

CENA

PARA EMPEZAR

Guacamole and chips* - \$8
Homemade tortilla chips and salsas* - \$5
Both - \$10

Esquites* - \$7 - Whole corn kernels, epazote, Cotija cheese, mayonnaise, chili powder, lime

Queso* o Choriqueso - \$10
Melted cheese, pico de gallo, fresh tortilla chips – option: add chorizo

Piña, Pepino & Jicama* – \$8
Pineapple, cucumber and jicama (mango or orange) with lime and Chile Tajin

Tostada de Salpicón Poblano - \$6
Fava beans, green beans, nopales (cactus), tomato, onion, Queso Fresco, Crema on a corn tostada

Ceviche – \$13
Fresh Gulf fish and shrimp marinated in lime juice, cucumber, radish, avocado, onion, tortilla chips

Plato Mixto* - \$22 (to share)
Tamal, Chile Relleno, Tostada, mini-quesadilla

San Antonio Nachos - \$16 (enough for two)
Housemade tortilla chips smothered in refried beans, picadillo OR pollo, Monterrey Jack, Queso Chihuahua, Mexican sour cream, Pico de Gallo

PLATOS PEQUEÑOS* - \$11

Tamal del Dia - One large Oaxacan-style tamal (cooked in banana leaf) with crema Mexicana

Calabacitas Capeadas de Queso – Battered and fried Mexican zucchini, Queso Chihuahua, tomato salsa

Flautas - Two chipotle chicken OR potato flautas, crema Mexicana, Queso Fresco

Quesadilla de Papa - Two fried potato quesadillas Mexico City street-style, crema, queso, shredded lettuce

POLLO & PESCADO - \$16

Enchiladas de Pollo con Mole - Three chicken enchiladas in mole sauce, onion, sesame seeds, rice and beans

*Vegetarian option available: corn tortillas, no QMO



Enchiladas Mexicanas

Three chicken enchiladas with red serrano and green tomatillo salsas, crema, Queso Fresco

Pescado Frito

Fried (or grilled) Gulf Drum fillet, small salad, Mexican rice

PLATILLOS TIPICOS

Camarones al Tequila - \$22

Gulf shrimp in butter, garlic, tequila, with esquites, rice, cucumber salad

Borrego de Oro - \$18 -

Tequila marinated lamb, grilled nopalitos & cebollitas, corn tortillas

Chiles Rellenos* - \$18 - Two Poblanos with melted Mexican cheese, grilled vegetables OR picadillo - **1 TOOTHPICK IN EACH CHILE!**

Carne a la Tampiqueña - \$18 - Grilled steak, onions, cilantro, Charro beans, rice, side salad

Lisi's Lengua Tacos - \$14 – Three Angus beef tongue tacos with onions, cilantro, lime & tomatillo salsas (Mexico City street style)

POPULARES CON QUESO

Alambres - \$22 - Grilled steak, chicken, pork OR Portabello, chopped bacon, bell peppers, onions, cheese, salsa, warm corn tortillas (+\$2 *shrimp* or \$26 for *EVERYTHING*)

Quesadilla Plate* - \$16 - Large flour tortilla, melted white cheese, your choice of filling, pico de gallo, rice, beans - *Fillings: chipotle chicken, Cochinita Pibil, Angus steak, chorizo, beef tongue*

PARA ACOMPAÑAR

Sliced ½ Avocado* - \$3

Frijoles (refried black* or Charro) - \$3

Mexican Rice* - \$3; **Crema Mexicana*** - \$1

Grilled Nopalitos & Cebollitas* - \$4 (+\$1 Queso Fresco)

POSTRE* - \$6

Cachaça Flan - Custard with Brazilian twist

Platano Maduro Frito - Fried plantains, crema Mexicana

- NO separate checks. NO AMX. 20% auto-gratuity on 6+ tables. Thank you for your understanding.