

Casa Borrega – Fonda y Mezcalería

PARA EMPEZAR

Starters

Salsas & chips* - \$5 Trio of housemade salsas – fresca, verde and taquera

Guacamole & chips* - \$8

Guacamole, salsa, & chips* - \$10

Queso & chips* - \$8 Melted cheese topped with pico de gallo (+\$2 add chorizo)

Queso, salsa, & chips* - \$10

Ensalada Borrega* – \$14 Spring greens, veggies, fruit, nuts, & Queso Fresco, with tamarind vinaigrette (+\$2 for grilled chicken, steak or shrimp)

Ceviche – \$13 Fresh gulf fish and shrimp marinated in lime juice, cucumber, radish, avocado, & onion with chips or tostadas

TEX-MEX BY REQUEST - \$16

San Antonio Nachos* (enough for two) Housemade chips smothered in refried black beans, melted cheese, crema Mexicana, pico de gallo, topped with chicken or ground beef (+\$2 for steak, +\$3 add guacamole) jalapeños optional

Quesadilla Plate* Large flour tortilla, melted white cheese, your choice of filling - chicken, pork or chorizo (add \$1 steak or shrimp)

**Vegetarian or Vegan Option
Corn tortillas are Non-GMO*



GARNACHAS

Mexico City Street Food

Elote o Esquites* - \$7 Grilled corn on the cob OR whole corn kernels with epazote, Queso Fresco, mayonnaise, chili, & lime

Tamal del Dia - \$8 Large tamal in banana leaf – ask your server for the daily special

Flautas de Borrego - \$14 Two large lamb flautas, crema mexicana, avocado, & Queso Fresco

Quesadillas de Papa* - \$11 Two fried potato and poblano quesadillas Mexico City street-style with crema, queso fresco, shredded lettuce, & pico de gallo

Tostadas de Nopal y Flor de Calabaza* - \$12 Two with black beans, tender cactus and squash flowers; Queso Fresco & crema optional

Gordita de Huitlacoche O Flor de Calabaza* - \$8 Masa disc stuffed with Mexican corn truffle or squash flowers, lettuce, pico de gallo, crema, Queso Fresco

Pescadito con Papas - \$11 Mexico City style fish & chips

Alambres* - \$22 Grilled steak, chicken OR mushroom with chopped bacon, bell peppers, onions, cheese (+\$2 shrimp or +\$5 for everything); corn OR flour tortillas

Specialty Tacos - \$16 Three large tacos on corn tortillas – one kind per order:

- Lisi's Lengua - Beef tongue
- Carne Asada – Angus steak
- Suadero – Brisket

ENCHILADAS - \$16

Three per order

Enchiladas de Mole - Chicken enchiladas topped with mole sauce, onion, & sesame seeds

Enchiladas Mexicanas - Chicken enchiladas topped with red and green salsas, melted cheese, crema, & Queso Fresco

Enfrijoladas* – Cheese or chicken enchiladas topped with black bean sauce; crema & Queso Fresco optional

PLATOS TIPICOS

Traditional Main Dishes

Sopa del Dia - \$16

Hearty Mexican soup served with tortillas – ask your server for weekly special

Plato Mixto - \$26 (enough for 2)

Sampler plate of quesadilla de papa, flauta de borrego, chile relleno & tamal

Camarones al Tequila - \$24

Gulf shrimp in butter, garlic, tequila, with rice & grilled squash

Borrego de Oro - \$20

Tequila-marinated lamb, grilled nopalitos & cebollitas, consomme of lamb, corn tortillas

New York Strip, Mexico City Style - \$22

Includes small salad and potatoes with Poblano pepper

Chile Relleno* - \$17

Poblano pepper battered and filled with cheese OR picadillo, topped with tomato salsa and Queso Fresco, served with rice, & salad

TOOTHPICK IN CHILE!

**Vegetarian or Vegan Option
Corn tortillas are Non-GMO*

PARA ACOMPAÑAR*

Sides

Sliced Avocado- \$3

Arroz - \$3 - Rice

Frijoles - \$3 - Beans

Arroz & Frijoles - \$5 – Rice & Beans

Side of Guacamole or Queso - \$4

Crema Mexicana - \$1 – Mexican sour cream

Queso Fresco - \$1 – crumbly Mexican cheese

Jalapeños - \$1 – pickled peppers

Grilled Veggies - \$4 – mix of red and green bell pepper, onion, mushroom and corn

Pico de Gallo - \$1 – tomato, onion & cilantro

1 Salsa - \$1 – choice of fresca (fresh), verde (green) or taquero (smoky chile)

Nopalitos & Cebollitas - \$4 –grilled tender cactus and green onions

POSTRES*

Desserts

Tres Leches Cake - \$7

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

Platano Maduro Frito - \$6

Fried plantains, agave, cinnamon, & crema Mexicana

Churros con Cajeta- \$7

Churros with caramel

ChocoFlan - \$7

Rich chocolate cake layered with caramel custard

Please note we do not accept America Express or do separate checks & we include an autogratiuity of 20% for parties of 6 or more – Thank you for your understanding

Ask your server for tequila or mezcal options to complement your meal