

APERITIVOS

GUACAMOLE | 5.99

Fresh avocado, tomatoes, chopped onions, cilantro, serrano pepper, fresh squeeze of lime juice, olive oil, served with fresh homemade corn chips.

FLAUTAS DE PAPA | 6.99

Three corn tortillas filled with potato then fried and topped with lettuce, queso fresco and sour cream

SOPA AZTECA/ AZTECA SOUP | 6.95

Seasoned tomato and fried Ancho pepper base soup with crunchy tortilla strips, avocado, Crema and queso fresco.

QUESADILLA DE TRES QUESOS/

THREE CHEESE QUESADILLA | 8.50

2 flour tortilla quesadillas, filled with a three-cheese mixture, served with homemade guacamole and crema

Add Al Pastor Meat 4.00

(Crisp-thin shavings of vertical spit-roasted pork)

PAPAS AL AJILLO/GARLIC POTATOS | 7.50

Chambray potatoes sauteed in tasty garlic and sliced chile guajillo, seasoned with a mixture of Mexican spices. Served with a side chipotle sauce

NACHOS EL MUÑECO | 18.50

Homemade crunchy Mexican styled nachos (totopos), loads of cheese, tomato, green onion, jalapeno peppers, black beans, topped with the meat of your choice and a side of guacamole and crema

Pastor *(Crisp-thin shavings of vertical spit-roasted pork)*, **Pollo en salsa verde**

(chicken in a green tomatillo sauce) **or Bistec** *(Beef Steak)*

QUESO FUNDIDO | 16.50

Loads of Melted queso Oaxaca with homemade Mexican chorizo and your choice of **Mushrooms** **or Poblano Peppers**, served on a hot skillet with flour tortillas



ENSALADAS

ENSALADA EL MUÑECO | 7.99

Fresh lettuce with freshly sliced tomatoes, queso fresco, avocado, red onion, cranberries, cucumbers, and your choice of fresh homemade dressing

ENSALADA MEXICO LINDO | 7.99

Fresh lettuce, baby spinach, corn, cilantro, queso fresco, fresh mango, and your choice of fresh homemade dressing

Homemade Dressings

Spicy Pineapple & Habanero, Honey Mustard, Mango or Spicy Chipotle



ANTOJITOS

MILANESA DE RES | 15.99

Deep fried breaded Veal, served with Mexican rice and refried beans and a fresh homemade salad with your choice of homemade dressing

COCHINITA PIBIL | 20.99

Yucatecan style pulled pork, slow braised and wrapped in banana leaves, served with traditional Cebolla en escabeche *(Pickled onion salad)* and corn tortillas

HUARACHES | 15.99

Corn flour made huaraches topped with refried beans, the meat of your choice, queso fresco and crema
Suadero *(Beef brisket)*, **Bistec** *(Beef steak)* **or Chorizo** *(Mexican pork sausage)*

TORTAS | 14.99

Mexican Telera bread served with refried beans, mayonnaise, sliced tomatoes, avocado, lettuce, queso Oaxa and the meat of your choice
Milanesa *(Deep fried breaded Veal)*, **Cochinita Pibil** *(Mexican pulled pork)*, **Al Pastor** *(Crisp-thin shavings of vertical spit-roasted pork)*, **or Chorizo** *(Mexican pork sausage)*

TORTA CUBANA | 15.99

Mexican Telera bread served with refried beans, mayonnaise, sliced tomatoes, avocado, lettuce, queso Oaxaca and stuffed with all the meats

AGUACHILE DE CAMARON Y MANGO | 19.50

Fresh shrimp cooked in Lime juice mixed with spices, cucumber, fresh cilantro, red onion, serrano pepper, and mango. Served with crackers

SOPES DE TINGA | 11.99

Three crunchy tortillas served with stewed Mexican chicken, beans, queso and crema

TOSTADAS DE TINGA | 11.99

Three crunchy tortillas topped with stewed Mexican chicken, lettuce, queso and crema



PLATOS PRINCIPALES

ENCHILADAS VERDES | 14.95

Four corn tortillas individually stuffed with shredded chicken, covered in tomatillo sauce, queso fresco, crema, and onion.

ENCHILADAS DE MOLE | 16.50

(Mole sauce contains nuts)

Four corn tortillas individually stuffed with shredded chicken, covered in your choice of **Spicy Mole Rojo** or **Mole Negro**, queso fresco, crema, and onion slices.

CHILAQUILES | 13.95

Homemade corn chips drenched in our own salsa verde and topped with shredded chicken, crema, queso fresco and fried beans

CECINA STEAK | 26.00

Marinated Cecina Steak, served with fried beans, grilled jalapeño peppers, guacamole, queso fresco asado and four corn tortillas

ARRACHERA STEAK | 26.00

Marinated Skirt Steak, served with papas al ajillo, grilled jalapeño peppers, guacamole, grilled queso fresco and four corn tortillas

ALAMBRE SABORES DE MEXICO | 21.50

Grilled sirloin steak, homemade Mexican chorizo, pork al pastor, green peppers, onions, bacon, queso Oaxaca and served with corn tortillas

ALAMBRE DE SIRLOIN | 19.50

Sirloin Steak, grilled with green peppers, onions, queso Oaxaca and served with corn tortillas

ALAMBRE MEXICO LINDO | 24.99

Marinated cecina steak, al pastor *(Crisp shavings of vertical spit-roasted pork)*, homemade Mexican chorizo, bacon, grilled with green peppers, onions, jalapeños peppers, queso Oaxaca, and served with corn tortillas

MOLCAJATE MEXICO LINDO | 33.99

Grilled Arrachera steak, Cecina steak, chicken, homemade Mexican chorizo, green onions, queso Oaxaca, served with corn tortillas, guacamole, pico de gallo and salsa mi pueblo.

VEGETARIAN

TACOS AL PASTOR DE SOYA | 15.99

Four corn tortillas topped with al pastor marinated soy topped with diced onions, fresh cilantro, and pineapple

ALAMBRE YEGIE | 18.50

A mixture of grilled Sweet pepper, onions, mushrooms, al pastor marinated textured soy, queso Oaxaca served with corn tortillas, guacamole and sour cream

TORTAS AL PASTOR DE SOYA | 15.50

Mexican Telera bread served with refried beans, mayonnaise, sliced tomatoes, avocado, lettuce, queso Oaxa and Pastor marinated textured soy

POSTRES DESSERTS

ARROZ CON LECHE | 4.99

A thick and creamy rice pudding, slow-cooked with raisins and cinnamon sticks

PASTEL DE ELOTE | 6.50

A sweet corn cake made with fresh ground corn, queso crema and powdered sugar

FLAN NAPOLITANO | 5.99

a sweet custard made from eggs, milk, crema, queso and sugar, soaked in a delicious caramel sauce

CHURROS CON HELADO | 6.50

A crunchy, fried pastry slightly sprinkled with sugar, served with a delicious vanilla ice cream

PASTEL DE 3 LECHE | 5.99

Traditional milk soaked sponge cake with a filling of custard and frefruits



TACOS

TACOS AL PASTOR | 14.99

Three warm tortillas filled with crisp-thin shavings of vertical spit-roasted pork, topped with diced onion, fresh cilantro and pineapple

TACOS DE SUADERO | 15.99

Three warm tortillas filled with tender slow-cooked beef brisket and topped diced onion and fresh cilantro

TACOS DE BISTEC | 13.50

Three warm tortillas filled with marinated grilled beef steak and topped with diced onion and fresh cilantro

TACOS DE LENGUA | 15.99

Three warm tortillas filled with tender shredded beef tongue topped with diced onion and fresh cilantro

TACOS DE CAMARÓN | 15.99

Three warm flour tortillas filled with grilled shrimp and topped with frijoles negros *(refried beans)*, avocado, diced onion, fresh cilantro and chipotle sauce

TACOS DORADOS | 12.99

Four corn tortillas filled with your choice of chicken, or chorizo, topped with thinly sliced lettuce, crema and queso fresco

FAJITAS MIXTAS / MIXED FAJITAS | 21.50

Sirloin Steak, chicken breast and bacon, grilled with bell peppers, onions, queso Oaxaca and served with corn tortillas