

ANTOJITOS APPETIZER

GUACAMOLE LIVE (GF) (V)

Your server makes the traditional guacamole at your table with fresh ingredients: tomato, onion, cilantro, jalapeño, lime. Served with fresh corn tortilla chips.

NACHOS MAMALONES (GF) (V)

Homemade corn tortilla chips, white pepper jack queso sauce, refried beans, tomato, onion, jalapeño, quacamole, sour cream.

Plain 13

Chicken +3 | Shrimp +4 | Steak +5

AVOCADO HUMMUS (v)

Special blend of chickpea avocado served with cucumber slices, carrots, celery, bread.

CLASSIC EMPANADAS (V)

2 homemade empanada stuffed with corn, poblano peppers, Oaxaca cheese, served on lime cabbage, topped with pico de gallo,

Vegetarian 14 | Just Cheese (V) 14

(GF) Gluten-Free (V) Vegetarian

LOS DE LA

All tacos come with Mexican rice and charro beans

PORK PASTOR

Marinaded pork adobo, mozzarella cheese, pineapple pico de gallo on flour tortillas.

SHRIMP TACO

Beer battered tempura jumbo shrimp deep fried, coleslaw mix, Baja sauce on corn tortillas.

CARNE ASADA TACO (GF)

Grilled steak, pico de gallo, Oaxaca cheese, avocado salsa on corn tortillas.

TACO GOBERNADOR

Corn tortilla stuffed with shrimp, poblano peppers, onion, shredded cheese, topped with creamy poblano dressing.

TACO DE PESCADO (GF)

Grill mahi mahi, lime slaw, chipotle dressing

AUOCADO VEGETARIANO (V)

Beer battered tempura avocado, coleslaw mix, baja sauce on corn tortillas.

LUNCH 2 piece 16 | DINNER 3 piece 18

CHICKEN PANUCHO

2 handmade corn tortillas, shredded chicken, refried beans, lime citrus cabbage, avocado, red tomato sauce.

15

SALBUTE DE COCHINITA

2 handmade corn tortillas, roasted pork marinaded in annatto, red pickled onion, tomatillo sauce.

15

TUNA CACHANILLA (GF)

2 corn tostadas, fresh marinaded tuna in citrus lime sauce, red onion, fresh jalapeño, avocado, sesame seeds.

AGUACHILE CULICHI (GF)

Shrimp and scallops flavored with 3 different sauces- mango, guajillo, cucumber with red onion, cilantro, avocado, corn tortilla chips.

CANCUN VUELUE A LA VIDA (GF)

A tall glass of Clamato cocktail sauce with shrimp, octopus, scallops, avocado, onion, cilantro, celery, corn tortilla chips.



ENCHILADAS

LA FAMOSA CHICKEN ENCHILADA (GF)

Corn tortillas stuffed with shredded chicken smothered in creamy quajillo sauce, topped with cotija cheese, mixed slaw, served with Mexican rice and refried beans.

LA GRINGA CHEESE ENCHILADA (GF)(V)

Corn tortillas stuffed with mozzarella cheese in creamy green tomatillo sauce, topped with red pickled onion and red bell peppers, served with Mexican rice and refried beans.

VEGETARIAN ENCHILADA (GF)

Corn tortillas sautéed in guajillo sauce stuffed with mashed potatoes, cotija cheese, lettuce, tomato, red onion, jalapeño, sour cream, served with Mexican rice and refried beans.

LUNCH 2 piece 16 | DINNER 3 piece 18

LAS VERDES SALADS

LUNCH & DINNER

Chicken +3 | Shrimp +4 | Steak +5

TACO SALAD

Mixed lettuce with cilantro vinaigrette, diced tomatoes, red onion, jalapeño, black olives, cheddar cheese, sour cream, diced avocado, served on flour tortilla chips.

13

BURRO SALAD

Mixed lettuce, cilantro ranch, crispy bacon, hard boiled eggs, diced avocado, cherry tomatoes, queso fresco, red onion, topped with crispy corn tortilla strips.

CHOP SALAD

Iceberg lettuce, cherry tomatoes, bacon strips, blue cheese crumbles, red pickled onion, blue cheese dressing.

SUMMER SALAD

Mixed greens, orange vinaigrette, strawberries, blueberries, sliced apples, pecans, mandarins, cottage cheese.

LOSDELA

LUNCH & DINNER

EL DE SONORA BEEF BURRITO

Grilled steak, mozzarella cheese, refried beans, Mexican rice stuffed in 12" flour tortilla, smothered with guajillo sauce, topped with slaw mix, sour cream.

EL CHAPERON PORK BURRITO

Pork cochinita, mozzarella cheese, refried beans, Mexican rice stuffed in 12" flour tortilla, smothered with creamy tomatillo sauce and red pickled onion.

EL DE POLLO CHICKEN BURRITO

Shredded chicken, cheddar cheese, refried beans, Mexican rice stuffed in a 12" flour tortilla, smothered with queso fundido.



LAS TORTAS SANDWICHES

LUNCH ONLY

Choice of French fries, coleslaw or charro beans

PORK COCHINITA SANDWICH

Pork adobo in annatto sauce with lime slaw, red pickled onion, tomatillo sauce on a toasted bun.

16

CHEESE STEAK TORTA

Hoagie bun deep fried in a special batter, marinaded steak, onion, mixed bell peppers, topped with pepper jack cheese sauce.

16

MEXICAN BURGER

1/3 pound burger on a special mix of cheese with spices, served on bun with lettuce, tomato and onion.

16

VEGETARIAN SANDWICH (v)

Texas toast, grilled bell pepper, grilled zucchini, grilled onion, Swiss cheese, avocado slices, cilantro ranch.

16

AUTHENTIC MEXICAN ENTRÉES

ENTRÉES ARE DINNER ONLY UNLESS SPECIFIED OTHERWISE

POLLO PIBIL (GF)

Roasted chicken marinaded in annatto sauce, topped with red pickled onion. Served with Mexican rice, sliced baked potato.

21

EL POLLO CON MOLE

Roasted chicken topped with house mole sauce. Served with crispy bananas, Mexican rice.

23

EL CHILE RELLENO (V)

Roasted poblano peppers stuffed with mozzarella cheese, deep fried in classic batter, covered with red tomato sauce, sour cream, cilantro, served over Mexican rice.

19

EL FABORITO SHRIMP AND SCALLOPS TEQUILA (GF)

Jumbo shrimp and scallops flamed in creamy tequila sauce, onion, parsley, red bell pepper, served with garlic mashed potatoes, vegetables.

28

EL DEL RANCHO BARBACOA LAMB CHOPS (GF)

Charred lamb chops in juicy Mexican guajillo. Served with garlic mashed potatoes, vegetables

29

PULPO A LAS BRAZAS (GF)

Grilled octopus in adobo marinade, chimichurri sauce, served with sliced baked potatoes, lime slaw.

29

PAELLA VERACRUZANA (GF)

Shrimp, scallops, mussels, bacon, onion, bell peppers made in Spanish rice.

29

EL DEL MAR TUNA STEAK

6 oz. seared tuna atop fennel purée, smothered in creamy mango sauce, corn and peppers. Served with vegetables.

26

TAMPIQUEÑA (GF)

Tenderized beef tenderloin, rajas poblanas, refried beans, served with one chicken enchilada.

29

PARRILLADA MEXICANA (GF)

Melted Oaxaca cheese, green sauce, steak, shrimp, chicken and chorizo. Served with charro beans and flour tortillas.

27

EL DE LA CASA BEEF BRISKET (GF)

Our special 10 oz. beef brisket is slowly roasted for 24 hours and smoked with a special dry rub marinade. Served with red wine sauce, grilled corn on the cob and sliced baked potatoes.

26

EL MERO MERO MEZCAL RIB EYE (GF)

For the King! 10oz rib eye cooked on a rock salt platter and finished with a flamed mezcal at your table. Served with sliced baked potatoes and vegetables.

34

LUNCH & DINNER

PAL GRINGO MEXICAN ALAMBRE (GF)

Your choice of fajitas with mixed bell peppers, onions, bacon, melted cheese and flour tortillas. Served with Mexican rice and refried beans.

Chicken 20 Shrimp 22 Steak 24

MEXICAN UEGETARIAN FAJITAS (*)

Zucchini, portobello mushrooms, onion and cabbage.
Served with refried beans, Mexican rice and corn tortillas.

19



(GF) Gluten-Free (V) Vegetarian

UN BUEN FINAL DESSERTS

LUNCH & DINNER

FRIED ICE CREAM

Vanilla ice cream is deep fried with corn flakes, served with chocolate sauce.

10

MEXICAN CHURROS

Deep fried, covered with cinnamon sugar, and chocolate sauce.

Served with vanilla ice cream.

10

CARLOTA DE LIMON

Mexican cookies layered with cream cheese, evaporated milk, cream, lime flavor.

10



CHILDREN'S MENU

\$10 - Comes with French Fries or Fruit

I Don't Know Mac and Cheese

I Want to Go Home Chicken Tenders

I'm Tired Grilled Cheese Sandwich I Don't Want That
Beef Cheese Slider

I'm Ready for a Nap Chicken Taco (Cheese)

I'm Not Hungry Cheese Quesadilla Add Chicken +2 or Beef +3

