

~ BRUNCH ~



WELCOME TO TEQUILAS

~ MENU ~

APPETIZERS

- TRIO DE TACOS** \$10
Made with 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 in 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 with 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 & tomatillo with an arbol pepper and hibiscus dressing
- * **QUESO FUNDIDO** \$12
melted cheese over poblano peppers strips & onions, served with or without chorizo, comes alongside flour tortillas

TRADITIONALS

- * **HUEVO 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 or red sauce
- * **OMELETE** \$13
your special 3 egg omelette created by you and the chef, served with rice & tortillas
choose any 4 ingredients below for your omelette
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
- MEDALLON XOCHIMILCO** \$18
beef tenderloin marinated in pesto, served on an oblong corn bed, layered with refried beans, Oaxaca cheese and huitlacoche, over a smokey two 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, served over a bed of rice, accompanied by corn tortillas

siembra valles®

TEQUILA

HECHO EN MEXICO

MAIN PLATES

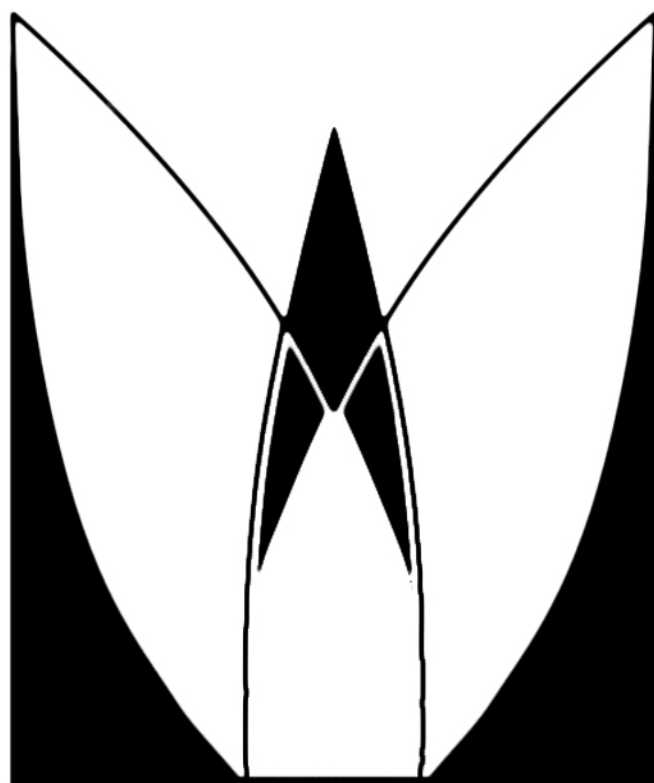
- MOLE POBLANO** \$17
succulent tender chicken breast bathed in our traditional sauce of peppers, roasted tomato, with a mixture of nuts, bread and hints of chocolate
- PESCADO MANGO** \$21
fresh grouper fillet stuffed with guacamole, over a mango and ginger infused sauce, served with a sweet potato 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

DRINK OFFERINGS

- MIMOSA** \$9.50
BLOODY MARY \$7.50
MARGARITA \$9.95
SANGRIA \$9.00
- NON ALCOHOLIC**
SEÑORIAL \$4.00
SIDRAL \$4.00
- HOT BEVERAGES**
CAFÉ DE OLLA \$4.00
ATOLE DEL DIA \$4.00
HERBAL TEA \$3.50
COFFEE \$3.00

ASK YOUR SERVER ABOUT DESSERT

* vegetarian options
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE



TEQUILAS

ALTA COCINA • EST 1986