



El Cafe

Dinner Menu

3pm-close

Join us on Fridays for Live Music!

Botanas- Appetizers

First serving of corn chips & salsa is complimentary! Free salsa bar, extra chips for \$.99/basket.

Totopos con Pico de Gallo y Guacamole \$6.99

Botana Grande: chicken & cheese quesadilla slices, our stone ground corn chips accompanied with salsa guacamole, pico de gallo, & dip. \$6.65

Molletes Open faced telera bread (french bread like), layered thinly with beans & cheese and toasted in broiler, then topped with sour cream & pico de gallo. \$5.50

Queso Fundido en Molcajete A hot stone mortar filled with salsa verde & chunks of asadero cheese(similar to unaged Monterey jack) serves 4-6 tacos. (Add chorizo, chipotle, habanero, or ham for \$.35each) \$8.25

Mini Tamales Sampler Mini size tamales (mix corn, pork, and/or chorizo with cheese choices) max 12pc per order, \$1.59ea

Ensaladas-Salads

Ensalada de Nopalitos Sliced cactus, onion, tomato, cilantro tossed in a jalapeno vinaigrette \$5.25

Ensalada Verde con Cilantro Aderezo Romaine lettuce, tomato slices drizzled with cilantro vinaigrette. \$4.25

Ensalada Cesar Fresh Romaine lettuce tossed with Chef Raquel's homemade Caesar salad dressing, sprinkled with parmesan cheese and special homemade spicy croutons. \$4.25 add chicken \$2.00

Caldos- Soups \$6.25 / \$8.65

MONDAY Caldo de Res, hearty soup with beef shank, potatoes, carrots, & corn cobs bowl/cup

TUESDAY Caldo de Albondigas, beef & rice meatballs in tasty tomato base soup.

WEDNESDAY Caldo Tlapeno, chicken & vegetable soup topped with fried tortilla strips, avocado chunks, chipotle & queso fresco. \$8.15

THURSDAY Mole de Olla, Beef & vegetable soup in chile pasilla base soup \$8.15

FRIDAY Pozole Rojo, pork, chicken, & hominy in a flavorful chile guajillo soup. Caldo de Camaron \$10.50

SATURDAY Menudo, beef tripe, honeycomb, beef stomach & hominy cooked in a flavorful spicy red soup.

SUNDAY Menudo, beef tripe, honeycomb, beef stomach & hominy cooked in a flavorful spicy red soup. Pozole Verde, pork & hominy in a spicy tangy tomatillo soup.

Tradicional Mexicano

Carnitas en Comal Perfectly seasoned cooked pork pieces served on a skillet. \$8.59

Cochinito Pibil Yucateco style pork, deliciously marinated and slow cooked pork served in a banana leaf. \$8.99

Enchiladas Dinner Three chicken or cheese filled enchiladas freshly made with either spicy tomatillo or ancho red sauce, then covered with cheese and placed in broiler to melt until golden. \$8.50 (no tortillas side)

Mole Tradicional Chicken in a unique sauce created from a blend of chile ancho, chocolate, and 32 other rich & fragrant spices & ingredients. Try with Riesling de St. Gabriel. \$8.99

Tacos Acorazados Corn Tortillas layered with rice, meat or vegetarian choice. \$7.50 Veg \$6.50

Tacos de Alambre Three corn tortillas layered with choice of beef, carnitas, OR chicken with bacon, chorizo, ham, peppers, onion & cheese. \$8.99, combo \$9.50 (no tortilla side)

Molcajete de Carnes Mixtas Thin steak, chicken, chorizo, pork carnitas, shrimp, cactus, & onion served in a stone mortar, great to share! \$14.25

Carne a la Tampiquena: Tender thin steak & one cheese filled spicy chile & tomatillo enchilada. \$9.99

Carne Asada o Cecina con Nopalitos: Thin tender beef steak cooked on griddle with onion & cactus. \$9.99

Fajitas Tropical en Molcajete: Juicy sizzling chicken fajitas topped with a mango-chipotle sauce & a mango pico de gallo in a hot stone mortar. \$10.99

Especialidades de Masa (corn dough

specialties) *Served with choice of Mexican or cilantro rice choice, black, fried or ranchero (ranch style) beans choice.*

GORDITAS PLATTER Three small round thicker than tortilla then sliced like a pita and filled \$8.25/\$2.79ea (veg \$7.50)

HUARACHE PLATER An oblong corn dough base cooked on griddle then topped with choice. \$7.75/\$4.25ea grande a la carta \$8.75ea (veg\$6.89)

HANDMADE CORN QUESADILLAS Two quesadillas made with fresh corn dough, \$7.89/\$2.79ea (veg \$6.99)

SOPES PLATTER Three small flat circle of 'masa' flat in center & topped with favorite choices \$8.25/\$2.79ea (\$6.99)

Delicias Mexicanas

Comida Corrida Includes a small soup and guisado or vegetarian choice \$7.75 (veg \$6.50)

Guisado Dinner Choice of guisado (meat stew varieties) with rice, beans, tortillas. \$7.50 (veg \$6.50)

Taco Dinner Two corn or flour tortillas filled with your guisado or vegetarian choice lettuce, cheese, & tomato. \$7.50 (no tortilla side veg \$6.79)

Quesadilla Dinner Large flour tortilla filled with Mexican cheese and guisado or vegetarian choice then cooked on a griddle so it melts inside and is toasty outside. \$7.50

Nachos Supremo Our stoneground corn chips layered with fried pinto beans, guisado or vegetarian choice, Mexican melting cheese, broiled til golden brown, then topped with sour cream, lettuce, guacamole, and tomatoes, perfect to share (no sides). \$8.50 (veg \$7.50)

Burrito Original- a large flour tortilla filled with your guisado or vegetarian choice, beans, rice, lettuce, sour cream, & cheese. \$7.50 (veg \$6.79)

Burrito Ahogado a large flour tortilla filled with your guisado or vegetarian choice, smothered with a mild sauce then sprinkled with white cheese and placed in broiler until cheese is almost golden brown. \$8.50 (veg \$6.99)

Burro Gigante Un burrito gigante midiendo casi 2' relleno con frijoles, arroz, queso, lechuga, jitomate, y dos guisados! A burrito measuring almost 2ft filled with beans, rice, cheese, lettuce, tomato and two meat or vegetarian choices. (no rice, beans, tortilla sides) \$15.25

Tamal en Hoja de Platano A chicken filled, originally pre- pared corn dough tamale cooked in plantain leaf. \$8.25dinner/a la carta \$3.50

Tamales Dinner Two pork filled tamales \$7.50 (no tortilla side, a la carta \$2.50)

Torta Minnesota Telera bread filled with beans & meat or vegetarian choice. \$7.50(veg \$6.50)

Pescado y Camaron-Fish & Shrimp

Mexican or cilantro rice choice, and frijoles rancheras (ranch style pinto beans), fried pinto beans, or fried black beans choice.

Pescado en Hoja de Platano Tilapia lightly seasoned and cooked on the griddle served in a plantain leaf. \$10.99

Camarones a la Diabla Shrimp in a spicy chipotle sauce.\$10.99

Camarones al Mojo de Ajo Shrimp sautéed with fresh garlic & butter. \$10.99

Pricing is subject to change without notice.

Ceviche de Camaron lime cured shrimp mixed with pico de gallo, chopped carrots & cucumber, Served with crackers, tostadas \$10.35

Ceviche de Aguachile lime cured shrimp in a spicy tomatillo sauce with slices of purple onion garnished with fresh cucumber and avocado. \$10.50

Mojarra Frita Pan fried tilapia \$10.50

Camarones Envuelto en Tocino Relleno de Queso filled with cheese, wrapped in bacon, served on a skewer. \$10.99

Coctel de Camaron Shrimp mixed with fresh pico de gallo in a lime & tomato marinade. Served with crackers, tostadas \$10.50

Bebidas-Beverages also inquire about our wonderful wine menu!

Jarritos, Sangria, Sidral Soda \$1.65

Soda Cans \$1.25

Milk/Leche \$.99

Cafe Regular \$1.65

Licuada de Frutas \$3.89

Agua se Sabor \$1.50 \$2.75

Beer & Wine Selections!

Postres-Desserts

Tres Leches The infamous '3 milks' cake, plain or chocolate \$3.99

Pay de Queso con Mango Cheesecake with Mango \$3.99

Flan Custard style cake \$3.49

Choco-Flan A layer of rich chocolate cake under a layer of delicious flan. \$3.75

Panque con Fresas y Crema Homemade pound cake slice, covered with sliced fresh strawberries & sweet cream. \$3.75

Gelatina Refreshing & light jello, \$3.25

Pay de Queso de Chocolate y Canela Chocolate – cinnamon cheesecake layered in center with chocolate chips and hazelnut \$3.99

*18% propina es agregada a su cuenta automaticamente para grupos de 6 o mas, gracias por su patrocinio!
18% gratuity is added to tables of 6 or more guests, we appreciate your business!*

www.elburritomercado.com

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We Cater!

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