

WELCOME TO TEQUILAS RESTAURANT

STARTERS - PA! EMPEZAR

- 👉 **Queso Fundido** \$12.95
melted Chihuahua cheese served over a bed of onions & poblano pepper strips, topped with chorizo or with huitlacoche (served alongside flour tortillas).
- 👉 **Queso De Camaron Al Pastor** \$15.95
melted Chihuahua cheese topped with shrimp marinated in citrus, guajillo peppers and pineapple (with flour tortillas on the side).
- 👉 **Camarones Rellenos** \$15.95
deep fried jumbo shrimp from Mexico, stuffed with Chihuahua cheese & wrapped in bacon.
- 👉 **Empanadas Del Dia** \$12.95
a dish that will seduce even the most demanding palate. handmade corn pockets filled with the freshest ingredients, chosen daily by our chef.
- Ostiones Cancun** \$17.95
6 raw oysters bathed in tequila, olive oil and chipotle, topped with avocado cubes.
- 👉 **Ceviche De Atún Con Nopal** \$16.95
cactus leaves, with sushi-grade tuna, organic cherry tomatoes, red onions, cilantro and serrano pepper with a hint of maggi seasoning.
- 👉 **Ceviche** \$16.95
fish and shrimp cooked in the juice of freshly squeezed limes, heated with tomato, onion, cilantro, english cucumber and jicama. topped with diced radish.
- 👉 **Sopa De Tortilla** \$10.95
a most traditional Mexican soup. the perfect combination of tomato, epazote, guajillo pepper, chicken, tortilla and queso fresco. cilantro and onions on the side. (available without chicken).
- 👉 **Sopa De Temporada** MP
seasonal soup derived from the freshest available ingredients, ranging from seafood to wild game.
- 👉 **Ensalada Cesar** \$14.95
hard to believe that in the late 1920s, brothers Alessandro & Cesar Cardini created the Caesar salad in their Tijuana restaurant. combines: romaine lettuce, croutons, parmesan cheese and caesar dressing. with chicken \$17.95 or shrimp \$19.95
- 👉 **Ensalada De Arugula** \$14.95
arugula, mango, pomegranate and jicama, served with a vinaigrette of dijon, siembra azul tequila and arbol pepper. with chicken \$17.95 or shrimp \$19.95

We offer our guests health-conscious selections, using the finest organic and locally raised products. An order of chips and salsa is complimentary with the purchase of main courses, refills will be billed.



Gluten Free option - **Items in gold can be prepared as vegetarian dishes.**

MAIN COURSES - PLATOS FUERTES

<p> 👉 Sabana Invierno De Pollo <i>grilled boneless chicken breast layered with refried beans and melted cheese, finished in a tangy tomatillo sauce. rice on the side.</i> </p>	\$24.95	<p> 👉 Molcajete De Pollo <i>grilled chicken served in a heated lava bowl. simmering in a sauce of arbol chiles, garlic and roasted tomato, topped with melted cheese, cilantro & onions (alongside corn tortillas).</i> </p>	\$24.95	<p> Mole Poblano <i>a potpourri of hot chiles, nuts, herbs, bread and roasted tomato with hints of chocolate. served over a succulent chicken breast, topped with onions and sesame seeds.</i> </p>	\$24.95
<p> Pescado Al Mango <i>fresh fish of the day. lightly breaded, grilled and stuffed with guacamole. paired with a mango and ginger infusion. served with sweet potato & rice.</i> </p>	\$29.75	<p> 👉 Salsa Tequilas <i>your choice of grilled Mexican jumbo shrimp from Mazatlan or fresh barramundi from Australia served in a sauce of garlic, butter, tequila, arbol pepper and lime.</i> </p>	\$29.75		
<p> Enchiladas Playa <i>flour tortillas are rolled with crabmeat, shrimp and lobster, topped with melted Chihuahua cheese, served in creamy sauces of poblano and chipotle pepper.</i> </p>		\$28.75			
<p> Filete Grito <i>"grito" means shout. our grilled filet mignon is stuffed with serrano peppers and served over a bed of cactus in a tropical tamarind sauce.</i> </p>	\$29.50	<p> 👉 Costilla Zaragoza <i>8oz rib eye steak marinated in herbs, grilled and served over an arbol pepper, tomatillo and roasted tomato sauce, alongside an enchilada stuffed with chorizo & chicken covered with mole sauce.</i> </p>	\$29.95	<p> Carne Asada a la Tampiqueña <i>a thin slice of lean beef tenderloin seasoned in lime and fine herbs. grilled perfectly and served alongside a chicken tamal topped with mole sauce, a chicken taquito in roasted tomato sauce, rice, refried beans and guacamole.</i> </p>	\$29.75
<p> 👉 Chiles Rellenos <i>a pair of poblano peppers. stuffed with a picadillo consisting of beef, raisins, onions, apple, garlic and bay leaves, the other is stuffed with red quinoa, grilled vegetables, requeson and goat cheese, topped with a chipotle pesto, served in a mild roasted tomato sauce.</i> </p>	\$24.95	<p> 👉 Molcajete De Carne <i>grilled beef served in a heated lava bowl. in a sauce of arbol chiles, tomatillo, garlic and roasted tomato, with melted cheese, cilantro & onions (alongside corn tortillas).</i> </p>	\$28.95	<p> 👉 Cochinita Pibil <i>baked pork loin bathed in citrus and peppers, wrapped in banana leaves, pulled, and served alongside whole beans and plantains.</i> </p>	\$26.75

Gratuity may be added to groups of 6 or more. Tables are for full course meals.

* Please Note : The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.