillas in a savory broth topped with cilantro & cheese. 9.95

### Baja Burrito

With your choice of chicken or shredded beef. Topped with red sauce & Monterey cheese. Served with rice and beans. 11.95

Add sour cream & guacamole. 2

### Quesadilla with Portobello and Epazote

Flour tortilla with seasoned Portobello mushrooms & Jack cheese, with sour cream, pico de gallo & guacamole. 11.95

### Chile Relleno

Pasilla Pepper roasted with corn & Mexican cheese with light red salsa. Topped with creamy cheese sauce & pico de gallo.

Served with rice & beans. 11.95

### Chimichanga

Filled with your choice of meat topped with sour cream, guacamole, served with rice & beans. 10.95

### Tamale de Puerco

House made Peruvian style pork tamale in banana leaves & covered with red salsa. Topped with creamy cheese sauce, pico de gallo & ensalada criolla. Served with rice & beans. 9.95