

## ENCHILADAS



When I go out for Mexican food, I always order chili con carne enchiladas because it's my favorite!! The enchiladas are made with homemade chili con carne, cheese, and my homemade enchilada sauce

3 wheat tortillas stuffed with your choice of filling on a bed of green sauce and cheese and garnished with sour cream.

### **GRILLED CHICKEN** 1300

Grilled tender chicken topped with Mexican red sauce and cheese

### **CHILLI CON CARNE** 1100

Tex-Mex Enchiladas covered with a beef chili con carne gravy sauce, and cheddar Mouthwatering satisfies a mix of sautéed vegetables with onion and garlic.

### **BEEF** 1300

Tested & perfected recipe, filled with beef strips and cheese, these **enchiladas** are the ultimate Mexican comfort food.

### **SEAFOOD** 1400

Creamy Seafood Enchiladas are filled with cheesy seafood filling, Fresh from the sea with fish, calamari, and prawns sauteed with bell peppers topped and baked with

;;A homemade creamy sauce!!

Who said yummy?

### **PRAWNS ENCHILADAS** 1300

These shrimp enchiladas with a creamy verde sauce taste just like the ones served at a popular Mexican restaurant in my hometown in Tulum

## VEGETARIAN ENCHILADAS

### **MUSHROOMS & SPINACH** 1100

Delicious, filling vegetarian enchiladas stuffed with mushrooms, spinach, and red onion. with Mozzarella. These enchiladas feature irresistibly crispy sides

### **SWEET CORN & PEPPERS** 1200

Sweet corn kernels, chopped onions, chopped bell peppers, and grated mozzarella cheese filled with bell peppers, jalapeno, cilantro, tomatoes, and spices

### **MIX VEGETABLES** 1300

The Best Southwest veggies enchiladas loaded with beans, corn, bell pepper, cilantro, spices, and lots of cheese and served with a creamy cilantro sour-cream dip

## FAJITAS



*A choice of protein to satisfy your palate and sautéed in white onion, bell peppers, oregano, and Mexican fajita spice served with beans, rice, sour cream, and Pico de Gallo.*

### **CHICKEN**

1600

A classic Mexican recipe, juicy chicken is seasoned, seared, and cooked to perfection, then tossed with sautéed bell peppers and onions. A squeeze of fresh lime adds a punch of flavor and the chicken fajitas are served with warm tortillas and toppings.

You can't beat this healthy family favorite recipe.

### **CHILLI CON CARNE.**

1500

The popular Mexican FAJITA filled with chili **con carne** and **peppers** with a panache of onion, peppers, and cumin.

*A must for every Tex-Mex fan!*

### **BEEF**

1800

Classic Tex Mex **fajitas** recipe, made with strips of skirt **steak**, onions, and bell peppers served with fresh tortillas, guacamole, sour cream, and salsa  
Don't be shy about experimenting with fillings and the amount of spice.

### **SEAFOOD**

1900

These seafood fajitas are full of tender shrimp, calamari, and fish with sautéed veggies. This dish is absolutely delicious with warm tortillas and toppings.

### **SHRIMPS**

2100

These **shrimp fajitas** are tender Mexican-style seasoned shrimp cooked in a skillet with plenty of peppers and onions

## VEGETARIAN FAJITAS

### **SWEET CORN & PEPPERS**

1600

In this vegetarian version, we sauté bell peppers, onions, and sweet corn; the light char gives The fresh veggies an irresistible smoky flavor.

### **MIX VEGETABLES**

1650

This recipe for Veggie Fajitas is a hearty, healthy vegetarian recipe, with yellow, green, and red pepper, Mushrooms

# NACHOOOOOOS RULES



*Rule #1: Nachos must not be eaten when alone. Too dangerous.*

*Rule #2: Tequila and/or wine (preferably both) must be present.*

*Rule #3: No cutlery.*

*Now that we're all clear on the rules, here's the Nachos option!*

## **NACHOS CHILI CON CARNE** 1700

**Chili con carne Nachos** topped with a creamy cheddar cheese sauce, cilantro sour cream, and Chicken Cgreen onions, topped with **homemade** beef **chili**, cheese sauce

## **LOADED CHICKEN NACHOS** 1700

Loaded with roasted chicken and ungodly amounts of cheese, these chicken nachos are hearty and satisfying – and everyone is happy when you say, *“Nachos for dinner!”*

## **BEEF NACHOS** 1700

This epic beef nachos supreme. Seasoned ground beef, refried beans, cheese, tomatoes, and green onions makes such a great flavor combination.

## **CHEESE NACHOS** 1550

*Nachos were first made at the Victory Club in Mexico in 1940. Chef Ignacio Anaya García created them for a customer, and since Nacho was his nickname, they were known as Nacho's Special. They became so popular, that when the Victory Club shut down, Ignacio later opened his own restaurant called Nachos.*

## **MIX VEGETABLES NACHOS** 1300

You're looking at the ultimate vegetarian nachos recipe! No meat here—just tortilla chips, veggies, Homemade cheese Sauce, guacamole, refried Beans, Red, yellow, Green Peppers

