



Cilantro



Enchiladas

Soft corn tortillas filled with your choice of shredded chicken, beef, or Chihuabua cheese served with rice and beans **18.00**

Mole Poblano

Boneless chicken with a mild chile sauce made with herbs, nuts and garnished with sesame seeds, served with rice and beans **23.00**

Pollo a la Parrilla

Marinated chicken tenderloins broiled to perfection and served with poblano slices, rice, beans, guacamole and pico de gallo **20.00**

Pollo en Salsa Poblana

Boneless chicken with a mild creamy poblano pepper sauce lightly covered with melted Chihuabua cheese, served with rice and vegetables **22.00**

Pollo Relleno

Chicken breast stuffed with rajas poblanas and ham on a bed of light and creamy tomato and habanero sauce **22.00**

Camarones a la Plancha

Jumbo shrimp cooked with your choice of green tomatillo sauce, homemade salsa, or Chipotle pepper sauce, served with rice **22.00**

Chilean Sea Bass

Chilean Sea bass seared in olive oil and garnished with a tomato-based herb and spice sauce **24.00**

Filete de Halibut

Broiled Halibut Filet served on a bed of potatoes and asparagus over Light chipotle sauce **24.00**

Filete Huachinango

Filet Red Snapper grilled with shrimp, sautéed with tequila-chipotle sauce, topped with Chihuabua cheese, served with rice and vegetables **22.00**

Huachinango al Mojo de Ajo

Fresh Red Snapper sautéed in olive oil sauce and topped with garlic and herbs, served with rice and salad **26.00**

Camarones Rellenos

Fresh jumbo shrimp with Chihuabua cheese, wrapped in bacon, and served with rice, salad, and a spicy sauce on the side **22.00**

Pescado a la Veracruzana

Tilapia Filet cooked with fresh tomatoes, onions, Serrano peppers, olives and spices, served with rice and salad **20.00**

Grilled Salmon

Salmon topped with a spicy béchamel cream sauce, mushrooms, served with rice **21.00**

Filete Miñón

Center cut filet mignon topped with chorizo sausage, lightly covered with melted Chihuabua cheese on a corn tortilla base and covered with a special spicy chipotle/chorizo sauce **25.00**

Tampiqueña

Filet mignon strips broiled to perfection and served with enchiladas, rice beans, guacamole, pico de gallo **25.00**

Puntas de Filete

Marinated beef tenderloin tips cooked with your choice of tomatillo pepper sauce, homemade salsa, or a fresh Chipotle pepper sauce, served with rice and beans **21.00**

Carne Asada

Broiled marinated tender beef steak, served with rice, beans, poblano slices, guacamole and pico de gallo **22.00**

Albóndigas al Chipotle

Mexican cheese stuffed meatballs cooked in a spicy smoked chipotle pepper sauce with potatoes, served with rice and beans **21.00**

Pork Tenderloin

Savory pork tenderloin prepared with a Jamaica and Chile de Arbol sauce, combining a touch of sweet and spicy flavors **22.00**

Chuletas de Puerco con Chile Pasilla

Thick and juicy grilled boneless pork chops filled with fresh pineapple and topped with melted Chihuabua cheese and covered with our smoked pasilla pepper sauce **21.00**

