EL MEXICAN & SPANISH RESTAURANT

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RESTAURANT

MEXICAN

APERITIVOS

NACHOS CON OUESO

NACHOS SUPREME

Our crispy corn tortillas are topped with refried beans, monterey jack cheese, sour cream, homemade guacamole, and of course, lots of sliced jalapeños!

CRABBY NACHOS

Take our nachos con queso and pile on some sweet succulent snow crab. **Delicioso!**

NACHOS MARIACHI

Our nachos con queso paired with shredded chicken and tender beef chunks— and don't forget the sour cream and jalapeños.

OUR MEXICAN PIZZA

Picture this! A crisp flour tortilla topped with ranchera sauce, seasoned beef, green peppers, sliced onions and diced fresh tomatoes.

GUACAMOLE CON TOPOPOS

California avocados, combined with Mexican spices. cilantro, and Spanish onions make this fabuloso.

SPANISH

TAMAL CON LECHON

A winner! Ground fresh corn seasoned to perfection, delicately cooked and served on its own corn husk. Then garnished with tender shredded pork. Ooh-la-la!

CHICHARRONES DE POLLO

Tender white meat chicken cooked with traditional Spanish seasoning, served with yucca. Both are topped with homemade mojo (sautéed onions with lemon and garlic).

EMPANADAS

Our seasoned corn mixture is stuffed with choice ground beef. We then cook it in pure vegetable oil until golden brown and serve it with pico de gallo. Three to a portion.

SOPAS (SOUPS)

SOPA DE POLLO (CUP OR BOWL)..........1.50/2.25

Our own chicken soup with fresh vegetables and tender chicken pieces. There's no better!

BLACK BEANS A LA MARIACHI.....2.25

No explanation needed. A traditional recipe that's second to none. You won't want less than a bowl! Pico de gallo on the side.

TORTILLA SOUP A LA MEXICANA......2.50

Homemade beef consommé with corn tortillas topped with shredded monterey jack and cheddar cheese.

MEXICAN ENTREES

EL MARIACHI SALAD

A traditional tossed salad served in a freshly made flour 2.95 tortilla bowl topped with marinated grilled chicken breast. Your choice of dressing. Mucho grande!

THE FOLLOWING SERVED WITH MEXICAN YELLOW RICE AND REFRIED BEANS:

EL MARIACHI SALAD

A traditional tossed salad served in a freshly made flour 2.95 tortilla bowl topped with marinated grilled chicken breast. Your choice of dressing. Mucho grande!

HUACHINANGO AL MARIACHI

A whole fresh red snapper coated in a perfect blend of Mexican spices and finished with your choice of homemade ranchera or green tomato sauce. A weee bit

CAMARONES MAZATLAN

Delicately sautéed jumbo shrimp combined with our own special green tomatillo sauce and a hint of white

LA TAMPIQUEÑA

Marinated skirt steak grilled perfectly and served with a cheese enchilada and sour cream.

SKIRT STEAK TIJUANA

Marinated skirt steak grilled to perfection and topped with a secret sauce (direct from Tijuana). This one is a bit hot! Available with chicken instead.

CARNITAS MEXICANAS

Your choice of seasoned pork, chicken, or beef cooked extra special and served alongside four corn tortillas, guacamole, sour cream, lettuce, and tomato. Have fun with this one!

PLATOS' TRADICIONALES' MEXICANOS

MEXICAN ENTREES

BURRO LOCO

Chicken breast or skirt steak sautéed with onions and green peppers then wrapped with a flour tortilla. There's lettuce, tomato, cheddar and monterey jack cheese in there, too!

Q.95

BURRITO

You know this one! Our soft flour tortilla is filled with chicken or beef and finished with ranchera sauce, shredded monterey jack and cheddar cheese. Yum, yum!

LA CHIMICHANGA

A crispy flour tortilla filled with beef or chicken and monterey jack and cheddar cheese. Garnished with guacamole and sour cream.

8.25

CRABBY ENCHILADAS

Two corn tortillas stuffed with sweet snow crab, and topped with either green tomatillo or ranchero sauce. And don't worry, we won't forget the sour cream and melted cheese.

CHILES RELLENOS

Two large poblano chili peppers are filled with monterey jack and cheddar cheese, then batter dipped and fried to a golden brown. Finished with ranchera sauce and cheese. Mucho very spicy!

CHICKEN OR BEEF QUESADILLA

A large flour tortilla filled with cheese and topped with sour cream.

EL MARIACHI TRIO

1 beef taco, 1 chicken enchilada, and 1 chile relleno. That's it - very simple.

PECHUGA DE POLLO

Marinated tender boneless chicken breast topped with ranchera sauce.

8.25

SPANISH ENTREES

ALL ENTREES SERVED WITH WHITE RICE, BLACK BEANS, AND CHOICE OF FRIED SWEET PLANTAINS OR YUCCA WITH MOJO.

ROPA VIEJA

Tender beef simmered together in a very special Spanish sauce with green peppers, red peppers, and onions, served in a casserole dish.

7.95

MASAS DE PUERCO

Large cubes of pork as marinated in lemon and garlic and fried crispy and tender and topped with mojo.

8.95

LECHON ASADO

Unbelievable!! Lean tender pork is marinated with 110 ingredients. (Well, maybe not quite that many.) Slooooowwwlly roasted until tender—delicioso!

.95

CHULETAS

Two tender cut pork chops marinated Spanish style and .25 grilled. Very simple and very delicious. Topped with onions and parsley.

PALOMILLA STEAK

Top round marinated and grilled to your liking. Topped with diced onions and parsley.

BISTEC EMPANIZADO

Okay, follow me... we take the palomilla steak, coat it with cracker meal and quickly fry it to seal in the juices! Onions and parsley, too.

.25

MILANESA DE POLLO O CARNE

Okay, keep following... take the bistec empanizado (see 1.25 above), unless you prefer chicken, top it with creole sauce, ham—and just enough heat to melt some cheese on top!

CHICHARRONES DE POLLO

Cubes of marinated chicken breast are quickly fried and topped with seasoned, cooked onions.

8.95

EL RINCON DE LOS NIÑOS

(CHILDREN'S CORNER)

PACO EL TACO

CHIGUAGUA

shredded cheese.

POLLITOS

shredded cheese.

BEBIDAS (DRINKS)

SANGRIA COPA (GLASS)	2 . 5 0
SANGRIA 1/2 CARAFE	6 . 0 0
SANGRIA FULL CARAFE	10.50
FROZEN MARGARITA	3 . 7 5
CERVEZAS IMPORTADAS	3 . 2 5
CERVEZAS NACIONALES	2 . 9 5
SODAS	
ICED TEA	1 . 0 0
HOT TEA	1 . 2 5
COFFEE	
ICED COFFEE	1 . 2 5
ESPRESSO	1.00
CAPPUCINO	2.75
CAFE CON LECHE	
MEXICAN COFFEE	

"ALL OF OUR DISHES FOLLOW AUTHENTIC HOMELAND RECIPES AND ARE FRESHLY PREPARED IN OUR KITCHEN. WE USE ONLY THE HIGHEST QUALITY INGREDIENTS IN OUR DISHES. IF THERE IS ANYTHING WE CAN DO TO MAKE YOUR VISIT MORE PLEASURABLE—PLEASE ASK US. THANK YOU."