

2016 PRIX FIXE MENUS



~ Cena Uno ~

Starter:

Guacamole, Chips & Salsa

Ensalada:

Mixed Green salad
Tossed in a Cilantro Lime Vinaigrette

Entrée Choices:

Burrito de Carne Asada

A large handmade flour tortilla filled
With marinated carne asada, guacamole,
pico de gallo and topped with salsa
roja. Served with beans.

Chicken Enchiladas Suizas

Enchiladas prepared with seasoned shred-
ded chicken and green chilies, topped with
salsa verde, cheese and sour cream,
Served with rice and beans.

Mexican Combo

A combination of our homemade chicken,
tamale, chile relleno, and beef enchilada
with salsa roja, served with
Mexican rice & beans.

Tacos de Carnitas

Two soft corn tortillas filled with carnitas.
Served with a concha of charro beans,
guacamole, pico de gallo, slasa chipotle
& quemada. Garnished with
cilantro and onion.

Dessert:

Caramel Flan



~ Cena Dos ~

Starter:

Chips, Salsa & Guacamole

Ensalada:

Fiesta Salad
Mixed greens w/ sliced black olives, peppers, diced
tomatoes, black beans and chipotle
Tortilla chips topped in cilantro lime dressing.

Entrée Choices:

All entrees served with handmade flour tortillas.

Chile Colorado

A very traditional Mexican favorite of tender
beef simmered in mild red chile sauce and
served with Mexican rice, refried beans
and flour tortillas.

Shrimp & Avocado Crisp Special

A crisp flour tortilla with refried beans,
camarones rancheros and melted cheese,
Topped with avocado slices, tomato wedges,
guacamole and sour cream.

Mango Chiptole Chicken

Seasoned grilled chicken breast served on a bed
of mango sauce and topped with chipotle salsa.
Served with arroz poblano and
cilantro lime fiesta cabbage.

Cochinita Pibil

Traditional Yucatan style pulled pork,
Seasoned in achiote & fresh OJ, garnished
with marinated red onion & pickled yellow
chiles and served with black beans.

Dessert:

Caramel Flan & Churro Combo



~ Cena Tres ~

Starter:

Chips, Salsa & Guacamole

Ensalada:

Caesar Salad with Quesadilla Bites

Entrée Choices:

All entrees served with handmade flour tortillas.

Tequila Lime Shrimp

Shrimp seasoned with garlic and
cilantro and sautéed in tequila, lime and
butter. Served Over Mexican rice.

Carne Asada & Camarones

Seasoned grilled top sirloin & grilled shrimp.
Served with Mexican rice & beans.

Grilled Mahi Mahi

Grilled Mahi Mahi in a creamy cilantro
sauce, served with black beans, arroz
poblano and a jicama slaw.

Pollo Mole Poblano

Sauteed Chicken tenders cooked in our origi-
nal mole poblano sauce. Topped with fresh
onions, sesame seeds & served with rice,
beans & handmade flour tortillas.

Carne Asada Tampiquena

Marinated top sirloin grilled & topped with
green chilies and onions and served with
guacamole, rice, beans and cheese enchilada.

Dessert:

Caramel Flan

Drizzled with Kahlua & Chocolate

Accompanied with soft beverages: Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,
Dr. Pepper, Lemonade and Iced Tea.



Plated menus: Groups of 10-30 may have three entrée choices, 30-50 may have two entrée choices,
During peak season and hours parties of 30 or more guests, please choose from the buffet menu..



You may add Fiesta Veggie Fajitas or Enchiladas Vegetales Con Queso to any menu, vegetarian or vegan style.



A taxable 20% service charge and 8% sales tax will be added.

A 50% deposit is required at the time of booking.



Coffee and tea service is \$2.99 per person.

Add a Welcome Margarita for \$4.90