



175 Cesar Chavez St, St Paul, MN 55107  
(651) 227-2192

## BREAKFAST & LUNCH MENU

### DESAYUNO-BREAKFAST

Side Choices: breakfast potatoes, chorizo & potatoes, fried pinto beans, poblano strips, spicy cactus, or breakfast vegetable mix

**Analita's Breakfast** - \$8.00

Three tacos with chorizo and eggs, sour cream, cheese, and avocado slices.

**Breakfast Bowl** - \$7.25 Potatoes, one egg, beans, cheese, cilantro, sour cream.

**Migas con Salsa Jalapeno Rostizado**

•\$8.25 •add small guisado \$2.75 •cecina \$2.25

Crispy corn chips scrambled with onion, two eggs, and homemade roasted jalapeno salsa, mexican farmers cheese, and avocado slices, two sides.

**Chilaquiles & Eggs** - \$9.75 •add cecina \$2.50

Crispy corn tortilla chips topped with choice of a traditional red chile sauce or spicy green sauce, shredded chicken, garnished with crumbled Mexican farmers cheese, sour cream, cilantro, onion, and two eggs, two side choices.

**Cecina con Huevos al Gusto** - \$9.50

thinly sliced cecina beef, two eggs, two side choices, and tortillas.

**Huevos con Machaca, Chorizo, or Nopalitos** - \$9.50

Two eggs scrambled with choice of shredded beef, chorizo or cactus bits and two side choices, tortillas.

**Breakfast Burrito** - \$7.25 (\$5.00 a la carta)

(medium) filled with beans, potatoes, guisado or chorizo & eggs choice, two side choices

**Omelet** - \$8.99 **Everything** •\$9.25

(Mon-Fri) Three eggs with choice of three: onion, tomato, cheese, chorizo, ham, jalapeños.

**Huevos Rancheros** - \$8.50

Two fried eggs on top of a lightly fried corn tortilla, covered with homemade salsa, two side choices.

**Continental** - \$6.99 Cafe, small fresh orange juice, fresh fruit cup, and a concha pan dulce

**Pancakes de Maiz** - \$2.25 each

made fresh to order fresh ground corn pancakes, minimum two, (allow prep time, it's ground fresh corn!)

**Guisado y Huevos** - \$8.75

**Breakfast Sopes** - \$7.25

# LUNCH

## ENSALADAS ESPECIALES

### **Suzie's Salad** - \$7.99

Chopped mix of lettuce, tomato, cilantro, cucumber, avocado, and chicken tossed in a citrus lime and oil dressing

### **Cactus Salad** - \$7.99

Chopped lettuce, tomato, cactus in a citrus lime and oil dressing

**Small Side Salad** - \$5.00 Lettuce, tomato, cilantro, cheese

## BURRITOS

Includes rice & beans, no substitutions please. Instead of guisado, add \$1.00 for carne asada choice (tender ribeye) or \$1.25 shrimp.

### **Burrito Tradicional** - \$10.99 •Veg \$8.25 •a la carta \$8.25

A large flour tortilla filled with your guisado choice, rice, beans, lettuce, tomato, sour cream & cheese, side of rice and beans

**Burrito Chiquito** - \$6.99 Smaller tortilla filled with beans, a guisado choice, cheese & sour cream with side of rice and beans

**Shrimp Burrito** - \$13.75 •a la carta \$10.75 A large flour tortilla filled with shrimp, beans, rice, cabbage, cheese, and creamy spicy jalapeno sauce, side of rice and beans

### **Burrito Ahogado** - \$11.99 •Veg \$8.25 •a la carta \$8.79

Traditional burrito with guisado choice then smothered with a red or green sauce choice & cheese

### **Nacho Burrito** - \$11.25 •a la carta \$8.25

Carne asada beef, beans, nacho queso fiesta cheese, sour cream, guacamole & crushed corn chips layered into a large burrito, side of rice & beans

### **Tex-Mex Burrito** - \$11.50 •Veg \$8.25 •a la carta \$8.50

Large flour tortilla filled with carnitas, black bean salad, rice, sour cream, queso fresco, pico de gallo, guacamole, rice & beans on side

### **Burrito Extravaganza** - \$18.99

A double sized burrito filled with three guisado choices, beans, rice, cheese, lettuce, and sour cream, no sides. Great to share!

## TACOS AND QUESADILLAS

### **Tacos Tradicionales** - \$10.25

Two tacos with choice of corn or flour tortillas and guisado or vegetarian filling

### **Toasty Taco Cachetada** - \$10.25

Toasted tortillas (tostada style) with cheese, topped with chorizo, garnished with cabbage, sour cream drizzle, pickled purple onion & habanero, side of rice & beans

### **Tacos Callejeros** - \$10.99

Four mini corn tortillas with guisado choice, garnished with cilantro & onion (no sides)

**Tacos Acorazados** - \$10.25 •Veg \$8.25

Morelos, Mexico style tacos, layered corn tortillas piled with generous portions of rice, guisado or vegetarian choice, garnished with spicy pickled purple onion & habanero, and cilantro

**Quesadilla Tradicional** - \$10.99 •Veg \$9.25 • a la carta \$9.25

Large flour tortilla filled with cheese & guisado or vegetarian choice then cooked on a griddle until melted inside and toasty outside, side of rice and beans

## **TRADICIONALES**

served with a side of rice & beans

**Guisado Platter** - \$10.89 •Veg \$8.99

Choice of one or two half serving guisado or vegetarian option

**Torta Minnesota** - \$10.75 •Veg \$8.25 •a la carte \$7.99

Telera bread roll spread with beans, choice of guisado or carne asada, vegetarian choice

**Torta Mexico** - \$10.50

Telera roll, toasted on griddle, spread with beans, cheese, cecina (thin, salt cured beef), mayonnaise, lettuce & tomato.

**Tostada Duo** - \$9.25

Two tostadas, beans, guisado choice, lettuce, tomato, & crumbled Mexican farmers cheese, cilantro

**Nachos Supremos** - \$12.95 •Veg \$9.50

Beans, guisado choice, cheese, toppings (no side of rice & beans)

**Enchiladas Platter** - \$12.00

**Tamales Platter** - \$10.25 / \$2.99ea

## **ESPECIALIDADES DE MASA**

Handmade Corn Dough Specialties, please allow extra cooking time- permite tiempo extra para cocinar Add \$1.00 for carne asada (tender ribeye)

**Gorditas Platter** - \$11.50/\$2.89ea •Veg \$8.99 •Carne Asada \$12.99

Three small round thicker than tortilla then sliced like a pita and filled with guisado or carnitas

**Huarache Platter** - \$11.99/\$7.55ea •Carne Asada \$12.75

An oblong corn dough base cooked on griddle the topped with your guisado or carnitas choice

**Handmade Corn Quesadillas** -

\$10.99/\$3.65ea •Veg \$8.99 •Shrimp \$14.25 •Carne Asada \$13.25

Two quesadillas made with fresh corn dough, choose guisado or carnitas

**Sopes Platter** - \$12.99/\$3.45ea •Veg \$8.99 •Carne Asada \$13.25

Three small flat circle of corn dough flat in center with ribeye & topped with guisado or carnita choice

**Huarachote Regular** - \$12.99 •Carne Asada \$12.55 •Ribeye \$16.25

A large 'huarache' sandal shaped thick, handmade corn tortilla topped with your choice of guisado or carnitas and garnished with lettuce, sour cream, cheese, tomato & onion

## **VEGETARIAN MEALS**

Beware vegetarian may be cooked on same griddle surface as meats, our apologies

**TexMex Mix** - \$9.99

Black beans, bell peppers, onion, and corn cooked on the griddle, rice, beans

**Vegetable Fajitas** - \$10.75

Bell peppers, jalapenos, zucchini, onions, rice & beans

**Nopalitos a la Mexicana** - \$9.99

Thinly sliced cactus & pico de gallo cooked on the griddle, rice & beans

**Champinones con Chile** - \$9.75

Mushrooms, onion, and jalapenos, rice, beans

**Tacos de Camaron** - \$14.99

Two shrimp tacos served with a creamy spicy jalapeno sauce & cabbage garnish, corn or flour tortillas, side rice & beans

**Ceviche de Camarón** - \$14.99

Lime cured shrimp chopped and tossed with finely chopped tomato, onion, cucumber, cilantro. Served with crackers or tostadas.

**Ceviche de Aguachile** - \$15.25

"Chile water" Lime cured shrimp in a spicy liquid made with lime juice and peppers garnished with slices of onion, cucumber, and avocado, includes chips.

**Coctel de Camaron** - \$14.99

Shrimp mixed with fresh pico de gallo in a lime & tomato juice. Served with corn chips

## **KIDS MEAL OPTIONS**

(10 years and under)

\$6.25 Choice of one taco, quesadilla, tamale, or mini burrito, includes rice & beans, small agua de sabor or soda, cookie.

## **SENIOR SPECIALS**

Mon-Fri 7am-8pm 10% discount anything on the menu, excludes alcohol, happy hour, special menus, and holidays.