

APPETIZERS

GUACAMOLE SALAD

Fresh avocado dip served with lettuce and cucumber on top of a crisp tortilla. \$8.50

A DISH CALLED NACHOS

Pinto beans and two cheeses on corn tortilla chips with sour cream and jalapenos. \$8.95

MONTERREY NACHOS

Tortilla Chips layered with black beans, queso fresco and Monterey Jack cheese, jalapenos and sour cream. \$9.95

QUESADILLAS

Flour tortillas filled with cheese, grilled, then topped with sour cream. Only cheese \$6.95, beef, chicken or veggie \$8.95 or crab \$10.95

QUESADILLAS ALBANIL

Three corn tortillas filled with cheese, grilled and served with roasted tomato salsa. Choice of Beef, Chicken, Veggie. \$8.95 Wild mushroom or Rajas and Onion. \$9.95

DOS FRIJOLE DIP

Pinto and black beans, cheese, black olives, onion, jalapenos, and our special salsa, served with warm tortillas. \$6.95

QUESO FUNDIDO

Melted cheese is mixed in with salsa and onions, served with warm tortillas. With or without chorizo. cup \$5.50 bowl \$8.95

CHILE

Our spicy versions on top of rice. Choice of black bean veggie or beef. cup \$5.95 bowl \$8.95

CEVICHE

Fresh fish marinated in lime juice and mixed with tomato, onion, cilantro and a touch of jalapeno. \$9.95

CHAYOTE RELLENO

A buttery flavored squash steamed and stuffed with onion, mucho garlic, breadcrumbs, and toasted almonds. \$4.95

SOUPS AND SALADS

SOPA DE TORTILLA

Fresh tomato base with cheese and corn tortilla. Choice of chicken or vegetarian. Cup \$4.95 Bowl \$6.95

BLACK BEAN SOUP

Javier's thick version with cilantro and roasted jalapeno. Onion and chorizo sides. Cup \$4.95 Bowl \$6.95

POSOLE

Spicy. A rich chicken stew simmered with hominy and ancho chile and traditional condiments. Cup \$5.95 Bowl \$7.95

SOPA TARASCA

A hearty pinto bean soup from the state of Michoacan with crema Mexicana, queso cotija, tortilla strips and a touch of guajillo pepper. \$6.95

CALDO AZTECA

A flavorful consume with chicken, vegetables, a hint of chipotle and avocado garnish. \$6.95

ENSALADA DE LA CASA | BLACK BEAN

and CORN SALAD | CACTUS SALAD Full Salad \$6.95 Side Salad \$4.95

QUESO PANELA SALAD

Mixed greens topped with grilled panela cheese and roasted pumpkin seeds. \$9.95

JUST ANOTHER TACO SALAD

A crisp flour tortilla topped with mixed greens, cheese, tomato, beans, sour cream, and guacamole. Choice of chicken, beef, veggies, or bean. \$9.95

SPECIALTIES OF THE SEA

All of our seafood dishes are served with rice and beans. All grilled fish dishes are also served with black bean and corn salad and tortillas.

Expect us to run out of fish every night since we don't want to sell you today's fish tomorrow... choice of Tilapia \$17.95 or Sea Bass \$22.95

PESCADO A LA VERACRUZANA

An authentic and famous Veracruz dish. Tina Marie ate 12 orders in 3 days while vacationing in Puerto Escondido. Fresh grilled fish topped with tomato, onion, capers, olives, and a touch of jalapeno.

PESCADO CON PAPAYA AND BASIL SAUCE

A chilled white wine, papaya, and basil sauce on lightly pan-fried pecan crusted fish.

PESCADO AL MOJO DE AJO

Garlic lovers rejoice! Grilled fish with white wine, butter, garlic, and fresh cilantro.

CHALUPAS DE CANGREJO \$16.95

Crispy corn tortillas layered with beans, spinach, crabmeat, and cheese and served with roasted chipotle sauce.

SHRIMP AND MANGO QUESADILLA \$15.95

Flour tortillas filled with fresh mango, shrimp, ginger, cilantro, and jalapeno jack cheese.

FISH TACOS ENSANADA STYLE \$12.95

Grilled fish, cabbage, cilantro, and our special sauces on handmade corn tortillas.

SPECIALTIES OF THE HOUSE

Specialties of the House all served with rice and beans.

ENCHILADAS EN SALSA ROJA

The bosses favorite! Soft corn tortillas filled with beef, chicken, cheese, or veggies, and topped with a slightly spicy New Mexico red chili sauce, onions and sour cream. \$14.95

ENCHILADAS VERDES

Tart and zesty! Soft corn tortillas filled with beef, chicken, veggies, or cheese and topped with green tomatillo salsa. \$14.95

CHILES RELLENOS

Fresh roasted poblano peppers stuffed with cheese and topped with the mild tomato salsa and sour cream. \$14.95

CHILES EN NOGADA

Two poblano peppers stuffed with picadillo and topped with a brandy walnut cream sauce and pomegranite seeds. \$15.95

ARROZ CABEZON

Pork and chicken in a tangy pibil sauce made from the Mayan spice achiote served on a bed of rice and garnished with guacamole and pickled red onion. \$15.95

MOLE POBLANO

One of Mexico's finest dishes! A rich blend of chocolate and chilies, slightly sweet and spicy, served as chicken or veggie enchiladas. \$16.95

MOLE VERDE

A nutty sauce made from roasted pumpkin seeds, sesame seeds, and green tomatillos with a touch of jalapeno and garlic. Served on top of chicken breast strips or our veggie mix. \$16.95

LOS DOS MOLES

Have a dish of Mole Poblano sauce and half the dish of Mole Verde sauce. We provide tortillas and you do the rest! chicken or vegetarian. \$16.95

CARNITAS

Seasoned chunks of roasted and fried pork. Served with onion, cilantro, jalapeno salsa and corn tortillas. \$15.95

PORK IN GUAJILLO SAUCE

Short ribs slow baked in guajillo adobo sauce. \$15.95

CARNE ASADA

A grilled flank steak served with a roasted tomato salsa, guacamole, and a red cheese enchilada. \$15.95

COMIDA TIPICA

All comida tipica dishes served with rice and beans.

EL BURRITO

A flour tortilla filled with rice and beans topped with a mild chipotle salsa, cheese, and sour cream. Choice of chicken, beef, bean, or veggies. \$10.95

AMERICAN TACOS

Two tortillas filled with your choice of beef, chicken, bean, or cactus. Crispy or soft with lettuce, cheese and sour cream. \$10.95

FLUTES (MOO, PEEP OR QUESO QUESO)

Two flour tortillas stuffed, rolled and fried. Topped with salsa, guacamole, and sour cream. \$12.95

TACOS ESTILLO GUADALAJARA

(Javier's Guadalajara style tacos) Soft corn tortillas filled with cilantro and onion and 3 amazing hot sauces on the side. Choice of Panela (grilled Mexican cheese), Chorizo, Carne Asada, Pork, Chicken or Rajas. \$12.95

TAMALES

Fresh corn dough, wrapped in a cornhusk and steamed, and topped with a mild tomato salsa and sour cream. Choice of Chicken or Rajas and Queso. \$12.95

CHAYOTE RELLENO

A buttery flavored squash steamed and stuffed with onion, mucho garlic, breadcrumbs, and toasted almonds. \$10.95

TOSTADA VAGABUNDA

Two crisp corn tortillas layered with beans, lettuce, cheese, guacamole and sour cream. Choice of chicken, beef, veggies, or bean. \$11.95

STARVING ARTIST SPECIAL

A large plate of our vegetarian rice and beans with warm tortillas. \$6.95

FAJITAS

A sizzling platter of onions and bell peppers accompanied by the usual condiments... cheese, sour cream, lettuce, guacamole, roasted tomato salsa, rice and beans, and warm tortillas. Choice of chicken, beef, combination chicken and beef or vegetarian.

For one \$17.95 For two \$26.95

With grilled tilapia For one \$18.95 For two \$27.95 or fish of the day market price

SANDWICHES

Served with french fries.

Burger, Cheese Burger, or Grilled Chicken \$9.95 or Grilled Fish Sandwich \$12.95

Warning:

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIDES

Casa Tina's Fresh Chips and Salsa First basket complementary. Refills \$2.50

Yucca Fries with chipotle cream sauce \$4.95

Elotes Asados - Grilled corn on the cob with Crema Mexicana and Queso Cotija and a touch of Chile Piquin. \$3.95

Plantains fried sweet bananas \$4.95

Side of guacamole \$3.95

Rice and Beans \$2.95

As always, all of our rice beans and sauces are vegetarian. Please specify if you are vegan.

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