

LAURIOL PLAZA RESTAURANT



MEXICAN MENU

32.00 Per Person with Tax and tip included

ENTREES:

TWO ENCHILADA PLATTER:

your choice of cheese, shredded beef or chicken
Served with Mexican rice and frijoles a la charra

TAMALE AND ENCHILADA PLATTER

One Tamale and one chicken or beef enchilada with beef sauce.
Served with Mexican rice and frijoles a la charra.

BURRITO GRANDE

Flour tortilla filled with shredded beef or chicken and beans covered with chile ancho sauce and melted cheese on top.
Served with Mexican rice and frijoles a la charra.

TACO PLATTER

Two ground beef or chicken, choice of soft or crispy with lettuce, tomatoes and cheese.
Served with Mexican rice and frijoles a la charra.

DRINKS:

Coke, Diet Coke, Sprite, Ginger Ale or Ice Tea.

Chip and Salsa will be served as you arrived.



LAURIOL PLAZA RESTAURANT

CARIBBEAN COMBINADA MENU

44.38 Per Person with tax and tip included.

APPETIZER :

GAMBAS AL AJILLO (SHARE EVERY 2 PEOPLE)

Sautéed shrimp with olive oil, garlic and sherry wine sauce.

ENTRÉE:

MASITAS DE PUERCO

Cuban style morsels of pork marinated in criollo sauce, roasted in Sevillas' bitter oranges.
Served with white rice and black beans.

CARNE ASADA

Fajitas as steak. Served with fresh flour tortillas, guacamole, pico de gallo, Mexican rice and frijoles a la Charra.

POLLO ASADO

Roasted half chicken marinated in criollo sauce and topped with sautéed Spanish onions.
Served with white rice and black beans.

Chip and Salsa will be served as you arrived.



LAURIOL PLAZA RESTAURANT

SAUTÉED MENU

39.95 Per Person with tax and tip included

APPETIZER :

SMALL HOUSE SALAD

Crispy romaine lettuce, avocados, palmitos, red onions, peppers, pepperoncini, tomatoes and house dressing.

ENTREE :

LOMO SALTADO

Prime beef wok sauteed, peppers, onions, tomatoes, cilantro, jalapeno & fried potatoes, in our delicious wine & soy sauce. Served with white rice and black beans.

MARISCO SALTADO

Wok sauteed Shrimp, scallops salmon, w/peppers, cilantro, red onions & fried potatoes, in our delicious soy sauce. Served with white rice and black beans.

SALTADO DE POLLO

Chicken thigh wok sautéed w/ tomatoes, peppers, red onions, jalapeno, fried potatoes, cilantro, in our delicious soy sauce. Served with white rice and black beans.

Chip and Salsa will be served as you arrived.



LAURIOL PLAZA RESTAURANT

FILETITO MENU

48.64 Per Person with tax and tip included

APPETIZER : SMALL HOUSE SALAD

Crispy romaine lettuce, avocados, palmitos, red onions, peppers, pepperoncini and tomatoes.

ENTRÉE: FILETITOS CON SALSA DE CHAMPIÑONES

Charcoal grilled fillet mignon with a very delicious mushrooms and cabernet wine sauce.
Served with white rice, black beans and vegetables

CAMARONES CATALANA

Spanish style sautéed Shrimp with whole cloves of garlic white wine, olive oil, fresh basil and tomatoes. Served over rice.

POLLO EN SALSA MADEIRA

Sautéed chicken breast topped with Madeira sauce, mushrooms, asparagus and Monterey Jack cheese. Served over mashed potatoes.

SALMON CAMPECHE

Mesquite grilled Salmon fillet topped with baby shrimps, crab meat and avocados in a marisco sauce.
Served with white rice and black beans.

Chip and Salsa will be served as you arrived.



LAURIOL PLAZA RESTAURANT

ASADA MENU

49.50 Per Person with tax and tip included

APPETIZER:

QUESADILLAS CHICKEN OR BEEF (SHARE EVERY 3 PEOPLE)

Two flour tortillas filled with Chicken or Beef and Monterrey Jack cheese.

Served with guacamole and sour cream.

ENTRÉE:

CARNE ASADA

Fajitas as steak. Served with fresh flour tortillas, guacamole, pico de gallo, Mexican rice and frijoles a la Charra.

SALMON A LA PARRILLA WITH SHRIMP

Grilled Salmon fillet topped with shrimp in a mariscos sauce. Served with white rice and black beans.

PECHUGA DE POLLO ASADA

Tender mesquite grilled chicken breast. Served with fresh flour tortillas, guacamole, pico de gallo, Mexican rice and frijoles a la Charra.

Chip and Salsa will be served as you arrived.



LAURIOL PLAZA RESTAURANT

CRIOLLA MENU

61.02 Per Person with tax and tip included

APPETIZER:

SMALL HOUSE SALAD

Crispy romaine lettuce, avocados, palmitos, red onions, peppers, pepperoncini and tomatoes.

ENTRÉE:

BISTEC A LA CRIOLLA

10 Oz. Outside Skirt grilled with sautéed Spanish onions. Served with white rice and black beans.

SALMON CAMPECHE

Grilled fillet topped with crab meat, baby shrimps, marisco sauce. Served with white rice and black beans.

PECHUGA DE POLLO CON ESPINACA

If you like chicken and Spinach, this is it!!! Marinated chicken breast sautéed with herbs. Served over spinach with wine sauce.

DESSERT :

FLAN

COFFEE

Chip and Salsa will be served as you arrived.



LAURIOL PLAZA RESTAURANT

PARRILLA COMBINADA MENU

49.26 Per Person with tax and tip included

APPETIZER :

GUACAMOLE (SHARE EVERY 3 PEOPLE)

A blend of ripe avocados, tomatoes, onions and cilantro.
Served with tortilla chips.

ENTREE :

DELMAR

Three jumbo shrimp-brochette with chicken or beef fajitas.
Served with flour tortillas, guacamole, pico de gallo, Mexican rice and frijoles a la Charra.

MATAMOROS

BBQ ribs with chicken or beef fajitas.
Served with flour tortillas, guacamole, pico de gallo, Mexican rice and frijoles a la Charra.

TIJUANA

Three broiled sizzling jumbo shrimp with chicken or beef fajitas
Served with flour tortillas, guacamole, pico de gallo, Mexican rice and frijoles a la Charra.

Chip and Salsa will be served as you arrived.



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FAJITA MENU

42.88 Per person with tax and tip included

ENTREE:

BEEF FAJITAS .

Beef fajitas served with fresh flour tortillas, guacamole, pico de gallo, Mexican rice and frijoles a la Charra.

CHICKEN FAJITAS .

Chicken fajitas served with fresh flour tortillas, guacamole, pico de gallo, Mexican rice and frijoles a la Charra.

VEGGIE FAJITAS .

Just veggies served with white rice and black beans.

DRINKS :

Coke, Diet Coke, Sprite, Ginger Ale or Ice Tea.

Chip and Salsa will be served as you arrived.



LAURIOL PLAZA RESTAURANT

VEGETARIAN MENU

37.76 Per Person with tax and tip included

APPETIZER :

GUACAMOLE (SHARE EVERY 3 PEOPLE)

A blend of ripe avocados, tomatoes, onions and cilantro.
Served with tortilla chips.

ENTRÉE

MONTERREY SALAD

Marinated chicken, fresh corn, black beans, cheese, tortilla strips, peanuts, tomatoes, baby lettuce and spinach tossed with our delicious peanut dressing.

SANTA FE PLATTER

One cheese enchilada, cheese chile relleno and guacamole taco. Served with white rice and black beans.

VEGGIE FAJITAS

Just veggies served with white rice and black beans

SALMON SALAD

Our delicious fresh herbs Salmon with baby lettuce asparagus, red onions, cucumbers, tomatoes, peppers, and oranges segments. Served with our delicious balsamic vinaigrette.