

BEBIDAS

Beverages

Café Coffee 12oz	1.50
Te Hot Tea 16oz	1.35
Orchata Rice water 16oz	1.75
Tamarindo Tamarind fruit drink 16oz	1.75
Jamaica Hibiscus flower drink 16oz	1.75
Jarritos Bottled drinks	1.75
Sidral Apple cider	1.75
Sangria Grape red cider	1.75
Sodas Pepsi, Coke, Sprite, 7up, Diet Pepsi, Diet Coke	1.15
Agua Fiji Bottled artesian water	1.95
Hot Chocolate Hot Chocolate 16oz	1.40

Aguas Frescas

Fresa Strawberry mixed drink	3.25
Melon Fresh cantaloupe mixed drink	3.50
Limon Fresh lemonade drink	2.50
Piña Pineapple mixed drink	3.25



Licados Malts

Made with oat milk

Fresa Strawberry Malt	4.00
Banana Banana Malt	3.00
Chocolate Chocolate Malt	3.00
Mango Mango Malt	4.00



ESQUISITOS POSTRES

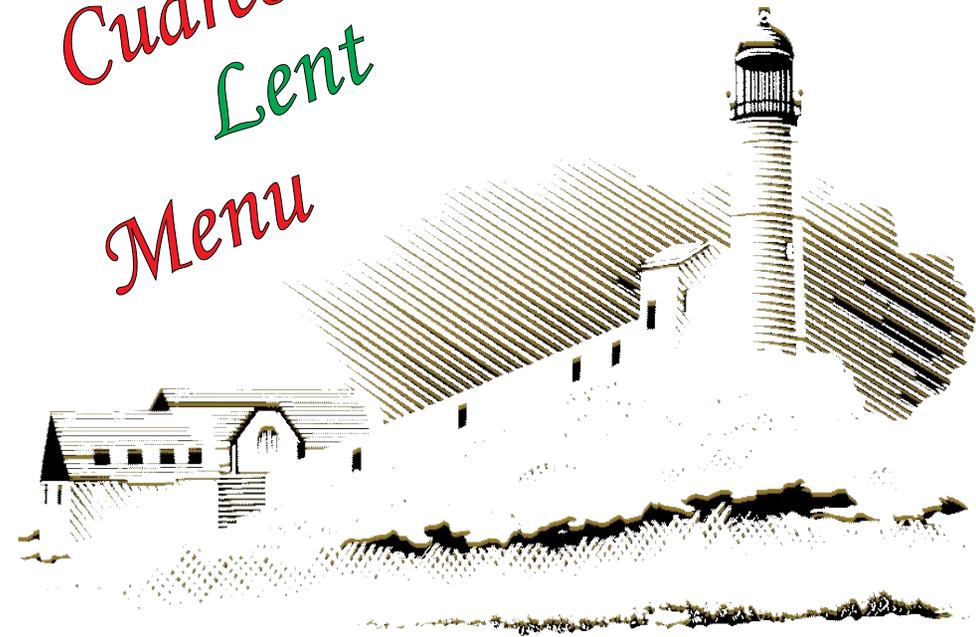
Flan Custard	1.95
Pastel Zanahoria Carrot cake with natural and organic ingredients	3.95
Faro Cake Chocolate and Custard cake topped with caramel	3.65
Pastel 3 Leches 3 milk cake with organic frosting	3.85
Arroz con leche Rice Pudding	1.75

Gelatina Gelatin	1.50
Pastel de Piña Homemade pineapple turnover cake	1.95
Empanadas Fruit Jam turnovers-pineapple, strawberry, caramel or apricot	1.65

Prices subject to change without notice.

El Faro Restaurante

Cuaresma Lent Menu



Cocina Mexicana y Vegetariana

3936 W. 31 Street
Chicago, IL. 60623
Tel: (773)277-1155

Cuaresma Lent Specials

Desayuno Cuaresma 6.75

Scrambled eggs with fresh sliced cactus, tomatoes, onions and hint of garlic, served with rice and beans



Caldo de Pescado 10.95

Catfish, vegetables and mini shrimp soup

Tortitas de Camaron 8.95

Shrimp patties simmered in guajillo sauce with sliced cactus, served with rice and beans



Taco Tortitas de Camaron 3.25

Shrimp patty taco with rice and beans

Orden Tacos de Camaron 6.75

3 Shrimp tacos served with pico de gallo and chipotle cream

Filete de Pescado Dinner 9.75

Fried Tilapia fillet served with rice, avocado, lettuce, tomatoes and tartar sauce on the side

Torta de Filete Pescado 5.95

Breaded fried Tilapia fillet on a bun, garnished with lettuce, tomatoes, mayonnaise and avocado

Chilaquiles Rojos o Verdes 6.50

Corn tortilla slices dip in guajillo or tomatillo sauce topped with fresco cheese and sour cream

Sopa de Lentejas 1.75

Lentel soup with bits of potatoes, and carrots

Capirotada* 5.95

A serving of delicious bread dessert dipped in our famous home made syrup and sprinkled with coconut flakes



Casa Vegetariana Vegetarian



Ensalada Campesina 5.75

Lettuce, carrot, bell peppers, cucumber, mushrooms, tomato and onions, garnished with soy chicken style, panela cheese and avocado

Ensalada de Frutas* 7.25

Cantaloupe, apple, grapes, strawberries, and banana, topped with home made granola and honey

Arroz con Vegetales 8.25

Stir fry whole wheat rice with bell peppers, broccolli, baby corn, bean sprouts, cauliflower, and diced soy meat

Pico de Gallo de Soya 8.95

Grains and soy meat grilled w/onions, bell peppers, and tomatoes topped w/cheese served w/rice and black beans

Hamburguesa c/queso 7.25

Grains and soy meat patty on whole wheat bun w/cheese garnished with mayonnaise, lettuce, spinach, tomatoes, onions and bell pepper served with diced potatoes and fruit

Torta de Soya estilo Pollo 5.50

Soy Chicken style, served on a bun with mayonnaise, onions, lettuce, tomato, panela cheese and avocado

Torta Veggie Cubana 5.25

Chicken, Sausage and Bacon soy style on a bun with mayonaise, beans, organic egg, soy cheese, onions, tomatoes and chipotle sauce

Sandwich Vegetariano 6.95

Soy chicken style served on toasty wheat bread with mayonnaise, romaine lettuce, spinach, alfalfa sprouts, mozzarella style tofu, onions and tomatoes, served with diced potatoes and fruit



Queso Panela a la Parilla 7.95

Low fat panela cheese grilled with tomato sauce, accompanied with salad, served with rice and black beans

Nopalitos Guisados 8.95

Diced cactus seasoned with dry pepper, garlic and onions, served with rice and black beans

Taco de Soya Pollo 2.25

Chicken style soy cooked with tomato, onions and olive oil, served with jalapeño sauce (recommended topped with cilantro and onions)



Taco de Soya Pollo c/Nopāl 2.75

Chicken style soy cooked with tomato, onions and olive oil, under a slice of grilled cactus, served with jalapeño sauce

*Alerta de alergia - Contiene cacahuete
Allergy alert - Contains peanuts