

# Cena

## PARA EMPEZAR

**Guacamole & chips\* - \$8**

**Homemade tortilla chips and salsas\* - \$5**

**Both - \$10**

**Elote o Esquites\* - \$7**

Grilled corn on the cob OR 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, Chile Tajin

## ANTOJITOS (SMALL PLATES)

**Ceviche – \$13** - Fresh Gulf fish and shrimp marinated in lime juice, cucumber, radish,

avocado, onion, tortilla chips OR saltines

**Coctel de Camaron - \$13** - Shrimp cocktail with avocado and pico de gallo, chips OR saltines

**San Antonio Nachos - \$16** (enough for two)

Housemade tortilla chips smothered in refried beans, picadillo OR pollo with Monterrey Jack, Queso Chihuahua, Mexican sour cream, Pico de Gallo, jalapeños optional

**Flautas - \$11** - Two chipotle chicken flautas, crema Mexicana, Queso Fresco

**Quesadilla de Papa - \$11** - Two fried potato quesadillas Mexico City street-style, crema, queso, shredded lettuce

## PLATILLOS TIPICOS

**Sopa del Dia - \$14**

Ask your server for today's soup, served with warm tortillas or tostadas

**Camarones al Tequila - \$24**

Gulf shrimp in butter, garlic, tequila, with rice and side salad

**Borrego de Oro - \$20** - Tequila marinated lamb, grilled nopalitos, cebollitas, lamb consommé, corn tortillas

**Chile Relleno\* - \$17**

Large Poblano pepper battered and filled with cheese, veggies OR picadillo served tomato salsa, rice and side salad - **1 TOOTHPICK IN CHILE!**



**Carne a la Tampiqueña -**

**\$22** - New York strip steak and veggies prepared on the grill

**Enchilladas de Pollo con**

**Mole - \$16** - Three chicken enchiladas in mole sauce with onion and sesame seeds

**Enchiladas Mexicanas - \$16**

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

## TACOS & QUESADILLAS

**Tacos: Lisi's Lengua, Carne Asada, Pollo, o**

**Pescado Frito - \$16**

Three Angus beef tongue, grilled steak, Halal grilled chicken, OR fried fish tacos with onions, cilantro, lime & tomatillo salsa (Mexico City street style) served on corn tortillas (*flour tortillas available*)

**Alambres - \$22**

Grilled steak, chicken OR Portabello with chopped bacon, bell peppers, onions, cheese, salsa, warm corn tortillas (+\$2 shrimp or \$27 for EVERYTHING) (*flour tortillas available*)

**Quesadilla Plate\* - \$16**

Large flour tortilla, melted white cheese, your choice of filling, pico de gallo - **Fillings: chipotle chicken, Cochinita Pibil, Angus steak, chorizo, beef tongue**

## PARA ACOMPAÑAR

**Sliced 1/2 Avocado\* - \$3; Rice\* - \$3; Frijoles\***

(refried black) - \$3; **Crema Mexicana\* - \$1**

**Sliced Jalapeños - \$1; Grilled Veggies - \$5**

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

## POSTRE\*

**Tres Leches - \$7**

Latin-American cake in evaporated milk, condensed milk, heavy cream

**Platano Maduro Frito - \$6**

Fried plantains, crema Mexicana

**Churro y Chocolate - \$7**

Fried Latin pastry with spicy Mexican hot chocolate

**\*Vegetarian option; tortillas are non-GMO**

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

*To pair courses with recommended tequilas and mezcal please talk to your server*