

3

Fundidos

Queso Fundido 13⁹⁹

Oaxaca cheese melted in directly in the *Molcajete*. Served with your choice of tortillas.

Add chorizo for \$2.00
Add mushrooms \$1.50

Queso Dip 12⁹⁹

A delicious fondue made with a mix of cheeses & topped with Queso Fresco (Mexican cheese) Pico de Gallo. Served with tortilla chips.

Add chorizo for \$2.00

Alitas de Pollo

Regular or boneless chicken wings served with your choice of sauce

- Sweet & Sour
- Buffalo - **Spicy!**
- A la Diabla - **Spicy!**
- Hot Habanero - **Spicy!**

6 Wings - \$11.99
12 Wings - \$17.99



Camarones

20

18 SHRIMP!

All shrimp dishes are served with your choice of whole Black beans, whole Pinto beans or refried beans and regular Mexican rice or Arroz Blanco (Mexican seasoned white rice)

Camarones Monterrey

Bacon wrapped jumbo prawns baked in butter over a bed of sautéed white onions, green and red bell peppers. Topped with melted Monterey Jack cheese, fajita style. Served with guacamole. Garnished with lettuce & tomatoes. Served with rice and beans.

26⁹⁹



18 SHRIMP!

Camarones a la Crema 22⁹⁹

Prawns sautéed with mushrooms and onions in a delicious Mexican cheese cream sauce. Garnished with lettuce & tomato.

Camarones a la Diabla 22⁹⁹

Spicy! Prawns and mushrooms and onions sautéed in butter & salsa. Garnished with lettuce & tomato.

18 SHRIMP!

Arroz con Camarones 22⁹⁹

18 shrimp cooked in a light sauce with mushrooms and onions. Placed on a bed of rice and melted Jack cheese. Beans not included. Garnished with lettuce and tomato.

Camarones a la Plancha 24⁹⁹

Grilled jumbo prawns (in shell) marinated in garlic and butter over a bed of sautéed white onions, green and red bell peppers. Garnished with lettuce & tomato.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS