



# Martina's

CANTINA & GRILL

## MENU

### APPETIZERS

#### GUACAMOLE

Prepared fresh when ordering accompanied by pork chicharron | \$ 14

#### PANELA ASADA

Grilled panela cheese in our homemade green sauce | \$ 14



#### QUESO FUNDIDO

Melted cheese skillet served with house made tortillas. | \$ 17

Chistorra | \$3 Hongos | \$3 Arrachera | \$6

#### EMPANADAS DE CAMARON

3 Empanadas filled with shrimp and cheese. Martina's Style | \$ 17

#### SOPA DE TORTILLA

Indulge in a rich and flavorful Mexican classic, a rich soup crafted from ripe tomatoes, guajillo chili, and crispy strips of fried tortillas. Enhanced with the creamy goodness of panela cheese, velvety diced avocado, and a dollop of decadent cream, each spoonful is a journey to culinary paradise. | \$ 17

#### CHICHARRON DE RIBEYE

Diced fried ribeye steak served on a bed of fresh Guacamole with roasted jalapeños | \$ 22

#### CALDO DE CAMARON CANTINERO

Steaming hot shrimp soup seasoned with dried shrimp and accompanied by fresh vegetables | \$ 17

### EGG DISHES

#### HUEVOS RANCHEROS

Enjoy two sunny side up eggs over crispy golden tortillas bathed in red salsa | \$ 15

#### HUEVOS RANCHEROS DIVORCIADOS

Scrumptious sunny-side up eggs nestled atop a crisp, golden tortilla topped with a green and red salsa | \$ 15

#### HUEVOS RANCHEROS

Eggs to your preference, bathed in the exquisite house mole accompanied by our homemade corn tortilla quesadilla | \$ 17

### SCRAMBLED

Our Eggs are served with black beans, fresh cheese and handmade tortilla

#### A LA MEXICANA

Scrambled eggs cooked with onions, juicy tomatoes, and fresh cilantro. For an extra kick elevate your experience by adding spicy serrano chili. | \$15

#### HUEVOS CON JAMON

Scrumptious scrambled eggs with ham. | \$15

#### HUEVOS CON CHORIZO

Scrambled eggs mixed with chorizo | \$ 15

#### HUEVOS CON TOCINO

Scrambled eggs mixed with crispy bacon | \$ 15

### OMELETTES

Experience breakfast bliss with our signature omelette's, served alongside your choice of savory black beans or vibrant tricolor potatoes, and a portion of Quinoa. Elevate your morning ritual by customizing your omelette with any detectable ingredients from our menu, crafting a truly unforgettable breakfast sensation

#### A LA MEXICANA

Tomatoes, onion and cilantro | \$15

HAM | \$15

MUSHROOMS | \$15

SAUSAGE | \$15

#### HUEVOS CON TOCINO

Drenched in sauce red or green | \$ 15

CHORIZO | \$ 15

BACON | \$ 15

CACTUS | \$ 15

### LIGHTER OPTIONS

#### AVOCADO TOAST

Our delicious avocado toast is served with fresh avocado, mounted on garlic bread and scrambled eggs | \$14



#### HOT OATMEAL

A warm bowl of oatmeal accompanied by fresh berries, apple slices, and sprinkled with aromatic cinnamon | \$12

#### SEASONAL FRUIT

fresh seasonal fruit accompanied by yogurt topped with delicious granola | \$12

#### PANCAKES

Three fluffy pancakes glazed with sugar and accompanied by honey and condensed milk | \$12

#### FRENCH TOAST

Exquisite homemade baked bread bathed in a three-milk sauce and served with vanilla ice cream | \$ 15



#### VEGETARIAN OMELETTE

A delicious egg- white omelette, generously filled with crisp, fresh asparagus spears and creamy, melted cheese. | \$ 13

### CHILAQUILES

#### COLORAOS

Indulge in our tantalizing red chilaquiles, expertly sautéed in our signature house made red sauce, served alongside perfectly seasoned stewed beans. | \$16

Chicken | \$4 Eggs | \$3 Arrachera | \$6

#### CHILAQUILES MARTINA'S

The house chilaquiles sautéed with tangy tomatillo green sauce and accompanied by succulent Cochinita Pibil (Pork) | \$16

#### CHILAQUILES RANCHEROS

Drenched in red sauce and generously topped with Oaxaca Cheese. | \$16

Chicken | \$4 Eggs | \$3 Arrachera | \$6

#### CON BIRRIA

Chilaquiles tossed in our vibrant red sauce, served alongside our tantalizingly rich and flavorful Birria, a promising taste that will leave you craving more! \$16

#### EN MOLE POBLANO

Delicious chilaquiles in our homemade 100% authentic Mole Poblano | \$ 18

Chicken | \$4 Eggs | \$3 Arrachera | \$6

#### VERDES

Chilaquiles, tossed in a zesty tomatillo green sauce served with black beans | \$ 16

Chicken | \$4 Eggs | \$3 Arrachera | \$6

#### LOS DIVORCIADOS

In a harmonious blend of green and red sauces, each distinct yet perfectly complementing the other. Together but not mixed. | \$ 17

Chicken | \$4 Eggs | \$3 Arrachera | \$6

### LUNCH

#### PANELA ASADA

Grilled Mexican Panela cheese topped with green sauce made in-house | \$14

#### TORTA AHOGADA

Traditional drowned torta, Jalisco-style, stuffed with succulent pork carnitas and smothered in red sauce | \$14

#### COSTILLAS DE PUERCO EN SALSA VERDE

They are served seasoned with green tomato sauce and serrano pepper | \$18

#### FLAUTAS

3 Crispy chicken flautas, in red sauce | \$16

#### QUESADILLA CON BIRIA

Large flour tortilla with melted cheese, stuffed with homemade Birria | \$14

#### EL BURRO

Load up your Burrito with your choice of fillings! Choose between carne asada, birria, chicken or eggs cooked to your liking. Prepared with Guacamole, beans and cheese | \$14



#### CARNE EN SU JUGO

A classic Jalisco dish. Beef made with a house made tomatillo juice served with beans, bacon and onion. | \$ 17

#### TACOS DE BIRRIA

House-made birria tacos, bursting with flavor and served with fresh onion and cilantro, accompanied by a steaming, flavorful consome to elevate your taste experience to new heights. | \$ 16

#### TORTAS

Customize your torta with your preferred option. Prepared with lettuce and tomato | \$ 13

Carne asada, Chicken, Beans or Birria

### LA PALAPITA

Dishes accompanied by rice and fresh salad

#### CAMARONES ZARANDEADOS

Giant grilled shrimp tossed in butter and tequila dressing, served atop a fresh salad | \$24

#### CAMARONES AL AJILLO

An exquisite dish of sautéed shrimp in butter with guajillo chile and minced garlic topped with cheese | \$22



#### CAMARONES ENDIABLADOS

Traditional deviled shrimp, cooked in a spicy house made sauce and topped with cheese | \$ 22

#### CAMARONES CUCARACHA

Crispy fried shrimp seasoned with our house black sauce | \$ 24



#### SALMON ZARANDEADO

Grilled with our special marinade based on chilies and Tequila | \$26

#### CAMARONES MARTINA'S

Sautéed in butter and bathed in Poblano sauce and melted cheese | \$26

#### MOMIAS

Shrimp stuffed with cheese and wrapped in bacon au gratin | \$24



#### CAMARONES CUCARACHA

Crispy fried shrimp seasoned with our house black sauce | \$ 24

### LOS AGUACHILES

#### AGUACHILE JAMAICA

Shrimp marinated in lime juice, seasoned, and sautéed in spicy hibiscus sauce | \$21

#### EL TATEMADO

Fresh shrimp marinated in citrus juice, seasoned and sautéed in roasted chili sauce | \$ 21



#### AGUACHILE VERDE

Experience the freshness of our lime- marinated shrimp, delicately seasoned with salt and pepper, and lovingly bathed in a zesty green chili sauce. Served alongside crisp cucumber slices, vibrant red onion, avocado. | \$ 21



#### TIRADITO DE ATUN

Fresh tuna accompanied by guacamole and oriental sauces | \$23

#### CEBICHE DE PULPO FRITO

Chunks of fried octopus with lime juice, caramelized onion, pineapple and cilantro | \$24



### DE MI TIERRA A TU MESA

#### MOLES MARTINAS

All of our moles are served accompanied by rice and beans

#### MOLE NEGRO AZABACHE | \$27

#### MOLE VERDE | \$24



#### MOLE DULCE | \$24

#### MOLE ROSA MARIA | \$24



#### OPTIONS TO ACCOMPANY YOUR MOLE

SALMON | PORK LOIN | CHICKEN | BEEF

### ENCHILADAS

#### VERDES

Stuffed with Chicken, green sauce, sour cream, lettuce, carrot and onion | \$21



#### MOLE DULCE

Chicken prepared with the House Mole | \$21



#### SUIZAS

Stuffed with chicken in a creamy sauce and au gratin with cheese | \$22



#### ENFRIJOLADAS

Chicken in bean sauce | \$19

#### ROJAS

Chicken, red sauce, sour cream, lettuce, onion | \$21



### LAS CARNES

RIBEYE | \$39

PORTERHOUSE | \$42

ARRACHERA | \$32

NEW YORK | \$39



### HAMBURGUESAS



#### MARTINAS BURGER

Select meat, homemade bread, caramelized onion and grilled cheese | \$22

#### CHEESE BURGER

Select meat, homemade bread, caramelized onion and grilled cheese | \$16

Bacon | \$3 Avocado | \$3

### NATURAL JUICES & AGUAS FRESCAS

CARROT JUICE | \$7

ORANGE JUICE | \$7

GRAPEFRUIT JUICE | \$7

GREEN JUICE | \$12

LEMONADE | \$5

HORCHATA | \$5

PINEAPPLE | \$5

WATERMELON | \$5



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