



1601 Cherry Street, Philadelphia, Pennsylvania - 19102

## Appetizers

Guacamole Dip (vegetarian).....	\$7.95
Our family recipe blends fresh avocado with spices, diced tomatoes, onions and cilantro in a zesty dip served with corn chips.	
Queso Dip (vegetarian).....	\$6.45
A special blend of melted cheese mixed with jalapeno peppers, caramelized onions and cilantro served with tortilla chips. Add chorizo or mushrooms \$1.00.	
Rosarito Flauta (delicious) .....	\$7.95
Spinach ? our tortilla, grilled chicken breast, serrano peppers (medium), plum tomatoes and Chihuahua cheese served with chipotle BBQ sauce and guacamole.	
Post Nachos (vegetarian option available).....	
Corn tortilla chips, melted jack and cheddar cheese, diced tomatoes, jalapeno, olives, scallions and sour cream.	
ADD re-fried beans, chicken tinga or ground beef \$2.00 OR seafood \$5.00	
Empanadas de Tinga (house special) .....	\$5.95
2x Empanadas - Chicken tinga in flour masa. Served with crema fresco and morita sauce.	
Quesadilla (vegetarian option available).....	\$6.95
A large ? our tortilla folded around melted jack and cheddar cheese garnished with tomatoes and scallions served with sour cream.	
ADD mushrooms, chorizo \$1.50 chicken tinga, ground beef \$2.00OR seafood \$5.00	
Ceviche de pescado (chef recommended).....	\$8.95
Tilapia ? sh with avocado, lime juice, onions, tomatoes and cilantro.	
Alitas (Wings) .....	\$8.25
Crispy chicken wings served in chipotle BBQ mild or spicy sauce.	
Served with cold slaw, blue cheese and celery.	
Camarones Acapulco .....	\$8.45
Five shrimp stuffed with Chihuahua cheese and jalapeños, wrapped in bacon and deep fried and served with chipotle dipping sauce.	
Tequila Poppers.....	\$6.45
Jalapenos stuffed with cream cheese and dipped in premium gold tequila batter served with ranch dressing.	
El Mariachi Combo Platter.....	\$15.95 (DINNER ONLY)
Served with a combination of chicken tinga empanadas, cheese quesadilla, tequila poppers, yuca fritas, alitas (wings), queso dip.	

## Soups & Salads

GAZPACHO.....	\$4.95
Tortilla Soup (Vegetarian).....	\$5.95
Avocado, chihuahua cheese, crema fresca, tortilla strips. ADD chicken \$1.00	
Black Bean Soup (Vegetarian).....	\$3.95
Authentic and hearty topped with queso fresco, sour cream, cilantro and scallions.	
Frontera Tostada Salad (Taco Salad).....	\$7.95
A great treat and the Mexican favorite-a-crispy flour tortilla shell filled with shredded lettuce, queso fresco, jalapenos, tomatoes, scallions and olives.	
ADD Chicken Tinga or Ground Beef or Beans\$2.00, Grilled Chicken or Grilled Veggie \$2.50 Churrasco Steak \$3.50 Seafood or Garlic shrimp \$5.00	
South Western Chicken Avocado Salad.....	\$7.95
Shredded lettuce topped with roasted black beans-corn salsa, chicken Tinga, avocado, diced tomatoes, olives, scallions and queso fresco.ADD Grilled Chicken \$2.50	
Casa Salad (Vegetarian).....	\$8.95
Shredded lettuce topped with roasted black beans-corn salsa, grilled marinated mushrooms, zucchini, squash, avocado, diced tomatoes, olives, scallions and queso fresco.	
Garden Salad.....	\$5.95
Shredded lettuce topped with diced tomatoes, scallions and queso fresco.	
Choice of Dressing	
1. Jalapeno Dijon Vinaigrette, 2. Cilantro Ginger Vinaigrette, 3. Cesar,	
4. Oil & Vinegar, 5. Ranch, 6. Bleu Cheese.	

## Sandwiches (Lunch Only)

ALL SANDWICHES ARE SERVED ON A TELERA BREAD ROLL, LETTUCE, TOMATOES. SERVED WITH YOUR CHOICE OF RICE OR FRIES.

Grilled Chicken.....	\$7.95
Pulled Pork.....	\$7.45
Home Made Burger.....	\$7.95
Grilled Vegetables Sandwich.....	\$6.95
ADD FRIED ONIONS AND ROASTED PEPPERS \$.50 OR CHEESE \$.50 OR BACON \$1.00	

## COMBOS

ALL COMBINATIONS ARE SERVED WITH RICE, BEANS & SOUR CREAM.

El Grande.....	\$11.95
Choose any 2 of the following: burrito (only one), enchilada, taco soft or hard, chille relleno (only one)	
El Ultimo.....	\$13.45
Choose any 3 of the following: burrito (only one), enchilada, taco soft or hard, chille relleno (only one)	
CHOOSE FROM THE FOLLOWING TO FILL YOUR SELECTIONS:	
Chicken Tinga, Ground Beef, Carnitas (pulled pork),	
Shredded beef, Beans, Cheese enchilada only.	
Seafood ADD \$1.75 (enchilada and tacos only)	

## Burritos

ALL BURRITOS ARE SERVED WITH RICE, BEANS AND SOUR CREAM TOPPED WITH ROASTED GUAJILLO PEPPERS, CORN AND TOMATO SAUCE AND MELTED CHEESE  
Make your own burrito with Carnitas (Pulled Pork), Chicken Tinga, Ground Beef, Ropa Vieja (shredded beef, peppers and onions).....\$10.95  
Grilled Vegetables (marinated mushrooms, zucchini, squash).....\$.95

## Tacos

Casa Tacos (Vegetarian).....	\$8.45
3x Corn soft tacos with grilled marinated mushrooms, zucchini, squash, roasted black beans-corn salsa, queso fresco. Served with a side of salsa ranchera.	
Carne Asada Tacos.....	\$6.45...\$9.95
3x Corn soft tacos with grilled skirt steak, re-fried beans, pico de gallo, espuma (avocado & Serrano vinaigrette) sauce and crispy onions.	
Carnitas Tacos.....	\$9.45
3x Corn soft tacos with pulled pork, roasted pineapple salsa, espuma (avocado & Serrano vinaigrette) sauce and red pickled onions.	
Chicken Tinga Tacos.....	\$9.45
3x Corn soft tacos with chicken tinga topped with shredded lettuce, avocado, queso fresco and crema fresca.	
Pacifico Fish Tacos.....	\$10.45
3x Corn soft tacos with beer battered tilapia, Mexican slaw, diced tomatoes, queso fresco, aioli (scallions & olive oil) sauce with a side of salsa ranchera.	
Taco Testing Platter (DINNER ONLY).....	\$14.95
4x Corn soft tacos stuffed with carne asada, chicken tinga, carnitas, beer batter tilapia fish served with above toppings.	

## Enchiladas

Enchiladas Mexicanas (Vegetarian Option Available).....	\$10.95
2 Corn tortillas stuffed with beans or cheese (vegetarian), chicken tinga or carnitas or gr.beef sh.beef. Topped with roasted guajillo, corn and tomato sauce or tomatillo sauce, queso fresco, scallions and olives. Served with rice, beans and sour cream.	
Enchiladas De Mole.....	\$14.95
3x Corn tortillas stuffed with chicken tinga, topped with Mole sauce (traditional Mexican sauce with almond, chocolate and dried peppers), queso fresco, scallions, and olives. Served with rice, beans and sour cream.	
Enchiladas Del Mar.....	\$14.45
2 Corn tortillas stuffed with real Crab meat and shrimp, topped with our secret pistachio tomatillo sauce, queso fresco, scallions and olives. Served with rice, and cream fresca.	

## Entrees

Fajitas.....	\$13.95
A sizzling hot plate of marinated charbroiled chicken or steak on sauteed bell peppers and onions. Served with lettuce, tomatoes, guacamole, sour cream, jack and cheddar cheese and flour tortillas	
Shrimp.....	\$15.45 Combo ADD \$1.50
OR Vegetarian	
(Grilled marinated mushrooms, zucchini, squash and avocado).....\$12.45	
Tamales Chillangos (Vegetarian option available).....	\$11.95
Two tamales served on corn husks with your choice of chicken tinga, carnitas (pulled pork) or grilled vegetables. Topped with roasted guajillo corn and tomato sauce, queso fresco, scallions, olives. Served with beans, jalapenos, sour cream and guacamole.	
Burrito Mesquite.....	\$13.45
A large flour tortilla stuffed with rice and beans topped with roasted guajillo corn and tomato sauce, queso fresco. Served with jalapenos, sour cream and guacamole. ADD Grilled veggies or Chicken \$2.50 or Churrasco steak \$3.50	
Chimichanga (Vegetarian option available) .....	\$10.95
A large flour tortilla stuffed with your choice of beans, chicken tinga, ground beef, pulled pork or shredded beef. Deep-fried topped with roasted guajillo corn and tomato sauce, and melted cheese. Served with rice, beans and sour cream.	
Chile Relleno (Vegetarian).....	\$11.95
2 Roasted poblano peppers stuffed with chihuahua cheese and roasted black beans-corn salsa, topped with our roasted guajillo corn and tomato sauce. Served with rice, beans and sour cream.	
Ropa Vieja.....	\$11.45
Shredded beef mixed with onions and bell peppers, queso fresco, topped with scallions and olives. Served with rice, beans, sour cream and flour tortilla.	
Cancun Chicken.....	\$15.45
Marinated grilled chicken breast topped with Mole ( Mexican sauce with almond, chocolate) or Honey Mustard sauce Served with rice and black beans.	
Chuleta Al Pastor (Pork Chops).....chef's favorite.....	\$15.95
Marinated grilled pork chops topped with smoked tomatillo vinaigrette sauce Served with rice and black beans.	
Camaronas Borrachos (Shrimp).....	\$16.95
Pan sheared shrimp, flamed with tequila, chile guajillo, cilantro and lime juice. Served with rice and grilled marinated vegetables.	
Salmon Vallarta (Dinner Only).....	\$17.95
Grilled salmon, creamy chipotle sauce. Served with rice and grilled veggies.	
Carne Asada (Dinner Only).....	\$18.45
Skirt steak, sauteed onions and peppers topped with chimichori sauce. Served with yuca frita and guacamole.	

ALL COMBINATIONS ARE SERVED WITH RICE, BEANS AND SOUR CREAM