

APPETIZERS

GUACAMOLE 10

Freshly made guacamole with fresh ripe avocado, tomato, cilantro, jalapeno, onion, and lime prepared at your table

PANUCHOS 10

A Yucatan favorite, three crispy fried corn tortillas topped with refried beans, cochinita pibil, avocado, pickled red onion and habanero

TOSTADAS 10

Three crispy fried corn tortillas topped with refried beans, lettuce, shredded chicken, crema, cheese, avocado, salsa roja and salsa verde

FLAUTAS or CHIMICHANGAS 10

Chicken, beef and pork crispy taquitos with corn or flour tortilla

QUESADILLA 8

With guacamole and sour cream

NACHOS 7

Topped with beans, cheese, pico de gallo, jalapenos and crema

CHICKEN WINGS 9

Tossed in your choice of BBQ, traditional buffalo, mango habanero, or tangy buffalo sauce

QUESO FUNDIDO 8

Three cheese Mexican style fondue

CHICKEN FINGERS 9

With French fries

BOTANA 15

Delicious sampler platter with nachos, quesadilla, flauta and chimichanga

SOPA DE POLLO

Homemade chicken soup

Cup 4

Bowl 6

SOPA AZTECA

Roasted onion, tomato-dry pepper broth with chicken, Oaxaca cheese and avocado topped with fried tortilla strips and crema

Cup 4

Bowl 6

CHILPACHOLE DE CAMARON 9

Delicious shrimp, guajillo and chipotle pepper broth with chopped vegetables and shrimp.

ENSALADAS

Your choice of any of our homemade dressing; Cilantro lime dressing, Caesar dressing, Balsamic vinaigrette

HOUSE SALAD 6

Mixed baby greens, cucumber, tomato, carrot, red onion and avocado

CAESAR SALAD 7

Romaine lettuce, croutons, cheese and homemade Caesar dressing

ENSALADA PALENQUE 8

Romaine lettuce, cranberries, apple, walnuts, mandarin orange and celery

You may add any of your favorites to any salad, quesadilla, or nachos

Chorizo 3

Chicken 4

Portobello 4

Steak 8

Shrimp 9

MUST TRY SIGNATURE DISHES

MOLE POBLANO 20

Rich, savory & spicy chocolate sauce with chicken

CHILE EN NOGADA 20

Picadillo stuffed poblano pepper with a creamy walnut sauce

CARNITAS 18

Tender, juicy pork carnitas

COCHINITA PIBIL 18

Slow cooked Yucatan style pork

PIPIAN VERDE 20

Green mole sauce with chicken

TAMALES 14

Corn masa stuffed corn husks filled with meat and salsa

PAELLA 25

Rice tossed with red and green peppers, onion, chicken, chorizo, shrimp, scallops, mussels, calamari and filet of sole with saffron and spices

ENCHILADAS 15

Filled with chicken and your choice of salsa roja, salsa verde, mole, or all three

PASTA DEL DIA

Chef's selection pasta

CHILE GRATINADO 12

Roasted poblano pepper filled with beans, cheese and onion

FAJITAS

Served with pico de gallo, guacamole, flour tortillas, rice and beans

Portobello 18

Chicken 18

Steak 20

Shrimp 22

BURRITO 14

Filled with rice, beans, guacamole, salsa, sour cream and lettuce with your choice of: grilled chicken, cochinita pibil, beef tinga or ground beef

Steak 18

Shrimp 18

MENU DE NIÑOS

CHICKEN FINGERS 7

with seasoned fries

QUESADILLA 7

with Chicken 8

TACOS DUROS 7

Hard shell tacos with seasoned ground beef

BURRITO 7

Chicken, rice and beans

SIDE ORDERS:

Rice 1

Beans 1

Cream 1

Cheese 1

Salsa 1

Tortillas 1

Pico de Gallo 1

Guacamole 2

French Fries 3

Roasted Potatoes 3

Vegetables 3

MEAT AND CHICKEN

RIB EYE

Char-broiled hand cut Angus rib eye

12oz 24

16oz 28

RIB EYE A LA MEXICANA

Rib eye topped with sautéed onion, peppers and salsa

12oz 26

16oz 30

MAR Y TIERRA

Char-broiled rib eye and garlic shrimp

12oz 31

16oz 35

ARRACHERA 25

10oz Char-broiled marinated skirt steak

COSTILLAS A LA BBQ 22

(Friday and Saturday only)

Tender, fall off the bone chipotle BBQ baby back ribs

PECHUGA A LA DIABLA 16

Chicken smothered in a spicy chipotle mayonnaise sauce

CHIPOTLE CHICKEN 16

Chicken with onion and a spicy chipotle sauce

MILANESA DE POLLO 16

Fried chicken cutlet

POLLO A LA POBLANA 18

Baked chicken breast stuffed with poblano pepper, corn, epazote, mushrooms and cheese topped with a creamy poblano pepper sauce

SEAFOOD

SHRIMP IN GARLIC SAUCE 22

Shrimp sautéed with red garlic sauce

SHRIMP A LA DIABLA 22

Shrimp in a spicy chipotle mayonnaise sauce

TEQUILA LIME SHRIMP 24

Shrimp sautéed with tequila, cilantro and lime

FILETE A LA POBLANA 23

Baked stuffed filet of sole topped with a creamy poblano pepper sauce

CITRUS SALMON 24

Topped with a sweet and sour citrus sauce

SALMON EN MANTEQUILLA DE JALAPENO 24

Topped with a non-spicy jalapeno butter

SALMON EN SALSA DE MANGO 24

Topped with a sweet mango salsa

All of the above served with your choice of two sides:

Seasoned fries

Rice

Roasted potatoes

Beans

Salad

Vegetables

— TACOS —

TACOS AL PASTOR 12

Pork marinated with an annatto and guajillo pepper adobo topped with onion, cilantro, and grilled pineapple

TACOS ARABES 12

Pork thin sliced marinated with onion, herbs, and spice on flour tortillas served with chipotle salsa on the side

TACOS DE CARNITAS 12

Our delicious juicy pork carnitas in a taco form, with cilantro, onion, and salsa verde

TACOS DE COCHINITA PIBIL 12

Slow cooked Yucatán style tacos

TACOS AL CARBON 18

Marinated steak, pico de gallo and cheese on flour tortillas

TACOS BAJA CALIFORNIA 18

Beer battered fish or shrimp tacos, Baja California style, with pickled red cabbage, pico de gallo, and chipotle mayonnaise

TACOS DE POLLO 16

Grilled chicken, pickled red cabbage, cheese, pico de gallo and chipotle mayonnaise

TACOS DE VEGETALES 13

Sautéed Portobello, zucchini, carrots cilantro and onion on corn tortilla

TACOS DUROS 12

Seasoned ground beef in a crispy hard shell

— DESSERTS —

The perfect way to end your meal

PASTEL DE TRES LECHES 8

Indulge your taste buds with a delicious homemade vanilla cake soaked in a delicious three milk mix with fresh fruit

FLAN 4

Delicious homemade creamy custard with a soft caramel

PASTEL DE CHOCOLATE 8

Rich chocolate cake like you have never had before with a cajeta (goat milk dulce de leche caramel) topping and filling

CHURROS 8

A favorite in Mexico, fried dough cinnamon sticks tossed in cinnamon sugar with vanilla ice cream

HELADO FRITO 8

Flash fried crusted ice cream prepared at your table

PLATANOS FRITOS 8

Flambé plantain with a Kahlua and butter sauce

CHIMICHANGA DULCE 9

Delicious cake in a crispy flaky wrap

Chefs selection of filling



Authentic Mexican Cuisine

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