

WELCOME TO TEQUILAS RESTAURANT

Appetizer Selections - Selección de Aperitivos

♥ **Queso Fundido** – \$12.95

Melted Chihuahua cheese served over a bed of onions & poblano pepper strips, topped with chorizo or with huitlacoche (served alongside flour tortillas).

♥ Camarones Rellenos – \$18.75

Deep fried jumbo shrimp from Mexico, stuffed with Chihuahua cheese & wrapped in bacon.

♥ **Queso De Camaron Al Pastor** – \$17.95

Melted Chihuahua cheese topped with shrimp marinated in citrus, guajillo peppers and pineapple (with flour tortillas on the side).

♥ **Empanadas Del Dia** – \$12.95

A dish that will seduce even the most demanding palate. Handmade corn pockets filled with the freshest ingredients, chosen daily by our chef.

Ostiones Cancun –

\$17.95

6 raw oysters bathed in tequila, olive oil and chipotle, topped with avocado cubes

♥ **Ceviche De Nopal** – \$16.95

Cactus leaves, with sushi grade tuna, organic cherry tomatoes, red onions, cilantro and serrano pepper with a hint of maggi seasoning.

♥ Ceviche – \$16.95

Fish and shrimp cooked in the juice of freshly squeezed limes, heated with tomato, onion, cilantro, english cucumber and jicama. Topped with diced radish.

♥ Aguachile – \$16.95

Shrimp is cured in lime with onions, cilantro, cucumber, sesame seed, garlic & serrano peppers, over watermelon radish

♥ **Sopa De Tortilla** –

\$10.95

A most traditional Mexican soup. The perfect combination of tomato, epazote, guajillo pepper, chicken, tortilla and queso fresco. Cilantro and onions on the side. (Available without chicken).

Ensalada Cesar – \$14.95

Hard to believe that in the late 20's brothers Alessandro & Cesar Cardini created the Caesar salad in their Tijuana restaurant. Combines: romaine lettuce, croutons, parmesan cheese and caesar dressing.

With chicken \$17.95 or shrimp \$19.95

Ensalada De Arugula – \$14.95

Arugula, mango, pomegranate and jicama, served with a vinaigrette of Dijon, Siembra Azul tequila and arbol pepper.

With chicken \$17.95 or shrimp \$19.95

We offer our guests health conscious selections, created by the chef using the finest organic and locally raised products.

♥ Gluten Free option - **Items in red can be prepared as vegetarian dishes.**

Dinner Offerings - Ofertas de Platos Fuerte

♥ Sabana Invierno
De Pollo – \$24.95
Grilled boneless chicken breast layered with refried beans & melted cheese, finished in a tangy tomatillo sauce.

♥ Molcajete De Pollo – \$24.95
Grilled chicken served in a heated lava bowl. Simmering in a sauce of arbol chiles, garlic and roasted tomato, topped with melted cheese, cilantro & onions (alongside corn tortillas).

Mole Poblano – \$24.95
A potpourri of hot chiles, nuts, herbs, bread and roasted tomato with hints of chocolate. Served over a succulent chicken breast, topped with onions and sesame seeds.

Pescado Al Mango – \$29.75
Fresh fish of the day. Lightly breaded, grilled and stuffed with guacamole. Paired with a mango and ginger infusion. Served with sweet potato & rice.

♥ Salsa Tequilas – \$29.75
Your choice of grilled Mexican jumbo shrimp from Mazatlan or fresh barramundi from Australia served in a sauce of garlic, butter, tequila, arbol pepper and lime.

Enchiladas Playa –

\$28.75

Flour tortillas are rolled with crabmeat, shrimp and lobster, topped with melted Chihuahua cheese, served in creamy sauces of poblano and chipotle pepper.

Filete Grito – \$29.50
“Grito” means shout. Our grilled filet mignon is stuffed with serrano peppers and served over a bed of cactus in a tropical tamarind sauce.

♥ Chiles Rellenos – \$24.95
A pair of poblano peppers. One stuffed with a picadillo consisting of raisins, onions, apple, garlic and bay leaves, the other is stuffed with red quinoa, grilled vegetables, requeson and goat cheese, topped with a chipotle pesto, served in a mild roasted tomato sauce.

♥ Costilla Zaragoza – \$29.95
8oz rib eye steak marinated in herbs, grilled and served over an arbol, tomatillo and roasted tomato sauce, alongside an enchilada stuffed with chorizo & chicken covered with mole sauce.

♥ Molcajete De Carne – \$28.95
Grilled beef served in a heated lava bowl. In a sauce of arbol chiles, tomatillo, garlic and roasted tomato, with melted cheese, cilantro & onions (alongside corn tortillas).

Carne Asada a la Tampiqueña – \$29.75
A thin slice of lean beef tenderloin seasoned in lime and fine herbs. Grilled perfectly and served alongside a chicken tamal topped with mole sauce, a chicken taquito in roasted tomato sauce, rice, refried beans and guacamole.

♥ Cochinita Pibil – \$26.75
Baked pork loin is bathed in citrus and peppers, wrapped in banana leaves, pulled then served alongside whole beans and plantains.

Gratuity may be added to groups of 6 or more. Tables are full course meals.

** Please Note: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*