



## TRADITIONAL DINNERS/COMIDAS

### POLLO RANCHERO \$14.50

*Skinless chicken marinated overnight with chipotle sauce and grilled (mild). Served with grilled green onions, side of ranchero sauce and lime wedges*

### 4 ENCHILADAS SUIZAS \$16.00

*Corn Tortillas (or flour) roll over with chicken, covered with green salsa and topped with melted cheese, fresh cheese, sour cream, lettuce and onions. Garnished with fresh avocados and tomatoes.*

### CHICKEN MOLE/MOLE ROJO POBLANO DE POLLO \$16.00

*Delicious tender chicken topped with mole sauce made it with different dry peppers and spices become one of the most traditional plates in the Mexican Cocina (medium spicy). Garnished with sesame seeds.*

### CHILE RELLENO \$16.00

*Roasted Poblano Pepper stuffed with Chihuahua cheese (Vegetarian option) or picadillo (ground beef) covered in an egg batter and fried topped with ranchero sauce (Tomato-jalapeno mild sauce) Garnished with Cilantro*

### PORK RIBS IN ADOBO/ COSTILLAS ADOBADAS \$17.50

*Slow cooked pork ribs in sauce made with Guajillo, Ancho and Arbol pepper until the meat become deliciously tender. Garnished with cilantro*

### BISTEK A LA MEXICANA \$18.00

*Sautee onion, tomato and jalapenos slices mixed with beef steak cut in small pieces and a little bit of ranchero sauce (Mild tomato jalapeno sauce)*

ALL MEALS ARE SERVED WITH 2 SIDES AND WARM HOMEMADE CORN TORTILLAS (FLOUR TORTILLA ONLY BY REQUEST)

**Mexican Rice** Tomato, carrots, and green peas \$2.75

**Charro Beans** Pinto Beans with bacon, chorizo and veggies \$3.00

**Refried Beans** Mashed pinto beans topped with cheese and pico de gallo \$2.50

**Vegetarian Black beans** with tomatoes bell peppers little bit of cilantro \$2.75

**Sautee Veggies Fajita Style** zucchini squash, bell and poblano peppers \$3.00

**Potato and poblano peppers** Potato cubes with rajas (Slices) of poblano peppers (add chorizo for no extra cost) \$3.00

