

WELCOME TO TEQUILAS RESTAURANT

STARTERS - PA! EMPEZAR

- ✦ **Queso Fundido** \$10.95
melted Chihuahua cheese served over a bed of onions & poblano pepper strips, topped with chorizo or with huitlacoche (served alongside flour tortillas).
- ✦ **Empanadas Del Dia** \$10.50
a dish that will seduce even the most demanding palate. handmade corn pockets filled with the freshest ingredients, chosen daily by our chef.
- ✦ **Ceviche De Atún Con Nopal** \$13.95
cactus leaves, with sushi-grade tuna, organic cherry tomatoes, red onions, cilantro and serrano pepper with a hint of maggi seasoning.
- ✦ **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).
- Ensalada Cesar** \$12.95
*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 \$14.95 or shrimp \$16.95*
- ✦ **Trio de Tacos** \$12.00
(prepared on hand-made corn tortillas)
- Mix or Match any 3 tacos:**
- **Camaron al Pastor**
shrimp marinated in citrus, guajillo & pineapple.
 - **Pulpo**
grilled octopus in olive oil, epazote & garlic in roasted tomato & chile serrano.
 - **Pescado**
fresh seasoned, grilled tilapia, served with a chipotle-mayosauce.
 - **Huitlacoche**
a combination of huitlacoche & mixed mushrooms in a chipotle pesto.
 - **Pollo**
chicken marinated in herbs, pineapple, roasted tomato, arbol & tomatillo.
 - **Callejeros**
beef seasoned in herbs, with roasted tomato, arbol pepper & oaxaca cheese.
 - **Cochinita Pibil**
baked pulled pork marinated in citrus, oranges & mayan spices.
- ✦ **Ceviche** \$13.95
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 Temporada** \$-MP
seasonal soup derived from the freshest available ingredients, ranging from seafood to wild game.
- Ensalada De Arugula** \$12.95
*arugula, mango, pomegranate and jicama, served with a vinaigrette of dijon, siembra azul tequila and arbol pepper.
with chicken \$14.95 or shrimp \$16.95*

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

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

MAIN COURSES - PLATOS FUERTES

<p>✦ Sabana Invierno De Pollo \$17.25 grilled boneless chicken breast layered with refried beans and melted cheese, finished in a tangy tomatillo sauce. rice on the side.</p>	<p>✦ Molcajete De Pollo \$17.25 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).</p>	<p>Mole Poblano \$17.25 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 seed.</p>
<p>Pescado Al Mango \$21.95 fresh fish of the day. lightly breaded, grilled and stuffed with guacamole. paired with a mango and ginger infusion. served with sweet potato & rice.</p>	<p>Chilaquiles \$12.95 crisp corn tortillas sauteed in our tantalizing tomatillo sauce, with or without chicken and with or without fried eggs.</p>	
<p>✦ Salsa Tequilas \$21.95 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.</p>	<p>✦ Omelete Mariscos \$16.95 three-egg omelette filled with crabmeat, lobster and shrimp in a creamy chipotle sauce.</p>	
<p>✦ Chile Relleno \$16.95 choose from a poblano pepper stuffed with a picadillo of beef, raisins, onions, apple, garlic and bay leaves, or stuffed with red quinoa, grilled vegetables, requeson and goat cheese, topped with a chipotle pesto, served in a mild roasted tomato sauce.</p>	<p>✦ Omelete de Chorizo \$12.95 three-egg omelette, folded over chorizo & cheese and served with our tradicional red sauce.</p>	<p>✦ Huevos Rancheros \$12.95 eggs served sunny side up over a corn tortilla, with poblano strips & onions, in a rich roasted tomato sauce.</p>
<p>Enchiladas Tradicionales \$12.95 corn tortillas rolled with chicken, topped with melted Chihuahua cheese served in a roasted tomato red sauce or a tangy tomatillo green sauce.</p>	<p>Enchiladas Poblanas \$13.95 corn tortillas folded over with chicken & chorizo, topped with cream served in a our traditional mole sauce.</p>	
<p>Carne Asada a la Tampiqueña \$20.95 a thin slice of beef tenderloin seasoned in lime and herbs. grilled and served alongside a tamal topped with mole sauce, a chicken taquito in roasted tomato sauce, rice, refried beans and guacamole.</p>	<p>✦ Costilla Zaragoza \$20.95 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 and chicken covered with mole sauce.</p>	<p>✦ Molcajete De Carne \$20.95 grilled beef served in a heated lava bowl. within a sauce of arbol chiles, tomatillo, garlic and roasted tomato, with melted cheese, cilantro & onions (alongside corn tortillas).</p>

An order of chips and salsa is complimentary with the purchase of main courses, refills will be billed.

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