



## LUNCH & DINNER

### APPETIZERS

<b>CHIPS &amp; ROASTED SALSA</b>	2.5
<b>CHIPS, SALSA &amp; GUACAMOLE</b>	5.
<b>BLACK BEANS &amp; LATIN FRIED RICE</b>	2.5
<b>FRIED PLANTAINS</b> Served with roasted garlic aioli sauce.	3.
<b>CHILE CON QUESO, SALSA &amp; CHIPS</b>	5.
<b>SPICY YUCATAN FISH CAKES</b>	4.
Served with habanero papaya sauce and roasted garlic atoll sauce.	
<b>PORTUGUESE CHORIZO &amp; CLAM CHOWDER</b>	3.
<b>YUCA FRIES</b> Served with roasted garlic aioli sauce.	4.
<b>HABANERO CHICKEN QUESADILLA</b>	7.5
/ Substitute SPICY TEQUILA SHRIMP	8.50
<b>EMPANADAS PICADILLO</b>	5.
Beef filled turnovers wrapped in a flake pastry and served with a roasted garlic moll sauce and mango habanero papaya sauce.	
<b>ROASTED CORN &amp; HOT PEPPER SOUP</b>	3.
<b>PAPA RELLENAS</b>	5.
Chipotle mashed potatoes stuffed with picadillo and Chihuahua cheese and served with tomatillo and mango habanero papaya sauce.	
<b>TENDERLOIN TAMALES IN BANANA LEAF</b>	5.
<b>AHI TUNA &amp; SWEET SHRIMP CEVICHE</b>	8.
<b>LATIN CATERPILLAR ROLL</b>	8.
Flour tortilla, tempura fish, asparagus, tomatoes, Chihuahua cheese, guacamole, roasted garlic aioli sauce and mango habanero papaya sauce.	

### YUCATAN FAVORITES \* Served with Chips and Salsa

<b>* BRAZILIAN DIABLO SHRIMP</b>	16.
Tabasco marinated shrimp presented on a bed of Latin fried rice & seasonal vegetables, lettuce, pico de gallo & Chardonnay cilantro sauce.	
<b>CHIMICHANGA POLLO VERDE</b>	9.
Crispy fried flour tortilla stuffed with shredded chicken, Mexican cheeses & onion, topped with roasted tomatillo sales, white Chihuahua cheese sauce & served with sour cream, lettuce, pica de gallo & black beans	
<b>FAJITA DINNER</b>	12.
Choice of citrus marinated beef or chicken, served with beans, Latin fried rice, grilled vegetables, lettuce, pica de gallo, sour cream, guacamole, Chihuahua cheese & steamed flour tortillas, Chardonnay cilantro sauce.	
<b>* TILAPIA WITH LEMON, LEEKS &amp; CHARDONNAY SAUCE</b>	14.
Pan-seared, spiced tilapia served with chipotle mashed potatoes & grilled asparagus	
<b>CHILAQUILIES CON POLLO Y CHORIZO</b>	8.
Crispy corn tortillas mixed with cheese, chicken, onions roasted chilies with our house made beef chorizo, jalapenos & cilantro.	

<b>CHILE RELLENO ESPANOLE</b>	9.
Roasted peccadillo chilies stuffed with Mexican cheese, beef, pica de gallo, rice, tempura fried & topped with our Espanola sauce, creme & served with Latin fried rice & grilled vegetables.	
<b>PLANTAIN CRUSTED MAHI-MAHI</b>	13.
Pan grilled & topped with tequila lime & mango habanero papaya sauce, served with chipotle mashed potatoes & grilled vegetables.	
<b>* BRAZILIAN BRAISED SHORT RIB</b>	17.
Braised beef rib with a citrus demi glaze reduction, served with fries & grilled vegetables.	
<b>* LATIN VEGETARIAN MIX-MEX GRILL</b>	12.
Latin fried rice, black beans, grilled asparagus, onions, & assorted seasonal Vegetables served with grilled plantains & roasted garlic aioli sauce.	
<b>* PAELLA DE VENEZUELA</b>	16.
A house specialty - Latin fried rice with chicken, chorizo, tilapia, shrimp, mussels, clams, asparagus & seasonal vegetables.	
<b>ENCHILADA PLATE</b>	9.
Choice of beef, chicken or vegetarian, served with Latin fried rice, black beans, lettuce, pica de gallo & crispy tortilla strips	
<b>* SEABASS CHIMICHURRI WRAPPED IN BANANA LEAF</b>	20.
Chilean seabass marinated with garlic, Yucatan seasoning, chimichurri sauce, served with Latin fried rice, grilled plantains, vegetables & black beans.	
<b>* ROASTED TEQUILA LIME CHICKEN</b>	13.
1/2 Chicken, roasted & served with chipotle mashed potatoes & grilled vegetables.	
<b>* PERUVIAN LAMB STEW - HOUSE SPECIALTY</b>	16.
Braised lamb, roasted vegetables with a lamb stock reduction, served with a flaky pastry crust.	
<b>* TABASCO RIBEYE</b>	18.
A Tabasco marinated ribeye served with chipotle mashed potatoes, grilled onion & roasted shallots sauce	

**SALADS** Choice of spicy herb buttermilk or balsamic shallot vinaigrette

<b>THE ORIGINAL TEMPURA or GRILLED FISH</b>	7.75
<b>SPECIAL GROUND SIRLOIN</b>	7.75
<b>GARLIC SHREDDED BEEF</b>	7.75
<b>TEQUILA LIME CHICKEN</b>	7.75
<b>GRILLED VEGETARIAN</b>	7.25
<b>CABRITO — Roasted Lamb</b>	7.75
<b>SPICY TEQUILA SHRIMP</b>	8.5
Mixed greens, Chihuahua cheese, jicama, tomato, red onion, cilantro, purple cabbage, queso fresco, cured olives & tortilla strips.	

**NACHOS**

<b>GROUND SIRLOIN</b>	8.
<b>GARLIC SHREDDED BEEF</b>	8.
<b>TEQUILA LIME CHICKEN</b>	8.
<b>GRILLED VEGETARIAN</b>	8.
Crispy corn tortilla chips topped with Chihuahua cheese, aged white cheddar, queso fresco, roasted garlic aioli sauce, lettuce, tomato, cilantro, cabbage, sour cream, guacamole, jalapenos & onion.	

## **TACOS** Steamed white corn tortillas

THE ORIGINAL TEMPURA FISH TACO our signature taco	3.5
SPECIAL GROUND SIRLOIN	3.
GARLIC SHREDDED BEEF	3.
TEQUILA LIME CHICKEN	3.5
GRILLED VEGETARIAN	3.5
CABRITO — Roasted Lamb	4.5
SPICY AGED BEEF CHORIZO	4.5
SPICY TEQUILA SHRIMP	4.5
Chihuahua cheese, lettuce, tomato, red onion, cilantro, purple cabbage, queso fresco & roasted garlic sauce.	

## **BURRITOS** (white or wheat) Red (Mild) Green (Medium) Habanero (Stupid)

THE ORIGINAL TEMPURA OR GRILLED FISH	8.
SPECIAL GROUND SIRLOIN	8.
GARLIC SHREDDED BEEF	8.
TEQUILA LIME CHICKEN	8.
GRILLED VEGETARIAN	7.75
CABRITO - Roasted Lamb	8.
SPICY AGED BEEF CHORIZO	8.
SPICY TEQUILA SHRIMP	8.
Chihuahua cheese, queso fresco, tomato, red onion, cilantro & roasted garlic aioli sauce.	

## **BURRITO BOWL** Red (Mild) Green (Medium) Habanero (Stupid)

THE ORIGINAL TEMPURA OR GRILLED FISH	8.
SPECIAL GROUND SIRLOIN	8.
GARLIC SHREDDED BEEF	8.
TEQUILA LIME CHICKEN	8.
GRILLED VEGETARIAN	7.75
CABRITO - Roasted Lamb	8.
SPICY AGED BEEF CHORIZO	8.
SPICY TEQUILA SHRIMP	8.5
Latin tried rice, black beans, Chihuahua cheese, queso fresco, tomato, red onion, cilantro, roasted garlic atoll sauce and grilled veggies	

## **GRILLED LATIN SANDWICHES**

SERVED WITH FRIED PLANTAINS	
THE ORIGINAL TEMPURA OR GRILLED FISH	8.
GARLIC SHREDDED BEEF	8.
TEQUILA LIME CHICKEN	8.
GRILLED VEGETARIAN	7.75
CABRITO - Roasted Lamb	8.
SPICY TEQUILA SHRIMP	8.5
All made on grilled torte bread with roasted garlic atoll sauce, Chihuahua cheese, queso fresco, cilantro, lettuce, tomato & red onion.	

## DESSERTS

TEQUILA LIME SORBET WITH FRESH BERRIES (Alcoholic dessert)	3.
DEEP FRIED CHEESECAKE	4.
CAPPUCCINO PIE WITH CHOCOLATE SAUCE	4.
WHITE CHOCOLATE CREME BRULEE	4.

## DRINKS

SOFT DRINK	1.95	FROZEN MARGARITA	6.
ICED TEA	1.95	MARGARITA ROCKS	6.
		FROZEN SCREWDRIVER	6.
BOTTLE BEER DOMESTIC	2.75	HORIZONTAL MAMBO BOWL	20.
BOTTLE BEER IMPORT	4.	SANGRIA MARGARITA SWIRL	6.25
DRAFT DOMESTIC	2.5		
DRAFT SPECIALTY	2.75		

Please see our wine & specialty drink menu for a full selection

## KIDS Served with chips, salas, rice, beans & a drink (Children under 10 only)

MEAT & CHEESE BURRITO	5
TEMPURA FRIED CHICKEN TENDERS	5.
CHEESE QUESADILLAS	4.5
CHEESE ENCHILADA	4.5