

CANTINA

Super G

Be careful with this one. A large frozen or rocks margarita with a little extra **Sauza Commemorativo** and Gran Marnier 10.25

Fruitritas

For those who like it a little smoother. Decide between Strawberry, Mango or Guava and put your toes in the sand 7.99

Texas Tornado

A large sangria swirled frozen margarita 6.50

Flacarita

NUEVO

Our “skinny” margarita. Only 160 calories and only on the rocks 6.79

The Traditional

Slightly on the tart side but the way they are “drunk” in Mexico. Fresh lime juice, **Sauza Silver** and Cointreau served “up” in a shaker 7.55

Mexican Martini

This recipe kicks it up a little. A good tequila, triple sec and fresh lime juice are combined with just a little spicy 7.00

Sangria

Homemade, from red wine and fruit juices 4.55

El Grande Sangria

Our homemade sangria in a Texas-sized glass 6.00



The “La Margarita”

5 time winner of the best margarita in Dallas. Fresh lime juice, **Sauza Commemorativo**, Cointreau and a little something special 7.99

House Frozen or Rocks

Since 1976, our original house recipe 5.50
Every Wednesday all day \$1.99

Vino

Your choice of Chardonnay, Merlot or Burgundy served by the glass 4.55

Cerveza

Ice cold favorites served with or without a lime
Imported 4.50 Domestic 3.50

APPERITIVOS

Awesome Nachos

Juicy beef or chicken fajita nachos served with beans, pico de gallo and jalapenos 10.99

Stuffed Jalapenos

Homemade, no poppers here, stuffed with seasoned chicken, and cheddar cheese, served with ranch dressing 8.29



Ceviche Del Mar

This is one of our very favorites. Tender white fish marinated in lime and served with tomato juice and fresh pico 9.99

Desperado Nachos

Bean and cheese nachos served with guacamole, sour cream and jalapenos 9.55

Mexican Shrimp Cocktail

Gulf shrimp in a homemade cocktail sauce, with fresh tomatoes, onions, cilantro and avocado 8.99

“Try it with a shot of Sauza Hornitos for a little kick and a whole new addiction.”

Quesadillas Acapulco

Creamy, melted white cheese and fresh sautéed spinach 8.55
Add shrimp 9.99

Special Platter

The perfect fiesta starter. A little bit of everything with Desperado nachos, stuffed jalapenos, Desperado quesadillas and chicken flautitas 15.99



Guacamole

“Our Original Family Recipe” and Awarded Best in Dallas 5.29

Chili Con Queso

Smooth and creamy, the perfect start with tortillas or chips 4.99

Queso Bandito

Our famous queso combined with spicy taco meat and pico 5.49

SOPAS

Sopa de Tortilla

This is one of Mama’s own special recipes, made fresh everyday 5.55

Sopa de Frijol

Always served with fresh cilantro, chopped onion and cheese 4.99

NO CHECKS PLEASE

GIFT CERTIFICATES AVAILABLE IN ANY DENOMINATION

Private Banquet Rooms available for any occasion

No Separate Checks for Parties of 6 or more

15% Gratuity added for parties of 6 or more

Full Service Catering and Corporate Lunch Deliveries

Desperados UNO – 214.363.1850

Desperados DOS – 972.530.8886

ENSALADAS

Ensalada De Fajita

A crisp tortilla shell overflowing with crisp lettuce, fresh greens, tender beef or chicken fajita meat, pico, sour cream and cheese 9.99

Ensalada De Sonora

Crisp romaine, jicama, orange, avocado, tomato and red onions tossed in a margarita vinaigrette 7.99
With adobo chicken 9.29

Pasta Salad

Tri-colored pasta served chilled with grilled chicken breast and our signature chimichuri sauce 8.29
With gulf shrimp 9.99

Pasta Adobado

Warm rotini topped with our spicy marinated chicken adobado and shredded parmesan cheese 8.29
With gulf shrimp 9.99

FAMOSOS

TACOS Y MAS



Desperados Tacos

Two crispy flour tortilla tacos, gooey melted jack cheese and your choice of beef or chicken fajita meat come together to create this delicious signature. Topped with fresh pico de gallo and an avocado slice these “Juan and only” tacos are the most ordered entree since 1976

Chicken 9.79 Beef 9.99

“One of the TOP 10 Best Tacos in Dallas” –About.com “Top 5 Best Tacos of 2010” – Dallas Observer
Join us every Thursday after 5, when our World Famous Desperados Tacos are only \$6.95!

Desperado Flautas

Similar to our signature tacos our flautas are filled with seasoned shredded brisket or chicken, rolled in flour tortillas and deep-fried. Served with fresh guacamole, refried beans and a sour cream ranchero sauce perfect for dipping 8.99

Tacos Albañil

Our famous “brisket tacos” have finally made it to the menu. Three corn tortillas filled with tender brisket and served with bean soup, rice, tomatillo sauce freshly chopped onion, cilantro and lime 9.99

Tacos Al Carbon

Two fresh flour tortillas filled with marinated beef or chicken and served with a pico de gallo salad and Mama’s sopa de frijol 9.29
“Order a side of Chimichuri to take these tacos to another level.”

NUEVO

Tacos Adobados

Three corn tortillas, lightly fried and filled with jack cheese, tender breast of chicken marinated in our Adobado sauce and served with pico, bean soup and rice 9.59

FAJITAS

Tender and juicy fajitas served sizzling along with our bean soup, award-winning guacamole, cheddar cheese, sour cream, pico de gallo and flour tortillas.

Chicken

For One 12.29
For Two 22.29

Beef

For One 13.29
For Two 23.29

Shrimp

For One 17.99
For Two 35.99

(Veggie fajitas are also available upon request)

TEX-MEX

Combine any of the following “Texican” foods to create you own personalized plato.

Cheese Enchilada
Soft Cheese Taco

Beef Enchilada
Tamale

Chicken Enchilada
Guacamole Tostada

Puffed Beef Taco

Any Two 8.79 Any Three 9.79 Any Four 10.79

(All Tex-Mex dinners are served with rice and beans.)

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CARNE DE RES

Steak Yucateco

Tenderloin topped with a rich sauce made from sour cream, sautéed fresh garlic, onions and roasted poblano peppers. Served with pico, beans and Mexican potatoes 16.99



Steak Argentina

Morsels of charbroiled tenderloin covered with our signature Chimichuri sauce and served with pico, beans and Mexican potatoes. 1995 MLB All Star Game awarded “Best Entrée” 16.55

Carne Endiablada

Juicy tenderloin slow simmered in a smoky chiptole sauce, sprinkled with white cheese and served with pico, beans and Mexican potatoes 16.99

Chile Relleno

A battered poblano filled with seasoned brisket, butter toasted almonds and raisins topped with ranchero sauce, melted Monterrey jack cheese. This Relleno is a special one 10.55

POLLO

Chicken Itza

Our longest selling chicken entrée. Marinated in an ancient sauce with rosemary and thyme, grilled and served with guacamole, rice and Mexican zucchini 11.29

Pollo San Lorenzo

Sautéed in pure olive oil with roasted garlic and cilantro, served with guacamole, rice and Mexican zucchini 11.29

NUEVO

Pollo Ahumado

Grilled chicken breast, stuffed with Monterey jack cheese and roasted poblano peppers all wrapped in smoky bacon and topped with our spicy barbecue sauce, even more cheese and roasted jalapeños. Served with rice and a fresh salad 12.99

Pollo Santa Rosa

Tender breast of chicken, grilled and topped with our signature Yucateco sauce, then served with rice, Mexican zucchini, and guacamole. Rosa’s favorite 11.29

MARISCOS

Fish Tacos

Fried Catfish in flour tortillas with our signature “mayotle” sauce, cabbage and lime served with sopa de frijol and rice 11.55

Camarones Acapulcos

Grilled gulf shrimp wrapped in bacon, stuffed with cheese and a jalapeño, served with a lime/butter/garlic sauce, guacamole, rice and Mexican zucchini 17.99

Camarones Oaxaqueños

NUEVO

Tender gulf shrimp slow-cooked in a sauce made from roasted tomatoes, cilantro, jalapeños and nopalitos (prickly pear cactus). Served with guacamole, rice and Mexican zucchini 17.99

Crabmeat Enchiladas

Sautéed crabmeat, fresh garlic, white wine, spinach, onions and other spices rolled in corn tortillas, topped with a creamy avocado sauce and served with rice and Mexican zucchini 12.99

POSTRES

Sopapillas

Made in house and served warm with honey and butter (3 to order) 3.99



Deep Fried Latte

The winner of the 2007 State Fair of Texas “Most Creative” deep fried food. Enjoy a little Fair all year 5.29

Pastel de Cuatro Leches

A traditional white cake made with four different types milk, very moist 5.29

Flan

Caramel custard from Mama’s cocina 3.99

Kahlua Cake

Cappuccino ice cream cake topped with kahlua, whipped cream and toasted almonds 4.99

NUEVO

Mango Cheesecake

A Desperados original. Rich and creamy cheesecake with a delicious mango tang 5.29