

# WELCOME TO TEQUILAS RESTAURANT

**Empanadas Del Dia (gf)** \$13.00  
*A dish that will seduce even the most demanding palate. Handmade corn pockets filled with the freshest ingredients, chosen daily by the Chef.*

**Ensalada Cesar** \$14.00  
*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 \$17.00 or shrimp \$19.00)*

**Sopa De Tortilla (gf)** \$11.00  
*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).*

**Ceviche (gf)** \$16.00  
*Fish and shrimp cooked in the juice of freshly squeezed limes, heated with tomato, onion, cilantro, english cucumber and jicama. topped with diced radish.*

**Guacamole (traditional avocado dip)** \$10.00

**Queso Fundido** \$13.00  
*Melted Chihuahua cheese served over onions and pepper strips, topped with tangy chorizo or huitlacoche, alongside flour tortillas*

**Trio of Tacos** \$15.00  
*(3 to an order - sorry no mixing )  
Pollo - chicken marinated with herbs, roasted tomato, arbol pepper & tomatillo.*

*Chorizo - Mexican sausage with potatoes and cactus in a tangy green salsa, topped with fresh cream, cheese & lettuce.*

*Callejeros - beef seasoned in herbs, with roasted tomato, arbol pepper & oaxaca cheese.*

*Huitlacoche - a combination of huitlacoche & mixed mushrooms in chipotle pesto.*

**Ceviche de Atun** \$16.00  
*Cactus leaves, with sushi grade tuna, organic cherry tomatoes, red onions, cilantro and serrano pepper with a hint of maggi seasoning*

## MAIN COURSES

**Camaron Tequilas (gf)** \$29.00  
*Grilled jumbo shrimp served in a sauce of garlic, butter, lime, arbol pepper and siembra valles blanco tequila.*

**Pescado Al Mango (gf)** \$29.00  
*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 Veracruz (gf)** \$28.00  
*Grilled barramundi in a sauce of roasted tomato, onions, caper and olives, with rice & mixed vegetables.*

**Sabana Invierno (gf)** \$24.00  
*Boneless breast of chicken topped with a layer of melted chihuahua cheese, covered with our tangy green tomatillo sauce. Served alongside rice and refried beans.*

**Enchiladas (gf)** \$21.00  
*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 without chicken).*

Please be mindful that as we are not able to operate at full capacity, we ask that you limit the time of your visit to a maximum of an hour and a half.

**Mole Poblano** \$24.00  
*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** \$25.95  
*A heated lava bowl holds a rich roasted tomato, garlic, tomatillo and arbol chilis, with grilled chicken, onions and melted Chihuahua cheese. Also Available With Beef* \$28.95

**Filete Grito** \$29.50  
*A beef tenderloin medallion, infused with serrano peppers, placed over a bed of cactus with our tropical tamarind sauce.*

**Puntas a la Mexicana (gf)** \$26.50  
*Well seasoned beef tenderloin tips, sauteed with onions, peppers, and jalapeños, served in a roasted tomato sauce alongside rice and refried beans.*

**Carne Asada a la Tampiqueña** \$29.75  
*Beef tenderloin strip steak marinated in lime and herbs, served alongside a chicken taquito in red sauce, a tamal smothered in mole sauce, rice, guacamole and refried beans.*

**Costilla Zaragoza** \$29.50  
*Grilled Rib Eye steak, served over a sauce of chorizo, alongside a chicken enchilada smothered in mole sauce..*

**Beef Enchiladas (gf)** \$22.00  
*Soft corn tortillas rolled with beef tenderloin and topped with melted chihuahua cheese, covered with our tangy green tomatillo sauce*

**Mar Y Tierra (gf)** \$38.95  
*Jumbo shrimp grilled and sautéed in a sauce of butter, garlic and tequila, accompanied by an 8oz filet mignon which is spiked with serrano peppers, served over tamarind sauce. (As a gluten free option it can be served with rib eye steak in chorizo sauce.)*

### DESSERTS - \$8

**Chocolate Mousse**  
*Smooth velvety chocolate cake surrounded by lady fingers*

**Churros**  
*Puff pastry dough is deep fried and glazed in cinnamon, served with dipping sauces*

**Tres Leches**  
*Vanilla sponge cake, dipped in a three milk sauce*

### SPECIAL GROUP MEAL

*Choose one appetizer, main course and a dessert plus a two hour open bar - \$75. per person.  
(for parties of 4 or more – everyone at the table must participate)*

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An order of chips and salsa is complimentary with the purchase of main courses, refills will be billed.

**(gf) Gluten Free option – Items titled in gold can be prepared as vegetarian dishes**