

~ DINNER ~



~ LA CENA ~

TEQUILAS DINNER MENU

Appetizers ~ Aperitivo

- ♥ **Queso Fundido** – \$12.75
Melted Chihuahua cheese served over a bed of onions & poblano pepper strips, topped with chorizo or huitlacoche. (served with flour tortillas)
- ♥ **Queso De Mariscos** – \$17.95
Melted Chihuahua cheese placed over crabmeat, shrimp, lobster & a mix of bell peppers. (served with flour tortillas)
- ♥ **Ceviche** – \$16.75
Fish & shrimp cooked in the juice of freshly squeezed limes, heated with tomato, cilantro and onion.
- Ostiones 2-2-2 – \$17.95
Half dozen fresh oysters (any combination)
Diabla: bacon, ham, garlic, onion, tomato and red wine
Madrazo: spinach, onion, cream cheese and chipotle pepper
Cardenas: butter, garlic, parsley and brandy
- Ostiones Cancun – \$17.95
6 raw oysters in tequila, olive oil & chipotle, topped with avocado
- ♥ **Empanadas Del Dia** – \$12.75
A dish that will seduce even the most demanding palate. Handmade corn pockets filled with the freshest ingredients, chosen daily by our chef.

~ ♥ Gluten Free option ~

- ♥ **Sopa De Tortilla** – \$10.75
A perfect combination of tomato, epazote, guajillo pepper, chicken, tortilla and queso fresco. Cilantro and onions on the side.

- ♥ **Ensalada De Chayote** – \$14.75
Spring mix, chayote, almonds, jicama & tomatillo, served with a hibiscus and arbol pepper dressing.
With chicken \$17.75 / shrimp \$19.75

- Ensalada Cesar – \$14.75
Hard to believe that in the late 20's brothers Alexander & Cesar Cardini created the Caesar salad in their Tijuana restaurant. Combines: romaine lettuce, croutons, cheese and caesar dressing.
With chicken \$17.75 / shrimp \$19.75

- Ensalada De Arugula** – \$14.75
Arugula, mango, pomegranate and jicama, served with a vinaigrette of Dijon, siembra azul tequila and arbol pepper.
With chicken \$17.75 / shrimp \$19.75

Healthy ~ Saludable

In our effort to support the local farms. We offer our guests health conscious selections, created by the chef using the finest organic and locally raised products. Please ask your server about today's delicious and seasonal offering that is available.

Tables are full course meals.

Items in red can be prepared as vegetarian dishes.

Gratuity may be added to groups of 6 or more.

Seafood ~ Mariscos

♥ Camarones Rellenos – \$29.25
From the pacific coast. Deep fried jumbo shrimp stuffed with Chihuahua cheese & wrapped in bacon. With rice & vegetables.

Pescado Al Mango – \$29.25
Fresh fish of the day. Lightly breaded, grilled and stuffed with guacamole. Paired with a mango and ginger infusion.

♥ Salsa Tequilas – \$29.25
Your choice of grilled jumbo shrimp or fresh fish served in a sauce of garlic, butter, tequila, arbol pepper and lime.

Enchiladas Playa – \$28.25
Flour tortillas are rolled with crabmeat, shrimp & lobster, topped with melted Chihuahua cheese, served in creamy sauces of poblano & chipotle pepper.

Chicken ~ Pollo

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

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.

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

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

Meats ~ Carnes

♥ Carne Aguacate – \$29.25
The finest cuts of meats, selected by the chef, stuffed with mixed mushrooms, tomato & epazote, covered with a light and creamy avocado sauce.

Filete Grito – \$29.25
“Grito” means shout. Our grilled filet mignon is stuffed with serrano peppers and served over a bed of cactus in a tropical tamarind sauce.

♥ Molcajete De Carne – \$28.75
Grilled beef served in a heated lava bowl. In a sauce of arbol chiles, garlic and roasted tomato, topped with melted cheese, cilantro & onions. Served with tortillas.

Carne Asada a la Tampiqueña – \$29.50
A thin slice of lean steak seasoned in lime and fine herbs. Grilled perfectly and served alongside a tamal, a chicken taco, rice, refried beans & guacamole.

♥ Cochinita Pibil – \$26.50
Pork loin is wrapped in banana leaves, baked in citrus and peppers, served alongside whole beans and plantains.

Chiles Rellenos – \$24.95
A pair of stuffed poblano peppers are egg battered fried. One is stuffed with a picadillo consisting of raisins, onions, apple, garlic and bay leaves. The other is stuffed with Chihuahua cheese. Served in a roasted tomato sauce over rice.



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