

Appetizers

Fresh Guacamole	\$5.25
Tostaditas de Ceviche de Camarón	\$7.50
2 Tostadas with shrimp ceviche and sliced avocado	
Queso Fundido con Chorizo	\$5.99
Melted cheese with chorizo served with tortillas	
Tres Gorditas or Quesadillas	\$7.99
Three gorditas or quesadillas with 3 different stuffings; cheese and shrimp, cheese and chicharrón en salsa verde, cheese and chicken.	
Calamari Nachos	\$6.95
Calamari with Chips, red bell peppers and Sambal Honey Sauce	
Sopesitos con Chorizo y Papa	\$6.25
2 homemade sopecitos topped with beans, chorizo and potato, shredded lettuce, avocado, sour cream, queso fresco and homemade mild salsa	
Chicharron en Salsa Verde	\$6.99
Chicharron served in a green tomatillo sauce with melted cheese on top, served with tortillas	

Soups and Salads

Ensalada Ceasar

Romaine lettuce, freshly grated Parmesan, home made Ceasar Dressing and Parmesan Garlic Croutons Half Order 4.99. Full 6.99. Add chicken \$2.00. Add shrimp \$4.00

"7 Leguas" House Salad

Homemade "7 Leguas" tequila-cilantro dressing, Green Mix, cucumber, avocado, red onions, tomato and tortilla strips. Half order 4.99. Full 6.99. Add chicken 2.00

Ensalada de Mango

Mixed greens with grilled chicken (or shrimp \$2.75), mango, avocado and a caramelized onion dressing

Caldo de Albóndigas

Albóndigas in a zesty chipotle-vegetable soup served with tortillas

Frijoles de la Olla

Pinto bean soup topped with onions, cilantro and queso fresco (serrano chiles upon request), served with tortillas

Our Corn Tortillas are made freshly in our Tortilleria

Mexican Specialties

- Chile Relleno, Enchilada de queso \$11.95
Poblano Chile stuffed with cheese, covered in egg batter and fried,
and a cheese enchilada Tradicional (Add shrimp to both for \$4.00),
served with beans and rice on the side
- Bistek Ranchero \$13.50
Arrachera meat sautéed with vegetables, tomato and chorizo,
served with tortillas, beans and rice
- Carne a la Tampiqueña \$13.50
Arrachera steak with a chicken enchilada Tradicional, poblano
rajas, grilled queso fresco, beans and rice
- Carne Asada, Nopalitos y Elotito \$13.50
Carne Asada served with nopalitos, corn on the cob with butter
and chili powder, beans and rice
- Fajitas De Pollo o Res \$13.75
Chicken, Steak (or shrimp \$2.75) fajitas served with tortillas, pico
de gallo, beans and rice
- Mole Poblano \$13.50
Chicken breast covered in homemade Poblano Mole topped with
sesame seeds, served with tortillas, beans and rice
- Enchiladas La Bandera \$12.95
Red Tradicional, White Sauce and Green Poblano enchilada Trio
stuffed with chicken (or cheese, or shrimp \$ 2.75) topped with
queso fresco, onion, cilantro and sour cream, serverd with beans
and rice
- Enchiladas Tradicionales \$11.25
2 Red enchiladas stuffed with chicken or cheese topped with
queso fresco, onion, cilantro and sour cream, served with beans
and rice (substitute for shrimp \$2.75)
- Enchiladas Suizas \$11.25
2 Poblano green enchiladas stuffed with chicken (or shrimp \$2.75)
topped with melted cheese, served with beans and rice
- Enmoladas \$12.95
2 tender chicken Enchiladas covered in Mole and topped with
ajonjolí (sesame seeds), served with rice and beans

- 2 Tacos \$9.99
Tender Carnitas , Pollo Asado or Carne Asada Tacos with pico de gallo and guacamole, served with rice and beans
- Torta \$9.99
Tender Carnitas, Pollo Asado or Carne Asada Torta with mayonnaise, guacamole, tomato and onion, served with rice and beans
- Torta Ahogada \$10.75
Tender Carnitas torta with beans and avocado drowned in a red spicy home made salsa and topped with lime-cured onions, served with rice (substitute for shrimp \$2.75)
- Chilaquiles Mar y Tierra \$14.25
Surf & Turf chilaquiles in a red homemade sauce, topped with Monterrey Jack cheese, onion, cilantro, sour cream, carne asada and shrimp, served with rice and beans

Seafood

- HOT** Camarones a la Diabla \$14.75
Shrimps in chipotle and tomato sauce served with tortillas, beans and rice
- Camarones Culichi \$14.75
Shrimp cooked in a Poblano-cream sauce topped with melted cheese served with tortillas, beans and rice
- HOT** Pulpo A la Diabla \$14.75
Octopus in chipotle and tomate sauce served with tortillas, beans and rice
- Pulpo al Mojo de Ajo \$14.75
Octopus sautéed in garlic and olive oil served with tortillas, beans and rice
- 2 Mahi Mahi fish tacos \$9.95
fresh locally caught Mahi Mahi grilled fish tacos with coleslaw, Monterrey Jack cheese, pico de gallo and chipotle-cream sauce, served with rice and beans (substitute for shrimp \$2.75)
- Filete Huachinango A La Plancha \$10.25
Fresh Red Snapper Filet on a bed of rice topped with a creamy white sauce, served with steamed vegetables.

- Shrimp Burger \$10.25
 Shrimp patty burger with Monterrey Jack cheese, lettuce, tomato, avocado, red onion, grain mustard and chipotle mayonnaise, served with french fries
- Mahi Mahi Burrito \$8.95
 grilled Mahi Mahi, coleslaw, pico de gallo, Monterrey Jack cheese, chipotle-cream sauce and guacamole, served with rice and beans
- Camarones Rellenos Dinamita \$15.99
 Four fresh Mexican white shrimp stuffed with crab Dynamite and baked to perfection, served with mash potatoes and vegetables (allow 10 minutes)
- Shrimp Culichi Burrito \$10.25
 Generous portion of mouthwatering shrimp cooked in our Poblano cream sauce, melted Monterrey Jack cheese and pico de gallo, served with rice and beans

Vegetarian Dishes

- Burrito Vegetariano \$9.25
 stuffed with beans, lettuce, avocado, pico de gallo and queso fresco, served with sauted vegetables
- Torta Vegetariana \$9.50
 torta stuffed with potobello mushroom, beans, queso fresco, avocado, lettuce and tomato, served with grilled vegetables
- Tostadas de Ceviche de Soya \$6.25
 2 Tostadas with beans, mixed greens, soy bean seviche, pico de gallo and guacamole
- Enchiladas de Papa \$9.99
 2 Red enchiladas stuffed with potato, served with beans and vegetables
- Vegetarian Taco Salad \$9.99
 Flour tortilla shell stuffed with lettuce, guacamole, pico de gallo, sour cream and cheese on top, served with grilled vegetables
- Black Bean Veggie Burger \$10.25
 Spicy Black Bean patty burger with Monterrey Jack Cheese, lettuce, tomato, avocado, red onion, grain mustard and chipotle-mayonnaise, served with french fries

Meat and Poultry

Chimichanga de Pollo \$9.25
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

NY Steak and Onions \$15.99
Grilled New York Steak on top of caramelized onions and Cherry Wood Smoked Bacon, served with vegetables and mash potato (allow 10 minutes)

NY Steak and Dynamite Shrimp \$20.99
Grilled New York Steak with Crab Dynamite stuffed Jumbo Shrimp, served with mash potato (allow 10 minutes)

Filet Mignon and Spicy Shrimp \$24.99
Grilled Filet Mignon topped with creamy spicy shrimp over a bed of garlic spinach, served with vegetables and mash potato (allow 10 minutes)

Bacon Wrapped Mignon \$20.95
Filet Mignon wrapped in Cherry Wood Smoked Bacon, served with mash potatoes and poblano rajas and cream

Taco Salad \$10.50
Flour tortilla shell stuffed with lettuce, chicken or beef, guacamole, pico de gallo, sour cream and Monterrey Jack cheese on top

Desserts

Flan Zarape	\$4.95
Homemade "7 Leguas" tequila-caramel flan	
Pastel Tres leches	\$4.95
Tres leches & Irish Cream cake	
Platano Macho con lechera y Canela	\$3.75
Fried Plantain with Lechera and Cinnamon	

Hot Drinks

Coffee	\$1.99
Café Calabria's El Zarape Blend. Regular or Decaf	
Espresso	\$1.50
Café Calabria's Calabria blend (double \$1.99)	
Cappuccino	\$2.50
Café Latte	\$2.75
Mexican Hot Chocolate	\$2.75
Mexican Mocha	\$2.99
Hot Tea	\$1.75
A wide selection of Caffeinated and Herbal Teas	

Soft Drinks

Ice Tea	\$1.99
Passion Fruit Flavored Ice Tea from Café Calabria	
Fountain Drinks	\$1.99
Coke, Diet Coke, Sprite, Orange Fanta	
Aguas Frescas	\$2.25
Horchata, Jamaica (refills \$ 0.50)	
Juices	\$2.65
Orange, Pineapple, Cranberry, Tomato	
Arnold Palmer	\$2.25
Made with Passion Fruit Ice Tea from Café Calabria	