

The Burrito Company

“De Noche”

Appetizers

Chips and Salsa— served with both fresh tomatillo and roasted tomato arbol chile salsa \$5.95.

Guacamole and Chips \$11.95 **Add Salsas** \$14.95.

Ceviche— Shrimp, cucumber, avocado, onion, jalapeno, cilantro, lime, and tortilla chips \$15.95.

Yuca— Fried south American yuca root served with garlic aioli \$8.95.

Sopa Azteca— Traditional tortilla soup, tomato, vegetables, chipotle, avocado, queso fresco, pumpkin seed, tortillas chips \$7.95.

Queso Fundido— Melted jack cheese with Mexican Chorizo, poblano chile, tomatoes, onions and a splash of wine. Served with four flour tortillas \$15.95.

Coconut Shrimp— Five coconut breaded shrimp with a chipotle mayo dipping sauce \$16.95.

Salads

Mixed Green— A mix of spring greens and romaine lettuce. Topped with carrots radishes, tomatoes, and cucumbers. With a choice of ranch, blue cheese or our house made orange mustard vinaigrette. Garnished with tortilla strips sm \$5.95/ lg \$9.95.

Caesar— Tossed romaine lettuce parmesan cheese, and our house made Caesar dressing. Garnished with tortilla strips sm \$5.95 / lg \$9.95.

Add grilled chicken or shrimp to any salad \$7.

Entrees

Pork Tenderloin Burrito (v)- Pork tenderloin, grilled mushroom, onions, marinated in red wine, rolled in flour tortilla. Smothered in Xmas chile. Served with refried beans, Spanish rice, sour cream, and guacamole \$18.95.

Grilled Salmon al Mojo de Ajo- Grilled salmon topped with a chopped roasted garlic sauce, chipotle chile, parley and lime. Served with rice, whole black beans, grilled veggies & pico de gallo \$23.95.

Orange Tequila Shrimp- Five sautéed shrimp cooled in an orange tequila cream sauce. Served with rice, whole black beans, sour cream, and grilled veggies \$23.95.

Carne Asada Tampiqueña— Tenderloin Steak served with a rolled cheese enchilada and house made poblano cream sauce. Garnished with guacamole, sun dried tomato, black refried beans and strips of poblano \$25.95.

Chalupa (v)— Two crispy corn tortilla bowls filled with refried black beans and your choice of creamed chicken or grilled veggies. Topped with melted jack cheese, sour cream, guacamole, radishes, carrots, cucumbers, and a side of salsa de chile arbol \$16.95.

Duck Mole Enchilada (v)— Two rolled enchiladas stuffed with duck, jack cheese, topped with mole poblano sauce. Served with rice, refried black beans, pico de gallo \$22.95.

Suiza Enchilada (v)— Two rolled creamed chicken enchiladas topped with tomatillo sauce and feta. Served with grilled veggies, rice, refried black beans, pico de gallo \$18.95.

Fajitas (v)— Mixed platter of chicken, shrimp, and steak, onions and bell peppers. Served with a side dish of pico de gallo, sour cream, jack cheese, and guacamole. Your choice of flour or corn tortillas \$24.95 / veggie option \$21.95.

(v) Indicates vegetarian option with grilled veggies available upon request.

Dessert

\$8.95

Rice Pudding- Warm rice pudding made with cinnamon, nutmeg, and raisins. Topped with a white chocolate sauce

Pastel de Margarita- Margarita ice cream made with vanilla ice cream, fresh lime juice, and tequila. On an almond crust

Pastel de Chocolate y Toffee- Chocolate ice cream with homemade toffee bits inside on an oreo cookie crust

Mexican Chocolate Mousse