

~ LUNCH ~



~ ALMUERZO ~

TEQUILAS LUNCH MENU

APERITIVO ~ APPETIZERS

♥ **QUESO FUNDIDO** \$10.95

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

♥ **CEVICHE** \$12.95

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

♥ **QUESADILLA OAXACA** \$11.50

DELICIOUS HAND-MADE, FRESH CORN TORTILLAS STUFFED WITH WELL SEASONED CHICKEN AND MELTED OAXACA CHEESE.

ENSALADA DE CHAYOTE \$12.50

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

ADD CHICKEN \$14.50 OR SHRIMP \$16.50

ENSALADA CESAR \$12.50

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 \$14.50 OR SHRIMP \$16.50

ENSALADA DE ARUGULA \$12.50

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

ADD CHICKEN \$14.50 OR SHRIMP \$16.50

♥ **TRIO DE TACOS** \$12.00

(PREPARED ON HAND-MADE, FRESH CORN TORTILLAS - CHOOSE ANY 3 TACOS):

- CAMARON AL PASTOR - SHRIMP MARINATED IN CITRUS & GUAJILLO WITH PINEAPPLE
- PULPO - OCTOPUS IN OLIVE OIL, EPAZOTE & GARLIC IN ROASTED TOMATO & CHILE SERRANO
- PESCADO - FRESH SEASONED TILAPIA ROLLED IN JICAMA WITH A CHIPOTLE-MAYO SAUCE
- HUITLACOCHES - A COMBINATION OF HUITLACOCHES AND MIXED MUSHROOMS IN A CHIPOTLE PESTO
- CALLEJEROS - BEEF TENDERLOIN, MARINATED IN HERBS, WITH ROASTED TOMATO, ARBOL PEPPER AND OAXACA CHEESE
- COCHINITA - PULLED PORK, MARINATED IN ORANGE, CHIPOTLE & MAYAN SPICES

♥ **EMPANADAS DEL DÍA** \$10.50

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 \$10.50

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



PROUDLY SERVING:

Tables are for full-course meals

items in red can be prepared as vegetarian dishes

♥ = Gluten free option

TRADITIONAL ~ TRADICIONAL

♥ **OMELETE DE CHORIZO** \$12.95
THREE EGG OMELETTE, FOLDED OVER WITH CHORIZO AND CHEESE

♥ **HUEVOS RANCHEROS** \$12.95
EGGS SERVED SUNNY SIDE UP ON A CORN TORTILLA WITH STRIPS OF ONIONS AND POBLANO PEPPERS IN A RICH ROASTED TOMATO SAUCE ALONGSIDE RICE.

♥ **ENCHILADAS** \$12.95
CORN TORTILLAS ROLLED WITH WELL SEASONED CHICKEN, TOPPED WITH MELTED CHIHUAHUA CHEESE IN YOUR CHOICE OF OUR TRADITIONAL ROASTED TOMATO, FAMOUS MOLE OR THE TANGY GREEN TOMATILLO SAUCE

CHILAQUILES \$12.95
CRISP CORN TORTILLA CHIPS ARE SAUTEED IN OUR TANTALIZING TOMATILLO SAUCE, TOPPED WITH STRIPS OF CHICKEN, WITH OR WITHOUT FRIED EGGS ON TOP.

CHICKEN ~ POLLO

♥ **SABANA INVIERNO DE POLLO** \$16.95
GRILLED BONELESS CHICKEN BREAST LAYERED WITH REFRIED BEANS, TOPPED WITH MELTED CHEESE, SERVED IN A TANGY TOMATILLO SAUCE.

MOLE POBLANO \$16.95
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.

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

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MARISCOS ~ SEAFOOD

PESCADO AL MANGO \$21.95
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 \$21.95 OR FRESH FISH \$21.95

CARNE ~ MEATS

♥ **MOLCAJETE DE CARNE** \$20.95
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 TORTILLAS
ALSO AVAILABLE WITH CHICKEN \$16.95

CARNE ASADA A LA TAMPIQUEÑA \$20.95
A THIN SLICE OF LEAN STEAK SEASONED WITH LIME AND FINE MEXICAN HERBS THEN GRILLED AND SERVED WITH A TAMAL, A CHICKEN TACO, RICE, BEANS & GUACAMOLE

MEDALLON XOCHIMILCO \$20.95
BEEF TENDERLOIN MARINATED IN PESTO, SERVED ON AN OBLONG CORN BED, LAYERED WITH BEANS, OAXACA CHEESE AND HUITLACOCHE, OVER A SMOKEY 2 PEPPER SAUCE

CHILE RELLENO \$16.95
POBLANO PEPPERS, STUFFED WITH CHEESE OR WITH A PICADILLO THAT IS PREPARED WITH ONIONS, GARLIC, RAISINS, BAY LEAVES, APPLE AND FINE SPICES. EGG BATTER FRIED, SERVED WITH RED SAUCE AND TOPPED WITH CREAM.

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