Buenos Dias - Desayunos - Breakfast

**HUEVOS**

HUEVOS A LA MEXICANA.............................................................................................$12.75
Three eggs scrambled with salsa Mexicana and diced turkey, served with refried beans.

HUEVOS MOTULENOS..................................................................................................$12.75
Two tortillas with a black bean spread topped with two sunny side up eggs and a salsa de tomate. Sprinkled with diced turkey, peas and queso panela.

HUEVOS Y CARNE.........................................................................................................$17.50
Two eggs scrambled served with a marinated skirt steak, a chicken enchilada with salsa roja, and a side of refried beans.

OMELLET TAMPICO........................................................................................................$15.50
Traditional omelet in the city of Tampico. Three eggs omelet filled with crab meat, shrimp, diced tomato, onion, chile Serrano and cilantro •

OMELLET DE NOPAL Y PAPA*........................................................................................$12.50
Three eggs omelet filled with nopales (tender cactus leaves) and potatoes sautéed with poblano peppers, served with refried beans.

OMELLET OAXACA*...................................................................................................$12.50
Three eggs omelet filled with spinach, diced red pepper, onion and queso Oaxaca, topped with salsa verde •

OMELLET CHILE PASILLA*..........................................................................................$12.75
Three eggs omelet filled with green onion, grilled queso panela and tomato, served in a salsa de chile Pasilla •

OMELLET DE HUITLACOCHE*.......................................................................................$12.75
Three eggs omelet filled with huitlacoche (corn mushroom) and chile poblano strips served in a salsa verde •

Chilaquiles - Traditional Mexico City Breakfast or Lunch

CHILAQUILES VERDES..................................................................................................$12.50
Tortillas in salsa verde, served with shredded chicken, queso fresco and crema Mexicana. Accompanied with rice, beans and avocado.

CHILAQUILES VERDES CON ARRACHERA.......................................................................$15.50
Served with grilled skirt steak.

*Vegetarian • Served with Refried Beans and Rice
Platillos Ligeros - Appetizers

GUACAMOLE*.................................................................................................................$9.00
Fresh avocado, tomato, onion, cilantro and serrano chile.

QUESO FUNDITO AL CHIPOTLE.....................................................................................$9.50
A fondue of Chihuahua cheese, shrimp and jumbo lump crab meat topped with chipotle sauce.

QUESO CHIHUAHUA TOLUCA........................................................................................$7.00
Toluca chorizo in a fondue of queso Chihuahua, nopales (tender cactus leaves), sautéed onions and Poblano strips.

FLAUTAS DE POLLO.......................................................................................................$8.00
Crispy tacos filled with chicken and covered in a salsa verde topped with queso fresco and cremà Mexicana.

TACOS PASTOR..............................................................................................................$8.00
Famous tacos in Mexico: Three corn tortillas filled with achiote-marinade pork and grilled pineapple.

SOPES VERACRUZANOS*................................................................................................$7.00
Two hand-made corn tortillas with refried beans; one with shredded chicken breast, one with slow cooked cochinita pibil (pork) topped with queso fresco and crema Mexicana. Vegetarian with refried beans, corn, zucchini and pumpkin blossoms.

EMPANADAS*.................................................................................................................$1.00
Two soft corn masa pockets filled with corn, zucchini and pumpkin blossoms. Also available with ground beef.

NACHOS DE LA FRONTERA*....................................................................................$10.50
Homemade corn tortilla chips, topped with refried beans, melted queso Chihuahua, salsa Mexicana, crema Mexicana, and your choice of grilled chicken, ground beef, or grilled vegetables. Additional toppings: $1 extra.

CEVICHE DE CAMARON SINALOA..............................................................................$9.50
Shrimp, marinated and cooked in fresh lime juice, served in a seafood tomato sauce, with diced cucumber, tomato, onion, jalapeño, avocado and a touch of olive oil.

CEVICHE MIXTO..........................................................................................................$12.50
Flounder, shrimp, and crab meat, marinated and cooked in fresh lime juice mixed with diced red onions, jalapeño peppers, scallops, mango, jicama, tomatoes, avocado, cilantro, and a touch of olive oil.

CEVICHE TRADITIONAL...............................................................................................$10.00
Flounder, diced tomato, onion, chile Serrano, cilantro, and avocado, in a salsa de tomate.

TAMALES DE PUERCO..................................................................................................$8.00
Two corn tamales filled with tender pork covered in a chipotle sauce, and topped with queso fresco and cremà Mexicana.

TAMALES VEGETERIANOS*.......................................................................................$8.00
Two corn tamales filled with poblano pepper and queso panela in a salsa verde topped with queso fresco and cremà Mexicana.

*Vegetarian

BEBIDAS

[BEVERAGES]

Fresh Squeezed Juices - $4.00
Lemonade, Orange Juice or Grapefruit

Mexican Aguas and Bottled Sodas

Agua Fresca Horchata - Mexican rice milk - $3.00
Agua Fresca De Jamaica - House made Hibiscus flower tea - $2.50
Squirt or Kas - Grapefruit Mexican Bottled Soda - $2.00
Sidral Mundet - Apple Soda - $2.00
Sangria Senial - $2.00
Crush Orange Bottled Soda - $2.00
House Brewed Iced Tea - $2.50

Hot Beverages

CAPPUCCINO ESTILO ELITE...........................................................................................$4.00
Espresso & steamed milk with shot of sweetened condensed milk. Tampico Elite style, available with flavored syrup shot.

CAFÉ DE OLLA................................................................................................................$4.00
Mexican stove top coffee, brewed with orange rind, Mexican cinnamon branches, and piloncillo (Mexican brown sugar cones).

SEATTLE DARK ROAST COFFEE/ ASSORTED TEA......................................................$2.00

AMARETTO COFFEE......................................................................................................$3.00
House made with Viennese roast ground with whole roasted almonds.

IRRESISTIBLE MEXICAN HOT CHOCOLATE...............................................................$4.00
Made with authentic Mexican chocolate bars, sweetened, made with ground Mexican cinnamon.

From The Fountain

Cola, Ginger Ale, Lemon Up or Diet Cola - $1.50
San Peligroso - $4.00
Chub Soda - $1.25
Chocolate Milk - $1.50
La Vaca Blanca y Negra - Black and White Cow - Vanilla and Chocolate Milkshake - $5.75
Choco-banana horchata-malted - Bananas, Vanilla Ice Cream, Homemade Chocolate Sauce, Malt & Horchata - $6.00
**Buenas Tardes - Almuerzos - Lunch**

**QUESADILLAS**

- **QUESADILLA DE ESPINACA**
  - Two grilled flour tortillas filled with queso Chihuahua spinach and red pepper.
  - $8.00

- **QUESADILLA DE CAMARÓN Y CONGREJO**
  - Two grilled flour tortillas filled with queso Chihuahua, shrimp and crab meat.
  - $10.50

- **QUESADILLA DE POLLO**
  - Two grilled flour tortillas filled with shredded chicken breast, queso Chihuahua and salsa Mexicana.
  - $8.00

- **GRINGAS**
  - Two grilled flour tortillas filled with grilled turkey, tomato and Chihuahua cheese.
  - $8.50

- **CREPES POBLANAS**
  - Two crepes filled with mushroom, and huitalcoche, topped with crema poblano and queso Chihuahua gratinado.
  - $8.50

**TORTAS**

- **TORTE DE PUERCO DESBRAZADO**
  - Slow oven roasted pork Mexican style, black bean spread, avocado, queso panela, tomato, onion, and lettuce.
  - $10.50

- **TORTE MEXICANA**
  - Achiote marinated chicken breast, black bean spread, tomato, avocado, onion, melted Oaxaca cheese and chipotle salsa.
  - $10.50

- **TORTE VEGETARIANA**
  - Portobello mushroom, lettuce, onion, zucchini, avocado, grilled queso panela, tomato, garlic, and chipotle salsa.
  - $10.00

- **TORTE DE PAVO**
  - Sliced turkey breast, tomato, onion, avocado, chipotle mayonnaise, queso panela, and lettuce.
  - $10.50

- **HUARACHE BUGAMBILIA**
  - Giant chalupa covered with crema de frijol, salsa verde, queso fresco, and crema Mexicana, topped with your choice of chicken, skirt steak, chorizo, or grilled vegetables.
  - $10.50

**POSTRES**

- **PASTEL TRES LECHE CHOCOLATE**
  - Chocolate sponge cake soaked in three milks, Amaretto and Kahlua, topped with whipped cream and fresh fruit.
  - $5.50

- **PASTEL AMARILLO TRES LECHE**
  - Yellow sponge cake studded with raisins and peaches soaked in a Rompope (egg nog) and three milk sauce, with Presidente Mexican brandy, topped with whipped cream and fresh fruit.
  - $6.00

- **PASTEL DE CHOCOLATE CON CREME DE MAPLE**
  - Three tier moist chocolate cakes filled with maple cream custard, with brown sugar chocolate butter cream piping, studded with toasted almonds, and served in a maple custard sauce.
  - $6.00

- **PASTELITOS DE BODA MEXICANA**
  - Traditional little Mexican butter pecan cookies covered in powered sugar, served with Café de Olla add $2.
  - $3.00

- **JERICALLA A LA GRAN MARNIER**
  - Cream custard made in an orange and Grand Marnier reduction, with a hint of cinnamon served with Cajeta (Mexican caramel made from goat’s milk), and fresh fruit.
  - $6.00

- **FLAN DE COCO**
  - Creamy coconut Flan.
  - $5.00

- **CREMITA DE OLLA**
  - Belgian milk chocolate mousse made with chocolate Godiva liqueur. Also available with a white chocolate swirl made with white chocolate Godiva garnished with fresh fruit.
  - $6.00

- **IMPOSSIBLE DE FRESA**
  - Chocolate cake topped with strawberry flan, garnished with fresh fruit.
  - $5.50

- **TARTA DE LIMON CON COCO**
  - Crepes filled with fresh apples, walnuts, and raisins served in Cajeta, Mexican caramel.
  - $6.00

- **BUNUELO CON NIEVE DE VANILLA**
  - Scoop of vanilla ice cream served in a fried cinnamon and sugar covered tortilla topped with homemade strawberry marmalade sauce and fresh strawberries.
  - $6.50

- **CREPES DE MANZANA**
  - Apple crepes stuffed with pecans, raisins and served in a Salsa de Cajeta.
  - $7.00

*Vegetarian
ENsaladas [Salads]

Add grilled shrimp, chicken or skirt steak to any ensalada of your choice for $2 extra. Also available in family size, add $5 extra to ensalada original price.

ESNALADA MANGO...........................................................................................................$8.50
Mixed green, fresh mango slices, queso panela, and avocado, topped with toasted sesame seeds, served with a vinagreta de mango.

ESNALADA CHIPOTLE CAESAR........................................................................................$8.50
Traditional Caesar salad tossed, served with a chipotle Caesar dressing. Add Chicken for $1.00 or Shrimp for $2.00.

ESNALADA OAXACA..........................................................................................................$8.50
Baby spinach, tomato, watercress, onion, avocado, and queso Oaxaca, topped with tortilla croutons, chile pasilla, served with a vinagreta de chile Pasilla.

ESNALADA DE POLLO.......................................................................................................$8.50
Premium shredded chicken breast, diced carrots, tomatoes, celery, red bell peppers, jalapeños, and peas tossed with mayonnaise served on a bed of lettuce; Saltine crackers on the side.

ESNALADA MEXICANA.......................................................................................................$9.00
Lettuce, tomato, avocado, queso fresco, topped with adobo marinated grilled chicken, served with creamy chipotle dressing.

ESNALADA TROPICAL.......................................................................................................$9.50
Spring mix lettuce and fresh fruit; strawberries, mangoes, raspberries, and kiwi, topped with sun dried peaches, pecans, and jicama served with a vinagreta de fresa.

ESNALADA CHIUHUAHUA.................................................................................................$8.50
Baby spinach, and romaine lettuce, tomato, onion, topped with pecans and almonds with spicy almond-pecan dressing.

ESNALADA DE NOPLES....................................................................................................$8.50
Chopped Mexican cactus leaves, marinated in lime and vinegar, served with avocado, onions, tomato, Serrano chiles, queso fresco, coriander, and shrimp, tossed with a vinagreta.

EnSalada DE nOPLES...................................................................................................$8.50
Baby spinach, and romaine lettuce, tomato, onion, topped with pecans and almonds with spicy almond-pecan dressing.

EnSalada CHiHUaHUa....................................................................................................$8.50
Spring mix lettuce and fresh fruit: straw berries, mangos, raspberries, and kiw i, topped with sun dried peaches, pecans, and jicama served with a vinagreta de chile Pasilla.

EnSalada trOpical............................................................................................................$9.50
Lettuce, tomato, avocado, queso fresco, coriander, and shrim p, tossed with a vinagreta.

EnSalada dEPOLLo.............................................................................................................$8.50
Three rolled corn tortillas filled with shredded chicken breast, salsa de crem a poblana, topped with queso Chihuahua gratinado; rice and beans on the side.

EnSalada dEnMEXICA....................................................................................................$9.00
A Mexican favorite. Three rolled corn tortillas filled with shredded chicken breast, covered with a salsa verde (green tomato sauce) and topped with queso Chihuahua gratinado; rice and beans on the side.

EnSalada dEnPICADillO.................................................................................................$15.00
Three rolled corn tortillas filled with ground beef, diced carrots, peas, and covered with a salsa de aguacate (warm avocado sauce), topped with queso fresco and salsa Mexicana; rice and beans on the side.

EnSalada dEnMOLe..........................................................................................................$15.00
Three rolled corn tortillas with shredded chicken breast covered with mole sauce topped with queso Chihuahua gratinado; rice and beans on the side.

EnSalada dEnTPeN...........................................................................................................$15.00
Three rolled corn tortillas with shredded chicken breast covered with a creamy bean sauce, topped with queso fresco and crema Mexicana; side of rice and spring mix garnish.

EnSalada dEnPLBANAS..................................................................................................$15.00
Three rolled corn tortillas with shredded chicken breast, salsa de crema poblana, topped with queso Chihuahua gratinado. • Served with Rice, Beans & Guacamole on the side.

VEGETABLES PARILLA......................................................................................................$15.00
Grilled zucchini, squash and eggplant medallions, sliced tomatoes, panela cheese and onions topped with huitlacoche served over in a salsa de tom atillos(green tomato) •

CHILES RELLENOS..........................................................................................................$16.50
Chile poblano filled with queso Oaxaco and served in a salsa de tom ato to p(ed), rice and beans on the side.

ENCHILADAS VEGETARIANAS.......................................................................................$12.50
Three rolled corn tortillas filled with spinach, zucchini, and corn covered in your choice of sauce, crema poblano, or salsa verde, and topped with queso Chihuahua gratinado; rice and beans on the side.

ENCHILADA DE REQUEZON ............................................................................................$15.50
Three corn tortillas filled with requeson (ricotta cheese), nopales, corn covered in a salsa de chipotle •

ENCHILADA DE HUITALCOCHE.....................................................................................$15.50
Three corn tortillas filled with huitlacoche, diced zucchini, and corn covered in a salsa de crema poblano topped with queso Chihuahua gratinado; rice and beans on the side.

ENCHILADAS DEL MAR .................................................................................................$17.00
Two rolled flour tortillas filled with lobster, crabmeat, and shrimp, served in a creamy almond and chipotle sauce, topped with queso Chihuahua gratinado; rice and mixed vegetables on side.

ENCHILADAS VERDES..................................................................................................$14.50
A Mexican favorite. Three rolled corn tortillas filled with shredded chicken breast, covered with a salsa verde (green tomato sauce) and topped with queso Chihuahua gratinado; rice and beans on the side.

ENCHILADAS DE PICADILLO..........................................................................................$15.00
Three rolled corn tortillas filled with ground beef, diced carrots, peas, and covered with a salsa de aguacate (warm avocado sauce), topped with queso fresco and salsa Mexicana; rice and beans on the side.

ENCHILADAS DE MOLE..................................................................................................$15.00
Three rolled corn tortillas with shredded chicken breast covered with mole sauce topped with queso Chihuahua gratinado; rice and beans on the side.

ENCHILADAS dEl Mar....................................................................................................$17.00
Three rolled corn tortillas filled with shredded chicken breast and covered with a creamy bean sauce, topped with queso fresco and crema Mexicana; side of rice and spring mix garnish.

ENCHILADAS POBLANAS...............................................................................................$15.00
Three rolled corn tortillas with shredded chicken breast, salsa de crema poblana, topped with queso Chihuahua gratinado. • Served with Rice, Beans & Guacamole on the side.
Camarones

**Camarones al Guajillo**..............................................................................................................$18.50
Jumbo shrimp in salsa de chile Guajillo, with diced red bell pepper and cactus leaves topped with queso chihuahua gratinado •

**Camarones Rellenos**..................................................................................................................$19.00
Five jumbo shrimp stuffed with cheese, pumpkin blossoms, zucchini, and corn wrapped in bacon, and served with a chipotle-tomato sauce •

**Camarones a la Mexicana**.............................................................................................................$18.50
Jumbo shrimp simmered in a colorful salsa Mexicana of tomato, onion, garlic, and chile Serrano •

**Langostinos con Chipotle**.............................................................................................................$19.00
Three langostinos in a salsa de chile arbol, garlic, lime juice, chipotle, and white wine •

**Camarones Tampico Endiablados**....................................................................................................$18.50
Jumbo shrimp marinated in chile de arbol, garlic, olive oil, and grilled to perfection, muy picocito (very, very spicy)
Served with potato puree, avocado, tomato, and a lechuga garnish.

Pescados

**Flor de Mexico**..............................................................................................................................$20.50
Grouper filet stuffed with jumbo lump crabmeat, covered in a salsa de flor de calabaza •

**Tilapia Frita**...............................................................................................................................$19.50
A whole tilapia served in chipotle-parsley-garlic butter sauce •

**Grouper a la Parilla**..........................................................................................................................$20.50
Broiled grouper filet marinated in Achiote (Yucatan spice), served over crema de frijol; accompanied with grilled tomato, onion, and queso Oaxaca •

**Chalupa Veracruz**.........................................................................................................................$22.00
Grouper filet, jumbo lump crabmeat, shrimp, and mussels in a salsa de chile Guajillo with mixed bell peppers, capers, celery and water crest served in a giant chalupa •

**Tacos de Pescado**..........................................................................................................................$19.50
Three amazingly irresistible tacos filled with beer battered fish, topped with lettuce, guacamole, and salsa Mexicana •

Sopas y Cremas

**Sopa de Vegetal**.............................................................................................................................$6.50
Tomato and chile guajillo base, with zucchini, corn, Poblanos, garnished with tortilla croutons, panela cheese, and avocado.

**Traditional Sopa de Tortilla**..........................................................................................................$6.50
Tomato and corn masa based soup made with chile de arbol and guajillo, garnished with tortilla croutons, queso fresco, avocado, crema Mexicana and a pinch of chile Pasilla.

**Sopa de frijol Huasteco**...............................................................................................................$6.50
Pinto beans, tomato, and chile guajillo puree, garnished with tortilla croutons, queso fresco, cilantro and roasted red pepper.

**Caldo Tlapeno**.............................................................................................................................$7.00
Popular soup of Mexico City: rich chicken soup with rice, chicken, chipotle chiles, carrots, zucchini, green beans, and lots of chicken chunks.

**Sopa Tampico**...............................................................................................................................$8.50
Chile ancho (dried, smoked poblano), chipotle, tomato-seafood base with diced carrots, celery, leeks, shrimp, crabmeat and grouper.

**Crema Mixta**.................................................................................................................................$6.50
Ying Yang style, cream of poblano peppers and cream of huitlacoche, garnished with tortilla croutons and queso fresco.

**Crema de Verduras**.......................................................................................................................$6.50
Festival of vegetables, Cream of corn, zucchini, poblano, carrot, eggplant, and potato.
Buenas Noches - Cenas - Dinner
First basket of chips is complementary with an entree

C A R N E
[ B E E F ]

MAR Y TIERRA IN MOLCAJETE.................................................................$22.00
Jumbo shrimp, filet mignon tips, grilled chicken, nopales (cactus leaves), grilled scallions, and queso panela, sizzling in a lava rock bowl with salsa molcajete of grilled tomatoes, chile arbo, onion and cilantro; rice, beans and guacamole on the side.

FILETE TOLUCA..........................................................$19.50
Grilled Filet mignon served atop a corn tortilla covered in a black bean puree with chorizo de Toluca and nopales, served in a salsa de chipotle; rice and guacamole on the side.

TAMPIQUENA MORITA.................................................................$19.50
Grilled skirt steak marinated in chile Morita and an enchilada de pollo with a mole sauce; rice and beans on the side.

DELMONICO TEQUILA.................................................................$21.50
Prime rib-eye cut steak grilled in a chipotle butter sauce, coriander, and tequila; or served with our molcajete sauce with queso Chihuahua gratinado; either style served on a bed of watercress; rice, beans and guacamole on the side.

PUNTAS NORTENAS.................................................................$19.50
Grilled prime tenderloin filet tips, onion, scallions, diced zucchini, bell peppers, and bacon, topped with queso Chihuahua gratinado served in a salsa de molcajete; rice, beans, and guacamole on the side.

MEDALLON OAXACA.................................................................$21.50
Broiled filet mignon served in a salsa de chile pasilla with two jumbo shrimp grilled and gratinado with queso Oaxaca topped with watercress, tomato, and avocado; rice on the side.

CHILE RELLENOS..............................................................................$14.50
An egg battered poblano pepper stuffed with ground beef, carrots, sweat peas, potatoes and raisins served with a tomato sauce accompanied with rice and beans.

A V E S
[ P O U L T R Y ]

MOLCAJETE POLLO...............................................................................$17.50
Grilled chicken breast, scallions, and cactus leaves in a salsa verde served sizzling in a lava rock bowl, topped with queso panela, rice, beans, and guacamole.

PECHUGA POBLANA...........................................................................$17.50
Chicken breast baked and stuffed with requeson (similar to ricotta cheese), flor de calabaza, fresh corn and rajas de pollover, served in a crema poblano sauce •

SABANA HUITLACOCHE.................................................................$18.00
Grilled chicken breast covered with a blanket of huitlacoche and queso Chihuahua gratinado in a salsa verde •

MOLE TRADICIONAL............................................................................$16.00
Simmered chicken breast bathed in a thick, grainy sauce made from an assortment of Mexican dried chiles, Mexican chocolate, peanuts, tortillas, sesame seeds, and almonds served with rice and sweet fried plantains.

PECHUGA RELLENO...............................................................................$17.50
Chicken breast stuffed with spinach, queso panela, red pepper, and cream cheese, wrapped in bacon, served in a creamy chipotle sauce •

PECHUGA JAMAICA...............................................................................$17.50
Stuffed chicken breast with mushrooms, cream cheese, pecans, and chile de arbol, served in a salsa de jamica (hibiscus blossom) served with potato puree and mixed vegetables.

P U E R C O
[ P O R K ]

COCHINITA PIBIL..............................................................................$17.00
Slow baked pork, Yucatan style, marinated in achiote (spice from the Yucatan peninsula) and baked in banana leaves, served with rice, beans, marinated onions and fried plantains.

CHULETAS ADOBODAS..........................................................................$17.50
Two center cut pork chops marinated in adobo de chile ancho, served with rice and beans.

• Served with Rice and Mixed Vegetables on the side