

WELCOME TO TEQUILAS RESTAURANT

Appetizer Selections - Selección de Aperitivos

♥ **Queso Fundido** – \$10.95

Melted Chihuahua cheese served over a bed of onions & poblano pepper strips, topped with chorizo or with huitlacoche (served alongside flour tortillas).

♥ **Empanadas Del Dia** – \$10.50

A dish that will seduce even the most demanding palate. Handmade corn pockets filled with the freshest ingredients, chosen daily by our chef.

♥ Trio de Tacos - (prepared on hand-made corn tortillas) Mix or Match any 3 tacos: \$12.00

- Camaron al Pastor – shrimp marinated in citrus, guajillo & pineapple
- Pulpo - grilled octopus in olive oil, epazote & garlic in roasted tomato & chile serrano
- Pescado - fresh seasoned, grilled tilapia, served with a chipotle-mayo sauce
- Huitlacoche - a combination of huitlacoche & mixed mushrooms in a chipotle pesto
- Pollo - chicken marinated in herbs & pineapple, in roasted tomato, arbol & tomatillo
- Callejeros - beef seasoned in herbs, with roasted tomato, arbol pepper & oaxaca cheese
- Cochinita Pibil - baked pulled pork marinated in citrus, oranges & mayan spices

♥ **Ceviche De Nopal** – \$13.95

Cactus leaves, with sushi grade tuna, organic cherry tomatoes, red onions, cilantro and serrano pepper with a hint of maggi seasoning.

♥ Ceviche – \$13.95

Fish and shrimp cooked in the juice of freshly squeezed limes, heated with tomato, onion, cilantro, english cucumber and jicama. Topped with diced radish.

♥ Aguachile – \$13.95

Shrimp is cured in lime with onions, cilantro, cucumber, sesame seed, garlic & serrano peppers, over watermelon radish

♥ **Sopa De Tortilla** – \$10.95

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).

Ensalada Cesar – \$12.95

Hard to believe that in the late 20's brothers Alessandro & Cesar Cardini created the Caesar salad in their Tijuana restaurant. Combines: romaine lettuce, croutons, parmesan cheese and caesar dressing.

With chicken \$14.95 or shrimp \$16.95

Ensalada De Arugula – \$12.95

Arugula, mango, pomegranate and jicama, served with a vinaigrette of Dijon, Siembra Azul tequila and arbol pepper.

With chicken \$14.95 or shrimp \$16.95

Gratuity may be added to groups of 6 or more. Tables are full course meals.

♥ Gluten Free option - **Items in red can be prepared as vegetarian dishes.**

Lunch Offerings - Platos Fuertes

♥ Sabana Invierno
De Pollo – \$17.25
Grilled boneless chicken breast layered with refried beans & melted cheese, finished in a tangy tomatillo sauce.

Pescado Al Mango – \$21.95
Fresh fish of the day. Lightly breaded, grilled and stuffed with guacamole. Paired with a mango and ginger infusion. Served with sweet potato & rice.

Chilaquiles – \$12.95
Crisp corn tortillas sauteed in our tantalizing tonatillo sauce, with chicken and fried eggs

♥ Omelete Mariscos - \$16.95
Three egg omelette, filled with crabmeat, lobster & shrimp in a creamy chipotle sauce

Enchiladas Tradicionales – \$12.95
Corn tortillas rolled with chicken, topped with melted Chihuahua cheese served in a roasted tomato red sauce or a tangy tomatillo green sauce.

Carne Asada a la Tampiqueña – \$20.95
A thin slice of beef tenderloin seasoned in lime and herbs. Grilled and served alongside a tamal topped with mole sauce, a chicken taquito in roasted tomato sauce, rice, refried beans and guacamole.

♥ Molcajete De Pollo - \$17.25
Grilled chicken served in a heated lava bowl. Simmering in a sauce of arbol chiles, garlic and roasted tomato, topped with melted cheese, cilantro & onions (alongside corn tortillas).

Mole Poblano – \$17.25

♥ **Chile Relleno** – \$16.95
Choose from a poblano pepper stuffed with a picadillo consisting of raisins, onions, apple, garlic and bay leaves, or stuffed with red quinoa, grilled vegetables, requeson and goat cheese, topped with a chipotle pesto, served in a mild roasted tomato sauce.

♥ Costilla Zaragoza – \$20.95
8oz rib eye steak marinated in herbs, grilled and served over an arbol, tomatillo and roasted tomato sauce, alongside an enchilada stuffed with chorizo and chicken covered with mole sauce.

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 seed

♥ Salsa Tequilas – \$21.95
Your choice of grilled Mexican jumbo shrimp from Mazatlan or fresh barramundi from Australia served in a sauce of garlic, butter, tequila, arbol pepper and lime

♥ Omelete de Chorizo \$12.95
Three egg omelette, folded over chorizo & cheese.

♥ **Huevos Rancheros** - \$12.95
Eggs served sunny side up over a corn tortilla, with poblano strips & onions, in a rich roasted tomato sauce

Enchiladas Poblanas – \$13.95
Corn tortillas folded over with chicken & chorizo, topped with cream served in a our traditional mole sauce.

♥ Molcajete De Carne – \$20.95
Grilled beef served in a heated lava bowl. In a sauce of arbol chiles, tomatillo, garlic and roasted tomato, with melted cheese, cilantro & onions (alongside corn tortillas)