

Las Margaritas

MEXICAN RESTAURANT



FOOD MENU

IMPORTANT INFO



Some of our sauces contain **gluten**. Please look for this symbol for awareness. Let server know of any allergies; some items may not be marked.



Our Spanish rice is **not vegetarian**, it is slowly cooked in our chicken broth but white rice may be substituted.



Watch out! This symbol represents the level of spice in our food.



Some of our sauces contain **peanuts**. Please look for this symbol for awareness.

DISCLAIMER SECTION



*Consuming raw or undercooked, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Here at Las Margaritas we do not cook our beans in pork-based lard. We only use **pure soybean** salad oil to cook our food.



An **18% gratuity** will be included to parties of eight or more people.



Please no personal checks. We reserve the right to refuse service to anyone. We are not responsible for lost or stole articles.

OUR LOCATIONS

AURORA

14356 AURORA AVE. N.
SEATTLE, WA 98133
T (206) 362 7527

AUBURN

1525 "A" ST. N.E # 100
AUBURN, WA 98002
T (253) 735 1526

MARYSVILLE

303 BEACH AVE,
MARYSVILLE, WA 98270
T (360) 653 4362

ISSAQUAH

59 FRONT ST,
ISSAQUAH, WA 98027
T (425) 392 7425

CATERING SERVICES

T 253 466 6003

WWW.LASMARGARITASREST.COM

SIDE ORDERS

You may add guacamole to any item for **2.25**

Chimichanga ~ Flour tortilla rolled and stuffed with your choice of chicken, ground beef, or shredded beef "picadillo" fried and topped with lettuce, tomato, guacamole, sour cream, and mild red sauce. **9.45**

Chile Relleno ~ Selected Poblano chili stuffed with beef and cheddar cheese folded into a fluffy egg "omelette". **5.45**

Chalupa ~ Crispy flour tortilla shell filled with ground beef, chicken or picadillo, lettuce, cheese and tomato. **7.45**

Deluxe Chalupa ~ Topped with guacamole and sour cream. **9.45**

Plain Quesadilla ~ For those who enjoy the simple things in life! Your choice of Cheddar or Monterey Jack cheese gracefully melted between two flour tortillas. **6.95**

Fresh Guacamole ~ Fresh ripe avocado blended together with tomatoes, onions, cilantro, and fresh lime. **4.75**

Sour Cream ~ **1.95** **Coleslaw** ~ **3.95**


Refried Beans ~ **4.95** **Spanish Rice** ~ **4.95**

Chiles Fritos ~ (2) **1.00** (4) **1.75** (6) **3.00** (8) **3.50**

Salsa Mexicana "Pico de Gallo" ~ (small) **1.75** / (large) **2.45**

Flour or Corn Tortillas ~ (2) **1.00** (4) **1.50**

Plato Chico ~ Your choice of: Taco, Enchilada, Tostada, Chile Relleno or Tamale. Served with rice and beans. **8.95**

 **Tamale** ~ Fresh corn "masa" (dough) filled with shredded pork. Wrapped and steamed in a corn husk. Taken out of the husk and served with enchilada salsa. **4.50**

Elote Asado ~ Grilled corn on the cob, mayo and queso fresco. **4.00**

SOUPS / SOPAS Y CALDOS

Sopa de Albóndigas ~ A delicious Mexican soup made with fresh minted pork meatballs and seasonal vegetables in a clear broth served with diced onions, cilantro and tortillas. A meal in itself! **9.95**

Tortilla Soup ~ A delicious soup broth with grilled chicken breast and avocados, seasoned with: green onions, crispy corn tortilla strips, and Monterey Jack cheese. **9.95** (bowl)

Whole Black Bean Soup ~ A traditional whole black bean soup served in its own broth and finished with diced tomatoes, onions, cilantro, and topped with Ranchero cheese. **8.95**

Caldo de Mariscos ~ A delicious homemade Mexican seafood broth made with fish, prawns, crab legs, scallops, clams, mussels, and fresh oysters. Served with tortillas. **19.95**

Menudo ~ A delicious authentic broth with tripe. **12.95**

APPETIZERS

Street Tacos ~ Three tacos of Asada (grilled outside skirt steak), Adobada (marinated grilled pork), or grilled chicken breast. **8.95** (Steak +1.00)

Super Nachos ~ Chips, layered with refried beans and cheddar cheese, topped with: onions, tomatoes, sour cream, guacamole, and yes, the black olive eyes. **9.95** (Chicken, ground beef, or chorizo +2.95)

Nachos Idaho ~ Lightly fried potato skins filled with cheddar cheese, tomatoes, onions, guacamole and sour cream. **9.95** (Chicken, ground beef, or chorizo. +2.95)

Diablo Wings ~ Buffalo wings roasted and smothered with our "Diablo" sauce recipe. **9.95**

Coconut Prawns ~ Five large Black Tiger prawns hand battered and deep-fried in coconut oil. Served with a sweet chili sauce. **8.95**

Quesadilla ~ Large flour tortillas filled with Cheddar cheese married with your choice chicken, beef, or chorizo. Garnished with diced tomatoes, onions, sour cream, and guacamole on top. **9.95** (Skirt steak +6.00)

Cheese Crispy ~ Large flour tortilla lightly fried and topped with melted cheddar cheese. **6.95**

Chicken Taquitos ~ Three rolled tacos filled with chicken and deep-fried. Garnished with Cotija cheese, tomatoes, sour cream and guacamole. **9.25**

Prawns ~ Twelve medium sized prawns, sautéed in butter with mushrooms and a mild tomato based sauce. Served atop a bed of our Spanish rice with melted Jack cheese. **11.45**

Fresh Oysters / Oysters a la Veracruzana*
15.95 (dozen) / **9.95** (1/2 dozen) Served raw on half shell or baked.

Clams a la Veracruzana ~ Sautéed clams in butter with fresh garlic, tomatoes, onions, cilantro and wine. **12.95**
(We can make it spicy, please ask Server).

Queso Fundido ~ House recipe melted cheese dip with chorizo (minced pork sausage prepared with a medium-level spice to it). Served with three tortillas. **8.95**

Cheese Dip ~ Melted house queso dip served with three tortillas. **7.95**

Bean Dip ~ Refried beans with a light spread of cheddar cheese and ground beef on top. **2.95**





SEAFOOD

Some served with rice and beans


Seafood Enchiladas ~ Two flour tortillas filled and rolled with Dungeness crab meat, prawns, and scallops cooked in an authentic Mexican creamy sauce and pico de gallo. Topped with tomatillo sauce and Jack cheese. **16.45**

Enchiladas de Camarón ~ Two flour tortillas filled and rolled with prawns. Cooked in our authentic creamy sauce with pico de gallo. Topped with Jack cheese and tomatillo sauce. **15.45**

Enchiladas de Jaiba ~ Two flour tortillas filled and rolled with Dungeness crab meat, onions & tomatoes. Topped with Jack cheese, tomatillo salsa, and a dollop of sour cream. **17.95**


Fish Tacos ~ Three corn tortilla tacos filled with local market fish fillets, home made dressing sauce, pico de gallo, and red cabbage. Your choice of grilled or hand battered and lightly fried. **15.95**

Pescado Frito ~ Whole deep fried Tilapia with spices. Served with Spanish rice and black beans and salad. **13.45**

 **Camarones a la Diabla** ~ Six large Black Tiger prawns sautéed with garlic, butter, and spices. Covered with our special "Diabla" sauce. **15.95**

Seafood a la Crema ~ Straight from the ocean, a sprightly combination of fresh prawns, large scallops, white fish, clams, and mussels cooked in an authentic Mexican creamy sauce, mushrooms and broccoli. Solely served on a bed of Spanish rice. **17.95**

Camarones al Ajo (Mexican Style) ~ Seven large Black Tiger prawns sautéed with garlic, butter, mushrooms, and spices covered with our Mojo de Ajo sauce. You may skip the sauce! **15.45**

 **Camarones Mexicanos** ~ Seven large Black Tiger prawns sautéed in butter with onions, green peppers, mushrooms, herbs, and spices. Topped with Jack cheese. Garnished with avocado slices and tomatoes. **16.45**


Cocktail de Camarones ~ Monterrey, Mexico style shrimp cocktail made with tomato, juice, ketchup, tomatoes, onions, cilantro, diced avocado, fresh pressed lime and spices. Served hot or cold. **14.95**


Make it a Campechana! **16.95** (adds octopus, \$2).

Filete a la Veracruzana ~ Pan seared local fresh fish fillet served with our new and unique Veracruzana sauce, rice, and black beans. **17.45**

Ceviche de Camaron o Pescado* ~ ¼ pound of raw shrimps or fish marinated with fresh lime juice, prepared with onions, tomatoes, cilantro, diced avocado and spices. **16.95**

Seafood Chimichanga ~ Flour tortilla filled with Dungeness crab, prawns, and scallops then deep-fried, topped with Jack cheese, lettuce, tomato and green salsa. **16.95**

 **Filete Culiche** ~ Fish fillet sautéed with garlic and butter. Smothered in our house-made Culiche cream sauce. Topped with mushrooms, spinach, and poblano peppers. **17.45**

 **Camarones Chipotle** ~ Large prawns sautéed with garlic, butter and mushrooms. Covered with special creamy chipotle sauce. **16.95**

Camarones con Tocino ~ Large prawns wrapped with bacon. Served on a bed of onions, bell peppers and mushrooms. **17.95**

Carnitas Camarones ~ A traditional dish of seven large prawns grilled with mushrooms, onions, green peppers, and garlic tomato sauce. Served with rice, beans, guacamole and your choice of corn or flour tortillas. **16.95**

Camarones Monterrey ~ A must try! Seven large Black Tiger prawns wrapped in bacon, ham, and cheese, smothered in our unique traditional creamy Portuguese sauce with mushrooms and broccoli. Served with Spanish rice, refried beans and tortillas. **19.45**

Borracho Special ~ Scallops, clams, mussels, fish and prawns sautéed in a tasty red wine sauce with fresh carrots, mushrooms, cauliflower, broccoli and zucchini. Served on a bed of Spanish rice and Jack cheese. **18.45**

Mariscos Los Cabos ~ A seafood favorite! Prawns, scallops, fish, mussels, and clams all in a creamy Portuguese sauce grilled with mushrooms and broccoli. Served on a bed of Spanish rice. **18.95**

MEATS

Some served with rice and beans

(*Our steaks and poultry are cooked to order. See information below.)



BEEF & PORK

- ***Pork Carnitas** ~ Michoacan style braised baby back pork rib carnitas served with whole beans, Spanish rice, and pico de gallo. **16.95**
- ***Carnitas de Res** ~ Tender pieces of marinated beef, grilled with fresh green peppers, onions, and spices. Served with refried beans, rice, guacamole, and choice of corn or flour tortillas. **17.95**
- ***Carne Asada** ~ Outside skirt steak butterflied and flame broiled to your liking served with guacamole. Don't forget to add chiles fritos! **18.95**
- ***Tacos al Carbon** ~ Tender beef skirt steak, flame broiled, sliced and folded in soft corn tortillas (4). Served with onions, cilantro, salsa, and rancho cheese. **18.95**
- ***Tacos Mexicanos** ~ Tender rib eye steak flame broiled sliced and folded in soft corn tortillas (4). Served with onions, cilantro, salsa and cheese. **18.95**
-  ***Steak Tampiqueña** ~ Delicious grilled asada steak served with a chicken mole enchilada and salad greens. **18.95**
- ***Broiled Rib Eye or T-bone Steak** ~ Juicy steak flame broiled to your liking served with a fresh green salad, French fries, and sautéed vegetables. Not served with rice beans or tortillas.
18.95 Rib-Eye (8oz) / **26.95** T-Bone (16oz)
-  ***Guiso Chicano** ~ Your choice of beef, chicken, or pork lean strips sautéed with tomatoes, onions, green peppers, and spices.
15.95 Chicken or Pork / **16.95** Beef
- ***Steak Torero** ~ Rib eye or T-bone steak flame broiled and topped with sautéed onions, green peppers, and mushrooms.
18.95 Rib eye (8oz) / **26.95** T-bone (16oz)
- Chile Colorado** ~ Beef simmered until very tender in a red sauce of tomatoes, onions, mild peppers, and spices. **16.95**
-  **Chile Verde** ~ Pork loin braised in a green sauce of special fresh tomatillos, green peppers, onions, and spices. **13.95**
- Puerco Asado** ~ Flat iron pork loin grilled. **14.95**
- Asado de Puerco** ~ Tender pork loin braised in a chile ancho pasilla sauce. **14.95**

CHICKEN

-  ***Arroz con Pollo** ~ Our signature item! Tender slices of white chicken breast specially prepared with fresh mushrooms, onions, and green peppers. Served on a bed of rice with Jack cheese. Smothered with our special mild sauce and garnished with slices of avocado and tomatoes. Served with warm tortillas (3). **16.95**
-  ***Chicken en Mole Poblano** ~ Grilled fresh chicken breast served in authentic Puebla style poblano pepper, chocolate, spices, and fresh banana create mysteriously dark, bitter sweet sauce. Served with tortillas (3). **15.95**
-  ***Pollo con Crema Portuguesa** ~ Tender white chicken breast strips grilled with zucchini, broccoli, mushrooms, and placed in a secret Portuguese cream sauce over a bed of Spanish rice. *(Not served with beans).*
16.95
- ***Carnitas de Pollo** ~ Tender pieces of chicken breast grilled with fresh green peppers, onions, and tomato sauce. Comes with rice, beans, and guacamole. **15.95**
-  ***Chicken Culiche** ~ Grilled chicken breast served in an authentic creamy sauce made with poblano peppers and spices. Topped with mushrooms, spices, and slices of poblano pepper. **15.95**
- ***Pollo Asado** ~ Butterflied boneless chicken breast grilled and seasoned with our spicy tomato sauce. Accompanied with rice, beans, and tortillas.
15.95
-  ***Chicken Chipotle** ~ Boneless chicken breast sautéed with mushrooms, broccoli, and chipotle creamy sauce. Served on a bed of rice and with tortillas. **15.95**
-  ***Chicken Mole** ~ A long time favorite!!! Braised boneless chicken breast in a sweet yet spicy peanut butter based sauce with a hint of chocolate. Tortillas (3). **15.95**
- ***Pollo con Crema** ~ Tender chicken strips cooked in an authentic Mexican sour cream sauce with green peppers, onions, mushrooms, and tomatoes. Served with rice and salad. (No beans). **16.95**



SPECIALTIES

Some served with rice and beans

(*Our steaks and poultry are cooked to order. See information below.)

Lamb in Birria Sauce ~ Lamb simmered until very tender in a red sauce of tomatoes, dry chiles, and spices. Served with your choice of corn or flour tortillas. **15.45 (1 shank) / 19.95 (2 shanks)**

***Mexican Trio** ~ Have all three! Bacon-wrapped Prawns, charbroiled chicken breast, and carne asada. Served with rice, beans, and ranchero cheese. **21.95**

 **Machaca Burrito (Tía Lencha Style)** ~ Sun dried beef meat, scrambled eggs, sautéed onions, tomatoes, green peppers and refried beans wrapped in a flour tortilla and topped with Jack cheese, then smothered in hot molcajete sauce. **14.95**

***Costillas de Res** ~ Tender pieces of beef ribs flame broiled to your liking. Served with refried beans, rice, guacamole, molcajete salsa and tortillas. **18.95**

“**Sizzling**” Fajitas ~ **18.95** Chicken, beef, pork or mixed **19.95** Prawns / **18.95** Fish, prawns & scallops.

Fajita Trio ~ A Mexican tradition. Chicken, beef and prawns marinated in a special house sauce and grilled with fresh mushrooms, onions, and bell peppers. Served on a sizzling platter with rice, beans, guacamole, sour cream and tortillas on the side. **37.95 (For two)**

Tacos al Pastor ~ Pork loin marinated in a special sauce and flame broiled to your liking. Sliced and folded into corn tortillas with cilantro, onions, lime, and salsa. **14.95**

Machaca con Huevos ~ A traditional “Monterrey” dish of sundried beef scrambled with three eggs sautéed with onions, tomatoes, cilantro, and spices. Served with your choice of corn or flour tortillas. **14.95**

Parrillada Norteña ~ A complete combination of all our specialties for four people including beef short ribs, skirt steak, pollo asado, polish sausage, pork carnitas, flame broiled onions, guacamole, corn on the cob and fried jalapeños. Served with rice and beans and choice of corn or flour tortillas. **78.95**


BURRITOS

Bubbly melted cheddar cheese add 1.45 cents.
Add rice and beans on the side for 3.95 extra.

Carnitas Burrito ~ Michuacan style pork carnitas taken off the bone and wrapped into a flour tortilla with whole beans and Spanish rice. Topped with our spicy molcajete salsa, pico de gallo, and guacamole. **14.95**

Deluxe Burrito ~ Our most popular burrito! A flour tortilla filled with your choice of chicken or ground beef. Loaded with baked cheese and topped with lettuce, guacamole, tomatoes, and onions. **9.75**

 **Expresso Burrito** ~ Pork “chile verde style”, rice, beans, and cheese wrapped in a flour tortilla smothered with guacamole, tomatoes, and onions. Topped with Parmesan cheese. **9.45**

 **Expresso Vegetarian Burrito** ~ Refried beans, rice, cheese, and lettuce wrapped in a flour tortilla. Smothered with guacamole, tomatoes, and onions. Topped with Parmesan cheese. **8.95**

Pollo Asado Burrito ~ Large flour tortilla stuffed with grilled chicken and steamed carrots, broccoli, cauliflower, zucchini, rice, and black beans. Topped with our special verde sauce and pico de gallo. **10.95**
Add Culiche style for **1.95**

Pork Burrito ~ Pork “chile verde” cooked with fresh “tomatillos”, green peppers, onions & spices. **8.95**

Garden Fresco Burrito ~ Fresh seasonal sautéed carrots, broccoli, cauliflower, zucchini, rice, and black beans wrapped in a flour tortilla. Topped with a zesty burrito sauce and garden salad greens. **8.95**

Beef and Bean Burrito ~ **7.25**

Chorizo Burrito ~ **6.95**

Beef Burrito ~ **7.95**

Shredded Beef “Picadillo” Burrito ~ **8.95**

Refried Beans Burrito ~ **6.95**

California Burrito ~ Tender beef skirt meat, flame broiled, sliced and wrapped with refried beans & Spanish rice in a flour tortilla. Topped with melted cheese, sauce, guacamole and salsa Mexicana. **19.45**

VARIETY A LA CARTE

Rice and beans may be accompanied for 3.95 extra.

TACOS ~ Can be made in a soft corn or flour tortilla

Beans, Ground Beef or Chicken ~ 3.25

Shredded Beef "Picadillo" ~ 3.45

Pastor or Asada ~ 4.95

ENCHILADAS A LA CARTE

	Small	Large
Shredded Beef "Picadillo"	5.95	~ 8.25
Chicken or Beef	5.25	~ 7.95
Cheese and Onion	5.25	~ 7.95
Refried Beans	5.25	~ 7.95

With Onions & Peppers (Optional)

Deluxe Enchilada ~ Corn tortilla rolled and filled with choice of meat topped with cheddar cheese, lettuce, diced tomatoes and onions, guacamole, sour cream & enchilada sauce. **9.95**

Suiza Enchilada ~ Choice of meat, tomatillo sauce and monterrey jack cheese. **9.95** (Add sour cream for 0.95 cents)

Ranchera Enchilada ~ Authentic salsa from Cuautla, Mexico. Topped with Cotija cheese, cabbage, oregano and onions. **9.95**

TOSTADAS

A favorite among those with slightly smaller appetites. A crispy fried corn tortilla layered with refried beans and your choice of meat topping. Covered with shredded lettuce, cheese and tomatoes.

Refried Beans ~ 6.95

Bean & Beef or Chicken ~ 7.95

With Avocado ~ 8.95

Bean & Shredded Beef "Picadillo" ~ 9.25

Deluxe Tostada ~ 9.45 Served with guacamole and sour cream.

Tostada Ranchera ~ 9.95 Sour cream, avocado, ranchera sauce and Ranchero cheese.

SANDWICHES

Hamburgers, plain Grill Cheese and Grilled Ham & Cheese are served with fries. (*Our hamburgers can be cooked to order. See information below).

Las Margaritas Hamburger* ~ Flamebroiled burger served with bacon, tomato, onions, pickles, avocado, lettuce and barbecue sauce. **9.75**
Add cheese 1.25

Guacamole Burger ~ 9.75

Plain Grilled Cheese ~ 4.95

Grilled Ham & Cheese ~ 7.25

French Fries (side order) ~ 3.95


Bunless Burger

Beef patty, bacon, over easy egg, tomato and avocado slices. **9.75**

SUPREME LUNCH SPECIALS

Served 11 AM – 3 PM / Monday to Friday.

Some include rice, refried beans, coleslaw and warm tortillas.

 **Guiso Chicano** ~ Lean strips of chicken, pork or beef sautéed with tomatoes, onions, green peppers, and spices. **10.95** Add 1.00 for beef

Mexican Stir-Fry ~ (Not served with beans) A bed of our Spanish rice topped with sautéed chicken, carrots, broccoli, mushrooms, green peppers, onions, cauliflower, and zucchini. Smothered with our special Portuguesa sauce and topped with melted jack cheese. **10.95**

Pollo con Crema ~ (Not served with beans) Tender skinless chicken strips cooked in an authentic Mexican sour cream sauce with green peppers, onions, and mushrooms. Served with tortillas. **10.95**

Chicken Mole ~ A long time favorite! Braised skinless chicken breast in a sweet, yet spicy peanut based sauce with a hint of chocolate. Your choice of tortillas. **10.95**

***Pollo Asado** ~ Butterflied boneless and skinless chicken breast grilled and placed in a special spicy tomato sauce. Served with tortillas. (*Our poultry are cooked to order). **10.95**

Arroz con Pollo ~ (not served with beans) Our signature item! Tender slices of white chicken breast, specially prepared with fresh mushrooms, onions and green peppers. Served on a bed of rice with jack cheese. Smothered with our special mild sauce and garnished with slices of avocado and tomatoes. Served with tortillas. **10.95** (Make it Prawns add 1.75).

Chicken or Beef Carnitas ~ Tender pieces of marinated chicken breast or beef, grilled with fresh green peppers, onions and spices. Served with refried beans, rice, guacamole and choice of tortillas. **10.95**

Chile Verde ~ Pork loin braised in a green sauce of special fresh "tomatillos" (Mexican tomatoes) green peppers, onions and spices. Served with tortillas. **10.95**

Chile Colorado ~ Beef simmered until very tender in a red sauce of tomatoes, onions mild peppers and spices. Served with tortillas. **11.95**

***Carne Asada** ~ Skirt steak butterflied and flame broiled to your liking served with guacamole and your choice of tortillas. **12.95** (*Our steaks are cooked to order).

Borracho Special ~ Tasty wine and salsa scallops, clams, mussels, fish and prawns sautéed with red sauce and fresh carrots, mushrooms, cauliflower, broccoli and zucchini. Served in a bed of rice and jack cheese. **14.95**

Mariscos los Cabos ~ A seafood favorite! Prawns, scallops, fish, mussels and clams all in a creamy Portuguesa salsa. Grilled with mushrooms and broccoli. Served on a bed of Spanish rice. **15.95**



LUNCH SPECIALS

Served 11 AM – 3 PM / Monday to Friday.

All combinations include rice, beans and coleslaw. You may substitute whole or black beans for refried beans. Choice of ground beef, chicken, pork or cheese. Shredded “picadillo”: **1.95** extra on burritos. **0.95** extra on all other items. Bubbly melted cheddar cheese add **1.45** on burritos.

SMALL COMBINATIONS

1. **1 Enchilada, 1 Taco ~ 9.25**
2. **1 Chile Relleno ~ 9.25** (guacamole & 2 tortillas)
3. **1 Enchilada, 1 Tostada ~ 9.25**
4. **1 Burrito ~ 9.25**
5. **1 Chalupa ~ 9.25**
6. **2 Tacos ~ 9.25**
7. **1 Chimichanga ~ 9.45** (guacamole & cream)
8. **1 Avocado Tostada ~ 9.45** (with cream)
9. **1 Deluxe Tostada ~ 9.45** ~ Crispy fried corn tortilla, layered with refried beans. Your choice of ground beef or chicken. Topped with lettuce, cheese, guacamole, sour cream, and a slice of tomato. **9.45**
10. **Expresso Burrito ~ 9.25** ~ Flour tortilla filled with pork (chile verde) rice, beans and cheese inside. Topped with guacamole, diced tomatoes, onions and sprinkled with Parmesan cheese. **9.25**
11. **Expresso Vegetarian ~ 9.25** ~ Flour tortilla filled with beans, rice, cheese, and lettuce. Then topped with guacamole, diced tomatoes, diced onions, and sprinkled with parmesan cheese. **9.25**
12. **Quesadilla Ranchera ~ 9.25** ~ Three flour tortillas filled with cheese and your choice of chicken or ground beef. Garnished with guacamole, sour cream, tomatoes, and onions. **9.25**
13. **Spinach & Cheese Quesadilla ~ 9.45** With black beans.
14. **2 Enchiladas ~ 9.25**
15. **2 Fish Tacos ~ 10.95**
16. **1 Enchilada, 1 Tamale ~ 9.25**
17. **Plato Chico ~ 8.75**
Choice of: enchilada, taco, tostada or relleno.

LARGE COMBINATIONS

18. **1 Enchilada, 1 Chalupa ~ 11.45**
 19. **Flautas ~ 11.45** ~ Traditional Mexican Taquitos! Two crispy corn tortillas filled with your choice of chicken or shredded beef “picadillo”. Served with sour cream, guacamole, and special mild sauce. **11.45**
 20. **Chilaquiles con Huevos (“Spicy”) ~ 11.45** ~ Crispy fried corn tortilla strips scrambled with 3 eggs and special chile salsa, ranchero cheese, oregano, onions, rice & beans. **11.45**
 21. **Chorizo con Huevos ~ 11.45** ~ Scrambled eggs with delicately spiced Mexican sausage. **11.45**
 22. **Huevos Rancheros ~ 11.45** ~ Three eggs over easy covered with special tomato sauce, rice, beans, lettuce and tomato. **11.45**
 23. **Machaca con Huevos ~ 11.45** ~ A “Monterrey” traditional dish. Sun dried beef meat scrambled with three eggs sauteed with onions, tomato and green peppers. Served with tortillas. **11.45**
- MACHO BURRITO MADNESS ~ 10.95** ~ Large flour tortilla filled with rice, beans and your choice of chicken or ground beef. Topped with burrito sauce, melted cheese, lettuce, onions, tomatoes, guacamole, and sour cream. **10.95**

NEW HEALTHIER CHOICES

Rice and beans may be substituted for side garden salad.

We have selected the following new dishes specially for those of you who are health conscious and watch carefully of their fat and cholesterol intake, these vegetables have never been frozen. **Enjoy!**

SALADS / ENSALADAS

Ropa Vieja Salad ~ Traditional Mexican salad made with shredded beef "picadillo", romaine lettuce, tomatoes, onions, avocado & green olives. Marinated in our vinaigrette dressing. Served in a flour tortilla shell with slices of cantaloupe and oranges. **11.75**

***Caesar Salad** ~ Traditional caesar salad mixed with crispy croutons and our unique caesar dressing (contains raw eggs). **8.95 Add chicken 4.00**

Margarita Chef Salad ~ Fresh lettuce, carrots, red cabbage mushrooms, broccoli, tomatoes, diced ham or chicken and hard-boiled eggs. Served with your choice of dressing. **11.75**

Fajita Salad ~ Chicken or beef "carnitas" a top fresh lettuce in a crispy flour tortilla shell. Served with guacamole and sour cream. **12.25**

***Garden Salad** ~ Fresh green lettuce, tomatoes, broccoli and cabbage with your choice of dressing. **7.95**

Taco Salad ~ Choose chicken or beef. Make it deluxe with sour cream and guacamole for \$2.25 more. **9.75**

***Mexican Shrimp Caesar Salad** ~ Traditional caesar salad topped with shrimp, whole black beans & low fat ranchero cheese, tomatoes and slices of avocado. (contains raw eggs). **12.95**

Pollo a la Parrilla Ensalada ~ Served in a crispy flour tortilla shell topped with grilled chicken, lettuce, black beans, ranchero cheese, sour cream, diced tomato & avocado slices. **11.95**

SPECIALTY SALADS

Costa Alegre Salad ~ Grilled shrimp, romaine lettuce, spinach, tomatoes, onions, corn, avocado, asparagus, cucumber, tortilla strips, fresh mango slices and mango citrus margarita's dressing. **14.95**

Puerto Vallarta Salad ~ Grilled fish fillet, romaine lettuce, spinach, tomatoes, onions, corn, cucumber, tortilla strips, fresh mango slices, avocado, asparagus and mango citrus margarita's dressing. **14.95**

Tapatia Salad ~ Carne asada, romaine lettuce, spinach, tomatoes, onions, corn, avocado, asparagus, black olives, whole beans, tortilla strips, ranchero cheese and Las Margarita's vinegar dressing. **14.95**

Cocula Salad ~ Grilled chicken, romaine lettuce, spinach, tomatoes, onions, corn, avocado, asparagus, black beans, tortilla strips, ranchero cheese and Las Margarita's vinegar dressing. **14.95**

"Sizzling" Fajitas Vegetarianas ~ For the fajita lovers with a healthy conscience, directly from the garden fresh zucchini, carrots, mushrooms, onions, broccoli, cauliflower, bell peppers and fajita sauce. Served with black beans, rice, guacamole, sour cream and tortillas. **12.95**

Veggie Enchiladas ~ Two corn tortillas stuffed with sautéed mushrooms, carrots, zucchini, broccoli and topped with our own culiche sauce and low-fat Mexican cheese. Served with rice, black beans and cole slaw. **11.45**

Spinach Enchiladas ~ For a veggie delight. Fresh spinach sautéed with tomatoes and onions in a creamy sauce and rolled in corn tortilla. Topped with jack cheese and salsa verde. Served with rice and black beans. **11.45**

Veggie Stir - Fry ~ A bed of spanish rice with sautéed carrots, broccoli, mushrooms, bell peppers, onions, cauliflower & zucchini. Topped with monterrey jack cheese. (Not Served with beans). **11.75**


Mucho Flaco Burrito ~ A large flour tortilla filled with cholesterol free whole beans, zucchini, cauliflower, carrots, tomatoes, onions, lettuce and rice. Covered with salsa roja & cilantro. **11.75**

Champignon Burrito ~ A large flour tortilla stuffed with sautéed mushrooms, spinach, black beans, rice, jack cheese and topped with burrito salsa, green salad and tomatoes. **11.75**

Spinach and Cheese Quesadilla ~ A flour tortilla sandwich filled with spinach and cheese. Topped with tomatoes, onions, sour cream and guacamole. Served with rice and beans. **11.75**

COMBINATIONS

All combinations include rice, beans and coleslaw.

You may substitute whole or black beans for refried beans. Choice of ground beef, cheese or chicken. Shredded beef - picadillo: **1.95** extra on burritos **0.95** on all other items. Bubbly melted cheddar cheese add **1.45** on burritos.  *Enchilada sauce and Tamale.*

SMALL COMBINATIONS

1. 1 Enchilada, 1 Taco ~ **12.95**
2. 1 Chile Relleno ~ **12.95** (guacamole & 2 tortillas)
3. 1 Enchilada, 1 Tostada ~ **12.95**
4. 1 Burrito ~ **12.95**
5. 1 Chalupa ~ **12.95**
6. 1 Chorizo Burrito ~ **12.95**
7. 1 Chimichanga ~ **12.95** (guacamole & cream)
8. 1 Avocado Tostada ~ **12.95** (with cream)
9. 1 Deluxe Tostada ~ **12.95** (guacamole & cream)
10. Chorizo con Huevos ~ **12.95**
11. 1 Chile Relleno, 1 Taco ~ **12.95**
12. 1 Enchilada, 1 Chile Relleno ~ **12.95**
13. 1 Tamale, 1 Taco ~ **12.95**
14. 2 Enchiladas ~ **12.95**
15. 2 Tacos ~ **12.95**
16. 1 Enchilada, 1 Tamale ~ **12.95**
17. Quesadilla Ranchera ~ **13.95**

LARGE COMBINATIONS

18. 1 Enchilada, 1 Chalupa ~ **13.95**
19. 2 Enchiladas, 1 Taco ~ **13.95**
20. 1 Enchilada, 1 Relleno, 1 Taco ~ **13.95**
21. 1 Enchilada, 1 Tamale, 1 Taco ~ **13.95**
22. 1 Enchilada, 1 Avocado Tostada ~ **13.95**
23. 1 Enchilada, 1 Relleno, 1 Tamale ~ **13.95**
24. 1 Enchilada, 2 Tacos ~ **13.95**
25. 1 Enchilada, 1 Tamale, 1 Tostada ~ **13.95**
26. **Flautas** ~ Traditional Mexican taquitos! Three crispy corn tortillas filled with your choice of chicken or shredded beef "picadillo". Served with sour cream, guacamole and special mild sauce. **13.95**
27. **Regio Burrito** ~ Tender pieces of marinated beef grilled with fresh green peppers, onions, and spices wrapped in a flour tortilla. Topped with baked cheese, burrito salsa, guacamole & sour cream. **15.95**
28. **Enchiladas Suizas** ~ Authentic enchiladas with your choice of filling. Prepared with a special sauce made with fresh green Mexican tomatoes "tomatillos", pepper, onions & spices. Topped with sour cream. **13.95**
29. **Enchiladas Rancheras** ~ Traditional style enchiladas made with salsa from Cuautla, Mexico. Topped with ranchero cheese, cabbage, oregano & onions. **13.95**
-  30. **Enchiladas Divorciadas** ~ Three flavors in one dish! Three corn tortillas stuffed with your choice of chicken or beef and topped separately with our own ranchera, poblano and mole sauces. **15.95**
31. **Huevos Rancheros*** ~ Three eggs over-easy covered with special tomato sauce, rice, beans, lettuce and tomato. **12.95** (See information below).
-  32. **Chilaquiles con Huevo ("Spicy")** ~ Crispy fried corn tortilla strips, scrambled with 3 eggs and special chile salsa, ranchero cheese, oregano, onions, rice & beans. **12.95**

DESSERT



Deep Fried Ice Cream ~ Your choice of chocolate or vanilla ice cream in a crisp cinnamon crumb coating served on a flour tortilla "bowl" and topped with strawberry sauce, honey and whipped cream. **6.35**

Tres Marias ~ Lightly fried flour tortillas, with one scoop each of chocolate and vanilla ice cream, topped with cinnamon and honey. **6.75**

Adelita ~ One flan & one scoop of ice cream, surrounded by sopapillas. **8.35**

Churros ~ Sweet pastry, deep fried with cinnamon and honey. **5.75**

Chimichanga de Manzana ~ Apples, cinnamon and spices in a flour tortilla, light fried and a scoop of vanilla ice cream. Topped with whipped cream and caramel sauce. **7.35**

Flan ~ **5.50** **Ice Cream** ~ **4.75** **Sopapillas** ~ **6.35**

Tamal de Dulce ~ Sweetened corn masa filled lightly with raisins and coconut flakes. **4.50**