

KALAUERAS

MENU

PLATOS COMPARTIBLES

Queso Dip

Homemade melted cheese with house ingredients.

Small 4.99 Large 8.99

Fresh Guacamole 10.99

Fresh house-made to order guacamole.

- Roasted red pepper & queso fresco
- Serrano
- Pineapple serrano
- Tropical (mango & strawberry)

Ribeye Chicharrón Guacamole 19.99

Fresh house-made guacamole topped with ribeye chicharrón.

Fundido 10.99

- Philly (steak or chicken +1)
- Chorizo
- Poblano & Hongo
- Poblano & Camarón (+2)

Tacos Dorados 10.99

Guadalajara style crispy tacos on a bed of lettuce.

- Pollo
- Papa

Aguachile 18.99

Cooked shrimp in a lime, serrano sauce with red onions, and avocado.

Ceviche Kalavera 15.99

Three tostadas topped with shrimp mixed with pico de gallo, cucumber, cilantro, jalapeños, and lime juice.

Tostadas Muertas 14.99

Fried tortillas topped with cheese, your choice of protein, onions, cilantro, guacamole, and house-made jalapeño sauce.

- Pollo
- Al Pastor
- Steak

Catrines Nachos

A bed of chips topped with choice of protein or veggies, queso, sour cream, pico de gallo, and guacamole.

- Veggie (12.99)
- Steak (14.99)
- Del Mar (17.99)

Yuca Bites 14.99

Mashed yuca stuffed with cheese and fried until golden and crispy. Served with house-made jalapeño sauce or chipotle ranch.

Chicken Wings 15.99

- Chipotle Tamarindo
- Salsa Verde
- Mango Habanero

Papas KALAUERAS 14.99

French fries topped with queso, jalapeño salsa, steak, guacamole, pico de gallo, and sour cream.

Street Corn (Elote) 7.00

Cotija cheese, mayonnaise, and tajin.

DINNER ENTREES (POLLO)

Pollo Catrina 18.99

Two chicken breasts topped with mushrooms, onions, and pineapple. Served with rice, beans, and salad.

Pollo Difunto 16.99

Grilled chicken breast, broccoli, onions, bell peppers, and mushrooms on a bed of rice. Topped with queso dip. (Shrimp +2.50)

Pollo Bendito 18.99

Grilled chicken in a chipotle cream sauce with poblano peppers and tomatoes. Topped with queso fresco. Served with white rice and salad.

Pollo Ligero 18.99

Grilled chicken breast topped with grilled jalapeños and banana peppers. Served with broccoli and an avocado side salad.

(CARNES)

Ribeye 20.99

Topped with mushrooms and queso dip. Served with mixed veggies and white rice.

El Charro 20.99

Ribeye topped with house-made red sauce and grilled shrimp in a cream sauce. Served with asparagus and a side salad.

Grilled Ribeye 18.99

Two thin steaks topped with red onions and jalapeños. Served with rice or beans and a side salad.

La Ofrenda 28.99

Strips of ribeye steak and chicken breast grilled with chorizo, shrimp, poblano peppers, onions, tomatoes, mushrooms, and grilled jalapeños. Topped with homemade sauce and shredded cheese. Served with rice, beans, lettuce, sour cream, and pico de gallo.

SEAFOOD

Camarón al Altar 19.99

Grilled shrimp in a cream sauce served with asparagus, white rice, and a side salad with tomatoes and sliced avocados.

Santo Salmon 20.99

Grilled salmon topped with mushrooms in a cream sauce. Served with sliced tomatoes, asparagus, and white rice.

Charro Tilapia 20.99

Grilled tilapia topped with a chipotle sauce, grilled shrimp, onions, bell peppers, and mixed veggies. Served with Mexican rice and salad.

Seafood Vida 20.99

Choice of tilapia or shrimp al mojo style. Served with rice, beans, and salad.

Camarones al Cucuy 19.99

Shrimp, zucchini, and red peppers in a house-made spicy salsa. Served with rice and salad.

LO TÍPICO

Carnitas 17.99

Tender slow cooked pork shank topped with onions and jalapeños. Served with rice, beans, and avocado salad.

Fajitas 19.50

Marinated protein or veggies grilled with bell peppers, tomatoes, onions, and broccoli. Served on a sizzling skillet with rice, beans, and a side salad. Choice of: chicken, steak, vegetarian (19.50), combo (+1), or shrimp (+2)

Quesadilla Fajita 16.99

Grilled flour tortilla with choice of chicken or steak, tomatoes, onions, mushrooms, bell peppers, and cheese. Served with rice and a side salad. Choice of: Chicken, steak, vegetarian (19.50), combo (+1), or shrimp (+2)

STREET TACOS

Diablo Tacos 16.99

Grilled chicken and chorizo mixed with spicy house-made salsa. Topped with black beans and pico de gallo.

Shrimp Tacos 16.99

Grilled shrimp with grilled peppers and tomatoes. Topped with pineapple, pico de gallo, and queso fresco.

Salmon Tacos 17.99

Grilled salmon topped with a drizzle of chipotle ranch, lettuce, sliced avocado, and queso fresco.

Charro Tacos 16.99

Carne asada topped with cilantro and onions.

Al Pastor 16.99

Marinated pork with pineapple and onions. Topped with onions and cilantro.

Carnitas 16.99

Shredded slow cooked pork topped with pico de gallo.

Veggie Tacos 14.99

Mushrooms, bell peppers, and zucchini. Topped with queso fresco and avocado.

Catrina Tacos 16.99

Mix of chorizo and potato topped with queso fresco and avocado.

Kalaveras Tacos 16.99

Steak, chorizo, and bacon. Topped with queso fresco and avocado.

Birria Tacos 16.99

Braised beef marinated in adobo sauce topped with cilantro and onions. (Make it a quesabirria +1)

Vegan Tacos 14.99

Romaine lettuce, avocado, pico de gallo, black beans, and queso fresco.

SIDES & SALSAS

Mexican Rice

Cilantro White Rice

Refried Beans

Black Beans

Charro Beans

Avocado Side Salad

Tomatillo Salsa

Jalapeño Salsa

Green Tomatillo Salsa

Llorona Bowl 17.99

Bed of rice and lettuce topped with choice of grilled protein, bell peppers, onions, tomatoes, broccoli, corn, black beans, avocado, and shredded cheese. Veggies, grilled chicken or steak. shrimp (+2) salmon (+4)

Chimichanga 14.99

Two flour tortillas fried and filled with a choice of chicken or beef, topped with house-made salsa and queso. Served with rice and salad.

Kalaveras Combo 13.99

Pick any two items served with rice and refried beans:

Enchilada | Burrito | Taco | Quesadilla | Chimichanga | Chile Relleno

Vegetables, ground beef, shredded beef, shredded chicken, beans, cheese, grilled chicken or steak (+1), or shrimp (+2)

ENCHILADAS

Enchiladas Kalaveras 14.99

Two shredded chicken enchiladas topped with house-made jalapeño sauce, sour cream, red onions, cilantro, avocado, and queso fresco. Served with rice.

Enchiladas Divorciadas 14.99

Two different enchiladas, shredded chicken and carnitas, topped with sour cream, cilantro, avocado, and a mix of red and green house-made salsas. Served with rice and beans.

Xolo's Enchiladas 15.99

Four different enchiladas: Shredded chicken, ground beef, bean and cheese. Topped with house-made sauce, lettuce, sour cream, and cheese.

Enchiladas Verdes 14.99

Two shredded chicken enchiladas topped with tomatillo salsa verde and queso. Served with rice and salad.

BURRITOS

KALAVERAS Burrito 16.99

Filled with chicken chorizo, rice, beans, and topped with our house-made spicy salsa, pico de gallo, and sour cream.

Esqueleto Burrito 16.99

Filled with chicken or steak, rice and beans topped with cheese dip. Served with lettuce, sour cream, and tomatoes.

Charros Burrito 17.99

Filled with shrimp, chicken, steak, and fajita vegetables. Served with a side of rice, beans, and salad. Served with three sauces: House-made jalapeño sauce, house-made red sauce, and queso dip.

Jalapeño Burrito 17.99

Filled with steak, grilled with onions, tomatoes, bell pepper, and rice. Topped with queso dip, house-made jalapeño sauce, and grilled jalapeños. Served on a hot skillet with a bed of veggies.

SALADS

La Muerte Salad 10.99

Bed of romaine lettuce with corn, black beans, diced tomatoes, red onions, and avocado slices. Topped with your choice of protein. Crispy tortilla strips and chipotle ranch dressing.

Chicken, shrimp (+3), or salmon (+4)

Mexican Caesar 10.99

Bed of romaine lettuce topped with a grilled chicken breast, cotija cheese, pepitas, crispy tortilla strips, and cilantro pepita dressing.

Fajita Salad 10.99

Marinated meat grilled with bell peppers, tomatoes, mushrooms, onions and broccoli. Served on a bed of romaine lettuce. Topped with shredded cheese.

Avocado Salad 10.99

A bed of romaine lettuce with sliced avocado, tomatoes, and red onions. Topped with cilantro and a cilantro lime dressing.

KIDS MENU 6.99

1. Taco, rice, and beans

2. Enchilada, rice, and beans

3. Burrito, rice, and beans

4. Hamburger and fries

5. Quesadilla and rice

6. Chicken tenders and fries

7. Kids grilled chicken: Rice topped with queso

DRINKS

KALAUVERAS

FRESH MARGARITAS

Kalavera 14

Fresh juices, tequila, agave, and a splash of gran marnier.

La Chica Fresa 14

Fresh juices, muddled strawberry, serrano, silver tequila, agave, and a splash of soda.

La Italiana 14

Fresh juices, Disaronno, silver tequila, and agave.

La Catrina 14

Fresh juices, muddled mint and blackberry, silver tequila, and agave.

El Catrín 14

Fresh cucumber, silver tequila, and agave.

Piña Para La Niña 14

Fresh juices, muddled pineapple and jalapeños, silver tequila, and agave.

La Reina 14

Fresh juices, muddled raspberries, silver tequila, agave, and a splash of soda.

La Calaca 14

Fresh lime juice, silver tequila, agave, 1/2 triple sec, agave, and splash of soda.

La Japonesa 14

Fresh juices, tequila, agave, and matcha.

Mariposa Tracionera 14

Fresh watermelon, fresh juices, agave, triple sec, and tequila.

REGULAR MARGARITAS

Frozen or Rocks Lime 10.50

Flavored Margarita 11.50

Lime, mango, strawberry, raspberry, watermelon, or peach.

COCKTAILS

La Princesa 12

Strawberries and raspberries muddled with fresh lime juice, gin, and a splash of tonic.

Cucumber Gin 12

Muddled cucumber, lime juice, gin, agave, and a splash of tonic.

Mango Tango Martini 12

Mango, vodka, coconut rum, pineapple juice, and cranberry juice with a Tajín rim.

Mexican Mule 10

Muddled lime, silver tequila, and ginger beer. (make it original with vodka)

Cantarito 10

Fresh lime and orange juice with silver tequila and grapefruit soda.

Carajillo 11

Shot of coffee, liquor 43, splash of agave, and Disaronno.

Mexican Bloody Beer 9

Clamato, lime juice, salt, pepper, splash of hot sauce, and Mexican beer of choice.

Mojito 12

Rum, muddled mint, lime, agave, and a splash of soda.

(+1 Fresh fruit Mojito: Strawberry, raspberry, blackberry, pineapple, or cucumber.)

Coconut Mojito 13

Muddled mint, lime juice, agave, rum, coconut cream and a splash of soda.

La Berry Gritona Martini 11

Strawberries and raspberries, freshly muddled, strawberry vodka and a splash of tonic.

Charro Negro 10

Pinch of salt, reposado tequila, fresh lime juice, and Coca-Cola.

Paloma 10

Fresh grapefruit, lime juice, silver tequila, and grapefruit soda.

Horchata Sucia 11

Agave, horchata, shot of coffee, shot of dark rum, and a splash of Kahlúa.

MEZCAL

Mezcalita 14

Fresh juices, mezcal, agave, and a splash of soda.

El Amare 14

Fresh hibiscus juice, fresh juices, agave, and mezcal.

Tropical Mezcal 14

Fresh juice, muddled pineapple, mezcal, and agave.

Oaxaca Old Fashion 14

Agave, angostura bitters, reposado tequila, and mezcal.

DRAFT BEER

Domestic 16oz 3.75 22oz 5.75

Imported 16oz 4.25 22oz 6.25

WINE

Sangria Margarita 10.50

Housemade sangria with frozen lime margarita.

Sangria 9.75

Housemade fruit sangria.

Cabernet Sauvignon 5.99

Merlot 5.99

Chardonnay 5.99

Moscato 5.99

Pinot Grigio 5.99

White Zinfandel 5.99

TEQUILA LIST

1800 Silver 7.99

1800 Reposado 8.99

1800 Añejo 8.99

Avión Silver 9.99

Avión Reposado 10.99

Avión Añejo 11.99

Cabo Wabo Blanco 10.99

Cabo Wabo Reposado 11.99

Cabo Wabo Añejo 11.99

Casa Amigos Blanco 11.99

Casa Amigos Reposado 12.99

Casa Amigos Añejo 12.99

Clase Azul Reposado 25.00

Clase Azul Plata 20.99

Corralejo Reposado 9.99

Corralejo Silver 8.99

Cuervo Tradicional Añejo 8.99

Cuervo Tradicional Reposado 8.99

Cuervo Tradicional Blanco 7.99

Dobel Reposado 10.99

Don Julio 1942 25.00

Don Julio 70 14.99

Don Julio Añejo 12.99

Don Julio Reposado 12.99

Don Julio Silver 11.99

Espolón Blanco 8.99

Herradura Añejo 10.99

Herradura Reposado 10.99

Herradura Blanco 9.99

Milagro Añejo 9.99

Milagro Reposado 9.99

Milagro Blanco 8.99

Patrón Extra Añejo 11.99

Patrón Añejo 10.99

Patrón Reposado 10.99

Patrón Silver 9.99

Suavecito Añejo 9.99

Suavecito Reposado 9.99

Suavecito Silver 8.99

Tres Agaves Añejo 9.99

Tres Agaves Reposado 9.99

Tres Generaciones Plata 9.99

Tres Generaciones Reposado 10.99

Tres Generaciones 10.99



KALAVERAS

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