



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

## DINNER MENU

### BOTANAS/APPETIZERS

**Chips & Salsa** - \$2.99

a basket of our all natural, stoneground corn chips, homemade roasted tomatillo salsa & roasted chile arbol salsa \$1.99

**Chips, Pico, & Guacamole** - \$7.25

Our natural stoneground corn chips, Pico de Gallo & Guacamole

**Queso Fundido** - \$9.99

A unique favorite Mexican style 'fondue', asadero cheese (similar to unaged Monterey jack) and a tasty tomatillo salsa served with tortillas to make tacos, serves 4-6 tacos.  
(optional, add chorizo or ham \$9.99)

### ENSALADAS/SALADS

**Cactus Salad** - \$7.99 •small \$6.15

tomato, onion, and queso fresco tossed with seasonings and a mild spicy vinaigrette

**TexMex Salad** - \$8.99

Seasoned black beans, corn, onion, and peppers mix on a bed of lettuce with creamy jalapeno dressing.

**Ensalada Fresca** - \$4.50 •small \$2.75

Iceberg lettuce, cilantro, tomato, cheese and lime wedge

**Suzie's Salad** - \$8.25

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

### TRADICIONAL MEXICANO

Includes choice of cilantro or traditional Mexican rice, ranchero style pinto beans, fried black beans, or fried pinto beans

**Fiesta combo** - \$10.95

one taco (corn or flour tortilla choice of guisado filling), one tamale

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

Choice of one or two half guisados orders

**Tamales** - \$10.25 •a la cart \$2.99 Two pork or chicken filled tamales

**Torta Minnesota** - \$10.75 •Veg \$8.25 •small torta platter \$7.99

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

**Torta Mexico** – \$10.75 Telera bread roll, toasted on griddle, spread with beans, cheese, cecina (thin, salt cured beef), light mayo, lettuce & tomato

**Tostada Duo** – \$9.25 beans, choice of meat topping, cilantro, & crumbled Mexican farmers cheese

**Cochinita Pibil** – \$13.99

Yucatan style pork, deliciously marinated and slow cooked seasoned pork with achiote and herbs

**Enchiladas Dinner** – \$12.00 Three tasty enchiladas, daily enchilada special varies

**Mole Poblano** – \$14.99

Our original recipe created from a blend of chile ancho, pasilla, and other peppers and more than 32 other rich & fragrant spices, peanuts & chocolate, served with boneless chicken

**Nachos Supremo** - \$12.95 •Veg \$9.50 •Carne Asada \$13.25

Our stoneground corn chips layered with fried pinto beans, guisado or vegetarian choice, cheese, then topped with sour cream, lettuce, & guacamole, perfect to share (no sides). \$11.75 (Veg \$8.50)

## **BURRITOS, TACOS, & QUESADILLAS**

(unless included in menu item description, add \$1.00 for carne asada choice filling, agrega \$1.00 para carne asada si no esta incluido, includes rice & beans choices, no substitutions please)

**Quesadilla Tradicional** - \$10.55 •Veg \$8.99

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

**Burrito Tradicional** - \$10.35 •Veg \$7.79 •a la cart \$7.35

a large flour tortilla filled with your guisado or vegetarian choice, rice, beans, lettuce, tomato, sour cream & cheese

**Nacho Burrito** - \$10.85 •a la cart \$7.95

carne asada, beans, queso fiesta, guacamole & crushed corn chips layered into a large burrito

**Chile Relleno Burrito** - \$10.50 •a la cart \$7.50

a cheese or meat filled chile relleno snuggled inside the flour tortilla with beans, rice, sour cream

**Tex-Mex Burrito** - \$10.95 •a la cart \$7.95

black beans & corn salad, mexican rice, carnitas, guacamole, lettuce, sour cream, pico de gallo

**Burrito Ahogado** \$10.89 •Veg \$7.99 •a la cart \$7.89

a large flour tortilla filled with your guisado or vegetarian choice, then smothered with a flavorful, mild sauce and cheese

**Tacos Tradicionales** - \$9.95 •Veg \$8.50

Two tacos filled with guisado or vegetarian choice

**Tacos Cachetadas** - \$9.99 Slapped Tacos, Tampico inspired, we slap the tortillas on the griddle in just a touch of oil, then folded over filled with beans & shredded beef, garnished with spicy pickled carrots & jalapenos

**Toasty Cachetada** - \$9.50 Toasty corn tortillas broiled with cheese, topped with chorizo, garnished with cabbage, sour cream drizzle, pickled purple onion & habanero.

**Tacos Acorazados** - \$9.95 •Veg \$7.85

Corn Tortillas layered with rice, meat or vegetarian choice, garnished with pickled purple onion, habanero slices, & cilantro.

**Tacos de Alambre** - \$15.50 •combo \$16.75

Three corn tortillas layered with choice of grilled beef, carnitas, or chicken cooked with bacon, chorizo, ham, peppers, onion, and topped with cheese.

## **CARNES Y FAJITAS**

please allow extra cooking time, includes rice and bean choices, no substitutions please

**Molcajete de Carnes Mixtas** - \$34.25

Sizzling thin ribeye steak, chicken, homemade red and green chorizo, carnitas, shrimp, cactus, & onion cooked on the griddle & served in a hot stone mortar, serves 2-3

**Carne a la Tampiqueña** - \$14.25

Tender ribeye thin steak, cooked onion, a beans and cheese sope, and a an enchilada. \$14.25

### **Traditional Fajitas**

Vegetable \$10.75, Beef or Chicken \$14.35

Shrimp Fajitas \$15.50 Combo Fajitas \$16.75

includes rice & beans choice, pico de gallo, sour cream, guacamole, flour tortillas

**Ribeye platter** - \$16.99

Tender ribeye steak, cooked onion and cactus, includes a side.

## **ESPECIALIDADES DE MASA**

Handmade Corn Dough Specialties, allow extra cooking time. Served with choice of side of Mexican Rice or Cilantro Rice, Black, Refried or Ranchero (ranch style) Beans

**Gorditas** - \$10.75/\$2.69ea •carne asada \$11.75 •Veg \$7.99

pita like shaped & filled with guisados.

**Huarache Platter** - \$10.55/\$6.55ea •carne asada \$11.75 •Veg \$7.99

An oblong shape, thick tortilla topped with guisado

### **Sopes Platter**

\$10.75/\$3.45ea •carne asada \$11.50 •Veg \$7.99 Three circle shapes flat in center & topped with guisados

**Huarachote de Ribeye** - \$14.99

large sandal shaped & thick, tender ribeye, onion, and beans

**Huarachote** - \$10.55 •carne asada \$11.55

A large 'huarache' sandal shaped & thick, guisado choice topping

### **Handmade Corn Quesadillas**

\$10.50/\$3.45ea •carne asada \$11.50 •Veg \$7.99 •Shrimp \$12.99

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

## **ESPECIALIDADES DE CAMARON / SHRIMP**

**Tacos de Camaron** - \$14.25

Shrimp sizzled on the griddle, served with a creamy spicy jalapeno sauce & cabbage garnish, two tacos served in corn or flour tortillas, side rice & beans.

**Camarones a la Diabla** - \$15.00

Sauteed shrimp cooked in a spicy chipotle sauce, rice and beans choice.

**Camarones al Mojo de Ajo** - \$14.99

Shrimp sautéed with fresh garlic & butter, rice and beans choice.

**Ceviche de Camarón** - \$14.99

Lime cured shrimp mixed in a tasty tomato, onion, and cucumber mix. Served with crackers or tostadas.

**Ceviche de Aguachile** - \$15.25

Fresh shrimp cured in a citrus, spicy serrano & lime marinade garnished with slices of purple onion, fresh cucumber, and avocado slices.

**Coctel de Camaron** - \$14.99

Shrimp mixed with fresh pico de gallo in a tasty lime & tomato juice. Served with crackers, tostadas

**VEGETARIAN**

note: vegetarian items may be cooked on same griddle surface as meats- we apologize for this, our griddle & stove top space is limited

**TexMex Mix** - \$9.99

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

**Vegetable Fajitas** - \$11.00

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

**DESSERTS / POSTRES**

**Flan** - \$3.99

**Choco-Flan** \$4.25

**Tres Leches Tradicional** \$4.19

**Tres Leches de Chocolate** \$4.19

**Pan Dulce**

**KIDS MEALS**

(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.

