

Mexican Entrée Menu

Chicken Entrées

- Mole Poblano con Pollo (chicken in rich mole sauce)
- Chicken Tinga (shredded chicken in chipotle tomato sauce)
- Pollo en Salsa Verde (chicken in green tomatillo sauce)
- Pollo Enchilado (spicy marinated chicken)
- Pechugas de Pollo en Salsa de Champiñones (chicken breast in mushroom cream sauce)
- Pollo a la Crema de Cilantro (chicken in cilantro cream sauce)
- Tequila Lime Chicken with Tequila-Cilantro Sauce
- Enchiladas de Pollo (red or green)

Beef Entrées

- Carne Asada (grilled marinated steak)
- Birria de Res (slow-braised beef in chile broth with consommé)
- Bistec Ranchero (beef strips in ranchero sauce)
- Bistec con Papas (beef and potatoes in red sauce)
- Carne en su Jugo (beef with beans and tomatillo broth)
- Albóndigas en Chipotle (beef meatballs in chipotle sauce)
- Carne a la Mexicana (beef sautéed with tomato, onion, and jalapeño)
- Fajitas (choice of chicken, beef, or shrimp with sautéed peppers and onions)

Pork Entrées

- Carnitas (slow-cooked pork with citrus and spices)
- Costillas de Puerco (pork ribs in red or green sauce)
- Cochinita Pibil (achiote-marinated pork, Yucatán style)
- Chicharrón en Salsa Verde or Roja (pork cracklings simmered in sauce)
- Tacos de Adobada (marinated pork in chile adobo sauce)

Seafood Entrées

- Camarones a la Diabla (shrimp in spicy chile sauce)
- Camarones al Mojo de Ajo (shrimp with garlic butter)
- Camarones a la Mexicana (shrimp sautéed with tomato, onion, and chile)



- Caldo de Camarón (shrimp soup, Veracruz-style)
- Pescado a la Veracruzana (fish with tomato, olives, capers, and spices)
- Ceviche de Camarón o Pescado (lime-cured shrimp or fish)

Traditional Favorites & Regional Dishes

- Chiles Rellenos (stuffed poblano peppers with cheese or picadillo)
- Enfrijoladas (corn tortillas in black bean sauce)
- Enchiladas Suizas (creamy green enchiladas with cheese and chicken)
- Mixiotes (meat steamed in maguey leaves)
- Tlacoyos (stuffed masa cakes)
- Huaraches (thick masa base topped with beans, meat, and salsa)
- Sopes Tradicionales (masa base with beans, lettuce, crema, cheese, and meat)
- Chilaquiles (fried tortillas in red or green sauce, topped with cheese and crema)
- Pozole Rojo or Verde (hominy stew with pork or chicken)
- Barbacoa de Borrego (slow-cooked lamb barbacoa)

Vegetarian & Vegan Entrées

- Rajas con Crema (roasted poblano peppers with cream and cheese)
- Nopales en Rajas con Salsa Verde (cactus strips in tomatillo sauce)
- Enchiladas Vegetarianas (stuffed with cheese, beans, or vegetables in red or green sauce)
- Vegan Enchiladas (stuffed with squash, zucchini, mushrooms, and vegan cheese)
- Chiles Rellenos de Queso (poblano peppers stuffed with cheese)
- Vegan Chiles Rellenos (stuffed with vegetables and grains)
- Calabacitas con Elote (zucchini and corn sautéed with mild seasoning)
- Vegan Tacos de Hongos (mushroom tacos with salsa verde)
- Vegetarian Sopes or Huaraches (masa base with beans, lettuce, cheese, crema, salsa)
- Vegan Sopes or Tlacoyos (masa base with beans, nopales, and salsa)

Menu Disclosure

Entrée pricing is based on seasonal availability and market value. Some seafood and specialty items may be subject to additional charges depending on current market pricing. Vegetarian and vegan items can be prepared upon request. All menus are customizable to accommodate dietary preferences and restrictions.

