

# *Uppetizers*

CHICHARRON RIB-EYE \$20

CHUNK CRISPY RIB-EYE SERVED WITH GUACAMOLE, TORTILLAS AND QUESO FRESCO.

WHOLLY GUACAMOLE \$14

CHUNKS OF FRESH AVOCADO MIXED WITH DICED JALAPENOS, TOMATOES, ONIONS, CILANTRO AND LIME JUICE.

TAQUITOS DORADOS \$12.50

4 ROLLED, CHORIZO AND PAPAS TAQUITOS TOPPED WITH TOMATILLO SAUCE, LETTUCE, SOUR CREAM AND OUESO FRESCO.

QUESO FLAMEADO\$15

CHEESE MELTED ON A HOT SKILLET AND TOPPED WITH CHORIZO (MEXICAN SAUSAGE) OR VEGGIES. SERVED WITH TORTILLAS.

MACHOS FAJITAS \$16

GRILLED CHICKEN WITH MUSHROOMS, TOMATOES, BELL PEPPERS, AND ONIONS. TOPPED WITH CHEESE DIP. ADD STEAK +3

TEXAS NUCLOS AL CARBON \$17

TORTILLA CHIP, BEANS, JACK CHEESE, GRILL CHICKEN, STEAK, SOUR CREAM, GUACAMOLE AND PICO DE GALLO.

FISH CEVICHE \$15

DICED MAHI FISH, TOMATOES, ONIONS, CILANTRO, CUCUMBER AND LIME JUICE, TOPPED WITH DICED AVOCADO.

MAMA'S SAMPLER \$20

CHICHARRONES, CHEESE QUESADILLAS, TAQUITOS DORADOS, PICO DE GALLO, GUACAMOLE, SOUR CREAM AND SALSA PERFECT TO SHARE!

MAMA'S QUESO \$11

CHEESE DIP, PICO DE GALLO AND CILANTRO.

• STREET CORN \$7.50

GUACAMOLE SM \$7 LG \$9

 CHEESE DIP SM \$7 LG \$9

• CHIPS AND SALSA \$2



-ROJA - VERDE -AVOCADO JALAPENO -TOMATILLO

CHICKEN TIA LUPITA \$22

CHICKEN BREAST STUFFED WITH WHITE CHEESE, CHEDDAR CHEESE AND HAM TOPPED WITH OUR CREAMY POBLANO GREEN SAUCE. SERVED WITH CILANTRO RICE, BLACK BEANS AND SALAD.

**CARNITAS DINNER \$21.50** 

CHUNK PORK TIPS TOPPED WITH GRILLED ONIONS AND GREEN SAUCE. SERVED WITH CILANTRO RICE, BLACK BEANS AND PICO DE GALLO.

COCHINITA PIBIL \$23

MEXICAN MARINATED PORK, SERVED WITH WHITE CILANTRO RICE, BLACK BEANS AND SALAD.

LUIS LAMB CHOPS \$24

FOUR FLAMED GRILLED NEW ZEALAND LAMB CHOPS TOPPED WITH OUR HOMEMADE CILANTRO CHIMICHURRI. SERVED WITH RICE, BLACK BEANS AND SLICED AVOCADO.

• MAMA'S CHICKEN CHEESE & RICE \$17

A BED OF RICE, GRILLED CHICKEN, SAUTEED GRILL ONIONS, BELL PEPPERS, TOMATOES AND MUSHROOMS. TOPPED WITH CHEESE DIP, MELTED CHEESE AND CILANTRO. "You better eat all your veggies

• GRILL SALMON \$22.50

80Z GRILLED SALMON FILLET TOPPED WITH OUR CUCUMBER AND AVOCADO SALAD DRIZZLING WITH A CREAMY CHIPOTLE SAUCE. SERVED WITH CILANTRO RICE AND BLACK BEANS.

SHRIMP AL AJILLO \$24

A UNIQUE MIXTURE OF SHRIMP, GARLIC GUAJILLO PEPPE<mark>R, ONIONS</mark> AND CILANTRO. SERVED WITH CILANTRO RICE AND SALAD.

CHILES RELLENOS \$17

POBLANO PEPPER STUFFED WITH CHEESE, TOPPED WITH OUR RANCHERA SAUCE. SERVED WITH RICE, BEANS AND GUACAMOLE SALAD.

• RIBEYE STEAK \$30

120Z GRILL RIB EYE, SERVED WITH RICE, BEANS AND SALAD. RICE AND BEANS CAN BE SUBSTITUTE WITH FRIES.

MAMA'S DINNER TORTA \$21

BOLILLO BREAD, MUSTARD CREAM, SLICED RIBEYE, GRILLED BELL PEPPERS, TOMATOES, ONIONS AND SLICED AVOCADO. SERVED WITH FRIES.

ALL ENCHILADAS SERVED WITH RICE AND BEANS

**ENCHILADAS CLASICAS \$15** 

THREE SHREDDED CHICKEN ENCHILADAS TOPPED WITH ENCHILADA SAUCE, MELTED CHEESE, LETTUCE, TOMATOE SOUR CREAM AND OUESO FRESCO.

KRISTINA MARIA \$15.50

THREE SHREDDED CHICKEN ENCHILADAS. TOPPED WITH MEXICAN MELTED CHEESE, GREEN SAUCE, SOUR CREAM, RED ONIONS AND QUESO FRESCO.

THREE GRILLED CHICKEN, STEAK OR MIXED FAJITA ENCHILADAS, SAUTÉED ONIONS, BELL PEPPERS, MUSHROOMS. TOPPED WITH MELTED CHEESE, RED ENCHILADA SAUCE, LETTUCE, SOUR CREAM AND QUESO FRESCO.

• SHROOMS ENCHILADAS \$15

THREE SAUTÉED ONIONS, MUSHROOMS AND BELL PEPPERS ENCHILADAS. TOPPED WITH MELTED MEXICAN CHEESE, GREEN SAUCE, SOUR CREAM AND QUESO FRESCO.

## SOPES TRIO \$16

YOUR CHOICE OF CHICKEN, STEAK, CARNITAS PASTOR MEAT AND COCHINITA. TOPPED WITH LETTUCE, TOMATOES, SOUR CREAM AND QUESO FRESCO.

COCHINITA SOPES \$15.50

CORN SOPES, TOPPED WITH BEANS, MEXICAN MARINATED PULLED PORK. TOPPED WITH AVOCADO, MARINATED ONIONS AND QUESO FRESCO

 VEGGIES SOPES \$13.50 CORN SOPES, TOPPED WITH REFRIED BEANS,

MUSHROOM ONIONS RELL PEPPERS LETTUCE TOMATOES, SOUR CREAM AND QUESO FRESCO.

RIBEYE SOPES \$18.00

CORN SOPES, TOPPED WITH REFRIED BEANS, ONIONS, LETTUCE, TOMATOES, SOUR CREAM AND QUESO FRESCO.

TORTILLAS. OUR FAJITAS ARE COOKED TOGETHER WITH TOMATOES, ONIONS, MUSHROOMS AND BELL PEPPERS AND WILL BE BROUGHT TO YOUR TABLE ON SIZZLING HOT SKILLET.

CHICKEN	\$22
<b>STEAK</b>	\$25
CHK/STK	\$25
SHRIMP	\$26
RIBEYE	\$30
CHK/STK/SHRIMP	\$32
VEGGIE	\$20

## Save room for dessert!

CHICKEN BOWL SALAD \$17.50

GRILLED CHICKEN FAJITA SAUTEED WITH VEGETABLES, CILANTRO RICE, BLACK BEANS. TOPPED WITH PICO DE GALLO, LETTUCE AND AVOCADO. TOPPED WITH AVOCADO JALAPENO SAUCE. ADD STEAK + \$4 OR SHRIMP + \$5

SALMON BOWL SALAD \$19

GRILLED SALMON, CILANTRO RICE, BLACK BEANS, PICO DE GALLO, LETTUCE AND SLICED AVOCADO. TOPPED WITH AVOCADO JALAPENO SAUCE. ADD SHRIMP + \$5

SPRING MIX, GUACAMOLE, PICO DE GALLO TOPPED WITH SLICED CHICKEN BREAST, CILANTRO LIME RANCH AND QUESO FRESCO.

SALMON SALAD \$17

SALMON, MIXED GREENS LETTUCE, CHERRY TOMATOES, CUCUMBER, RED ONIONS AND FETTA CHEESE. TOPPED WITH OUR HOUSE HONEY VINEGAR DRESSING.

CHICKEN TORTILLA SOUP BOWL \$16

HEARTY MEXICAN SOUP MADE WITH CHICKEN AND MAMA'S SECRETS INGREDIENTS. TOPPED WITH DICED QUESO FRESCO AND AVOCADO. GARNISHED WITH TORTILLAS STRIPS.

# BENDITA TAQUERTA



#### TACOS AL CARBON \$15.50

(3) FLOUR TORTILLA, YOUR CHOICE OF STEAK OR CHICKEN SAUTÉED WITH GRILL ONIONS, BELL PEPPERS AND MUSHROOMS. TOPPED WITH CREMA AND CILANTRO.

#### SALMON TACOS \$17

(3) CORN TORTILLAS, GRILLED SALMON TOPPED WITH COLESLAW, HOMEMADE RED PEPPER CREMA AND CILANTRO.

### PORTOBELLA MUSHROOM \$15

(3) CORN TORTILLA, SAUTEED PORTOBELLA MUSHROOMS, ROASTED CORN AND RED ONIONS. TOPPED WITH QUESO FRESCO, RED PEPPER HOMEMADE CREMA AND CILANTRO.

#### MEXICO MEET MS \$15

(3) FLOUR TORTILLA, COOKED WITH CHEESE FILLED WITH YOUR CHOICE OF GRILLED CHICKEN OR STEAK. TOPPED WITH FRESH ONIONS AND CILANTRO.

#### BAJA SHRIMP TACOS \$17.50

(3) CORN TORTILLAS, GRILLED SHRIMP, COLESLAW AND RED PEPPER CREMA.

#### **PASTOR TACOS \$15**

(3) CORN TORTILLAS FILLED WITH MARINATED PORK. TOPPED WITH DICED GRILLED PINEAPPLE, ONIONS, CILANTRO AND SLICED SERRANO PEPPERS.

#### TACOS DE ASADA \$14.50

(3) STREET TACOS WITH YOUR CHOICE OF CHICKEN, STEAK, CARNITAS OR PASTOR. TOPPED WITH ONIONS AND CILANTRO.

#### **COCHINITA TACOS \$15**

(3) CORN TORTILLAS, TOPPED WITH MEXICAN MARINATED PULLED PORK AND PICKLED PURPLE ONIONS.

### BIRRIA TACOS \$16

(3) CORN TORTILLA FILLED WITH SHREDDED BIRRIA MEAT. SERVED WITH RED-TINGED CONSOMMÉ.

## **CARNITAS TACOS \$15.50**

(3) CORN TORTILLA, TOPPED WITH OUR MEXICAN PULL PORK, PICO DE GALLO, CREAMY CHIPOTLE SAUCE AND CILANTRO

TACO PLATES INCLUDE YOUR CHOICE OF ONE SIDE: -CILANTRO RICE -BLACK BEANS -COLESLAW

DONT FORGET TO ASK FOR SALSA PARA LOS TACOS!

#### MAMA USE MEXICAN CHEESE FOR ALL HER QUESADILLAS

#### • FAJITA QUESADILLA \$14.50

JUMBO TORTILLA, GRILLED CHICKEN OR STEAK QUESADILLA, COOKED WITH ONIONS, BELL PEPPERS, MUSHROOMS AND TOMATOES. SERVED WITH SOUR CREAM, GUACAMOLE AND PICO DE GALLO.

#### • SHRIMP QUESADILLA \$16

GRILLED SHRIMP SAUTEED WITH ONIONS AND TOMATOES. SERVED WITH SOUR CREAM AND PICO DE GALLO.

#### VERDE QUESADILLA \$15

SPINACH TORTILLA FILLED WITH MUSHROOMS, ONIONS, BELL PEPPERS AND CORN. SERVED WITH SOUR CREAM, GUACAMOLES AND PICO DE GALLO.

#### • QUESI-BIRRIA \$17

3 BIRRIA MEAT QUESADILLAS. SERVED WITH RED-TINGED CONSOMMÉ, ONIONS, CILANTRO AND SPECIAL SALSA.

#### • CARNITAS QUESADILLA \$16

MEXICAN PULLED PORK SAUTÉED WITH GRILLED ONIONS. SERVED WITH GUACAMOLE, SOUR CREAM AND SALSA

#### WANNA BE VEGETARIAN \$15

SPINACH TORTILLA FILLED WITH CHEESE, SHREDDED CHICKEN, BELL PEPPERS AND ONIONS. SERVED WITH SOUR CREAM, PICO DE GALLO AND GUACAMOLE.





SIDES

**CHICKEN TACO 5** STEAK TACO 6 PASTOR TACO 5.50 **COCHINITA TACO 6** CHEESE ENCHILADA 4
CHICKEN ENCHILADA 4.50

BEANS 3 FRIES 4 TORTILLAS 2

# OSTRES

## • LIME TRES LECHES \$12

RICH MEXICAN VANILLA CAKE SOAKED IN THREE MILKS & TOPPED WITH LIME MERINGUE.

#### • CHURRO SANDWICH \$10.50 CHURRO BUNS WITH VANILLA BEAN ICE CREAM.

• HORCHATA CRISPY BITES \$8.50

SORBET \$8 **DULCE DE LECHE PASSION FRUIT MANGO** 



## EVERAGES

**FOUNTAIN SELECTIONS FREE REFILLS I \$3** COKE, DIET COKE, COKE ZERO, SPRITE, DR. PEPPER, DIET DR. PEPPER, LEMONADE, FANTA, SWEET TEA, UNSWEET TEA.

> AGUAS FRESCAS NO REFILLS I \$3.50 HORCHATA I JAMAICA

**GLASS BOTTLE I \$3.50** MEXICAN COCA COLA - SPRITE

JARRITOS- MEXICAN SODAS I \$3.50 STRAWBERRY, MANGO, PINEAPPLE & ORANGE MANDARIN

**ABITA ROOT BEER | \$3** 

TOPO CHICO SPARKLING WATER I \$3

**AMERICANO COFFEE I \$3** CAPPUCCINO I \$4

MAMA KNOWS BEST!





