



REAL MONTE ALBAN

AUTHENTIC MEXICAN CUISINE

2209 MURFREESBORO PIKE, NASHVILLE, TN 37217

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  @REALMONTEALBAN



REALMONTEALBAN.COM



APPETIZERS



GUACAMOLE CASERO \$9.99

Made from scratch. Chunks of avocado mixed with fresh onion, tomatoes, jalapeño, cilantro, a pinch of salt, and a squeeze of lime

CHICHARRONES CON GUACAMOLE \$8.99

Freshly cooked house-made chicharrones served with guacamole.

ESQUITE \$7.99

Mexican street corn off the cob on a skillet with butter, Mexican mayo, lime, cotija cheese, and Tajín.

ELOTE ASADO \$7.99

Four pieces of Mexican street corn on the cob roasted and slathered with your choice of lime and Tajín or Mexican mayo and cotija cheese.

JALAPENO POPPERS \$7.99

Five deep-fried jalapeños stuffed with cheese, wrapped with bacon, and served with club sauce.

CHICKEN WINGS (ALITAS) 6 CT - \$8.99 | 12 CT - \$16.99

Your choice of breaded or naked wings tossed in your choice of buffalo or mango habanero sauce, served with ranch or blue cheese.

CAMARONES BOTANEROS* \$16.99

Twelve pieces of shrimp cocktail style served with fresh cucumber slices, lime, and Salsa Negra.

GUACAMOLE DIP Small - \$5.99 | Large - \$8.99

CHORIQUESO \$9.99

QUESO DIP Small - \$5.99 | Large - \$8.99

QUESO FUNDIDO \$12.99

Authentic Oaxaca cheese melted on a hot skillet topped with chorizo and served with pico de gallo and tortillas.



QUESO FUNDIDO

*WARNING: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have any special dietary requirements.

TACOS



QUESABIRRIAS

BIRRIA TACOS (QUESABIRRIAS) \$15.99

Three grilled corn tortillas filled with cheese and beef birria meat, topped with onion and cilantro, served with a cup of consommé.

TACOS CON COSTRA \$15.99

Three Mexican-style grilled cheese tortillas with your choice of meat (carne asada, grilled chicken, pastor, carnitas, chorizo, lengua), topped with onion and cilantro, served with fresh guacamole and cambray onions.

BAJA FISH TACOS* \$17.99

Three beer-battered fish tacos fried to golden brown, topped with a mix of fresh white and red cabbage, pico de gallo, our homemade chipotle tartar sauce, and Mexican mayo.

PUERTO TACOS DORADOS \$17.99

Four crunchy fish or shrimp tacos topped with avocado and a mix of white and red cabbage with cilantro on a special chile de árbol sauce.

TACOS DE POLLO CLUB \$15.99

Three soft flour tortillas stuffed with grilled chicken and bacon, topped with lettuce, shredded cheese, and pico de gallo, served with our homemade club sauce.

STREET TACOS

Mexican street-style tacos on a small corn tortilla topped with onion and cilantro.

Carne Asada, Grilled Chicken, Chorizo, Pastor, Carnitas **\$3.25**

Lengua, Cabeza **\$3.75**



BAJA FISH TACOS

ESPECIALIDADES



CARNITAS \$17.99

Chunks of pork slowly fried to golden brown served with rice, beans, salad, and tortillas.

CARNE ASADA* \$17.99

Grilled-to-perfection sliced arrachera served with rice, black beans, salad, and tortillas.

PARRILLADA ESPECIAL \$23.99

Slices of grilled arrachera, center-cut pork chop, beef link sausage, chicken breast, and a shrimp skewer served on a hot skillet. Served with rice, black beans, salad and tortillas.

FAJITA TRIO \$18.99

Grilled chicken, steak, and shrimp mixed with bell peppers, onions, and tomatoes. Served with refried beans, rice, salad and tortillas.

FAJITA HAWAIIANA \$18.99

Your choice of grilled steak strips or chicken mixed with ham, bacon, onions, and pineapple. Served with refried beans, rice, salad and tortillas.

COSTILLAS A LA PARRILLA \$22.99

Grilled beef short ribs with grilled onions and chiles toreados. Served with rice, black beans, salads and tortillas.

MILANESA \$17.99

Hand-breaded chicken breast fried to golden brown. Served with rice, refried beans, salad and tortillas.

RIBEYE MONTE ALBAN* \$25.99

Well-cooked ribeye steak with grilled onions and mushrooms topped with queso dip on a sizzling skillet, served with fries and salad.

ALAMBRES \$17.99

Mexican-style alambres made with steak, bacon, diced bell peppers, and onions topped with Oaxaca cheese. Served with rice, charro beans and tortillas.

FLAUTAS \$15.99

Five flautas filled with shredded chicken topped with black refried beans, lettuce, Mexican crema, queso fresco, and guacamole.

TORTA CON COSTRA \$14.99

A Mexican-style sandwich with your choice of meat (asada, pastor, chicken, chorizo, carnitas) with onion and cilantro wrapped in a crust of cheese with beans and Mexican mayo served with fries.

TORTA CHILANGA \$14.99

Mexican sandwich with smoked ham, turkey ham, beans, mayo, avocado slices, lettuce, and tomatoes served with fries.

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MOLCAJETE DE LENGUA \$24.99

Delicious beef tongue in a sizzling molcajete bowl with grilled onions and poblanos covered with salsa verde. Topped with a chile toreado and cambray onions, served with rice, refried beans, salad, and tortillas.

MOLCAJETE DE MARISCOS \$27.99

A mix of grilled shrimp, octopus, crab meat, and fish with grilled onions in a sizzling molcajete covered with seafood broth. Served with rice and salad.

MOLCAJETE REAL \$24.99

Slices of grilled arrachera, grilled chicken breast, chorizo, and grilled shrimp served in a sizzling molcajete bowl with onions and poblano peppers and your choice of mild or hot sauce. Topped with a chile toreado and cambray onions, served with rice, refried beans, salad, and tortillas.



A LA CARTA



QUESADILLA SENCILLA \$8.25

Steak, grilled chicken, chorizo, pastor.

TOSTADA \$8.99

Octopus, shrimp, or crab meat.

CHIMICHANGA STEAK OR GRILLED CHICKEN \$7.99

FRIJOLAS CHARROS \$5.99

PICO DE GALLO \$2.99

CHILES TOREADOS \$3.99

QUESO FRESCO \$3.99

CREMA \$2.99

RICE OR BEANS \$3.25

FRENCH FRIES \$4.25

HANDMADE TORTILLAS \$3.25

CAMARONES CUCARACHOS



DEL MAR | SEAFOOD

TORRE DE MARISCOS* \$28.99

Fresh tower of seafood mix with raw cured scallops, raw cured shrimp, cooked shrimp, cooked octopus, cucumber, and red onions topped with crab meat, avocado, and salsa Negra.

AGUACHILES* \$20.99

Fresh raw shrimp cured and marinated in lime juice with your choice of salsa Negra, salsa roja, or salsa verde, mixed with red onion and cucumber, served with tostadas or saltine crackers.

CEVICHE MONTE ALBAN* \$20.99

Fresh raw shrimp cured and marinated in lime juice mixed with crab meat, cucumber, onion, tomatoes, and cilantro, served with Mexican mayo, tostadas, or saltine crackers.

CAMARONES CUCARACHOS \$25.99

Large shell-on shrimp cooked in a special butter sauce served with rice and salad.

PULPO ZARANDEADO \$26.99

Fresh grilled octopus coated in our special Zarandeado sauce served with rice and salad.

COCTEL DE CAMARON \$16.99

Fresh cooked shrimp mixed with cucumber, onion, tomatoes, and cilantro, served cold in a Mexican-style cocktail sauce topped with avocado, served with saltine crackers.

CAMPECHANO \$18.99

CAMARONES HAWAIIANOS \$21.99

Twelve pieces of grilled shrimp mixed with ham, bacon, onions, and pineapple topped with melted cheese, served with rice, salad, and tortillas.

CAMARONES ZARANDEADOS \$25.99

Fresh grilled shrimp coated in our special Zarandeado sauce served with rice and salad.

CAMARONES AL MOJO DE AJO \$18.99

Shrimp Sautéed in a Garlic butter served with rice, salad and tortillas.

MOJARRA FRITA \$19.99

Deep-fried whole tilapia served with rice, beans, salad, and otrillas

MOLCAJETE LEVANTA MUERTOS \$28.99

Served cold in a molcajete bowl with a mix of octopus, shrimp, scallops, cucumber, and red onion, all in a house-made Clamato tomato juice, served with tostadas and Mexican mayo.

OSTIONES EN SU CONCHA* Market Price

Fresh raw oysters.

SHOT DE OSTIONES* Market Price

Six fresh oysters served in a shot glass with our homemade Clamato tomato juice.

TOSTADAS MARISQUERAS \$8.99 each

Crispy corn tostada with Mexican mayo, pico de gallo, and your choice of crab meat, shrimp, or octopus topped with avocado.

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TORRE DE MARISCOS



PULPO ZARANDEADO



CALDOS



CALDO DE MOJARRA \$18.99

Homemade seafood broth with potatoes, carrots, and celery and a whole tilapia served with onion, cilantro, rice, and corn tortillas.

CALDO DE MARISCOS \$26.99

Fresh seafood mix of shrimp, octopus, fish, mussels, and snow crab legs in our homemade seafood broth with potatoes, carrots, and celery served with onion, cilantro, rice, and corn tortillas.

CALDO DE CAMARON \$19.99

Fresh shell-on shrimp with potatoes, carrots, and celery in

CONSOME DE BORREGO \$21.99

Made-from-scratch traditional lamb consome with chickpeas and carrot cubes served with cilantro, onions, and corn tortillas.

BIRRIA EN CALDO \$18.99

Traditional beef barbacoa slowly cooked to perfection in its own juices with dried peppers and spices served with onion, cilantro, rice, and tortillas.

POZOLE ROJO DE PUERCO \$17.99

KIDS MENU

KIDS TACO \$7.99

Corn or flour tortilla with carne asada or grilled chicken, lettuce, and cheese served with rice and beans.

SALCHIPAPAS \$7.99

Fried hot dogs with French fries covered with mayo and ketchup.

CHEESEBURGER \$7.99

Cheeseburger served with fries.

KIDS QUESADILLA \$7.99

Small flour tortilla filled with cheese and your choice of carne asada or grilled chicken, served with rice and beans.

CHICKEN TENDERS \$7.99

Two pieces of chicken tenders served with French fries.

HOT DOG \$7.99

Hot dog with French fries.

CHICKEN TENDERS



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DESSERTS

FRESAS CON CREMA



FRESAS CON CREMA \$7.99

Strawberries with cream

CHIMICHANGA DE NUTELLA CON PLATANO \$7.99

CHOCOFLAN \$7.99

TRES LECHES CAKE \$6.99

CHURROS CON NIEVE \$7.99

Churros with ice cream

CHEESECAKE CHIMICHANGA \$7.99

BEVERAGES

SOFT DRINKS \$3.99

Coke
Diet Coke
Coke Zero
Sprite
Fanta
Mello Yello.

JARRITOS \$4.25

Ask for available Flavors

MEXICAN COKE \$4.75

AGUAS FRESCAS \$5.99

Ask for available Flavors

