

Las Botanas / Las Entradas

Las Quesadillas del Comal 5.95
Mushrooms • Carne (Steak) • Chicken • Chorizo (Mex. Sausage)
All served with Oaxaca cheese

Chile Poblano de María 7.95
Poblano peppers stuffed with chicken, raisins, nuts, sweet plantains and fresh apple in a homemade spicy red sauce.

Ceviche de Camaron Picocito - Veracruz style 8.95
Shrimp cooked with lime, avocado, olivas, capers, tomatoes and chile tomato salsa.

Las Sopas de María

La Sopa de Tortilla 4.95
The most famous Mexican soup, prepared traditionally. Served with sour cream, chile pasilla, fresh queso al gusto and avocado.

La Sopa de Pozole 4.95
Hominy corn and chicken soup in a zesty broth, accompanied by avocado, radish, oregano and fresh lime.

Antojitos Mexicanos

Elote del Mercado 2.00
Market style corn on the cob with lime, mayo, chile piquin & queso cotija.

Taquitos de Papa c/ Salsa de Chile de Arbol..... 5.00
Three fried corn tortillas filled with potato and salsa de chile de arbol, guacamole and crema

Tostadas (2) w/chicken or beef or vegetable 5.95
Crispy tortilla topped with black beans, lettuce, tomato, onions, avocado, cotija cheese and sour cream.

Nachos de María 5.00
Crispy corn chips with Oaxaca cheese, refried beans, guacamole, jalapeño and pico de gallo.

Guarniciones

Frijoles Refritos (Refried Beans) 1.75
Arroz (Rice) 1.75
Platanos Maduros (Sweet Plantains) 2.50
Spinach with garlic and oil 4.00
Tostones w/ garlic sauce 2.50
Pico de Gallo 3.00

De los Campos de María

House Salad 5.95
With romaine lettuce, tomatoes, red onions, carrots, peppers and radishes. Vinaigrette-garlic dressing.

Ensalada de Pera 6.95
Mixed green organic salad with cherry tomatoes, nuts, fresh pears and queso de cabra with a homemade dressing.

Avocado Salad 6.95
With romaine lettuce, avocado, tomatoes, red onions, carrots, peppers and radishes. Vinaigrette-garlic dressing.

Grilled Chicken Salad 7.95
With romaine lettuce, strips of grilled chicken, tomatoes, red onions, carrots, peppers and radishes. Vinaigrette-garlic dressing.

Grilled Steak Salad 7.95
With romaine lettuce, strips of grilled sirloin steak, tomatoes, red onions, carrots, peppers and radishes. Vinaigrette-garlic dressing.

Grilled Shrimp Salad 8.95
With romaine lettuce, grilled shrimp, tomatoes, red onions, carrots, peppers and radishes. Vinaigrette-garlic dressing.

Tacos * Freshly made soft corn tortilla

Taco Vegetariano (Spinach, pico de gallo & tomatillo sauce) 2.50

De Pollo Grilled Chicken Breast 2.50

Bistec Grilled sirloin steak 2.50

Chorizo Mexican sausage with onion & cilantro 2.50

Pork w/cilantro, onions, tomato & chile chipotle 2.50

Shrimp 3.00

* Make your taco a **SUPER TACO** by adding:

Sour cream, white cheese & guacamole 2.95

Burritos All burritos are stuffed w/ rice, beans, guacamole, sour cream, pico de gallo, cheese and lettuce

• **Grilled Beef /Chicken / Chorizo / Pork** 6.95

• **Shrimp** 8.95

Also available: **Burrito (no meat)**

VEGGIE SPECIAL:

• **Spinach, Mushrooms, Black Beans** 5.95

Pollos y Carnes

1 Whole Rotisserie Chicken..... 13.95
w/ mix salad and tostones

1/2 Rotisserie Chicken 7.95
w/ rice and beans

1/4 Rotisserie Chicken 5.95
w/ rice and beans

Chuleta en Salsa Roja Oaxaqueño 11.95
Thick cut pork chop grilled with oaxaca' ochiote salsa, poblanos peppers, onion and jalapeño. Served with rice and beans.

Chiles Poblanos Combo 14.95
Two roasted poblanos chile. One stuffed with queso de cobra, home made queso fresco, queso afiejo with tomato sauce, and the other stuffed with chicken, raisins, nuts, sweet plantains and fresh apple in a home made spicy red sauce. Served with Mexican rice and black beans.

Pernil de la Casa/Roast Pork 9.95
Served w/ rice and beans

Pechuga de Pollo con Mole 11.95
Chicken breast with mole sauce (savory blend of ground fruit, nuts, vegetables, dry chiles and Mexican chocolate). Served with rice and beans.

Carne Asada (Served with rice and beans) 11.95

Fajitas de Pollo ó Carne de Res 13.95
Grilled Chicken or Steak strips with sauteed green or red peppers, onions and a splash of tomato sauce. Served w/ rice beans, flour tortilla, sour cream and guacamole.

El Molcajete Norteño 14.95
Heated lava rock served with grilled sirloin steak, shrimp, queso fresco, cebollitas cambay and poblano peppers. Served with our salsa de la casa, tomato, tomatillo, chile chipotle and chile de arbol.

Enchiladas (2) Freshly made soft corn tortilla

Enchilada de Pollo con Mole Poblano 11.95
Two corn tortillas stuffed with chicken or cheese. Topped with mole sauce.

Enchilada de Queso 11.95
Two corn tortillas stuffed with cheese, in a green tomatillo sauce.

Enchilada Vegeteriano 11.95
Two corn tortillas stuffed with fresh vegetables of the day. Topped with green tomatillo sauce.

Enchilada Suiza 11.95
Two corn tortillas stuffed with shrimp and oaxaca cheese. Topped w/ tomato sauce.

Enchilada Mi Bandera 12.95
Two corn tortillas stuffed with chicken, cheese and shrimp. Topped with three salsas (mole, tomatillo & red sauce)

Pescados y Mariscos

El Salmon Ennegrecido 13.95
Filet of fresh salmon covered in dry- shiles and fresh Mexican herbs. Served on a bed of mild spicy orange sauce, with fresh mango and jicama salad.

Los Camarones de María 14.95
Maria's style shrimp cooked with a (ream goat cheese, chile poblano and fresh corn. Serve over rice.

Camarones a la Diabla 14.95
Jumbo shrimp sauteed with chipotle and pasilla chile. Served with refried vegetarian black beans and rice

Cazuela de Mariscos Las Adas 16.95
Las Adas style seafood casserole. Mussels, clams, shrimp, scallops, calamari, and octopus, sauteed in a chile chipotle sauce. Served with a side of rice.