

SOUPS OF THE DAY!

MEXICAN LAMB SOUP OR SOPA DE AZTECA

MEXICAN INSPIRED ENTRÉES

STEAK COLORADO BURRITO

TENDER NEW YORK STEAK SIMMERED IN A CHILE SAUCE WITH PEPPERS AND ONIONS ROLLED INTO A FLOUR TORTILLA. TOPPED WITH GUACAMOLE, SALSA AND SOUR CREAM. SERVED WITH RICE AND BEANS \$10.95

CARNE ASADA PLATTER

STEAK SLICES MARINATED IN OLIVE OIL, SPICES AND LIME. CHAR GRILLED AND SERVED WITH WARM TORTILLAS, SPANISH RICE, FRIJOLES CHARROS, GUACAMOLE, SALSA AND SOUR CREAM \$11.75

FRIED OYSTER TACOS

THRE SEMI-CRISPY TORTILLAS STUFFED WITH MELTED CHEESE, CRISPY FRIED OYSTERS, SHREDDED CABBAGE, SALSA AND CHIPOTLE SOUR CREAM. SERVED WITH SPANISH RICE AND FRIJOLES CHARROS \$9.95

TILAPIA WITH SHRIMP

A SEASONED TILAPIA FILLET SIMMERED IN A MEXICAN TOMATO SAUCE WITH GREEN OLIVES, PEPPERS, ONIONS AND LARGE PRAWNS. SERVED WITH SPANISH RICE AND SAUTÉED GREEN BEANS \$14.95

ENJOY OUR FABOULAS NEW PATIO DESIGN WITH A COCKTAIL, APPETIZER AND LIVE MUSIC ON THURSDAY NIGHTS!