

## Apperitivos

### GUACAMOLE FRESCO

Made table side with fresh avocado, cilantro, onions, tomato, garlic, salt, fresh lime and jalapenos 10

### NACHOS CARBONIZADOS

Hand cut tortilla triangles topped with refried beans, melted chihuahua cheese & jalapenos 8  
grilled chicken 10    grilled skirt steak 12

### FONDUE MEXICANO

Delicious blend of chihuahua-monterrey jack cheese with mexican chorizo, onions, peppers and tomato. With flour tortillas 11

### QUESADILLAS A LA BRASA

Large flour tortilla melted oaxaca cheese, bell peppers and onions 9    grilled chicken 11  
grilled skirt steak 12    sauteed shrimp 13  
Served with house salsa and mexican crema

### FRIED CALAMARI

Fresh calamari lightly fried to perfection served with homemade casa mexicana sauce 12

### COCTEL DE CAMARON MEXICANO

Chilled Tomato cocktail with shrimp, avocado, red onions and jalapeno 13

### CEVICHE DE MARISCO

Combination of white fish, shrimp and calamari marinated in fresh citrus lime juice, with red onions, tomato, celery, olives, cilantro and jalapenos 13

### FLAUTAS DE POLLO

Three corn tortillas stuffed with seasoned pulled chicken fried and topped with fresh lettuce, tomato, queso fresco and crema mexicana 10

### TAMALES MEXICANOS

Two corn dough tamales filled with choice of chicken or roasted poblano pepper with mexican cheese topped with crema mexicana 8

### TAQUITOS

Three corn tortillas with cilantro and onions:  
grilled chicken 11    grilled skirt steak 12  
sautéed fish 12    sauteed shrimp 12

## Ensaladas

### ENSALADA DE LA CASA

Romaine lettuce, tomato, cactus, mexican cheese and jalapeno served with house dressing 8

### ENSALADA DE MANGO

Romaine lettuce, mesclun, mango, avocado, chili powder served with raspberry-vinaigrette dressing 9  
grilled chicken 11    grilled steak 13

## Sopas

### SOPA DE MIS RECUERDOS

Black bean soup finished with cilantro, corn tortilla strips and crema mexicana 7

### POZOLE GUERRERO

Traditional mexican hominy maize soup with diced chicken breast topped with fresh avocado 8

### SOPA DE POLLO

Diced chicken breast, carrots, potato & corn on the cob in a mexican spice broth 8

### SOPA DE MARISCOS

Combination of clams, mussels, shrimp, calamari, white fish with potato, carrots and zucchini in a mexican spice broth 16

## Seleccion Vegetariana

### ENCHILADAS VEGETARIANAS

Three corn tortillas rolled with spinach, broccoli, onion, peppers and mushrooms finished in a red cascabel and black bean sauce. Topped with melted oaxaca cheese. Served with refried beans and mexican rice. 14

### PAELLA DEL CAMPO

A combination of sautéed broccoli, carrots, zucchini and cauliflower, served over a bed of mexican rice. Served with refried beans 15

### WILD MUSHROOM FAJITA

Sautéed crimini mushrooms, broccoli, zucchini, peppers, onions and tomato on a sizzling skillet. Served with flour tortillas 12

### VEGGIE CHIMICHANGAS

Two crispy flour tortillas rolled with mixed vegetables topped with roasted tomato sauce 15

### POBLANO DEL MONTE

Two poblano peppers stuffed with fresh vegetables topped with chihuahua cheese and roasted tomato sauce 16

## Enchiladas y Burritos

### ENCHILADAS SUIZAS

Three corn tortillas rolled with grilled chicken in a homemade green tomatillo sauce.  
Topped with melted chihuahua cheese and crema mexicana 15

### ENCHILADAS POBLANAS

Three corn tortillas rolled with grilled chicken in a traditional mole poblano sauce.  
Garnished with red onion, radish and sesame seeds,  
topped with fresh mexican cheese 17

### ENCHILADAS SINALOA

Three corn tortillas one rolled with lobster, one with shrimp and one with grilled chicken.  
Finished in a lobster cream sauce topped with melted chihuahua cheese 18

### ENCHILADAS DE LA CASA

Three corn tortillas one rolled with skirt steak, one with grilled chicken  
and one with sautéed shrimp. Finished in a red cascabel sauce,  
green poblano sauce and a white mexican corn sauce topped with queso fresco 18

### TACOS DE PESCAZO

Three corn tortillas stuffed with sautéed filet of sole with peppers and onions.  
Finished with a touch of green tomatillo sauce 17

### TACOS AL CARBON

Three corn tortillas rolled with grilled skirt steak or grilled chicken peppers and onions.  
Finished with a touch of red cascabel sauce 16

### TACOS ZAPATAS

Three crispy hard shell tacos with your choice of grilled chicken or ground beef  
topped with lettuce crema mexicana and tomato 15

### BURRO NORTEÑO

Large flour tortilla stuffed with mexican rice, refried beans,  
bell peppers, onions, lettuce and guacamole with choice of :  
grilled chicken 15      grilled steak 16      sauteed shrimp 17  
Topped with chile cascabel sauce and melted oaxaca cheese  
Finished with crema mexicana.

### CHIMICHANGAS MEXICANAS

Two fried flour tortillas filled with shredded chicken, tomato, onions and peppers.  
Finished in roasted tomato sauce and crema mexicana 15

### CHILES RELLENOS POBLANOS

Two fire roasted chile poblano peppers stuffed with mexican white cheese.  
Finished in a traditional roasted tomato sauce 16

## Fajitas

### FAJITA TRADICIONALES

Onions, peppers, mushrooms, and zucchini sautéed  
in our mild "Casa Mexicana" sauce.  
Plated on a sizzling skillet and served with refried beans,  
mexican rice, crema and flour tortillas.  
grilled chicken 16    grilled skirt steak 17    grilled salmon 18    grilled jumbo shrimp 22

### FAJITA CASA MEXICANA

Grilled Filet Mignon, chicken, shrimp, calamari, mexican sausage,  
cactus, onions, peppers, mushrooms and zucchini on a sizzling skillet.  
Served with refried beans, mexican rice, mexican crema and flour tortillas 25

## Menu Para los Niños

### (Kids Menu)

Cheese Quesadilla 5   Macaroni and Cheese 6  
Chicken Fingers or Cheesburger with French Fries 8

## Mariscos

### CAMARONES A LA DIABLA

Sautéed jumbo shrimp finished in a zesty chipotle-cream sauce 22

### PESCADO ACAPULCO

Pan seared filet of red snapper sautéed in garlic, white wine, butter and cilantro then finished with tomato and avocado. Garnished with shrimp 24

### CAMARONES RELLENOS

Jumbo shrimp stuffed with crabmeat, lightly breaded and fried. Topped with chipotle mayonnaise sauce then served over a mango mesclun salad with a side of rice and beans 24

### SALMON DE LA CASA

Grilled marinated filet of salmon finished in a lobster cream sauce. With mashed potato & broccoli 21

### CAMARONES AL AJILLO

Sautéed jumbo shrimps finished in a white wine- garlic butter cilantro sauce 22

### CAMARONES APACHE

Jumbo shrimp with peppers, onions and cilantro sautéed in a tequila-mango sauce 22

### MARISCADA POBLANA

Sautéed clams, shrimp, calamari, mussels and white fish. Finished in a roasted tomato sauce over mexican rice 24

## Pollo

### POLLO CON MOLE POBLANO

Braised chicken breast finished in a traditional mole poblano sauce. Garnished with sesame seeds. Served with refried beans, mexican rice and corn tortillas 17

### POLLO RELLENO

Lightly fried breaded chicken breast stuffed with julienne vegetables, oaxaca cheese, served over creamy chile poblano sauce. Served with mashed potato 16

### POLLO A LA DIABLA

Two Grilled chicken breast, finished in a zesty chipotle-cream sauce 15

### POLLO NORTEÑO

Two Grilled chicken breasts sautéed with onions, peppers, mushrooms, olives and tomato. Topped with melted chihuahua cheese 16

### POLLO GUERRERO

Two chicken breast pan seared with white wine, lemon juice and cilantro 15

all above served with refried beans and mexican rice unless specified

## Carnes

### MEDALLONES AL AGAVE

Pan seared filet mignon medallions finished in a tequila-mushroom cream sauce 25

### ARRACHERA JALISCO

Grilled skirt steak marinated with chile guajillo, garnished with grilled cactus, chiles toreados and onions (pan seared jalapenos) 23

### TAMPIQUENA

Grilled skirt steak marinated with chile guajillo, and a oaxaca cheese enchilada. Topped with pico de gallo and chile cascabel sauce 23

### RIBEYE ZACATECA

Marinated grilled ribeye steak finished in a tamarind-chipotle-brandy sauce 24

### RIBEYE DE LA CASA

Marinated grilled ribeye steak finished in a mexican corn sauce with roasted poblano rojas 24

### FILET MIGNON EL TORERO

Marinated grilled filet mignon over a bed of spinach. Finished in a red wine reduction and topped with sautéed onions 25

### COCHINITA PIBIL

Pulled oven-roasted pork shoulder marinated with achiote, fresh lemon juice and mexican herbs. Served with refried beans, mexican rice and corn tortillas 17

### CARNITAS ESTILO MICHOACAN

Chunks of citrus marinated pork shoulder, slow-cooked in a cazuela. Served with refried beans, mexican rice, and corn tortillas 17

all steaks served with refried beans and mexican rice or mashed potato and seasonal vegetable

## Acompañantes

Mexican Rice and Beans 4    Mashed Potato 4    Fried Plantains 5    Sautéed Vegetables 6  
Pico de Gallo 4    Spicy Red Chipotle sauce 3    Spicy Green Tomatillo sauce 3  
Crema Mexicana 3    Corn or Flour Tortillas 3