

## *Botanas*

**TAQUITOS** (Six bite-size taquitos, with your choice of beef or chicken, served with pico de gallo, sour cream, guacamole, and cheese) **\$11.00**

**MULITAS** (Two hand made corn tortillas with steak, cheese, and diced bacon. Topped with lettuce, cotija cheese, pico de gallo, sour cream, and guacamole) **\$12.00**

**NACHOS** (Fresh corn tortilla chips topped with ranchera and guajillo sauce, cheese, refried beans, guacamole, sour cream & pico de gallo) **\$11.00** **ADD** chicken, shredded beef, or carnitas **\$3.00** **ADD** Steak **\$4.10** Shrimp **\$4.00**

**QUESO FUNDIDO** (Jack and Manchego cheese, Topped with your choice of: Chorizo, mushrooms or fresh roasted poblano pepper chile strips. Served with tortillas) **\$11.50**

**CEVICHE** ( Lime juice, tomato, onions, cilantro, and avocado with your choice of SHRIMP OR FISH) **\$11.50**

**QUESADILLA** (two flour tortillas or two handmade corn tortillas with melted cheese, garnished with lettuce, pico de gallo, sour cream and guacamole) **ADD** chicken, shredded beef, or carnitas **\$3.00** **ADD** Steak **\$4.10** Shrimp **\$4.00**

**GUACAMOLE** (Prepared fresh on the premises) Based on the **MARKET PRICE**

**ALITAS “ CHICKEN WINGS”** (Hot & Spicy chicken wings 10Pcs.) **\$12**

**TAQUITOS DE PAPA** (4) Mini hard shell tacos filled with potato and a touch of chorizo. Topped with pico de gallo, sour cream, guacamole, and cotija cheese. Amazing starter! **\$8.40**

**RAJAS CON REMA** Roasted fresh poblano pepper strips sautéed with onion and corn. Topped with Mexican sour cream and cotija cheese. Served with tortillas, A true Mexican appetizer! **\$10.25**

**SOPE** Two mini handmade corn tortillas (gorditas) with a spread of refried beans and your choice of steak, chorizo, chicken, or carnitas. Topped with lettuce, sour cream, guacamole, pico de gallo and cotija cheese. **\$9**

**APPETIZER PLATTER** Includes a cheese quesadilla, sopes with carnitas, mini hard shell potato and chorizo taco, chicken wings, nachos, taquitos dorados, flauta, sour cream & guacamole. **\$34**

## *Ensaladas y Tostadas*

**TOSTADA TRADITIONAL** (Large crispy flour tortilla with a spread of beans and your choice of shredded chicken or beef, steak or carnitas. Includes grilled onions, lettuce, pico de gallo, cheese, sour cream, and guacamole) **\$16.00** **ADD** Grilled chicken **\$2** **ADD** Shrimp **\$3**

**SALPICON TOSTADA** (Cold shredded chicken, or beef on two corn tortilla shells with a spread of your favorite beans, lettuce, cotija cheese, pico de gallo, sour cream, and avocado tossed with a vinaigrette dressing) **\$15**  
**ADD** Grilled chicken **\$3**  
**ADD** Shrimp **\$3**

**GREEN DE LA CASA** (Mixed greens, tomatoes, and cheese topped with corn tortilla strip with your choice of dressing) **\$7.25**

**MEXICAN FISH SALAD** ( Grilled and slightly spicy basa pangasius fish fillet on a bed rice and black beans with a mix of romaine lettuce, cabbage, carrots, jack cheese, cotija cheese, avocado, tomato and tortilla strips. Served with guajillo and chile de arbor dressing) **\$ 16.50**

**TOSTADA VERDE** Grilled chicken salad with whole pinto or black beans, romaine lettuce, tomato, zucchini and carrots tossed in a delicious cilantro dressing. Topped with crispy corn tortilla strips. **\$16.50**

### *Sopas/Soup*

**CONSOME DE POLLO** (Mexican chicken soup with rice, shredded chicken, avocado, and cilantro, served with flour or corn tortillas on the side) **\$9.00** **EXTRA BROTH \$1**

**MAKE IT LIMA STYLE** (With cubed panela cheese, garbanzo beans and topped with a slice of lime and corn tortilla strips. **ADD \$2**

**SOPA DE ALBONDIGAS** Our delicious homemade Mexican meatball soup with vegetables. **\$9**

### *Molcajete Sol Y Luna*

**SPECIALIDAD DE LA CASA** (Our house specialty. An array of grilled strips of steak, chicken, fresh cactus leaf, panela cheese, grilled shrimp, green onions and yellow chili peppers. served on a hot molcajete with our special guajillo red sauce. Accompanied with your choice of refried, pinto, or black beans and handmade corn tortillas) **FOR TWO \$39** **FOR THREE \$55**

### *PLATOS FUERTES*

(All dinner plates include rice, beans, guacamole and your choice of flour or handmade corn tortillas)

**PLATO DE CHILE COLORADO** ( Cubed choice top sirloin simmered in our delicious guajillo sauce. Garnished with panela cheese) **\$18**

**PLATO DE CHILE VERDE** ( Tender cubed lean pork meat simmered in a succulent tomatillo sauce. Garnished with panela cheese) **\$18**

**MACHACA PLATE** (Shredded beef simmered to perfection with onions, tomatoes and bell peppers. Garnished with panela cheese) **\$17.50**

**CARNE ASADA PLATE** (10 oz. thin sliced beef steak garnished with an Ortega chile on top) **\$23**

**PLATO DE CARNITAS** (tender pieces of fried pork grilled with pico de gallo) **\$17.50**

**ARROZ CON POLLO PLATE** (Shredded chicken breast served on a bed of rice. Topped with our delicious ranchera sauce, melted cheese, poblano chile strips and corn) **\$17.50**

**CHILE RELLENO PLATE** (Fresh roasted and hand peeled poblano chile “occasionally spicy” stuffed with panela cheese, dipped in egg batter and cooked to perfection. Topped with salsa de rajas, sour cream and melted cheese) **\$17.20**

**ENCEBOLLADO PLATE** (Chopped steak grilled with onions and mushrooms) **\$20**

*(All dinner plates include rice, beans, guacamole and your choice of flour or handmade corn tortillas)*

**TAMPIQUEÑA PLATE** An 8oz. skirt steak (Entraña) served with mole sauce and a panela cheese enchilada. Garnished with grilled onions, roasted poblano chile strips and corn. **\$24**

**PECHUGA PLATE** Chicken breast sautéed with onions and rajas in our delicious tomatillo sauce. **\$17.50**

**MILANESA PLATE** Thin sliced breaded beef steak or breaded boneless chicken breast. Served with platanitos fritos. **\$20**

**MOLE POBLANO** Our traditional mole sauce. Made in-house with a blend of slowly roasted chiles, spices, almonds and Mexican chocolate...Muy Bueno! Your choice of leg quarter or shredded boneless chicken breast. **\$21**  
Substitute grilled chicken. **\$3**

### *Seafood*

*All plates are served with a choice of two of the following: Rice, beans, or julienne style cut vegetables sautéed over fresh garlic butter.*

**PESCADO A LA PARILLA** Grilled fresh water trout. Garnished with lettuce, tomato, onions and cucumbers. **\$21.50**

**CAMARONES A LA PLANCHA** Five large shrimp, butterflied and nicely seasoned with garlic butter and spices. **\$23.75**

**CAMARONES A LA DIABLA** Shrimp simmered in our delicious very spicy hot sauce with cheese. If you like it hot, this is the one for you! **\$23.75**

### *Platos Populares*

**CHOICE OF ANY TWO ITEMS** (All served with rice and beans) **\$17**

**TACO** (A soft handmade corn tortilla taco with your choice of steak, chicken, carnitas or \*fish, served with lettuce cheese and pico de gallo) **SHRIMP ADD \$2** \*Fish  
taco comes with cabbage & guajillo sauce.

**ENCHILADA** (Your choice of cheese, beef or chicken with ranchera or mole sauce and melted cheese. Topped with guacamole and sour cream. **ADD SHRIMP \$2**

**CRISPY TACO** (Corn tortilla hard shell taco with beef, potato or chicken with lettuce, red sauce, jack & cotija cheese, sour cream and pico de gallo)

**TAMALE** Freshly made in-house beef or chicken tamale. covered with ranchera sauce, melted cheese and topped with sour cream and pico de gallo.

### *Burritos*

**CARNE ASADA** (Grilled steak, pico de gallo, avocado beans and cheese. Topped with ranchera sauce and melted cheese) **\$14.50**

**CARNITAS** (Fried pork, pico de gallo, beans, avocado, and cheese. Topped with green tomatillo sauce and melted cheese) **\$13**

**CAMARON** (Grilled shrimp, pico de gallo beans, avocado and cheese. topped with ranchera sauce and melted cheese) **\$15**

**MACHACA** (Shredded beef simmered with onion, tomato, and bell pepper, with beans, cheese. Topped with guajillo sauce and melted cheese) **\$14**

**POLLO** (Shredded chicken breast, beans and cheese. Topped with ranchera sauce and melted cheese) **\$14**

**POLLO ASADO** ( Fresh grilled chicken breast with pico de gallo, beans, cheese, and avocado. Topped with ranchera sauce and melted cheese) **\$14.50**

**BEAN AND CHEESE** (Choice of beans with cheese topped with ranchera sauce and melted cheese) **\$9.50**

**CHILE VERDE** (Tender pieces of pork cooked in our delicious green tomatillo sauce with beans and cheese. Topped with our tomatillo sauce and melted cheese) **\$14**

**CHILE COLORADO** (Diced top sirloin steak cooked in our delicious chile colorado sauce, beans and cheese. Topped with our chile guajillo sauce and melted cheese) **\$14**

**POLLO CON RAJAS** (Shredded chicken breast grilled with onions and poblano chile strips with beans, cheese, and avocado. Topped with red salsa de rajas and melted cheese. Occasionally spicy) **\$14**

**CHILE RELLENO** (A whole chile relleno with beans and avocado. Topped with salsa de rajas and melted cheese. Occasionally spicy) **\$15**

**BURRITO VEGGIE** (Whole pinto beans, avocado, pico de gallo, cheese and sautéed zucchini, yellow squash, carrots, and green beans. Topped with ranchera sauce and melted cheese) **\$ 11.75**

### *Rolled Specialties*

**FLAUTA PLATE** (One large flour tortilla stuffed with chicken or beef rolled and deep fried to perfection. Topped with sour cream, guacamole and cheese. served with rice and beans) **\$16**

**TAQUITO PLATE** (Six bite size rolled taquitos filled with beef or chicken and topped with sour cream, guacamole, pico de gallo and cheese. Served with rice and beans) **\$16**

### *A La Carta*

**HOMEMADE TAMALES** (One beef or chicken tamale topped with a light tomato and poblano chile sauce and melted cheese. garnished with guacamole and sour cream) **\$7.50**

**ONE CHILE RELLENO** (Fresh roasted chile pasilla stuffed with panela cheese, coated in egg batter and topped with a light tomato and poblano chile sauce with melted cheese and sour cream) **\$11.50**

**ONE ENCHILADA** (Shredded beef, cheese or chicken enchilada topped with sour cream and guacamole) **\$6.50 SHRIMP \$7**

**SOFT TACOS** (All served on a handmade corn tortilla with lettuce, cheese and pico de gallo. Your choice of **steak, shrimp, grilled chicken, shredded beef, carnitas, \*shredded chicken breast, or \*\*fish**) **\$7**

\*Shredded chicken comes with a spread of refried beans.

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Fish comes with cabbage, guajillo spicy sauce, pico de gallo and cheese.

**HARD SHELL TACO** (One hard shell taco with beef, potato or chicken filled with lettuce, red sauce, jack & cotija cheese, pico de gallo and sour cream) **\$7**

### *Seasonal*

**GREEN CORN TAMALE A LA CARTE** (One sweet corn tamale, wrapped in its own fresh green corn husk and steamed to perfection. Topped with green poblano chile strips cheese and sour cream) **\$8**

**GREEN CORN TAMALE PLATE** (One green corn tamale served with black beans, topped with fried plantains and cheese) **\$13**

### *Side Orders*

<b>RICE</b>	<b>\$4.00</b>
<b>BEANS</b>	<b>\$4.00</b>
<b>SOUR CREAM</b>	<b>\$2.00</b>
<b>SMALL GUACAMOLE</b>	<b>\$3.75</b>
<b>CHILES TOREADOS</b>	<b>\$5.00</b>
<b>FRIED PLANTAINS</b> (8PCS)	<b>\$5.00</b>
<b>CACTUS LEAVES</b> (2)	<b>\$3.50</b>
<b>HAND-MADE CORN TORTILLAS</b> (2)	<b>\$2.00</b>
<b>FLOUR TORTILLAS</b> (2)	<b>\$2.00</b>
<b>LARGE GUACAMOLE</b>	<b>Market Price</b>
<b>CHIPS (TAKE OUT)</b>	<b>\$2.15</b>
<b>SALSA 16oz. (TAKE OUT)</b>	<b>\$6.00</b>

### *Desserts*

**JERICALLA** (Mexican cream Brûlée topped with whipped cream) **\$7.00**

**FLAN** Classic Mexican custard with a hint of caramel. Garnished with pecans, raisins and whipped cream. **\$7.00**

**CHOCOLATE CAKE A LA MODE** Chocolate cake, served with a scoop of vanilla ice cream topped with whipped cream and chocolate syrup **\$8.50.**

**MEXICAN STYLE CHEESECAKE** Light and creamy topped with fresh strawberry glaze and whipped cream. **\$6**

**FRESHLY MADE FLAVORED JELLO** Creamy style with peach slices. **\$4**

**VANILLA ICE CREAM** (Two scoops) **\$2.95**

### *Drinks*

**SOFT DRINK** (16oz. Coke, Diet Coke, Orange Fanta, or Minute Maid Lemonade) **\$3.00**

**HOMEMADE HORCHATA** (16 oz.) **\$4.25**

**HOT TEA \$4 COFFEE \$3**

**REGULAR OR PASSION ICED TEA \$ 4**

**MEXICAN COKE \$3**

**BOTTLED WATER \$1.90**