

~ DINNER ~



~ LA CENA ~

TEQUILAS DINNER MENU

APERITIVO ~ APPETIZERS

♥ **QUESO FUNDIDO** \$12.50

MELTED CHIHUAHUA CHEESE SERVED OVER A BED OF ONIONS & POBLANO PEPPER STRIPS, TOPPED WITH CHORIZO. OR HUITLACOCHES. SERVED WITH FLOUR TORTILLAS.

QUESO DE MARISCOS \$17.50

MELTED CHIHUAHUA CHEESE PLACED OVER CRABMEAT, SHRIMP, LOBSTER & A MIX OF BELL PEPPERS. SERVED WITH FLOUR TORTILLAS.

♥ **CEVICHE** \$15.50

FISH AND SHRIMP COOKED WITH THE JUICE OF FRESHLY SQUEEZED LIMES, HEATED WITH TOMATO, ONION AND CILANTRO.

OSTIONES 2-2-2 \$17.95

½ DOZEN FRESH OYSTERS (ANY COMBINATION) DIABLA – BACON, HAM, ONION, GARLIC, TOMATO AND RED WINE.

MADRAZO – SPINACH, ONION, CREAM CHEESE AND CHILE CHIPOTLE.

CARDENAS – GARLIC, BUTTER, PARSLEY & BRANDY.

OSTIONES CANCUN \$17.95

6 RAW OYSTERS TOPPED WITH AVOCADO, IN A SAUCE MADE OF CHIPOTLE PEPPERS, TEQUILA AND OLIVE OIL.

♥ **EMPANADAS DEL DÍA** \$11.50

A DISH THAT WILL SEDUCE EVEN THE MOST DEMANDING PALATE. HANDMADE CORN TORTILLAS, FILLED WITH THE FRESHEST INGREDIENTS SELECTED EACH DAY BY THE CHEF.

♥ **SOPA DE TORTILLA** \$9.50

A PERFECT COMBINATION OF EPAZOTE, TOMATOES, GUAJILLO PEPPER AND TORTILLA STRIPS. SERVED WITH OR WITHOUT CHICKEN. PLUS CILANTRO AND ONIONS ON THE SIDE.

♥ **ENSALADA DE CHAYOTE** \$13.75

SPRING MIX, CHAYOTE, ALMONDS, JICAMA AND TOMATILLO, SERVED WITH AHIBISCUS AND ARBOL PEPPER DRESSING.

ADD CHICKEN \$17.75 OR SHRIMP \$19.75

ENSALADA CESAR \$13.50

HARD TO BELIEVE BUT IN THE LATE 1920'S CAESAR SALAD WAS CREATED BY BROTHERS ALEX AND CESAR CARDINI (IN THEIR TIJUANA RESTAURANT). COMBINES ROMAINE, CROUTONS, CHEESE & CAESAR DRESSING.

ADD CHICKEN \$17.50 OR SHRIMP \$19.50

ENSALADA DE ARUGULA \$13.50

ARUGULA, MANGO AND POMEGRANATE, TOPPED WITH A DIJON, ARBOL PEPPER AND SIEMBRA AZUL BLANCO VINAIGRETTE.

ADD CHICKEN \$17.50 OR SHRIMP \$19.50

SALUDABLE ~ HEALTHY

IN OUR EFFORTS TO SUPPORT OUR LOCAL FARMS. WE OFFER OUR GUESTS HEALTH CONSCIOUS SELECTIONS, CREATED BY OUR CHEF USING THE FINEST ORGANIC AND LOCALLY RAISED PRODUCTS. PLEASE ASK YOUR SERVER ABOUT THE DELICIOUS SEASONAL OFFERINGS THAT ARE AVAILABLE.

Tables are for full-course meals

♥ = Gluten free option

MARISCOS ~ SEAFOOD

♥ CAMARONES RELLENOS \$27.95
FROM THE PACIFIC COAST. JUMBO SHRIMP STUFFED WITH CHIHUAHUA CHEESE AND WRAPPED WITH BACON. DEEPFRIED, SERVED WITH RICE AND VEGETABLES.

PESCADO AL MANGO \$27.95
FRESH FISH OF THE DAY, LIGHTLY BREADED, GRILLED AND STUFFED WITH GUACAMOLE, PAIRED WITH A MANGO AND GINGER SAUCE.

♥ SALSA TEQUILAS
GRILLED JUMBO SHRIMP OR FRESH FISH SERVED IN A TEQUILA SAUCE INFUSED WITH CHILE DE ARBOL, BUTTER, GARLIC & LIME.
WITH SHRIMP \$27.95 OR FRESH FISH \$26.95

ENCHILADAS PLAYA \$26.95
FLOUR TORTILLAS STUFFED WITH CRABMEAT, SHRIMP & LOBSTER, TOPPED WITH MELTED CHIHUAHUA CHEESE, SERVED WITH CREAMY POBLANO & CHIPOTLE PEPPERSAUCE.

CHICKEN ~ POLLO

♥ SABANA INVIERNO DE POLLO \$23.95
GRILLED BONELESS CHICKEN BREAST LAYERED WITH REFRIED BEANS, TOPPED WITH MELTED CHEESE, SERVED IN A TANGY TOMATILLO SAUCE.

MOLE POBLANO \$23.95
A POTPOURRI OF HOT CHILES, NUTS AND HERBS MIXED IN WITH BREAD, ROASTED TOMATOES AND HINTS OF CHOCOLATE, SERVED OVER A SUCCULENT CHICKEN BREAST TOPPED WITH ONIONS AND SESAME SEEDS.

items in red can be prepared as vegetarian dishes.

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



CARNE ~ MEATS

♥ MOLCAJETE DE CARNE \$24.95
GRILLED BEEF SERVED IN A HEATED LAVA BOWL FILLED WITH A TANGY SAUCE OF ARBOL PEPPERS, GARLIC AND ROASTED TOMATO, TOPPED WITH CHEESE, CILANTRO AND ONIONS, SERVED WITH CORN TORILLAS
ALSO AVAILABLE WITH CHICKEN \$23.95

♥ CARNE AGUACATE \$26.95
THE FINEST CUTS OF MEATS, SELECTED BY THE CHEF, STUFFED WITH TOMATO, MUSHROOMS AND EPAZOTE, COVERED WITH A LIGHT AND CREAMY AVOCADO SAUCE.

FILETE GRITO \$26.95
'GRITO' MEANS SHOUT. OUR GRILLED FILET MIGNON IS STUFFED WITH SERRANO PEPPERS AND SERVED ON A BED OF CACTUS WITH A TROPICAL TAMARIND SAUCE

CARNE ASADA A LA TAMPIQUEÑA \$26.95
A THIN SLICE OF LEAN STEAK SEASONED WITH LIME AND FINE MEXICAN HERBS THEN GRILLED AND SERVED WITH A TAMAL, A CHICKEN TACO, RICE, REFRIED BEANS AND GUACAMOLE

CHILES RELLENOS \$23.95
POBLANO PEPPERS, ONE STUFFED WITH CHEESE THE OTHER WITH A PICADILLO. THAT IS PREPARED WITH ONIONS, GARLIC, RAISINS, BAY LEAVES, APPLE AND FINE SPICES. EGG BATTER FRIED, SERVED WITH RED SAUCE TOPPED WITH CREAM.

♥ COCHINITA PIBIL \$24.95
CITRUS AND MEXICAN HERBS, BAKED AND SERVED ON A BANANA LEAF ACCOMPANIED BY FRIED PLANTAINS, RICE & REFRIED BEANS.

Tables are for full-course meals
20 % Gratuity is billed to groups of 6 or more.