

Appetizers



Fresh Guacamole	7.99
Tostaditas de Ceviche de Camaron	8.99
Shrimp ceviche and sliced avocado, served with 2 Tostadas on the side	
Queso Fundido con Chorizo	8.99
Melted cheese with chorizo, served with fresh corn tortillas on the side	
Tres Gorditas or Quesadillas	8.99
Three gorditas or quesadillas with 3 different stuffing's: cheese and shrimp, cheese and lengua en salsa verde, cheese and chicken	
Calamari Nachos	7.99
Fried breaded calamari with chips, red bell peppers and sambal honey sauce	
Sopesitos con Chorizo y Papa	8.99
2 homemade fried sopesitos, topped with beans, chorizo and potato, shredded lettuce, avocado, sour cream, queso fresco and homemade spicy salsa. Half order 4.50	
Shrimp Appetizer	3.99
8 fried shrimp with coleslaw, served with chipotle sauce on the side	

Soups and Salads

Ensalada Caesar	9.99
Romaine lettuce, freshly grated parmesan, homemade Caesar dressing and parmesan garlic croutons Half Order 5.99 Add Chicken 2.00 Add Shrimp 4.00	
"7 Leguas" House Salad	9.99
Homemade "7 Leguas" tequila-cilantro dressing, green mix, cucumber, avocado, red onions, tomato, tortilla strips Half Order 5.99 Add Chicken 2.00 Add Shrimp 4.00	
Ensalada de Mango	10.99
Mixed greens with grilled chicken or shrimp 4.00, mango, avocado and caramelized onion dressing	
Caldo de Albondigas	6.99
Albondigas in zesty chipotle-vegetable soup served with fresh corn tortillas	
 Frijoles de la Olla	4.99
Pinto bean soup topped with onion, cilantro and queso fresco(serrano chiles upon request), served with fresh corn tortillas	
Sopa De Pollo	6.99
Traditional homemade Mexican chicken soup, served with fresh corn tortillas and avocado	
Menudo	8.99
Traditional homemade Mexican red menudo soup, served with cilantro, onions, lime and fresh corn tortillas (hominy upon request)	





Mexican Specialties

 Add with your dinner 1/2 order of Ensalada Caesar or 1/2 "7Leguas" House Salad, or cup of our homemade Caldo de Albondigas, or cup of Sopa de Pollo for 3.75

Chile Relleno, Enchilada de queso 13.99

Homemade Poblano Chile stuffed with cheese, covered in egg batter and fried, cheese enchilada, both topped with red Traditional enchilada sauce. Served with rice and beans. Garnished with onion, cilantro and sour cream. Add shrimp for one 2.00, to both 4.00

Bistek Ranchero 14.99

Arrachera meat in homemade red sauce, sautéed with bell peppers, tomato, serrano chile and chorizo, served with rice , beans and fresh corn tortillas. Garnished with cilantro

Carne a la Tampiquena 15.99

Arrachera steak grilled to perfection, Red Traditional enchilada stuffed with chicken, poblano rajas, grilled queso fresco and served with rice, beans and fresh corn tortillas

Carne Asada, Nopalitos y Elotito 15.99

Arrachera steak grilled to perfection, served with nopalitos, corn on the cob with butter and lime, rice , beans and fresh corn tortillas

Fajitas Steak or Chicken or Shrimp 14.99

Chicken or Steak or Add Shrimp 3.00 in teriyaki sauce, sautéed with bell peppers, onion and tomato. Served with fresh corn tortillas beans and rice. Garnished with cilantro

Mole Poblano 15.99

Chicken breast covered in homemade Mole Poblano topped with sesame seeds. Served with fresh corn tortillas, beans and rice

Enmoladas 14.99

2 tender chicken enchiladas coved in homemade mole , served with rice and beans. Garnished with sesame seeds on top

Torta Ahogada 12.99

Tender carnitas/ add shrimp 4.00 torta with beans and guacamole, drowned in a red spicy homemade salsa and topped with lime-cured onions .Served with rice

Chilaquiles Mar y Tierra 15.99

Surf & Turf chilaquiles in red homemade sauce, topped with Monterrey Jack cheese, onion, cilantro, sour cream, carne asada and shrimp. Served with rice and beans



Enchiladas La Bandera

Red Tradicional, White Sauce and Green Poblano enchilada trio stuffed with chicken or cheese or shrimp 3.00. Garnished with queso fresco, onion, cilantro and sour cream .Served with rice and beans



13.99

Enchiladas Tradicionales

2 Red enchiladas stuffed with chicken or cheese , or shrimp 3.00, served with rice and beans. Garnished with queso fresco, onion, cilantro and sour cream

12.99

Enchiladas Suizas

2 Poblano green enchiladas stuffed with chicken or cheese or shrimp add 3.00, topped with Monterrey Jack cheese, served with rice and beans

12.99

2 Tacos Plate

Tender Carnitas, Pollo Asado or Carne Asada tacos with pico de gallo and guacamole. Served with rice and beans

9.99

Torta

Tender Carnitas, Pollo Asado or Carne Asada or Shrimp 4.00, with mayonnaise, guacamole, tomato, onion, mixed lettuce and Monterrey Jack cheese. Served with rice and beans

11.99

Chile Verde

Slow cooked pork stewed in homemade tomatillo sauce. Served with rice, beans and fresh corn tortillas. Garnished with onion and cilantro

12.99

Chile Colorado

Slow cooked pork stewed in homemade chile colorado sauce. Served with rice, beans and fresh corn tortillas. Garnished with onion and cilantro

12.99

Taco and Enchilada Plate

One taco of your choice: carne asada or pollo asado or carnitas with guacamole and pico de gallo. One enchilada covered with homemade red or green or white sause chicken or cheese or shrimp add 1.00. White and red enchilada garnished with sour cream, cilantro, onion and queso fresco. Served with rice and beans

12.99

Lengua en Salsa Verde

Tender beef lengua in a green tomatillo sauce with melted cheese on top. Served with rice, beans and fresh corn tortillas

12.99

Seafood

 Add with your dinner 1/2 order of Ensalada Caesar or 1/2 "7Leguas" House Salad, or cup of our homemade Caldo de Albondigas, or cup of Sopa de Pollo for 3.75

spicy Camarones a la Diabla

Shrimp cooked in homemade chipotle, tomato sauce, onion and tomato. Served with rice , beans and fresh corn tortillas

17.99

Camarones Culichi

Shrimp cooked in a homemade Poblano-cream sauce , topped with melted cheese. Served with rice, beans and fresh corn tortillas

17.99




spicy Pulpo a la Diabla  17.99
Fresh Octopus cooked in homemade chipotle, tomato sauce, onion and tomato. Served with rice, beans and fresh corn tortillas

Pulpo al Mojo de Ajo 17.99
Fresh Octopus sautéed in garlic, olive oil, tomato and onion. Served with rice, beans and fresh corn tortillas

2 Mahi Mahi Tacos 9.99
Fresh locally caught mahi mahi grilled fish tacos with coleslaw, Monterrey Jack cheese, pico de gallo and chipotle-cream sauce, served on corn tortilla. Served with rice and beans


Mahi Mahi Burrito 10.99
Grilled Mahi Mahi, coleslaw, pico de gallo, Monterrey Jack cheese, chipotle-cream sauce and guacamole. Served with rice and beans

2 Shrimp Taco Plate  10.99
Grilled shrimp, coleslaw, cheese, pico de gallo and chipotle-cream sauce on a corn tortilla. Served with rice and beans

Shrimp Culichi Burrito 12.99
Generous portion of mouthwatering shrimp cooked in homemade Poblano cream sauce, melted Monterrey cheese and pico de gallo. Served with rice and beans

spicy Spicy Shrimp Burrito 12.99
Generous portion of mouthwatering shrimp with melted cheese, pico de gallo cooked in our special creamy chipotle spicy sauce. Served with rice and beans

Calamari Chipotle Burrito 10.99
Tortilla stuffed with fried-baked calamari, cabbage, pico de gallo, cheese with chipotle sauce. Served with rice and beans

Sea Bass Tacos Plate  10.99
Try our beer battered fried sea bass fish tacos with cilantro-mango salsa, coleslaw, chipotle sauce on top. Served on flour tortilla with rice and beans

Shrimp Burger 11.99
Homemade shrimp patty burger with Monterrey Jack cheese, lettuce, tomato, avocado, red onion, grain mustard and chipotle mayonnaise. Served with french fries on the side

Filete Huachinango A la Plancha 11.99
Grilled fresh Red Snapper filet. Served with white sauce, rice and steamed vegetables on the side

2 Calamari-Cusabi Taco Plate 10.99
2 tacos with lightly breaded and fried calamari, coleslaw, cheese, pico de gallo and creamy cusabi sauce. Served on a corn tortilla with rice and beans



Vegetarian Dishes



👉 Add with your dinner 1/2 order of Ensalada Caesar or 1/2 "7Leguas" House Salad, or cup of our homemade Caldo de Albondigas, or cup of Sopa de Pollo for 3.75

Burrito Vegetariano

Flour tortilla stuffed with beans, lettuce, avocado, pico de gallo and queso fresco. Served with sautéed vegetables on the side

9.99



Torta Vegetariana

Torta stuffed with mushrooms, beans, gratinated Monterrey Jack cheese, guacamole, onion, lettuce and tomato. Served with grilled vegetables on the side

9.99

VEGAN Enchiladas de Papa

2 red enchiladas stuffed with potato. Served with beans and grilled vegetables on the side

9.99



Vegetarian Taco Salad

Flour tortilla stuffed with beans, lettuce, guacamole, pico de gallo, sour cream and cheese on top. Served with grilled vegetables on the side

9.99

Meat and Poultry



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Taco Salad

Flour tortilla shell stuffed with beans, chicken or beef or shrimp 4.00, guacamole, pico de gallo, sour cream and Monterrey Jack cheese on top. Served with rice on the side

11.99



Chimichanga de Pollo

Stuffed with chicken, poblano rajas, queso fresco and topped with guacamole, sour cream, pico de gallo and Monterrey Jack cheese. Served with rice and beans

11.99

Steak Plate

Treat yourself to Sirloin Steak grilled to order. Served with mash potato and sautéed grilled vegetables

13.99



California Burrito

Flour tortilla stuffed with carne asada, guacamole, pico de gallo, cheese, sour cream and french fries. Served with rice and beans

9.99

Carne Asada or Carnitas or Pollo Asado Burrito

Tender Carnitas, Carne Asada or Pollo Asado, pico de gallo, guacamole and Monterrey Jack cheese. Served with rice and beans

9.99



Desserts

Flan Zarape	4.99
Homemade "7 Leguas" tequila-caramel flan	
Pastel Tres Leches	4.99
Homemade Tres Leches & Irish Cream cake	
Platano Macho con lechera y canela	4.99
Fried plantain with Lechera and cinnamon	

Hot Drinks

Coffee	2.50
Café Calabria's El Zarape Blend, Regular or Decaf	
Espresso	1.75
Café Calabria's Calabria Blend (double 1.99)	
Cappuccino	2.99
Café Latte	2.99
Mexican Hot Chocolate	2.99
Mexican Mocha	2.99
Hot Tea	2.50

Soft Drinks

Iced Tea	2.50
Passion Fruit unsweetened Iced Tea from Café Calabria	
Fountain Drinks	2.50
Coke, Diet Coke, Sprite, Orange Fanta	
Aguas Frescas	2.50
Homemade Horchata , homemade Jamaica	
Juices	2.99
Orange, Pineapple, Cranberry, Tomato, Apple	
Arnold Palmer	2.50
Made with Passion Fruit Iced Tea from Café Calabria	
Lemonade	2.50