



PARA COMPARTIR

GUACAMOLE  
freshly prepared tableside

**ABUELA
APPROVED**

CEVICHE ROJO 
citrus marinated shrimp, plum tomato, green olives, jalapeños, cilantro, avocado, zesty tomato sauce

AGUACHILE DE MELÓN 
shrimp, tomatillo, red onion, granny smith apples, jicama, cucumber, cilantro, avocado, honeydew jalapeño lime marinade

CALAMARES
lightly fried calamari, jalapeño, chile de árbol, lemon slices, tomato-chipotle salsa

QUESADILLAS 
a mexican classic with chihuahua cheese
• add steak or birria
• add chorizo verde or chicken tinga

QUESO FUNDIDO 
baked panela, asadero and chihuahua cheeses, jalapeño salsa, **choice of flour or corn tortillas**
• add steak or birria
• add chorizo verde or chicken tinga

TOTOPOS  
fonda nachos...crispy corn tortilla chips, refried beans, queso, pickled jalapeños, pico de gallo, queso fresco, guacamole, crema
• add steak or birria
• add chorizo verde or chicken tinga

FLAUTAS DE PAPA  
crispy rolled corn tortillas filled with potatoes, poblano peppers and chihuahua cheese, shredded carrot, green and purple cabbage, pickled red onion, crema, queso fresco, salsa roja

ENSALADAS

MAGO CHOPPED  
romaine lettuce, crispy corn tortilla strips, black beans, pico de gallo, jicama, sweet corn, radishes, roasted poblanos, avocado, agave nectar lime vinaigrette, cotija cheese

POBLANO CAESAR  
romaine lettuce, baby kale, parmesan, queso cotija, garlic breadcrumbs, honey croutons, sesame seeds, roasted poblano dressing

TACO  
lettuce, chihuahua cheese, black beans, arroz rojo, pico de gallo, guacamole, crema, in a large crispy flour tortilla shell
• add ground beef picadillo or chicken tinga

complement your salad with:

- sliced charbroiled steak, birria or shrimp
- grilled chicken breast or chicken tinga
- fresh sliced avocado

SIDES

ESQUITES

PLATANOS MADUROS

RUSTIC MASHED POTATOES

FRIJOLES REFritos

FRIJOLES NEGROS

ARROZ BLANCO

ARROZ ROJO

GUACAMOLE (5oz)

SALSA single (5oz)
roasted tomato or chile de árbol

SOPA DEL DÍA
Soup of the day

LA MESA DE PAULA *Paula's table*

CARNE ASADA TAMPIQUEÑA 
10oz charbroiled chile ancho marinated skirt steak, chimichurri rojo, cheese stuffed enchilada with mole poblano, rustic mashed potatoes, crema, queso fresco

FILETES EN MOLE 
pan-seared beef tenderloin medallions, mole verde, rustic mashed potatoes, crema, queso fresco

SALMON A LA VERACRUZANA
oven-roasted wild salmon, savory tomato sauce, manzanilla olives, capers, sun-dried tomatoes, cilantro

CAMARONES AL MOJO DE AJO NEGRO 
sautéed jumbo gulf shrimp, black garlic mojo, julienned chile guajillo peppers, lemon butter, rustic mashed potatoes, crema, queso fresco

POLLO EN MOLE POBLANO
sautéed chicken breast, mole poblano, arroz rojo, sweet plantains

CHILE RELLENO 
soufflé-battered roasted poblano pepper stuffed with chihuahua and gouda cheeses, caldillo de jitomate sauce, crema, arroz rojo

CHILAQUILES  
simmered crispy corn tortillas, refried pinto beans, queso fresco, crema, onion, sunny-side-up egg, avocado, pickled red onion, topped with **choice of chile guajillo salsa or salsa verde**
• add steak or birria
• add grilled chicken breast or chicken tinga

BURRITOS

pico de gallo, crema, arroz blanco, refried pinto beans, served suiza style with melted chihuahua cheese, **choice of chile guajillo salsa or salsa verde** and:

CARNE ASADA
chile ancho marinated skirt steak

CHICKEN TINGA
shredded chicken, adobo salsa, caramelized onion

BIRRIA
shredded beef short ribs

POBLANO RAJAS 
poblano peppers, roasted sweet corn, portabello mushrooms, crispy potatoes

 *make it a bowl* served over lettuce 

ENCHILADAS

three corn tortillas rolled with assorted fillings, baked with cheese, topped with shredded lettuce, onion and crema, served with a side of arroz blanco

SALSA VERDE 
topped with tomatillo salsa, **choice of steak or birria chicken tinga or ground beef picadillo**

ENMOLADAS  
topped with mole poblano, **choice of cheese or chicken tinga**

FAJITAS

sizzling platter of caramelized spanish onion, green and red peppers, pico de gallo, served with crema, guacamole, arroz rojo and black beans, **choice of:**

POLLO
sliced marinated grilled chicken breast

CARNE
sliced marinated charbroiled sirloin steak

CAMARONES
sautéed jumbo gulf shrimp

VEGETALES 
sautéed green and red peppers, spanish onion, zucchini, portabello mushrooms, roasted poblano peppers

MIXTAS
combine two of the above choices
combine three of the above choices

choose corn or flour tortillas

TACOS  served **a la carte**
add arroz rojo and black beans

STEAK AND PORK

COSTILLA 
seared sliced ribeye steak, provolone cheese, avocado salsa, salsa negra, flour tortilla

CAMPECHANO 
grilled sirloin steak, chimichurri rojo, chorizo verde, jalapeño aioli, queso fresco, avocado, cilantro, corn tortilla

QUESABIRRIA 
shredded beef short rib, chihuahua cheese, onion, cilantro, jalapeño salsa, corn tortilla

ARABES 
chili-marinated pork, tahini-chipotle salsa, onion, cilantro, flour tortilla

CHICKEN

MOLE VERDE 
marinated chicken breast, roasted corn, poblano pepper, caramelized onion, green pumpkin seeds, corn tortilla

TINGA 
shredded chicken, caramelized onion, salsa macha, queso fresco and chihuahua cheeses, pickled red onion, flour tortilla

SEAFOOD

GOBERNADOR 
sautéed shrimp, chihuahua cheese chicharrón, poblano tomato salsa, pickled onion, habanero aioli, flour tortilla

BAJA
negra modelo beer-battered alaskan cod, chipotle coleslaw, flour tortilla

VEGGIE

MILANESA 
breaded eggplant, crispy potatoes, salsa macha, provolone cheese, jalapeño aioli, flour tortilla

RAJAS  
chile poblano rajas, crema, roasted sweet corn, crispy potatoes, queso cotija, corn tortilla

The Illinois Department of Public Health advises that consuming raw or undercooked meats, poultry, eggs, or seafood may increase your risk of foodborne illness — especially for the elderly, young children under age four, pregnant women, and individuals with weakened immune systems. Thorough cooking of these foods reduces the risk of illness. For more information, contact your physician or local public health department.