

REVOLUTIONARY MEXICAN CUISINE

DINNER

APPETIZERS

QUESADILLAS AZULES \$7.65

Four blue corn tortillas filled with imported white cheddar cheese and served on a magnificent volcanic stone pot.

Sides of guacamole and Pico de Gallo

Choice of fillings (add \$1.00):

- Chorizo, the famous Mexican sausage
- Chicken
- Rajas, strips of roasted Poblano pepper with onions
- Mushrooms
- Picadillo, Zapata's special seasoned minced beef

TACOS DE ARRACHERA \$7.90

Three soft corn tortilla tacos filled with sliced strips of Arrachera adobada (steak marinated in a mild sauce made with Guajillo and Ancho peppers).

Side of guacamole.

SOPES HUASTECOS \$8.30

Our version of the fabulous Mexican tartlets.

Three sopes, tender but crisp, thick hand rolled mini-tortillas, each topped with a layer of refried black beans, lettuce, your choice of chicken, Chorizo, Picadillo or mushrooms, sour cream and sprinkled with Queso Fresco crumbs. A splash of our special very spicy Chile de Arbol sauce on the side. The presentation is exceeded only by the myriad of flavors.

SOUPS

CONSOME DE POLLO \$6.00

Lovely chicken soup Mexican style: Chicken, rice, Pico de Gallo, zucchini, carrot and avocado in a light broth. Good for the soul.

SOPA AZTECA \$6.27

This is one of the more popular soups in Mexico. It's been said that the recipe originated in the Aztec empire. Tomato and Guajillo pepper based chicken broth. An avocado slice, Pasilla pepper flakes, Queso Fresco crumbs and tortilla strips make the finishing touches to this extraordinary soup.

CREMA DE CHILE POBLANO \$6.38

A scrumptious invention, the characteristic flavor of this famous pepper is enhanced by simmering it in milk, cream cheese and spices, resulting in a delightful soup. Served with croutons, melted white cheddar cheese and a flourish of cilantro.

FAJITAS

The Mexican version of the popular Tex-Mex dish, our fajitas are grilled and tossed in a stew of onions, red and green bell peppers and served with sides of guacamole, rice and refried black beans. With tortillas.

PRIMAVERA \$10.84

Mushroom and tomato

ZACATECAS \$12.05

Chicken

QUINTANA ROO \$12.71

Chicken Fajitas with a twist: instead of onions and bell peppers, the chicken is tossed in a mild spicy sweet chipotle-mango sauce.

CHIHUAHUA \$12.90

Beef

NAYARIT \$15.73

Shrimp

LOS DORADOS DE VILLA \$8.31

Nickname used for the regulars in Pancho Villa's army.

Four corn tortilla tacos filled with tender shredded chicken, rolled and fried. Served on a bed of lettuce and covered with Pico de Gallo, sour cream and sprinkled with Queso Fresco crumbs.

Side of refried black beans.

NIÑO ENVUELTO \$8.80

Imported white cheddar cheese delicately melted and shaped as a Tamal on the griddle. Filled with Rajas, bits of bacon and your choice of chicken or beef. This "swaddled child" comes with a splash of Chile de Arbol sauce on the side. With tortillas.

QUESO FUNDIDO \$9.50

White cheddar cheese slowly simmered until melted.

Sides of Rajas and Chorizo. Pico de Gallo and tortillas.

Tacos galore!

TACOS MAZATLAN \$9.85

Authentic flavor from the Mexican Pacific Coast!

Four tight rolled taquitos filled with lime marinated shrimp on a shallow pool of mild spicy guacamole sauce.

SALADS

All of our salads feature a fresh spring mix of baby and mustard greens, endive and radicchio and our legendary cilantro lime dressing on the side.

ENSALADA VERDE \$7.90

The ultimate green salad. Bell pepper and avocado.

Sprinkled with sesame seeds.

ENSALADA LOS CABOS \$8.50

Symmetrical fresh flavors of the tropics. Topped with slices of mango, orange and grapefruit. Sprinkled with sesame seeds.

ENSALADA DE POLLO \$9.30

Strips of grilled chicken with tomato. Sprinkled with Queso Fresco crumbs. The perfection of simplicity.

MOLCAJETES

Our signature dish.

Your meal is actually cooked on a Molcajete, a volcanic stone pot, with our own fresh tomatillo sauce, green onions, tomato and nopal (the Mexican flat cactus). Topped with cheese. Served with tortillas

PRIMAVERA \$12.43

Mushroom

Sides of black beans and rice

ZACATECAS \$15.60

Chicken

Sides of Chorizo, black beans and rice

CHIHUAHUA \$15.68

Beef

Sides of Chorizo, black beans and rice

NAYARIT \$16.74

Shrimp

Sides of mushrooms, black beans and rice

AZTECA \$17.45

Beef, shrimp and chicken

Sides of Chorizo, black beans and rice

Molcajetes have been used as mortars in Mexican kitchens for thousands of years.

☞SPECIALTIES☞

CREPAS PRIMAVERA.....\$11.00

Three house made crepes filled with lightly sautéed mushrooms and covered with Poblano pepper cream sauce. Au gratin with imported white cheddar cheese.

CHILE RELLENO\$12.90

Fresh Poblano pepper roasted and peeled, with veins and seeds removed and filled with white cheddar cheese or Picadillo, Zapata's special seasoned minced beef. Lightly battered, covered with Aztec sauce and topped with sour cream. With tortillas. Sides of rice and refried black beans.

EL DON MIGUEL\$13.50

Carne con chilaquiles, one of the most traditional Mexican dishes. Flank steak with tortilla strips cooked in tomatillo sauce. Au gratin and topped with sour cream. Side of refried black beans.

CREPAS CHOLULA\$13.04

Three house made crepes filled with Picadillo and covered with a mild Chipotle cream sauce. Topped with sour cream and sprinkled with chopped walnuts.

COCHINITA PIBIL.....\$13.92

Legendary flavor from the Yucatan. Shredded pork loin marinated in a sauce of Axiote, the extraordinary flavorful Mayan condiment. Served on a banana leaf and accompanied with the traditional salsa made from Habanero pepper, purple onion and lime. With tortillas. Side of rice.

☞BEEF☞

All our meat dishes feature Choice Grade quality flank steak

PUNTAS A LA MEXICANA.....\$13.45

Beef tips cooked with nopal, the Mexican flat cactus, tomatoes and onions in a spicy Chile de Arbol based sauce. With tortillas. Sides of guacamole, refried black beans and rice.

FANTASIA OLMECA.....\$14.03

Served on a banana leaf with fried plantains and Rajas (strips of roasted Poblano pepper with onions). Au gratin with sour cream. With tortillas. Side of guacamole.

TAMPIQUEÑA\$13.92

Served with a mole enchilada and Rajas. With tortillas. Sides of guacamole, rice and black beans.

ARRACHERA\$13.92

Steak Adobado, marinated in a mild sauce made with Guajillo and Ancho peppers. Served with fried potatoes, avocado slices and a mushroom stuffed with cream cheese, Chipotle peppers and bits of bacon. With tortillas. Side of rice.

☞DESSERTS☞

All our desserts are homemade

FLAN\$5.70

Finest version of the fabulous Mexican custard, our flan is firm and creamy.

CREPAS CON CAJETA.....\$5.70

Two tender warm crepes covered with Cajeta, the extraordinary dark and sweet syrup made from burnt milk. Topped with vanilla ice cream and sprinkled with chopped walnuts.

MUJER DORMIDA.....\$7.00

This is the most famous of our creations. It means "sleeping woman" and is the translation from the Náhuatl language of the name of the second volcano outside Mexico City: Iztaccíhuatl. A tower made with four layers of puff pastry and vanilla-lime ice cream. With fresh strawberries and sprinkled with powdered sugar.

☞CHICKEN☞

ENCHILADAS VERDES.....\$13.00

Three soft corn tortillas filled with shredded chicken and covered with tomatillo sauce, the slightly bitter flavor that made Mexico famous. Au gratin with imported white cheddar cheese and topped with sour cream. Sides of rice and refried black beans.

ENCHILADAS DE MOLE\$13.04

Traditional meal of ancient gods. Three soft corn tortillas filled with shredded chicken and covered with mole, one of the most complex Mexican sauces made with several kinds of dried peppers and nuts, fruits, thickeners and seasonings, the last of which is bitter chocolate. Sprinkled with sesame seeds and Queso Fresco crumbs. Sides of rice and refried black beans.

POLLO AL MOLE\$13.92

Butterflied chicken breast covered with Mole and sprinkled with sesame seeds. Sides of rice and refried black beans with tortillas.

POLLO TABASQUEÑO\$13.92

Butterflied chicken breast marinated in a sauce of Axiote, the extraordinary flavorful Mayan condiment. Served on a banana leaf with tortillas. Sides of fried plantains, guacamole and rice.

CREPAS POBLANAS\$13.92

Three house made crepes filled with shredded chicken and covered with Poblano pepper cream sauce. Au gratin.

POLLO RELLENO\$13.92

Tender chicken breast rolled and filled with mushrooms, cheese and Rajas, strips of roasted Poblano pepper with onions. Served on tomatillo sauce with rice and a vegetable medley. With tortillas.

☞FISH & SEAFOOD☞

QUESADILLA CON CAMARONES\$13.80

Marinated shrimp cooked in our Azteca sauce. Served along an imported white cheddar cheese quesadilla made with flour tortilla. Side of fresh field greens house salad with our legendary cilantro lime dressing.

PESCADO A LA VERACRUZANA\$16.90

Red Snapper fillet sautéed in a Veracruz-style tomato based sauce, with olives and capers. Side of rice.

PESCADO QUINTANA ROO\$16.90

Red Snapper fillet sautéed in a mild spicy sweet chipotle-mango sauce. Sides of vegetable medley and rice.

☞BEVERAGES☞

COFFEE OR TEA.....\$1.45**ICED TEA.....\$1.95****SODAS\$1.95**

Coke, Diet Coke, Sprite, Diet Sprite, Fanta, Lemonade

We serve corn tortillas unless otherwise noted. 18% gratuity included for parties of 6 or more.

First basket of chips free, \$2.00 thereafter.

WE ALSO CATER!