

Antojitos

GUACAMOLE OLMECA : Avocado mixed with onion, cilantro, tomato, lime and orange juice, seasoned with salt and pepper, then topped with chilitos toreados. A real Mexican tradition—and our own recipe—served in a molcajete! 10.95

BOTANA CHICA : (2) quesadillas al carbón; (2) flautas; (4) bean and cheese nachos and (4) fried cream cheese jalapeños. Served with guacamole and sour cream. 13.95

TACOS AL PASTOR : (3) taquitos with marinated pork and pineapple, garnished with fresh cilantro, onion, pineapple, lime wedges and Salsa de la Señora. 6.95

COCKTAIL DE CAMARÓN : Fresh shrimp and pico de gallo mixed in a tangy red sauce, with just a hint of spice. Served chilled with sliced avocado and crackers. 10.95

Ensaladas y Sopas

ENSALADA DE GUACAMOLE : Our homemade guacamole served on a bed of chopped lettuce and tomato, topped with cilantro dressing. *Small* 5.75 | *Large* 6.95

ENSALADA ESMERALDA : A blend of crisp iceberg, romaine and spinach lettuces mixed with tortilla strips, red onion, rajas poblanas and queso fresco served with our cilantro dressing on the side. 8.95

POZOLE : Shredded pork and hominy, served with sliced cabbage, onions, radishes and lime wedges on the side. *Bowl* 8.95 | *Cup* 6.95

CREMA LÍGERA POBLANA : A delicious light cream of chile poblano enhanced with flavorful golden corn. Garnished with cilantro and sour cream. *Bowl* 7.95 | *Cup* 5.95

Enchiladas

ENCHILADAS DE MOLE : Two beef or chicken enchiladas covered in our authentic Salsa de Mole and topped with queso fresco and garnished with fresh onion. 11.95

ENCHILADAS VERDES : Two cheese or chicken enchiladas covered in our tangy tomatillo sauce, melted queso Monterrey, and topped with sour cream. Served with guacamole. 10.95

ENCHILADAS DIMAS : Shrimp and mushroom enchiladas covered in our Salsa Dimas (with white wine). Served with poblano corn white rice and Ensalada Esmeralda. 15.95

Platos Tradicionales

CHILES RELLENOS TRADICIONAL DE CARNE : Poblano pepper filled with ground beef, potatoes and queso Monterrey. Lightly battered then quickly fried and covered with Salsa Española. 13.95

FLAUTAS DE POLLO : Three crispy chicken flautas topped with our chilled combination of guacamole and crema, with queso fresco and tomato. 10.95

FAJITAS A LA PARRILLA : Served with grilled onions and bell peppers, guacamole and pico de gallo. Your choice of meats or vegetarian, by the plate or pound. 10.95–29.95

Especialidades de la Casa

CARNE ASADA TAMPIQUEÑA : A flavorful, grilled 10 oz. rib eye steak served with a traditional enchilada de queso, guacamole and pico de gallo. 20.95 with four grilled shrimp in Crema Chipotle 24.50

PUNTAS DE PUERCO : SPICY! 7 oz. lean pork marinated with roasted garlic and covered in our Salsa de Chile Chipotle. 13.95

TACOS DE PESCADO : Grilled fresh strips of tilapia in two lightly fried, handmade corn tortillas topped with fresh cabbage, sliced avocado, tomato, onion and a SPICY Salsa de Mango y Habañero. 13.95

MAR Y TIERRA : 7 oz. grilled chicken breast covered with our signature Crema Chipotle and served with four grilled shrimp in our signature Crema Cilantro. 17.95

HUACHINANGO DE LA CASA : Fresh 7 oz. grilled filet of red snapper topped with your choice of our Crema Cilantro, Crema Chipotle, or Salsa Veracruz (onion, green pepper, tomato, capers and green olives). Served with poblano corn white rice and Ensalada Esmeralda. 19.95

POLLO EN CREMA POBLANA : Grilled 7oz. chicken breast covered with our Crema Poblana. Served with poblano corn white rice and grilled vegetables. 15.95

Postres

PASTEL DE TRES LECHEs : Our famous homemade cake topped with pecans and covered in your choice of chocolate or vanilla milk. 6.50

BUÑUELO & HELADO DE VAINILLA : Fried flour tortilla covered in cinnamon and sugar served with vanilla ice cream and topped with chocolate sauce and pecans. 5.50

Best Mexican Restaurant
– San Antonio Magazine, 2008

Neighborhood Gem
– OpenTable.com

“Savory Mexican food.”
– Texas Monthly, 2009