Restaurante Mexicano

El Paso

LUNCH MENU

ANTOJITOS

GUACAMOLE.....13
Ripe avocado, tomato, onions,cilantro, chile serrano, corn tortilla chips

ELOTE DOMINGERO.....6
Grilled corn on the cob, mayo, chile piquin, cotija cheese

CALAMARI FRITO.....16
Served with house made spicy marinara sauce

QUESO FUNDIDO.....11
CHORIZO + 3 CAMARON + 6 SKIRT STEAK +9
Melted chihuahua cheese fondue served with flour tortillas

TEX- MEX QUESADILLA.....12
POLLO +3 STEAK +4 SHRIMP +4
Flour tortillas, Monterey jack & muenster cheese, pico de gallo, crema fresca

ENSALADA CESAR CON POLLO.....14
CAMARON.....16
Chopped Romain lettuce, croutons, shaved parmesan cheese, and homemade Caesar dressing

HAMBURGUESA CLASICA.....17

8oz sirloin beef cheddar cheese, red onions, tomato, mayonnaise, mustard with French fries

SOPAS

SOPA DE TORTILLA.....$14
Chicken, Tortilla Strips, Queso Fresco, Avocado, Pasilla Chili Flakes

SOPA DE POLLO CON VERDURAS.....$16
Chicken & Vegetables Soup

CALDO DE CAMARON.....$21
Shrimp Soup In A Spicy Guajillo Broth.

SOPA DE MARISCOS.....$28
Mixed Seafood Soup In Spicy Guajillo Broth

PLATITLLOS PARA ALMORZAR

ENCHILADAS SUIZAS DE POLLO 18
MOLE +2
Tree corn tortillas enchiladas tomatillo sauce, jack cheese, rice &beans

MOLE POBLANO.....24
Mexican concussion of dried chiles, chocolate, raisins, almonds, chicken and rice

CARNITAS MICHOACANAS 24
Roasted pork onions tequila reduction aromatic herbs, black beans

ENCHILADAS ROJAS DE CARNE 20
Four sheered beef enchiladas, chihuahua cheese gratin, red salsa and crema fresca

SALMON DE EL PASO 26
Pan seared salmon sauteed al ajillo brussels sprouts with Jamaica & pasilla glazed

EL PASO FAJITAS 16
CHICKEN +6 SHRIMP +10
SKIRT STEAK +12 COMBO +15
Sauteed Green & red peppers, onios, served with rice & beans, pico de gallo, flour tortillas

LOS CEVICHES Y COCKTELES

CEVICE DE CAMARON.....$18
Gulf Shrimp, Lime Citrus, Onion, Serano Chile, Cilantro, Avocado

COCTAIL DE CAMARON.....$18
Home-made Special Tomato Cocktail Sauce, Avocado, Chopped Tomatoes, jalapenos, Cilantro, Onions And Olive Oil.

VUELVE A LA VIDA COCTAIL.....$24
Shrimp, Octopus, Oysters, Roasted Tomato Sauce, Onions, Cilantro, Tomato, Jalapeño Chile, Avocado

EL PASO CEVICHE MIXTO.....$24
White Fish, Shrimp, Octopus, Marinated With Chef Specialty Citrus, Fresh And Dried Peppers, red onions, Cucumber And Celery.

SINALOA AGUACHILE.....$40
Shrimp, Octopus, Cherry Stone Clams, Chiltepin, Habanero, Serrano, Red Onins, Cucumbers, Avocado

LA PINCHE TAQUERIA

TACOS DE BIRRIA [3].....$20
Slow braised beef, corn tortilla, chihuahua cheese, onion, cilantro, salsa matcha consome

TACOS GOBERNADOR [3].....$22
Hand pressed tortilla, shrimp & steak, gratinated chihuahua cheese, chiltepin-tomato salsa

BAJA FISH [3].....$20
White fish, cabbage, avocado, pico de gallo, habenero aioli

ASADA [3].....$19
Grilled sirloin steak, onion, cilantro, guacamole, roasted green salsa

POLLO [3].....$18
Grilled chicken herbs, fresh tomato, onion cilantro

CARNITAS [3].....$18
Roasted pork, tomatillo salsa, & pico de gallo

TACOS DE JAMAICA [3].....$16
Sauteed brussels sprouts al ajillo with Jamaica

BURRITOS AND RICE BOWLS BURRITOS [+2]

Served With Black Or Pinto Beans, Rice,lettuce, Pico De Gallo, Jack Cheese, Sour Cream & Salsa.

BIRRIA / SLOW BRAISE BEEF.....$17.00
CARNITAS / ROASTED PORK.....$14.00
AL PASTOR / MARINATED ROASTED PORK.....$14.00
POLLO ASADO / GRILLED CHICKEN....$14.00
CHORIZO / MEXICAN SAUSAGE.....$14.00
CARNE ASADA / GRILLED TOP SIRLION STEAK.....$17.00
CAMARON / GRILLED SHRIMP HABANERO AILOI.....$17.00
PESCADO BAJA / FISH BEER BATTER HABANERO AIOLI.....$18.00
VEGETARIANO / VEGERATARIAN.....$14.00