

CASA MORENO

MEXICAN BAR AND GRILL

STARTERS

QUESADILLA \$11.99

Add Chicken \$4 Beef \$5

Large flour tortilla with Monterey jack, cheddar cheese, sour cream and guacamole.

TAQUITOS(4) \$10.99

Shredded beef or chicken rolled into corn tortillas and fried to a crisp, guacamole and sour cream.

GUACAMOLE MARKET PRICE

Hass avocados, lime, sea salt and topped with cheese and pico de gallo.

SHRIMP COCKTAIL \$17.99

Shrimp served in our spicy tomato sauce with pico de gallo, cucumber and avocado.

CHALUPAS(4) \$10.99

4 mini grilled corn tortillas topped with red and green salsa, cheese and shredded beef.

NACHOS \$11.99

Tortilla chips topped with refried beans, cheese, guacamole, sour cream and pico de gallo.

Add Chicken \$4, Beef \$5, Carnitas \$5

CEVICHE \$16.99

Blend of white fish and shrimp, onions, tomatoes, jalapenos, cilantro and sliced avocado.

FIESTA PLATTER \$20.99

2 beef taquitos, nachos, 2 chalupas & cheese quesadilla. Guacamole, sour cream and pico de gallo.

MOLOTITOS(3) \$10.99

Add Chorizo \$4

fried corn meal delights stuffed with potato and topped with salsa verde, cheese and sour cream

QUESO FUNDIDO \$10.99

Melted cheese with poblano chiles

Add Chorizo \$4

SOUPS AND SALADS

ENSALADA AZTECA \$19.99

marinated carne asada, baby green greens, thin crispy tortillas, queso fresco, pico de gallo, sliced apples, avocado, tossed in our cilantro lime vinaigrette.

TOSTADA SALAD- \$17.99

(Chicken or Carnitas)

Add Beef \$4.00 Add Shrimp \$6

Crispy fried flour tortilla bowl with iceberg lettuce, rice, refried beans, cheese, pico de gallo, guacamole & sour cream.

PAULO'S SALAD- \$17.99 (Chicken)

Add Beef \$4.00 Add Shrimp \$5.00

bed of rice, crisp green lettuce, grilled bell peppers, onions, poblano chiles, cheese, pico de gallo and avocado slices. Lime wedge for a savory twist.

CALDO TLALPEÑO 15.99

famous chicken soup, hard to pronounce but delicious!!

Broth, rice, shredded chicken, pico de gallo and avocado. Tortillas

ALBONDIGAS \$ 16.99

rich hearty tomato broth, homemade meatballs, carrots, potatoes and zucchini. Tortillas

CHICKEN TORTILLA SOUP

\$16.99

chicken broth, shredded chicken, rice, pico de gallo, avocado, crispy corn strips and cheese.

RED PORK POZOLE \$16.99

traditional red spicy pork broth, hominy and chunks of lean pork. garnishes to accompany.

GREEN CHICKEN POZOLE

\$ 16.99

hearty chicken green spicy chile broth, hominy and shredded chicken. garnishes to accompany .

ANTOJITOS

CHILE VERDE BURRITO \$15.99

large flour tortilla filled with tender pork in a chile verde sauce, rice, beans. wet with cheese.

MIXIOTES BURRITO \$15.99

large flour tortilla filled with tender beef morsels in mixiote sauce, rice, beans. wet with cheese.

VEGETARIAN BURRITO \$14.99

Add Wet \$2.00

Whole beans, rice, grilled peppers, onions, cheese, tomatoes and guacamole wrapped in a large flour tortilla.

SUPER BURRITO

Chicken or Carnitas \$ 12.99

Add Beef \$4.00

Add Wet \$ 2.00

large flour tortilla filled with rice, beans, cheese, pico de gallo and protein.

THREE AMIGOS \$ 16.99

3 street tacos carnitas, chicken and carne asada, cheese, pico de gallo. Rice & Beans

FISH TACOS \$ 15.99

Two soft tacos with wahoo grilled fish , topped w/ lettuce, tomatoes, cheese and chipotle sauce. Rice & beans

MULAS \$ 16.99

Two round mini quesadillas filled with carne asada, cheese, guacamole and pico de gallo salsa. Rice & beans

SOPES \$16.99

(Carnitas, Chicken or Asada)

two hand-made corn gorditas, beans, lettuce, tomatoes, salsa and sour cream. Rice & beans

TAQUITOS \$14.99

shredded beef or chicken in a deep-fried corn tortilla. sour cream, guacamole. Rice & beans.

COMBOS

#1 Hard beef taco & Cheese

Enchilada \$14.99

**#2 cheese enchilada & cheese
chile relleno \$19.99**

**#3 beef taco & cheese chile
relleno \$19.99**

#5 two ground beef

tacos \$12.99

**#6 two hard shell potato tacos
\$12.99**

SEAFOOD

CAMARONES AL MOJO DE AJO

\$24.99

shrimp sautéed in a white wine and garlic sauce accompanied by rice, beans & green salad garnish . tortillas. (shell on)

CAMARONES A LA DIABLA \$24.99

shrimp sauteed in our spicy red diablo sauce, rice, beans & our green salad garnish. tortillas.

CAMARONES CASA MORENO \$ 25.99

Jumbo shrimp wrapped in bacon topped with cheese and fried to a crisp. rice, beans & green salad garnish. tortillas

PESCADO AL MOJO DE AJO \$24.99

tilapia fish sautéed in a white wine and garlic sauce accompanied by rice, beans & green salad garnish . tortillas.

SHRIMP ENCHILADAS \$23.99

2 shrimp enchiladas topped w/ our green sauce, cheese, onions and avocado slices. rice & beans

LO MEJOR

MOLE POBLANO \$23.99

our grandmas best recipe!! boneless chicken breast simmered in an authentic mole sauce made of over 25 ingredients including chocolate. spicy and sweet.

STEAK PICADO \$20.99

Chopped steak sautéed with tomatoes, onions and bell peppers.

ENCHILADAS SUIZAS \$18.99

2 chicken enchiladas topped w/ green sauce, cheese, onions, sour cream & avocado.

FLAUTAS \$16.99

2 flour rolled tortillas stuffed with chicken or beef. Fried to a golden crisp. guacamole & sour cream

ARROZ CON POLLO \$18.99

charbroiled boneless chicken breast on a bed of rice topped with our house made vegetable medley.

SUSAN'S FAVORITE \$21.99

grilled boneless chicken breast simmered in our chile verde sauce, topped with our house vegetable medley and monterey jack cheese.

MIXIOTES \$22.99

Tender chunks of beef sautéed in a special red sauce served with a side of green salsa, avocado

ENCHILADAS A LA CREMA

\$20.99

2 Chicken enchiladas topped with a rich red cream sauce, Monterey Jack cheese, spicy chorizo, avocado slices, sour cream & onions

CARNITAS \$18.99

Crisp deep fried morsels of pork with guacamole & pico de gallo salsa.

CHILE VERDE \$20.99

tender pork simmered in a green roasted spicy sauce.

CALABACITAS \$16.99

add chicken \$4

A healthy choice. Sautéed zucchini, ripe tomatoes, onions and corn kernels topped with Monterey Jack cheese

ALAMBRE \$22.99

Chunks of carne asada or chicken grilled with bacon, onions and bell peppers topped with Monterey Jack cheese & guacamole garnish.

CARNE ASADA A LA MEXICANA

\$24.99

Ranchero beef flank steak charbroiled topped with grilled poblano chiles and onions served with a cheese enchilada, pico de gallo & guacamole .

MILANESA \$22.99

breaded flank steak or chicken breast. served with guacamole, pico de gallo and french fries.

FAJITAS

fajitas include a side dish of rice, beans, cheese, sour cream, guacamole and pico de gallo salsa & 3 tortillas.

EXTRA TORTILLAS INCUR A COST. EXTRA COST FOR ADDITIONAL GARNISH PLATE.

CHICKEN \$21.99
STEAK \$23.99
VEGETARIAN \$ 19.99

SHRIMP \$23.99
**TRIO (STEAK, CHICKEN,
SHRIMP)**
\$25.99

DESSERTS

FLAN \$7.50
house specialty guest favorite,
mercy's recipe
delicious traditional caramel delight.

BREAD PUDDING \$8.99
ala mode add \$1.50
Susan's creation!!
a perfect blend of ingredients makes this
warm delight the sweetest ending. tastes
amazing with ice cream.

CHURRO SUNDAE \$7.99
vanilla bean ice cream served with 2
churros, whip cream, drizzle of chocolate
and caramel sauce.

CHURROS \$5.99
4 churro pieces tossed in sugar &
cinnamon. whip cream, chocolate &
caramel sauce.

ALL MENU SUBSTITUTIONS INCUR AN EXTRA COST.
GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.
ALL ITEMS ARE SUBJECT TO AVAILABILITY.
PLEASE NOTE DIETARY ALLERGIES TO SERVER.

WWW.CASAMORENOGRILL.COM