



MOLE POBLANO EL REY

Original recipe from Puebla! Chicken simmered in a delicious Chile Chocolate sauce, served with rice and beans.
\$ 21

MOLE VERDE

Mexico's Pride and joy! Chicken simmered in a ground pumpkin seed sauce and Mexican-style rice.
\$ 21

AVES Y MOLES

PECHUGAS DE POLLO XI-XE

Chicken breast stuffed with spinach and cheese topped with a poblano chile sauce. Served with rice and black beans.
\$ 23

PECHUGA FOGATA

Grilled Chicken breast marinated in our special sauce served with mushroom salad.
\$ 23

ENCHILADAS TAPATIAS

Enchiladas stuffed with chicken, dipped in our special Chile ancho sauce and cheese. Served with refried beans and rice.
\$ 18

ENCHILADAS SUIZAS

Filled with shredded chicken or cheese in a green tomatillo sauce, served with refried beans.
\$ 18

PESCADOS Y MARISCOS

FILETE DE PESCADO A LA TALLA

Grilled fish marinated in a three Chile's sauce, served with Mexican rice and refried plantains.
\$ 24

CAMARONES AL TEQUILA

And adventurous combination of flavors that typifies Mexican cuisine, prawns sautéed in an orange-tequila sauce, butter, lemon and spices, cooked to perfection. Served with white rice.
\$ 25

HALIBUT PRIMAVERA

Fresh halibut cooked to perfection served with vegetables on our own white wine- lime-epazote and chile verde sauce.
\$ 27

AL AJILLO

Grilled fish or fresh Prawns sautéed in a lemon garlic chile de arbol butter sauce, served on a bed of rice.
Fish \$ 24
Prawns \$ 25

SALMON AQUA

Grilled salmon in a white wine-onions parsley sauce and a jalapeno touch, served with grilled vegetables.
\$ 24

CAMARONES A LA CRIOLLA

Sauté prawns in a creamy sauce with mushrooms, onion, jalapenos and tomatoes. Served with rice.
\$ 27

PESCADO DEL DIA

Fresh fish served with vegetables & rice.
\$ 24

CARNES

CARNITAS PLATE

Slowly cooked pork meat, served with guacamole, rice and beans.
\$ 22

ARRACHERA NORTEÑA

A tender marinated charbroiled skirt steak served with an enchilada, Guacamole, rice and nopalitos salad.
\$ 26

FAJITAS TLAQUEPAQUE

Served with sautéed tomatoes, green bell peppers and onions.
Prawns \$ 25
Tenderloin \$ 24
Chicken \$ 21

FILETE TENTACION

Charbroiled filet mignon on a Mexican truffle-chile sauce(Cuitlacoche) topped with goat cheese and jalapeno sauce. Served with sautéed mushrooms and grilled chayote squash.
\$ 32

FILETE PATRON

Tender and juicy grilled filet mignon in avocado-tomatillo sauce, served with chile poblano mashed potatoes and grilled cactus.
\$ 31

NEW YORK

A tender New York served with sauté potatoes, topped with fried onions.
\$ 39

SIDE ORDERS

VEGETABLES	\$ 3	MASHED POTATO	\$ 3
FRENCH FRIES	\$ 3	SAUTED POTATOES	\$ 3
PLANTAINS	\$ 3	CHEESE	\$ 3
RICE	\$ 2	NOPALITO SALAD	\$ 3
BEANS	\$ 2	CHEESE GORDITAS	\$ 3
HABANERO RELISH	\$ 2	AVOCADO	\$ 3

18% Gratuity included for tables of 6 or more. Please inform your server of any food allergies.

PLEASE NO SUBSTITUTIONS