

WELCOME TO  
TEQUILAS RESTAURANT  
*PA! EMPEZAR - STARTERS*

♥ **Queso Fundido** \$14.00  
*Melted Chihuahua cheese served over onions and poblano pepper strips, topped with tangy chorizo or huitlacoche, alongside flour tortillas*

♥ **Trio of Tacos**  
*(3 per order - sorry no mixing)*

*All tacos are served on handmade blue corn tortillas*  
**Pollo** \$15.95  
*Free range organic chicken marinated with herbs, roasted tomato, arbol pepper & tomatillo.*

**Pescado** \$17.95  
*Wild caught Australian barramundi in a chipotle mayo, topped with mango, jicama, red onion and cucumber.*

**Callejeros -** \$17.95  
*Grass-fed beef tenderloin seasoned in herbs, with roasted tomato, arbol pepper & oaxaca cheese.*

**Huitlacoche -** \$15.95  
*A combination of black corn truffle (huitlacoche) & mixed mushrooms in chipotle pesto.*

♥ **Camarones Rellenos** \$15.95  
*A pair of deep fried jumbo shrimp stuffed with Chihuahua cheese and wrapped in bacon.*

**Ensalada Cesar** \$14.95  
*Hard to believe that in the late 1920s, 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)*

♥ **Sopa De Tortilla** \$11.95  
*The 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).*

♥ **Ceviche** \$18.50  
*Fish and shrimp cooked in the juice of freshly squeezed limes, heated with tomato, onion, cilantro, english cucumber and jicama. topped with diced radish.*

♥ **Chile Relleno** \$12.95  
*A poblano pepper stuffed with a picadillo consisting of beef, raisins, onions, apple, bay leaves and garlic, or with red quinoa and vegetables in a mild chipotle pesto.*

♥ *Gluten Free options - Items in green can be prepared as vegetarian dishes*

We offer our guests health-conscious selections, using the finest organic and locally raised products.  
An order of chips and salsa is complimentary with the purchase of main courses, refills will be billed.

**PLATOS FUERTES – MAIN ENTREES**

♥ **Enchiladas** \$21.95  
*Soft corn tortillas rolled with chicken and topped with melted chihuahua cheese, covered with our traditional roasted tomato sauce, tangy green tomatillo sauce or the famous mole sauce.  
(can also be ordered stuffed with vegetables).* \$19.50

**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 raw onions and sesame seeds, alongside rice, refried beans & tortillas.*

♥ **Molcajete de Pollo** \$27.95  
*Our heated lava bowl holds grilled chicken in a rich roasted sauce of tomato, garlic, tomatillo and arbol chili pepper, topped with onions and melted cheese. Served with corn tortillas.*

## PLATOS FUERTES – MAIN ENTREES

♥ Camaron Tequilas \$32.95  
*Grilled jumbo shrimp served in a sauce of garlic, butter, lime, arbol pepper and siembra valles blanco tequila.*

♥ Camarones Rellenos \$32.95  
*Deep fried jumbo shrimp stuffed with Chihuahua cheese and wrapped in bacon, served alongside rice and steamed vegetables*

♥ Pescado Al Mango \$30.75  
*Fresh fish of the day. lightly breaded, grilled and stuffed with guacamole. paired with a mango and ginger infusion. served with grilled vegetables & rice.*

♥ Pescado Tequilas \$29.75  
*Grilled wild caught barramundi served in a sauce of garlic, butter, lime, arbol pepper and siembra valles blanco tequila.*

Enchiladas Playa \$28.95  
*A mixture of lobster, crabmeat & shrimp rolled into flour tortillas topped with melted cheese and finished with creamy sauces of chipotle and poblano.*

♥ Beef Enchiladas \$24.95  
*Soft corn tortillas rolled with well seasoned beef tenderloin, topped with melted chihuahua cheese, covered with our tangy green tomatillo sauce*

♥ Molcajete de Carne \$28.95  
*Our heated lava bowl holds grilled beef tenderloin in a rich roasted sauce of tomato, garlic, tomatillo and arbol chili pepper, topped with onions and melted cheese.  
Served with corn tortillas*

Costilla Zaragoza \$29.95  
*Grilled Rib Eye steak, served over a sauce of chorizo, alongside a chicken enchilada smothered in mole sauce.*

Filete Grito \$31.95  
*A beef tenderloin medallion, infused with serrano peppers, placed over a bed of cactus, finished with our tropical tamarind sauce.*

Carne Asada a la Tampiqueña \$29.95

*Beef tenderloin strip steak marinated in lime and herbs, served alongside a chicken taquito in red sauce, a tamal smothered in mole sauce, Mexican rice, guacamole and refried beans.*

♥ Chiles Rellenos \$24.95  
*A pair of poblano peppers, one is stuffed with a picadillo consisting of beef, raisins, onions, apple, bay leaves and garlic, the other with red quinoa, goat cheese and vegetables in a mild chipotle pesto.*

♥ Cochinita Pibil \$28.95  
*Slow baked pork loin wrapped in banana leaves, bathed with citrus, peppers and mayan spices, pulled and served alongside whole beans and plantains.  
Served with corn tortillas.*

Gratuity may be added to groups of 6 or more. Food must be ordered at the tables.  
An order of chips and salsa is complimentary with the purchase of main courses, refills will be billed.

♥ Gluten Free options - *Items in green 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.