



MEXICAN CUISINE



PA' EMPEZAR

QUESO FUNDIDO 10

Melted cheese served with 4 tortillas
ADD. MUSHROOMS +\$1 CHORIZO +\$2

SOPA AZTECA 10

Tortilla soup topped with avocado and fresh cheese

CAZUELA NACHOS 13.5

Refried beans, melted cheese, pico de gallo, lettuce, sour cream, choice of chicken or steak

STEAK CHICKEN MIXED +\$1

SHRIMP COCKTAIL Small 16/Lg 20

Mexican style shrimp cocktail

TOSTADA 7.5

Fried tortilla, topped with refried beans, lettuce, sour cream, cheese and avocado

VEGETARIAN STEAK CHICKEN CARNITAS CHORIZO
BARBACOA CAMPECHANA SHRIMP TINGA

AVOCADO SALAD 10

Avocado, lettuce, sauteed onions, peppers, pico de gallo and cotija cheese

ADD. CHICKEN +\$4 STEAK +\$6

GUACAMOLE Small 4 / Lg 8

TACOS

Tortilla, protein of choice, topped with onions and cilantro or lettuce and tomatoes

SINGLE 4 COMBO 15

VEGETARIAN GROUND BEEF PASTOR STEAK
CHICKEN CARNITAS CHORIZO BARBACOA
CAMPECHANA FISH SHRIMP

ENCHILADAS

Corn tortilla, filled with chicken and covered with sauce

VERDES \$17 ROJAS \$17

QUESADILLAS

Flour tortilla, with cheese served with pico de gallo and sour cream

CHEESE \$11 HAM \$11 VEGETARIAN \$12 STEAK \$14
CHICKEN \$14 CARNITAS \$14 PASTOR \$14 SHRIMP \$15

BIRRIA

Shredded steak cooked in a mexican special sauce, served with a side of consome

QUESABIRRIA

BIRRIA TACOS

SINGLE \$4 COMBO \$15

BURRITOS

Flour burritos, stuffed with refried beans, mexican rice, lettuce, pico de gallo and sour cream

VEGETARIAN \$13 GROUND BEEF \$14
PASTOR \$14 STEAK \$14 CHICKEN \$14
CARNITAS \$14 CHORIZO \$14 BARBACOA \$14
CAMPECHANA \$14 SHRIMP \$16

MAKE IT CHIMICHANGA

+\$2 (FRIED WITH CHEESE ON TOP)

HUARACHES

Homemade oval corn tortilla with sour cream, refried beans, lettuce, cheese and pico de gallo

VEGETARIAN \$14 GROUND BEEF \$16 PASTOR \$17
STEAK \$17 CHICKEN \$17 CARNITAS \$17
CHORIZO \$17 CAMPECHANA \$18

ALAMBRES

Protein of choice mixed with cheese, green peppers, onions and bacon

ASADA \$18 PASTOR \$18 POLLO \$18
FLAMAZO \$20

FLAUTAS

Hard rolled tacos, topped with lettuce, pico de gallo, sour cream and cotija cheese

SINGLE \$3.5 COMBO \$15
POTATO STEAK CHICKEN

FAJITAS

Protein of choice mixed with grilled onions and green pepper, served with rice and beans and 4 tortillas

CHICKEN \$18 ASADA \$20
MIXTAS (CHICKEN Y ASADA) \$22
SHRIMP \$20 FISH & SHRIMP \$23
CIELO, MAR Y TIERRA (FISH, STEAK, CHICKEN
AND SHRIMP) \$24.5

SOPAS Y MAS

LENTEJAS 8

Lentil soup

CALDO TLALPEÑO 10

Chicken soup, mexican rice, chickpea, avocado and cotija cheese

SOPA DE RES 10

Mexican beef and vegetables soup

CHILE RELLENO 16

Mild pepper, covered in our speciality sauce, served with rice, beans and tortillas

*Consumer advisory: Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness. Specially if you have certain conditions. *Some dishes may contain pine nuts, let your server know of any allergies, before ordering





MEXICAN CUISINE



www.lascazuelasmiami.com

BEVERAGES

SOFT DRINKS 2.70

Coke, Diet Coke, Coke Zero, Sprite



JUICES 3.70

Apple
Mango
Orange

SPARKLING WATER 6.20

750 ml

JARRITOS 4

Tangerine, Pineapple, Lime & Tamarind



AGUA DE JAMAICA 4

Traditional semi-sweet hibiscus flower beverage

AGUA DE HORCHATA 4

Traditional sweet beverage made of rice milk, vanilla, and cinnamon

AGUA DE TAMARINDO 4

Traditional tangy drink, made with Tamarind pulp

AGUA DE MARACUYÁ 5

Semi sweet passion fruit juice

