

~ BRUNCH ~



~ MENU ~

WELCOME TO TEQUILAS

APPETIZERS

- TRIO DE TACOS \$10
Served on fresh hand made corn tortillas (choice of 3)
- CAMARON AL PASTOR – shrimp marinated in citrus & guajillo with pineapple
- PULPO - octopus in olive oil, epazote, garlic, roasted tomato & chile serrano
- PESCADO- tilapia marinated in herbs, rolled in jicama, with a chipotle-mayo sauce
- HUITLACOCHÉ - a combination of huitlacoche and mixed mushrooms in a chipotle pesto
- CALLEJEROS - beef tenderloin, marinated in herbs, served in a sauce of roasted tomato, arbol pepper & Oaxaca cheese
- COCHINITA – pulled pork, marinated in orange, chipotle & mayan spices
- CEVICHE \$13
an infusion of fresh fish, shrimp, cilantro, onions & tomato heated in lime juice
- * EMPANADAS \$9
handmade corn pockets are stuffed with the freshest ingredients, which are handpicked daily by the chef
- SOPA DE TORTILLA \$8
traditional tomato based soup with crisp corn tortillas, chiles, queso fresco chicken and avocado
- * ENSALADA DE ARUGULA \$12
mango, jicama & pomegranate, served over arugula tossed with a chipotle vinaigrette

- * ENSALADA DE CHAYOTE \$12
spring mix, chayote, almonds, jicama and tomatillo with a very light arbol pepper and hibiscus dressing

- * QUESO FUNDIDO \$12
melted cheese over poblano peppers strips & onions, served with or without chorizo, alongside flour tortillas

TRADITIONALS

- * HUEVOS RANCHEROS \$13
eggs served sunny side up over a corn tortilla topped with a rich roasted tomato sauce, with rice & tortillas on the side
- * ENCHILADAS \$14
corn tortillas rolled with well seasoned chicken, topped with chihuahua cheese in a choice of mole, tomatillo (green) or red sauce
- * YOUR OMELETTE \$13
your special 3 egg omelette created by you and the chef, served with rice & corn tortillas
you may choose any 4 ingredients:
mushrooms - onions – poblano pepper strips – oaxaca cheese – chihuahua cheese - spinach – chorizo – huitlacoche – squash blossom
- * CHILAQUILES \$13
crisp corn tortillas sauteed with chicken in a tantalizing tomatillo sauce, topped with fresh crème and fried eggs

* vegetarian options

MAIN COURSES

MEDALLON XOCHIMILCO \$18
beef tenderloin marinated in pesto,
served on an oblong corn bed, layered
with refried beans, oaxaca cheese &
huitlacoche, in a smokey 2 pepper sauce

* **CHILE RELLENO** \$17
cheese or beef prepared with onions,
garlic, and mexican spices stuffed inside
a poblano pepper which is egg batter
fried & served in our traditional red
sauce topped with fresh cream, on a bed of
rice, accompanied by corn tortillas

MOLE POBLANO \$17
succulent tender chicken breast bathed in
our traditional sauce of peppers, roasted
tomato, with a mixture of nuts, bread
and hints of chocolate

PESCADO MANGO \$21
fresh grouper fillet stuffed with
guacamole, over a mango and ginger
infused sauce, served with a sweet
potato puree

ENCHILADAS PLAYA \$19
flour tortillas are stuffed with shrimp,
crabmeat and lobster, topped with
melted cheese and served with creamy
poblano and chipotle sauces

MOLCAJETE ~ a boiling lava bowl of
roasted tomato, arbol pepper & garlic is
topped with melted cheese, onions &
cilantro with your choice of
chicken \$17 - or – beef \$19

* VEGETERIAN OPTION

20% GRATUITY IS
ADDED TO PARTIES
OF 6 OR MORE



DRINK OFFERINGS

FAVORITES

MIMOSA	\$9.50
BLOODY MARY	\$7.50
MARGARITA	\$9.95
SANGRIA	\$9.00

NON ALCOHOLIC

SEÑORIAL (virgin sangrita)	\$4.00
SIDRAL (apple soda)	\$4.00
CRANBERRY JUICE	\$4.00
ORANGE JUICE	\$4.00
PINEAPPLE JUICE	\$4.00
ARNOLD PALMER	\$4.00
ICED TEA	\$3.50

HOT BEVERAGES

CAPUCCINO	\$5.00
ESPRESSO	\$4.75
CAFÉ DE OLLA	\$4.00
ATOLE DEL DIA	\$4.00
HERBAL TEA	\$3.50
COFFEE	\$3.00

DESSERTS

CREPES	\$8.95
served warm, with goats milk caramel, pecans and french vanilla ice cream	
TRES LECHES	\$8.50
sponge cake in a 3 milk sauce	
CHURROS	\$8.50
puff pastries dipped in cinnamon, served with dipping sauces	
CHOCOLATE MOUSSE CAKE	\$8.00
rich creamy chocolate filled cake	
PASTEL IMPOSIBLE	\$8.00
a layed of dense chocolate, topped with our traditional flan and caramel sauce	
FLAN	\$7.00
original creme caramel custard	
