

Appetizers

Guacamole.....\$11.00

Mashed avocados seasoned with cilantro, onions and jalapeno

Maduro.....\$5.00

Fried sweet plantains

Tamales.....\$2.50

A mexican dish made of cornmeal dough wrapped in corn husk and steamed filled with: Rajas/Mole/Verde

Queso Fundido.....\$10.00

Melted cheese with mexican sauce made of mushrooms or chorizo served with flour tortillas

Adelita Nachos.....\$10.00

crispy corn tortilla topped with beans, sour cream, mozzarella cheese and choice of chicken, chorizo or steak

Acapulco Shrimp.....\$6.00

Tostadas

Fried tortillas, shrimp, chipotle sauce, lettuce, avocado and tomato

Tostadas de Pollo.....\$5.00

Crispy tortilla beans topped with shredded chicken, lettuce, tomato, sour cream and a slice of avocado

Tlacoyos.....\$8.00

Homemade corn tortilla filled with beans and cheese

Breakfast

Huevos con Jamón.....\$11.00

Scrambled eggs with ham, served with rice and beans

Huevos con Chorizo.....\$11.00

scrambled eggs with mexican sausage, served with rice and beans

Huevos Rancheros.....\$11.00

Sunnyside eggs in a crispy tortilla served with rice and beans

Huevos a la Mexicana...\$11.00

Scrambled eggs with jalapeno pepper, tomatoes and onions served with rice and beans

Chilaquiles.....\$15.00

Golden corn tortillas sauteed and simmered in tomatillo sauce with onions,cheese and sour cream



Drinks

Bottled Drinks

Coca cola.....	\$3.75
Sangría.....	\$3.75
Sidral.....	\$3.75
Jarritos (mexican soda).....	\$3.75
Water.....	\$2.00

Canned Drinks

Coca cola.....	\$2.25
Sprite.....	\$2.25
Sunkist.....	\$2.25
Ginger.....	\$2.25
Pepsi.....	\$2.25

Aguas Frescas

Horchata

Small.....	\$4.00
Big.....	\$8.00

Jamaica

Small.....	\$4.00
Big.....	\$8.00

Tamarindo

Small.....	\$4.00
Big.....	\$8.00



Soup

Sopa de Pancita.....\$17.00

spicy beef tripe soup serve with rice, cilantro, onions, lime and tortillas

Caldo de Camarones.....\$19.00

Spicy shrimp soup served with rice

Pozole.....\$16.00

Corn soup with hominy pork, chill served with one tostada

Caldo de Mariscos.....\$19.00

Spicy seafood soup served with rice

De La Abuela.....\$10.00

Tomato soup mixed with rice, pulled chicken and fresh cheese

Sopa de Pollo con

Vegetales.....\$12.00

Soup with chicken and mixed vegetables

Consome de Chivo.....\$12.00



Kids

Nuggets de Pollo.....\$9.00

Chicken nuggets served with french fries

Quesadilla.....\$9.00

Fried flour tortilla stuffed with melted mozzarella

Chicken wings.....\$14.00

Served with carrots and celery

Side orders

Rice\$4.00

Beans.....\$3.00

Tortillas(4).....\$2.00

Small Guacamole.....\$5.00

French Fries.....\$4.00

Dessert

Flan.....\$7.00

Light mexican egg custard glazes with caramel

Churros.....\$5.00

Served with caramel or chocolate dip

Pastel de 3 Leches.....\$7.00

Homemade three milk cake served with strawberry at ease in syrup

Dinner

Carne asada a la Tampiqueña.....\$28

Grilled rib eye steak served with rice, beans, grilled cheese and grilled cactus.

Bistec a la Mexicana 10oz.....\$20

Steak sauteed with onions, tomatoes, and jalapeno served with rice and beans

Carnitas Don Memo.....\$19

A Mexican traditional plate roasted pork roasted with rice and beans, Mexican sauce, sour cream, tortilla and guacamole

Mole Poblano.....\$20

Chicken with a traditional Mexican sauce mole served with rice, beans and tortillas.

Bistec Encebollado.....\$20

Steak sauteed with onions served with rice, beans and tortillas

Barbacoa de Chivo.....\$20

Mexican goat served with rice, beans, side of cilantro, onions, lime and tortilla

Pollo en Salsa de Tequila.....\$18



Seafood

Mojarra Frita.....\$20

Fried tilapia served with a green salad and rice

Adelitas Pulpo.....\$24

Crispy octopus, brussel sprouts, pico de gallo, chorizo, avocado cream, habanero aioli, rice and beans

Coctel de Camarones.....\$18

Cooked shrimp marinated in tomato sauce served in a cocktail glass

Salads

De Pollo.....\$11

Grilled chicken with green mixed vegetables

Camarones con Pina.....\$13

Grilled shrimp, pineapple, and mixed salad

Vegetarian

Chiles Rellenos

Vegetarianos.....\$14

Roasted poblano peppers stuffed with mix vegetables topped with beans and gratin cheese

Enchilada Vegetariana.....\$14

Corn tortilla stuffed with veggies in green or red sauce, topped with cheese and onions

Fajitas Veggie.....\$15

Sauteed mix vegetables

Burrito Vegetariano.....\$14

Flour tortilla stuffed with rice, beans and sauteed vegetables topped with cheese

Veggie Quesadilla.....\$14

Flour tortilla with beans, mix vegetables and cheese

Veggie Tacos.....\$14

3 soft tortillas with mixed vegetables

Salads

Mixta.....\$7

Mix salad

De Espinaca.....\$8

spinach, red onions, fresh cheese and toasted almonds

De Aguacate.....\$12

House vinaigrette, avocado, mint, cherry tomato, orange, almonds, manchego cheese



Enchiladas

Chicken(Pollo)	\$18
Steak(Bistec)	\$18
Suizas(Cheese)	\$18
Shrimp(Camarones)	\$20
Mole(Chicken and Mexican sauce)	\$20

Topped with cheese, sour cream, onions, and avocado served with rice and beans

Burrito and Chimichangas

Flour tortillas stuffed with rice beans, cheese, sour cream, guacamole and sauce

Pollo(Chicken)	\$13
Pollo con Chipotle(Chicken in chipotle sauce)	\$13
Chorizo(Mexican sausage)	\$13
Bistec Asado(Grilled steak)	\$14
Camarones (Shrimp)	\$16
Burrito loco(Seasoned chicken, steak, and pork)	\$16

Quesadillas

Bistec o Pollo	\$12
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Flour tortilla stuffed with cheese, spinach, onions, mushrooms, beans, sour cream, pico de gallo, and guacamole

Sincronizada	\$10
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Flour tortilla stuffed with ham and cheese served with sour cream, pico de gallo, and guacamole

Camarón(shrimp)	\$15
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Flour tortilla stuffed with cheese, spinach, onions, mushrooms, beans, sour cream, pico de gallo, guacamole and shrimp

Guarache	\$10
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Handmade tortilla with cotija cheese, sour cream, and lettuce

Tortilla de mano	\$10
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Handmade tortilla with cotija cheese, sour cream, and lettuce



Tradicionales

Fajitas

Grilled meat or vegetables marinated with green and red peppers, onions and serves with rice and flour tortillas

Chicken(pollo).....	\$18
Steak(bistec).....	\$18
Shrimp(Camarones).....	\$19
Combo(Steak and chicken).....	\$23

Fajita con todo

Steak(bistec), Shrimp(Camarones), and Chicken(Pollo).....\$26

Torta puebla style

Mexican sandwich filled with lettuce, tomatoes, onions , jalapeno peppers, beans and mayonnaise

Breaded Chicken (Milanesa de Pollo).....	\$11
Steak(Bistec).....	\$11
Mexican Sausage (Chorizo).....	\$11
Salted beef(Cecina).....	\$11
Breaded beef(Milanesa de Res).....	\$11
Roasted Pork(Carnitas).....	\$11
Combo of Torta with Fries.....	\$14



Tacos

3 Soft tortillas stuffed with onions cilantro and:

Chicken(pollo).....	\$12
Steak(bistec).....	\$13
Shrimp(Camarones).....	\$16
Mexican Sausage (Chorizo).....	\$12
Roasted Pork(Carnitas).....	\$12
Fish(Pescado).....	\$15

Cemita Poblanas

Puebla style sandwich in a traditional mexican bread filled with oaxaca cheese, chipotle, peppers, avocado and:

Chicken(pollo).....	\$12
Breaded Chicken (Milanesa de Pollo).....	\$12
Steak(bistec).....	\$12
Shrimp(Camarones).....	\$12
Mexican Sausage (Chorizo).....	\$12
Spicy pork(al pastor).....	\$12
Roasted Pork(Carnitas).....	\$12
Fish(Pescado).....	\$12
Breaded beef(Milanesa de Res).....	\$12
Combo of Cemita with Fries.....	\$14

Drinks

Margaritas\$12

Fresa(strawberry)
Maracuyá(Passion fruit)
Tamarindo
Durazno(Peach)
Mango
Jalapeno

Cocktails\$12

Tequila sunrise
Pina colada
Blue pina colada
Mango piña colada
Mojito regular
Mojitos Flavors

Beers

Corona
Modelo bottle
Modelo can
Heineken
Heineken zero
Pacífico
Victoria
Stella
Coors Light
Amstel light
Black modelo
Estrella de jalisco

Happy Hour Beers

Pitchers\$35

Jarras de margaritas
Jarras de sangría
Jarras de Mojito

Micheladas\$9

Patronito\$25

Palomas.....\$12



