

## APPETIZERS

	Half tray 8-10	Full tray 15-18
<b>SANTA FE CEASAR SALAD:</b> Crisp romaine lettuce mixed with Caesar dressing and tortilla chips. Tossed with parmesan, croutons and your choice between roasted peppers or pico de gallo	\$30	\$50
<b>HOUSE SALAD:</b> Freshly cut romaine lettuce, tomatoes cucumbers, green peppers and avocado. Your choice of: Caesar, low cal creamy Italian, blue cheese or ranch.	\$30	\$50
<b>CHORI-NACHOS:</b> Homemade cheese dip, mixed with homemade chorizo. Served with chips and flour tortillas	\$12	\$20
<b>GUACAMOLE AND CHIPS:</b> Freshly made guacamole with just cracked imported avocados accompanied with homemade chips.	\$36	\$60

**Add shrimp \$3.99/person**

**Add chicken \$3.25 / person**

**Add Steak \$ 2.99 / person**

## RICE AND BEANS

### FAJITAS

#### BURRITOS \$ 6 (each)

A minimum of 12 Burritos is necessary for delivery

Your choice of grilled marinated meat or vegetables, onions and green peppers. Served with a garden salad. Chips and salsa included	Half tray 8-10	Full tray 15-18
<b>CHICKEN FAJITAS</b> :Marinated chicken breast	\$50	\$90
<b>STEAK FAJITAS:</b> Marinated grill skirt Steak	\$60	\$100
<b>VEGETABLE FAJITAS</b> :Grilled peppers, onions tomatoes and mushrooms	\$40	\$75
	Half tray 8-10	Full tray 15-18
<b>RICE:</b> Mexican Style or Spanish style(vegetarian)	\$15	\$25
<b>CHARRO BEANS:</b> Cooked with bacon and chiles	\$25	\$50
<b>REFRIED BEANS</b> :Mexican traditional garlic base beans	\$20	\$30

**CHICKEN BURRITO:** Pulled chicken rice, beans, lettuce, tomatoes, cheese with our homemade fire chipotle salsa.

**BEEF BURRITO:** Ground beef, rice, beans, lettuce, tomatoes, cheese, with our homemade Azteca sauce (chipotle ranch mild salsa)

## SIGNATURE PLATTERS

All signature platters are served with a garden salad chips and salsa	Half tray 8-10	Full tray 15-18
<b>ALAMBRE TIERRA:</b> Combination of charbroiled steak, grilled chicken, mushrooms, bacon, grilled pepper onions. Smothered with cheese.	\$60	\$130
<b>PAELLA:</b> Broiled mussels, clams, shrimp, calamari and Spanish sausage mixed with Spanish rice accompanied with fried plantains.	\$50	\$70
<b>CARNITAS:</b> Golden crisp pulled pork, cook for hours in Mexican spices	\$55	\$100
<b>POLLO LOCO:</b> Blackened chicken breast, served with mixed grilled veggies	\$30	\$60
<b>ARROZ CON POLLO:</b> Charbroiled chicken mixed with Spanish rice. Served with sweet plantains	\$45	\$80
<b>STEAK GUISADO:</b> Strips of marinated skirt steak slowly simmered in onions, tomatoes and green pepper.	\$35	\$60

**DESSERT \$ 2.99** ( per person)

FLAN: Custard dessert with a layer of soft caramel on top

