

MENU



SOPAS (Soups)

Sopa de Lima (Lime Soup)
Sopa Azteca (Tortilla Soup)
Sopa de Vegetales (Vegetables Soup)

ARROZ (Rice)

Arroz Blanco (White Rice)
Arroz Rojo (Rice with Tomato Sauce)
Arroz c/Vegetales (Rice with Vegetables)

FRIJOLES (Beans)

Frijoles de Olla (Mexican style)
Frijoles Refritos (Refried Beans)

CARNES: RES (Beef) & POLLO (Chicken) & PUERCO (Pork)

Puntas a la Mexicana (Mexican Style Beef)

Fajitas (chicken or Beef fajitas)

Brocheta de pollo o res (Shish Kabob, beef or chicken)

Pollo Pibil (Yucatecan Barbeque Chicken)

- Pechuga de Pollo Empanisada c/ensalada (Breaded Chicken breast w/salad)
- Poc-Chuc (A traditional Mayan dish made with pork tenderloin and prepared on the grill)
- Pollo en Escabeche (Marinade Chicken, Mayan Style)
- Filete de Res c/papas (Fillet of Beef w/potatoes)
- Chiles Rellenos de Queso (Stuffed Peppers with cheese)
- Filete Tampiqueña c/frijoles,arroz,guacamole & enchiladas (Fillet of beef w/ fried beans,rice,avocado sauce and enchiladas)
- Pierna de Puerco en salsa de vino tinto c/ papa al horno (Pork Roast in Red Wine Sauce served w/ baked potatoes.

MARISCOS (Sea Food)

- Camarones: al mojo de ajo, parrilla, empanizado, (Shrimps; garlic,grill,breaded)
- Langosta; al mojo de ajo o parrilla (Lobster; garlic or grilled)
- Filete de Pescado; mojo de ajo, parrilla, empanizado, Veracruzana (Fish Fillet;garlic,grilled,breaded and Veracruz style)
- Filete de Pescado Horneado en mantequilla y Vino Blanco c/arroz y verduras (Fish Fillet Baked with butter and white wine w/ rice and vegetables)

POSTRES (Dessert)

- Flan de Caramelo (Caramel flan)
- Helado (Ice Cream, vanilla,chocolate,strawberry)