

Salsa 17

Lunch ALMUERZOS

Favorites Los Favoritos

Chilaquiles

Crispy tortillas simmered in salsa verde, topped with queso añejo and onions, accompanied by your choice of:

Arrachera (Marinated charbroiled skirt steak) 13.95

Pollo Asado (Marinated charbroiled chicken breast) 10.95

Chuleta (Grilled White Marble Farm pork chop) 12.95

Complement your Chilaquiles with Huevos (Eggs over-easy) 1.00

Mojarra con Mole Amarillo

Organic Brazilian Tilapia filet, pan seared and served with mole amarillo and Mexican rice crema 14.95

Pechuga en Mole Poblano

Sautéed chicken breast doused with homemade mole poblano and sprinkled with toasted sesame seeds. Served with Mexican rice and black beans 11.95

Milanesa de Pollo

Crispy-coated chicken breast served with black beans, guacamole and "escabeche" cactus salad 10.95

Chile Relleno

A classic soufflé-battered poblano pepper stuffed with queso panela, covered in caldillo de jitomate. Served with Mexican rice and black beans 9.95

Huaraches de Bistec Parillado

Homemade blue corn tortillas topped with black bean spread, charbroiled sirloin steak, salsa verde and queso Chihuahua. Topped with diced onions 8.95

Huaraches de Birria de Res

Homemade blue corn tortillas topped with black bean spread and braised sirloin of beef in three chile salsa, shredded, served with "escabeche" cactus salad and queso fresco 8.95

Tamales de Pollo

Chicken tamales steamed in corn husks, topped with salsa ranchera and melted queso Oaxaca. Served with Mexican rice and black beans 9.95

Tamales de Frijoles

Black bean tamales stuffed with butternut squash and rajas of roasted poblano peppers, steamed in a corn husk served with a mushroom tomato sauce over sautéed spinach topped with queso de cabra (goat cheese) 10.95

Small Dishes

Platillos Pequeños

Sopes

Crispy masa boats filled with your choice of chicken, shredded beef or chorizo, topped with lettuce, crema and queso fresco 8.95

Cazuelitas de Queso Fundido

Oven melted queso chihuahua with fresh herbs 7.95

Topped with: Mushroom 7.95

Poblano peppers rajas 8.95

Chorizo 9.95

Rollitos de Pollo

Crispy rollitos filled with spicy chicken, black beans, corn, onion, peppers, cilantro and melted cheese "egg roll style," served with avocado lemon cream 8.95

Ceviche de la Casa

Fresh rock shrimp "cooked" in an orange-lime marinade mixed with plum tomatoes, green olives, jalapeño peppers, cilantro and avocado 8.95

Quesadillas Norteñas

Melted queso Chihuahua in toasty flour tortillas, served with guacamole,

crema and pico de gallo

Plain Cheese or Spinach 7.95

Steak or Chicken 8.95

Shrimp 10.95

Flautas de Pollo

Crispy chicken taquitos with shredded lettuce, crema, guacamole and pico de gallo 7.95



Guacamole

Chico 3.95 Grande 7.95

Mexican Sandwiches

Tortas Capitalinas

Traditional Mexican sandwich made on a grilled Bolillo roll with queso panela, mashed black beans, fresh avocado, spicy mayonnaise, fresh tomato, pickled jalapeños and your choice of:

Milanesa de Res (Breaded skirt steak) 9.95 Pollo ala Parilla (Grilled chicken breast) 8.95

Pavo (Sliced turkey breast) 8.95 Mojarra (Brazilian tilapia filet) 9.95

Served with Papas Fritas (homemade chips)

Salads

Ensaladas

Complement your salad with sliced avocado, sliced grilled chicken breast or sliced charbroiled skirt steak Jumbo gulf shrimp 3.95

Ensalada Azteca

Mixed lettuce, black beans, corn, pico de gallo, queso enchilado tossed in cilantro lime dressing. topped with slices radish and crispy tortilla strings 6.95

Ensalada Margarita

Avocado, queso panela, orange wedges and tomato served on a bed of mixed greens, tossed in a tequila Herradura ® orange vinaigrette. Sprinkled with toasted sesame seeds 6.95

Taco Salad

A large crispy tortilla shell filled with lettuce, pico de gallo and guacamole, topped with crema and queso Chihuahua 6.95

Ensalada Tricolor

Crispy mixed greens, queso fresco, grilled espárragos, roasted red peppers and onions, tossed in a chile guajillo vinaigrette. Topped with pistachios 6.95

Ensalada César Picante

South of the border Caesar with romaine lettuce, queso Cotija tossed with spicy chipotle dressing topped with rajas de crispy tortilla 7.95

Ensalada de Espinaca

Baby spinach, sun dried tomatoes, avocado and sesame seeds tossed with a sweet chile ancho vinaigrette. Topped with queso de cabra (goat cheese) and caramelized onions 7.95

Sizzling Hot Fajitas!

¡Ardientes Fajitas!

Served with Mexican rice, black beans, guacamole, crema, cheese and pico de gallo on the side

Fajitas

A sizzling hot choice accompanied by caramelized Spanish onions, diced tomato, sautéed green and red peppers

Choose from: Pollo ala Parilla (Sliced marinated grilled chicken breast) 13.95

Bistek (Sliced marinated charbroiled sirloin steak) 15.95

Camarones (Sautéed Tiger shrimp) 16.95

Veggie Fajita

Roasted poblano peppers, portobello mushrooms and zucchini, in addition to caramelized onions, diced tomato and sautéed green and red peppers 12.95

Combine two half orders of the above recipes to make your own fajita platter 16.95

Light Entrees

Platillos Ligeros

Burrito Mexiquense

Black beans, lettuce and your choice of ground beef, shredded beef, flank steak or chicken wrapped in a flour tortilla. Served with mild salsa ranchera and a side of Mexican rice 9.95

Enchiladas

Two corn tortillas rolled with assorted fillings. Served with Mexican rice and black beans

Enchiladas Verdes

Shredded chicken, or picadillo (ground beef and potatoes), topped with green tomatillo salsa and melted queso chihuahua 9.95

Enchiladas Rojas

Shredded beef or chicken topped with a mild red salsa ranchera and melted queso chihuahua 9.95

Enchiladas de Mariscos

Bay scallops and gulf shrimp doused in adobo chipotle sauce, topped with crumbled queso fresco and crema 11.95

Tacos

Served with Mexican rice and black beans

Tacos Americanos

Soft flour tortillas rolled with your choice of chicken, ground beef or shredded beef topped with lettuce, cheese, pico de gallo and a side of crema 9.95

Tacos de Mojara

Soft corn tortillas stuffed with beer battered tilapia filet, pickled cabbage, cilantro, diced tomato and onions drizzled with a tomato aioli and served with jicama cole slaw 12.95

Tacos al Carbón

Warm corn tortillas with your choice of steak or "al pastor" marinated pork. Garnished with "escabeche" cactus salad, onion and cilantro 10.95

Tacos Vegetarianos

Soft flour tortillas, stuffed with roasted veggies 8.95

Beverages

Bebidas

Natural Smoothies

Suaves

Natural Fresh Fruit Smoothies

Frambuesa (Raspberry)

Fresa (Strawberry)

Durazno (Peach)

Guayaba (Guava)

Mango 5.95

Agua Fresca Jamaica (tangy rosetip infusion) 2.95

Horchata (sweet almond rice drink) 2.95

Limonada Regular, strawberry or raspberry flavors 3.95

Iced Tea 2.50

Jarritos (Mexican soft drink) 2.95

Hot Beverages

Bebidas Calientes

Café 2.50

Té 2.50

Chocolate Caliente (Mexican Hot Chocolate) 3.25

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.

Please note not all ingredients are listed in the menu. Let your server know if you have any food allergies.