



LAURIOL PLAZA

Mexican Menu \$21.55 Per Person 10% Tax Included. 18% suggested tip

Entrees:

Two Enchilada Platter

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

Quesadillas

*Flour tortilla filled with cheese and your choice,
of chicken, beef or more cheese.
Served with guacamole and sour cream.*

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.*

Drinks:

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

Chip and Salsa will be served as you arrived.

Fajita Menu \$29.66 Per Person 10% Tax included. 18% suggested tip

Entrees:

Beef Fajitas.

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

Sautéed Menu \$32.45 Per Person 10% Tax included. 18% suggested tip

Appetizer:

Small House Salad

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

Entrée:

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.

Mariscos Saltado

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

Saltado de Pollo

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

Chip and Salsa will be served as you arrived.

Criolla Menu \$54.03 Per Person 10% Tax included. 18% suggested tip

Appetizer:

Small House Salad

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

Entrée:

Bistec a la Criolla

12 Oz. Mesquite grilled N.Y. sirloin with sautéed Spanish onions. Served with white rice and black beans.

Mahi-Mahi, Rockfish or Salmon Mazatlan

Mesquite grilled fillet topped with mushrooms, baby shrimps, scallops, in a cherry brandy 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.

Asada Menu \$33.95 Per Person 10% Tax included. 18% suggested tip

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

*Mesquite 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.

Parrilla Combinada Menu \$32.95 Per Person 10% Tax included. 18% suggested tip

Appetizer:

Guacamole (share every 3 people)

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

Entrée:

Del Mar

*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
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.

Caribbean Combinada Menu \$36.41 Per Person 10% Tax included. 18% suggested tip

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.

Vegetarian Menu \$29.15 Per Person 10% Tax included. 18% suggested tip

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,
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.*

Chip and Salsa will be served as you arrived.

Filetito Menu \$40.46 Per Person 10% Tax included. 18% suggested tip

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 wrapped in bacon 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 Madeira wine sauce.

Served with white rice and black beans.

Chip and Salsa will be served as you arrived.

