

## LUNCH

Served Monday to Friday from 11 am to 3 pm.

### COMBINATIONS

Served with rice and beans.

- #1 Cheese Enchilada, Taco
- #2 Chile Relleno, 2 tortillas
- #3 Cheese Enchilada, Bean tostada
- #4 Tamal, Taco

- #5 Cheese enchilada, Tamal
- #6 Chimichanga
- #7 Seafood Chimichanga
- #8 Flautas

### ENCHILADAS

#### **Zuisa Enchilada \$13.00**

Chicken enchilada with green sauce and sour cream.

#### **Mole Enchilada \$13.00**

Chicken sauteed in our traditional Authentic mole sauce.

#### **Enchilada a la crema \$13.00**

#### **Seafood Enchilada \$13.50**

Shrimp and real crab meat  
Cooked in butter with chopped sauce.

#### **Chipotle Enchilada \$13.00**

Chicken enchilada in our traditional Chipotle sauce.

#### **Green Pork Enchilada \$13.00**

#### **Choice of Enchilada \$13.00**

Ground beef, picadillo, chicken  
Veggies or cheese.

## BURRITOS

**Seafood Burrito \$13.50**

**Burrito Chipotle \$13.00**

**Chicken Fajita Burrito \$13.00**

**Steak Fajita Burrito \$13.00**

**Green Pork Burrito \$13.00**

**Chorizo Burrito \$13.00**

**Burrito Choice \$13.00**

Ground Beef, Picadillo, Chicken,  
Veggie or cheese

## TOSTADAS

Our traditional tostada are made from crispy corn tortilla  
Shell. Topped with lettuce, cheese and tomatoes.

**Tostada deluxe \$13.00**

Choice of chicken, ground beef, picadillo  
or beans. Served with Guacamole  
and sour cream

**Bean Avocado Tostada \$13.00**

Come with beans and  
Slices of avocado.

## SALADS

**Pollo Asado Salad \$13.00**

Tomatoes, lettuce and cheese  
with marinated grilled chicken breasts.

**Taco salad \$13.00**

Choice of chicken, ground beef,  
Picadillo or beans.  
Served with guacamole and sour cream.

## EGG DISHES

**Chorizo con huevo \$13.00**

Mexican sausage with scramble  
Eggs, onions and tomatoes.

**Huevos con Jamón \$13.00**

Scramble eggs with  
Slices of ham.

**Huevos Machaca \$13.00**

Scramble eggs with skirt steak red and  
Green peppers, tomatoes and onions.

**Huevos Rancheros \$13.00**

Three over easy eggs  
With melted cheese.

**Huevos a la mexicana \$13.00**

Scramble eggs with tomatoes,  
onions and jalapeños.

## **DINNER**

### **Seafood**

Served with rice and beans and three tortillas or cholesterol-free beans,  
Or American style with salad and french fries.

**Mezcal Special \$20.00**

Prawns, cooked with mushrooms and sauteed  
in tasty sauce made with sour cream  
and fine spices.

**Camarones al Mojo de Ajo \$20.00**

Prawns and mushrooms cooked in  
Butter and sauteed in garlic-onion juice.

**Camarones en Salsa Verde \$20.00**

Prawns cooked over charcoal and served  
With rice, baby shrimp and green sauce.

**Camarones a la Chipotle \$20.00**

Prawns cooked with mushrooms in chipotle sauce.

**Tacos de Camarones \$20.00**

Three marinated shrimp tacos served  
with rice and beans.

**Camarones Apretados \$20.00**

Prawns wrapped in bacon and fried. Served over a bed of red and green peppers and onions, topped with melted cheese.

**Camarones a la Diabla \$20.00**

Prawns cooked with mushrooms sauteed in a spicy sauce -slightly hot-

**Mojarra \$20.00**

One whole pan-fried Tilapia.

**Pescado Empanisado \$20.00**

Breaded pan fries fish served with french fries and salad.

**Tacos de Pescado \$20.00**

Three fish tacos with rice and beans.

**Coctel de Camaron \$20.00**

Shrimp cocktail with tomatoes, onions, cilantro and avocado.

**Three tostadas de Ceviche \$20.00**

## **SIZZLING FAJITAS**

Marinated steak, boneless chicken or prawns, delivered sizzling hot over a bed of sauteed onions and green peppers. Served with guacamole, sour cream and tortillas.

**Steak Fajitas \$20.00**

**Chicken Fajitas \$20.00**

**Prawn Fajitas \$20.00**

## **Dishes for two**

**Fajitas for Two \$39.00**

Choose two from chicken, beef or prawns, then we cook them with red and green peppers and onions. Served in a hot sizzling grill To your table with two plates of rice and beans, guacamole and sour cream.

**Combination for Two \$39.00**

Carne asada, pollo asado and prawns with two plates of rice and beans.

## **BEEF DISHES**

**Steak Ranchero \$25.00**

T- bone steak special marinated and grilled over charcoal.

**Tampiqueña \$21.00**

Skirt steak grilled over charcoal, topped with baby shrimp, mushroom sauce and melted cheese.

**Carne Asada \$24.00**

Slices of skirt steak cooked over charcoal served with guacamole.

**Carnitas de Res \$21.00**

Top sirloin steak strips with red and green peppers, onions and tomatoes.

**3 tacos \$20.00**

Choice of carne asada, al pastor, pollo asado or carnitas.  
Served with rice and beans.

**Chuletas de Puerco \$20.00**

3 pork chops in green sauce.

**Chile Verde \$19.00****Milanesa de Res \$20.00**

## CHICKEN DISHES

**Pollo a la Chipotle \$20.00**

Boneless chicken breast covered in chipotle pepper sauce.

**Pollo asado \$20.00**

Boneless chicken breast cooked over charcoal.

**Pollo a la Crema \$20.00**

Chicken breast with mushrooms sauteed in sour cream sauce.

**Carnitas de Pollo \$20.00**

Chicken breast cooked with red peppers and green peppers, onions and tomatoes.

**Pollo en Mole \$20.00**

Chicken breast cooked in a tasty sweet authentic mole sauce.

**Milanesa de Pollo \$20.00**

Breaded chicken breast served with french fries and salad or rice and beans.

## COMBINATIONS

Served with rice and beans or cholesterol-free beans or american-style with salad and french fries.

Your choice of meat are: Chicken, Ground Beef, Cheese and Picadillo.

**POQUITO** your choice of one item. \$13.00

Enchilada, Tostada, or Tamal

Burrito, Chalupa or Chile Relleno

**MEDIO** your choice of two items. \$15.00

Enchilada, Taco, Tostada or Tamal

Chimichanga, Burrito, Chalupa or Chile Relleno

**GRANDE** your choice of three items. \$17.00

Enchilada, Taco, Tostadas or Tamal

Chimichanga, Burrito, Chalupa, or Chile Relleno

**CHIMICHANGA** \$14.00

With rice and beans, sour cream and guacamole

## BURRITOS

Burrito served with rice and beans. Made with flour tortilla.

**Super Burrito \$18.00**

Flour tortilla filled with your choice of meat. Garnish with lettuce, cheese, tomatoes, sour cream and guacamole.

**Seafood Burrito \$17.00**

Shrimp and real crab meat cooked in butter and chopped salsa.

**Seafood chimichanga \$17.00**

**Ground Beef, Picadillo or Chicken Burrito \$17.00**

**Bean or Cheese Burrito \$16.00**

**Veggy Burrito \$16.00**

**Burrito Fajita \$17.00**

Chicken or Steak

**Green Pork Burrito \$17.00**

**Burrito Chipotle \$17.00**

Shredded chicken

**Carne Asada Burrito \$18.00**

Slices of steak

**Al Pastor Burrito \$18.00**

Marinated steak

**Carnitas Burrito \$18.00**

## **ENCHILADAS**

Enchilada served with rice and beans. Made with corn tortilla.

**Zuisa Enchilada \$17.00**

Chicken enchilada with green sauce and sour cream.

**Mole Enchilada \$17.00**

Chicken sauteed in our traditional authentic mole.

**Enchilada a la Crema \$17.00**

**Seafood Enchilada \$17.00**

Shrimp and real crab meat cooked in butter with chopped salsa.

**Chipotle Enchilada \$17.00**

Chicken enchilada in our traditional authentic chipotle sauce.

**Green Pork Enchilada \$17.00**

**Ground Beef, Picadillo or Chicken Enchilada \$17.00**

## **TOSTADAS**

Our traditional tostada are made from crispy corn tortilla  
Shell. Topped with lettuce, cheese and tomatoes.

**Tostada deluxe \$17.00**

Choice of chicken, ground beef, picadillo  
or beans. Served with Guacamole  
and sour cream

**Bean Avocado Tostada \$17.00**

Come with beans and  
Slices of avocado.

## SALADS

### **Pollo Asado Salad \$17.00**

Tomatoes, lettuce and cheese  
with marinated grilled chicken breasts.

### **Taco salad \$17.00**

Choice of chicken, ground beef,  
Picadillo or beans.  
Served with guacamole and sour cream.

## NIÑOS (CHILDREN)

Children's menu served with rice and beans (10 years and younger)

**Enchilada \$9.00**

**Burrito \$9.00**

**Quesadilla \$9.00**

**Chicken Nuggets \$9.00**

## SIDE ORDERS

**Chimichanga \$8.00**

**Rice and Beans \$6.00**

**Chile Relleno \$6.00**

**Guacamole \$3.50**

**Enchilada or Burrito \$4.50**

**Tamales \$5.00**

**Chips & Salsa \$5.00**

**Limes \$1.50**

**Dinner Salad \$5.00**

**French Fries \$ 5.00**

**Beef Taco \$3.50**

**Side Cheese \$2.00**

**Side Chipotle \$2.00**

**Sour Cream \$1.50**

## APPETIZERS

### **COMBO APPETIZER \$ 20.00**

Nachos, quesadillas, and chicken taquitos served with guacamole and sour cream.

### **NACHOS DELUXE \$16.00**

Corn tortillas chips covered with beans and melted cheese, topped with onions,  
tomatoes, sour cream and guacamole.

### **QUESADILLAS \$16.00**

Two flour tortillas stuffed with melted cheese, beef, onions, tomatoes, sour cream and guacamole.

**Cheese Quesadillas \$12.00**

**Carne Asada Quesadilla \$18.00**

**Veggy Quesadilla \$12.00**

**CHICKEN TAQUITOS \$17.00**

Deep fried tortillas filled with chicken and garnished with lettuce, tomatoes, sour cream and guacamole.

**Cheese Dip \$5.00**

**Choriqueso \$6.00**

**Bean Dip \$5.00**

## DESSERTS

**Fried Ice Cream \$8.00**

A scoop of hard ice cream rolled in cereal crumbs and zapped in the deep-fryer. Served in a flour tortilla bowl, topped with strawberry sauce and whipped cream.

**Flan \$7.00**

Homemade vanilla custard with burnt sugar topping

**Sopapillas \$7.00**

Deep-fried flour tortillas pastry, rolled in sugar and cinnamon and topped with whipped cream.

**Fried Bananas \$7.00**

Deep-fried bananas with honey inside topped with whipped cream.

## SOFT DRINKS

Milk, Orange Juice, Shirley Temple, Roy Rogers, Iced Tea \$3.99

Hot Ice \$2.50

Bottle Jaritos \$3.00

Agua de Horchata y Jamaica \$3.50

Non-alcoholic drinks: Piña colada, Chi Chi and Daiquiri \$6.00

## WINES

Cabernet Sauvignon \$7.00

Chardonnay \$7.00

Merlot \$7.00

Pinot Noir \$7.00

## CERVEZAS

Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Stella Artois, Heineken, O'Doul's \$5.00

Corona, Corona Familia, Modelo Special, Negra Modelo, Pacifico, Dos Equis, Tecate, Estrella Jalisco \$5.00

## TEQUILAS

Jose Cuervo Reposado \$6.00

Cuervo 1800 Reposado \$8.00

Hornitos Reposado \$9.00

Herradura Reposado \$9.00

Cazadores \$9.00

Tres Generaciones \$10.00

Corralejo Reposado \$10.00

Don Julio \$10.00

Patron reposado \$10.00

Patron Silver \$10.00

## COCKTAILS

Small Margarita \$10.00

Medium Margarita \$14.00

Jumbo Margarita \$20.00

Add a flavor \$1.00 more - Raspberry, Blackberry, Strawberry, Mango, Peach

White Russian \$8.00

Tequila Sunrise \$8.00

Sex on the beach \$8.00

Tequila Sunset \$8.00

Blue Hawaiian \$8.00

Sangria \$8.00

Long Island Iced Tea \$13.00

Blue Margarita \$13.00

Piña Colada \$8.00

Chi Chi \$8.00

Strawberry Daiquiri \$8.00