

Nuevo Leon

mex-mex Restaurant



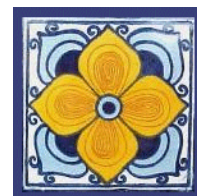
This is the Mexican cuisine we have enjoyed since childhood, following the methods of our mothers and grandmothers before us.

Mexico's cuisine is regional. The food we serve is an exceptional mixture of two distinct regions. The south-central area is very rich in vegetation and is famous for fiery hot spices and savory "guisos". Conversely, the northeast is arid, much like west Texas and enjoys the staples of charcoal grilled steaks and succulent tacos.

Our restaurant is based on family tradition and taste-- for good food, cooked with pride and served with hospitality. We welcome you and your guests, enjoy your meal.

*Salud,
Nuevo Leon Family & Staff*

APPETIZERS



CHILE CON QUESO

A unique white cheese dip, with a hint of jalapeño pepper cup: 3.45 or bowl: 5.45

JALAPENOS RELLENOS

Golden fried breaded jalapeño peppers, stuffed with a blend of cheese and chorizo, served with guacamole-sour cream dip 8.45

QUESO FLAMEADO

Blended white cheeses topped with Mexican chorizo, flamed at your table.

Available-vegetarian with poblano peppers and onions 8.45

NACHOS DE FAJITA

Crispy corn tortillas, white melted cheese, refried beans and your choice of beef or chicken fajita meat, garnished with guacamole, pico de gallo and sour cream 8.95

NACHOS DE MARISCOS

A sautéed combination of shrimp and scallops in a chipotle pepper sauce on tortilla chips topped with melted cheese and garnished with pico de gallo and diced avocado 10.95

CAMARONES RELLENOS

Golden fried breaded shrimp stuffed with white cheese and a slice of jalapeño, drizzled with our Chimiluigi sauce and garnished with guacamole dip 10.95

TAQUITOS AL PASTOR (pork) or **GRINGOS** (beef or pork with melted cheese and crispy bacon) add 2.00 ~ Tender roasted pork spiced with "Achiote" served on miniature tortillas and garnished with diced onion, cilantro and lime 8.95

TAQUITOS DE CAMARON O PESCADO

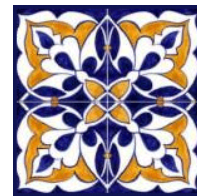
When you think about Baja fish or shrimp tacos you have no idea how delicious mine taste. A mix of seafood marinated with achiote & served on miniature tortillas topped with shredded lettuce and "añejo cheese" with creamy jalapeño sauce for dipping 12.95

CEVICHE

Fresh chopped fish "cooked" in lime juice and spices, mixed with fresh onions, tomatoes, cilantro, sliced avocado and a touch of red pepper sauce 8.95 (single tostadas 2.25 each)

GUACAMOLE

A blend of fresh avocados, tomatoes, onions and cilantro 4.95 (small 2.25)



SOUPS AND SALADS

SOPA DE TORTILLA

A tasty chipotle spiced chicken soup, topped with crispy tortilla strips, cheese, avocado with shredded chicken breast Bowl: 5.45 Cup: 2.95

SOPA POBLANA

A cream base soup of poblano peppers, garnish with julienne tortillas and corn Bowl: 5.45 Cup: 2.95

CALDO TLALPENO

A rich chicken broth with zucchini, squash, mushrooms and portions of chicken breast under julienne crispy tortilla strips. Garnished with fresh chopped onions and cilantro Bowl: 5.45 Cup: 2.95

ENSALADA NIEVES

A mix of lettuces, red cabbage and carrots, tossed and sprinkled with crispy tortilla strips, white cheese and marinated grilled chicken fajita meat, topped with our famous Mama Nieves' singular cilantro dressing 9.45 (with grilled shrimp add 3.00, beef add 2.00)

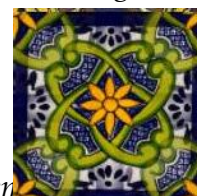
ENSALADA CHEPITA

A flat crispy 10" flour tortilla topped with shredded lettuce mix, ground beef, chile con queso sauce and diced tomatoes. (add pickled jalapeños on request) 8.95

NEW

CHICKEN CAESAR SALAD

Our real Caesar salad is Mexican influenced; based on the original recipe of Italian Caesar Cardini who was a restaurateur in Tijuana, Mexico. We make ours with fresh hearts of romaine, red and yellow bell pepper, garlic homemade croutons and parmesan cheese tossed in homemade delicate Caesar dressing and topped with pulled chicken breast (find the flavor of herb of the day) 9.45



SANDWICHES

MEXICAN CLUB SANDWICH

A flat bread triple decker made with grilled chicken breast, bacon, lettuce, tomatoes and a homemade dried red pepper-mayonnaise sauce, served with tortilla soup or garden salad 9.95

FAJITA IN A PITA

Your choice of beef or chicken fajita on pita bread with poblano peppers, onions and melted cheese. Served with guacamole, sour cream, pico de gallo and your choice of tortilla soup or garden salad 10.99

Many of the Chile peppers you see in our menu may be new to you. Many people assume that all peppers are very hot. However, just like apples that vary in color and sweetness, peppers vary in flavor, texture and spiciness.

We would like to introduce to you some we import from Mexico and highlight as part of our extensive menu and give you an idea of what you may expect when ordering.

Peppers	Description	Heat Scale
Poblano	Compact texture with variable amount of heat, with full green-bean flavor. Herbal notes reminiscent of flat leaf parsley. Used for Chile Rellenos and served with our fajitas	3 to 5
Ancho	Sun or force-dried chile poblano. Earthy fruit flavor, mostly roasted then rehydrated. Rarely the main ingredient, but a very nice complement used in our Mole Poblano and Mancha Manteles sauces	3 to 5
Guajillo	The most versatile of our dried chiles. The low heat scale enables us to use its rich juicy, tomato flavor in many dishes, from tamales to our most common marinades (cabrito and pastor)	2 to 3
Chipotle	A dried smoked jalapeño is spicy and rich in flavor. Smokey flavor is great as sauce (Carnitas con Chipotle) or sautéing (Pescado San Jose)	6 to 8
Pasilla	The dark chocolate colored puree of this dried pepper has a tangy dried tomato flavor, with a low level of heat. Great for guisos (Puerco Pasilla)	3 to 5
De Arbol	This dried pepper is very similar to the peppers found in spicy oriental dishes, used mostly as a complement with other peppers to make sauces like Chimilugi.	3 to 4

FROM THE GRILL



CARNE ASADA

Grilled rib eye of beef served with guacamole, pico de gallo, Mexican rice, borracho beans, and dirty nachos (crispy tortilla chips with spicy green queso sauce) 15.95

PARRILLADA NUEVO LEON (per person)

Your choice of two meats; beef fajita, chicken fajita, shrimp, carnitas (pork), cabrito (goat) or quail, served on a sizzling skillet with sautéed onions and poblano peppers. Served with guacamole, pico de gallo and borracho beans 17.99

CARNE A LA TAMPIQUENA

Beef steak marinated with herbs and garnished with thin strips of grilled onion and poblano pepper, accompanied by a cheese enchilada with pasilla sauce. Served with guacamole, pico de gallo, borracho beans and Mexican rice 15.95

CARNE ASADA CHIMICHURRI

Smuggled from Argentina, this garlic, herbs and spices blend blankets a tender steak, accompanied by a cheese enchilada with pasilla sauce. Served with guacamole, pico de gallo, borracho beans and Mexican rice 15.95

LADRILLO

A slender piece of grilled steak folded over cheese, bacon and ham with a luscious guajillo pepper sauce. Served with house salad, borracho beans and white rice topped with fried plantains and sprinkled with pico de gallo 16.95

FAJITAS

Beef outside skirt or chicken breast grilled to perfection, placed on a sizzling skillet with a bed of onions and poblano peppers. Served with pico de gallo, guacamole, sour cream and borracho beans ½ POUND 10.95 OR Full POUND 20.95

FAJITAS DE VEGETALES

Portobello mushrooms, zucchini, squash, peppers and onions, stir-fried in a fajita marinade. Served with guacamole, sour cream, pico de gallo and black beans 10.95



CHICKEN

POLLO EN VINO

White wine pan roasted chicken breast, served with a vegetable medley, Mexican rice, house salad and borracho beans 11.95

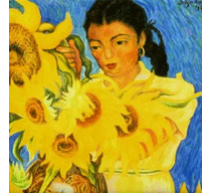
POLLO CHIMILUIGI

A phenomenal orange cream sauce is quickly becoming famous on this side of the border. Enjoy it on top of your grilled chicken breast with melted cheese and served with Mexican rice, borracho beans and house salad 11.95

POLLO EN CHIPOTLE OR TWO FACES

Dry chipotle pepper imported from southern Mexico provides this "a la parrilla" chicken breast dish with a tasty smokey flavor that you will never forget. Served with Mexican rice, borracho beans and house salad 11.95

STEW'S



MOLE VERDE

Diced chicken breast tenders, squash and zucchini stewed in a creamy poblano pepper sauce which is not too spicy-- served with Mexican rice, borracho beans and house salad. You will love this new combination!! We guarantee it!! 11.95

PUERCO EN PASILLA

A legendary and traditional dish from southern Mexico, guiso of tender pieces of pork and thin sliced mushrooms in a rich pasilla pepper sauce. Served with Mexican rice, house salad and borracho beans 11.95

PUNTAS RANCHERAS

Tenderloin tips cooked with tomatoes, onion and cilantro in a spicy chipotle-guajillo sauce, served with Mexican rice, refried beans, avocado slices and sour cream 11.95

TRADITIONAL DINNER PLATES



BRISKET TACOS

NEW Two soft corn or flour tortillas with slow cooked beef brisket served with black beans, Mexican rice, pico de gallo, sliced avocado and fresh romaine lettuce 9.95

TAMALES EN CHILORIO

Fresh homemade tamales, stuffed with seasoned pork, smothered with our chile con carne sauce and grated cheese. Served with Mexican rice, refried beans and guacamole 9.95

FLAUTAS

Crispy rolled corn tortillas, filled with shredded chicken topped with sour cream and garnished with guacamole. Served with Mexican rice and refried beans 8.95

CHALUPAS

Crispy tostadas topped with refried beans, lettuce, tomatoes, shredded cheese and sour cream with your choice of ground beef or shredded chicken breast. Served with Mexican rice and refried beans 8.25

CHILE RELLENO

Poblano pepper encased in a meringue-like batter, stuffed with your choice of shredded chicken breast, picadillo style ground beef or white cheese, topped with ranchero sauce and cheese. Served with Mexican rice and refried beans 9.95

TACO MACHO

A Nuevo Leon original! Large soft flour tortilla filled with cheese, slices of avocado and your choice of beef or chicken fajitas, carnitas (pork) or carne al pastor (marinated pork). Served with Mexican rice, refried beans and pico de gallo 9.45

QUESADILLA DE FAJITA

Large flour tortilla, stuffed with cheese, thin slices of mushrooms, onions and poblano pepper. Your choice of beef, chicken fajita or veggies (with grilled shrimp add 3.00) served with guacamole, sour cream and pico de gallo 9.45

ENCHILADAS



VERDE, BLANCO Y ROJO or your Choice

This festive plate resembles Mexico's National Flag, one chicken, one cheese & one beef enchilada in corn tortillas with its appropriate sauce tomatillo sauce (green), queso sauce (white), chilorio sauce (red chile con carne sauce). Served with Mexican rice and refried beans. You can fix your plate to your palate!! 8.95

ENCHILADAS VAQUERAS

Two flour tortillas filled with beef or chicken fajita, topped with our white chile con queso sauce, melted cheese and pico de gallo. Served with Mexican rice and refried beans 9.95

ENCHILADAS DE PASILLA

Traditional chile pasilla sauce served over your choice of three chicken or cheese enchiladas in corn tortillas. Fresh chopped onions and sour cream complement this dish. Served with Mexican rice and black beans 9.99

ENCHILADAS SUIZAS

Three chicken enchiladas rolled in soft flour tortillas, covered with verde sauce, sour cream and melted cheese. Different and delicious!! Served with Mexican rice and refried beans 10.25

ENCHILADAS DE MOLE POBLANO

A succulent sauce of mixed chiles, spices and chocolate cover these chicken enchiladas in corn tortillas. (This palatable mole sauce originates from the region of Puebla, Mexico). Served with Mexican rice, refried beans and house salad 9.99

ENCHILADAS DE ESPINACA

Steamed cooked spinach and mushrooms rolled into three healthy corn tortilla enchiladas, topped with tomatillo sauce and served with white rice and black beans 8.75

SOUR CREAM CHICKEN ENCHILADAS

Three chicken enchiladas in corn tortillas, topped with sour cream sauce, melted yellow cheese and pickled jalapeños. Served with refried beans and Mexican rice 8.95

CHILD PLATES (for kids 12 and under) **3.99**

1. Your choice of taco, tamale, quesadilla or enchilada with rice and beans
2. Chicken nuggets with french fries



SPECIALTIES

MANCHA MANTELES

Beef tips sautéed in a rich red mole-plantain sauce. This mole is well known for staining tablecloths; be careful not to wear it!!! Served with black beans and white rice topped with fried plantains and sprinkled with pico de gallo 12.25

PUNTAS A LA MEXICANA

Outside skirt steak sautéed with diced tomatoes, onions and strips of jalapenos. Served with Mexican rice, house salad and refried beans 13.95

CARNITAS CON CHIPOTLE

Slow roasted pork tenders with a mild chipotle sauce. A dish that carries tradition! Served with Mexican rice, house salad and borracho beans 11.95

FILETE PATRON

Grilled beef filet bathed in a savory "Guajillo mole" sauce. The boss' favorite. Served with spinach salad, avocado flower and white rice topped with fried plantains and sprinkled with pico de gallo 16.95

CABRITO AL HORNO

Guajillo (marinated young goat) wrapped in banana leaves, slowly cooked to "melt in your mouth" perfection. Served with your choice of carnitas or quail in mole sauce and accompanied with Mexican rice, house salad and borracho beans 15.95

MAR Y TIERRA

A grilled New York steak and "al ajillo" sautéed shrimp give this plate an extravagant combination of flavors from both land and sea. Served with spinach salad and white rice topped with fried plantains sprinkled with pico de gallo 15.95

CAMARONES LUIS

Gently sautéed shrimp, onions, mushrooms & poblano peppers in roasted garlic oil--light cream and melted cheese give the final touch to this delicious family recipe. Served with spinach salad and white rice topped with fried plantains sprinkled with pico de gallo 16.95

FLAUTAS DE CAMARON

Crispy corn tortillas rolled with shrimp, cheese and jalapenos. Drizzled with our exquisite chimiluigi sauce, served with guacamole dip, house salad and white rice topped with fried plantains sprinkled with pico de gallo 12.95

CHIMICHANGA FROM THE GRILL

A large flour tortilla filled with beef or chicken fajita meat, cheese, poblano peppers & onions; golden fried and topped with green queso sauce and served with pico de gallo and guacamole 11.95

CHIMICHANGA MARINERA

Sautéed fish, scallops, and shrimp in a creamy chipotle sauce rolled in a flour tortilla, quickly fried to a golden brown, topped with a delicate cheese sauce. Served with house salad and white rice topped with fried plantain sprinkled with pico de gallo 15.95

PESCADO SAN JOSE

Pan seared fish filet, topped with shrimp and scallops sautéed in a Smokey chipotle pepper sauce, sets this extraordinary dish apart. Served with spinach salad and white rice topped with fried plantain sprinkled with pico de gallo 14.95

PESCADO EN GARLIC SAUCE

Sautéed tilapia served with seasoned spinach and mushrooms. Served with house salad and white rice topped with fried plantains and sprinkled with pico de gallo 13.95

SALMON CHIMILUIGI

Grilled Atlantic salmon served over our famous chimiluigi sauce accompanied by house salad and white rice topped with fried plantains and sprinkled with pico de gallo 14.99

CREPAS DE MARISCOS

Seafood medley (fish, scallops and shrimp) in a creamy chipotle pepper sauce, rolled in two thin crepes, topped with a light creamy ensueño pepper sauce. Avocado and pico de gallo complement this dish served with Moros Con Cristianos and house salad 13.95

CAMARONES AL MOJO DE AJO

Shrimp, sautéed with roasted garlic and served with spinach salad and white rice topped with fried plantains and sprinkled with pico de gallo 14.95

MOROS CON CRISTIANOS

This one is inspired by Cuban cuisine. Garlic sautéed jumbo shrimp atop a mixture of white rice and black beans topped with fried plantains sprinkled with pico de gallo 15.95

CHICKEN FLORENTINE

Tender chicken breast smothered in our unique sour cream spinach sauce. Served with Mexican rice, borracho beans & house salad with our tangy cilantro dressing 13.95

NEW



Chimichanga

A large flour tortilla filled with beef or chicken fajita with cheese, poblano pepper and onion, golden fried and topped with queso-green sauce. Served with pico de gallo and guacamole 10.95

Tamale Plate

Three pork tamales smothered in chile con carne and served with rice and beans. The best ever! 6.99

Enchilada Plate

Your choice of three enchiladas: chicken topped with tomatillo sauce, cheese topped with chile con queso and beef topped with chile con carne. Served with rice and beans 6.99

Taco Plate

Two soft or crispy tacos (corn or flour) with your choice of beef or chicken fajita, carnitas or pastor served with rice and beans 6.99

Chicken Combo

Two chicken enchiladas with tomatillo sauce and one soft chicken fajita taco served with rice and beans 6.99

Cheese Combo

Two cheese enchiladas with chile con carne and one beef fajita taco served with rice and beans 6.99

Beef Combo

Two beef enchiladas and one pork tamale with chile con carne served with rice and beans 6.99

Flautas

Four chicken taquitos topped with sour cream. Served with guacamole, rice and beans 6.99

Chalupas

Two crispy tostadas topped with refried beans, lettuce, tomato, cheese and sour cream. Choice of ground beef or shredded chicken. Served with rice and beans 6.99

Chile Relleno

Battered poblano pepper topped with ranchero sauce and cheese. Stuffed with chicken, cheese or beef. Served with rice and beans 7.25

Taco Macho

A Nuevo Leon original, 10" flour tortilla filled with cheese, avocado slices and your choice of beef, chicken, carnitas or pastor. Served with rice, beans and pico de gallo 8.25

Pollo en Vino

White wine pan roasted chicken breast served with a vegetable medley, rice, house salad and borracho beans 8.95

Arrachera Steak

Outside skirt steak topped with our Nuevo Leon sauce and melted cheese. Served with a cheese enchilada in pasilla sauce, borracho beans, Mexican rice and pico de gallo 10.95

Chicken Florentine NEW

Tender chicken breast in our sour cream-spinach sauce served with Mexican rice, borracho beans & house salad with cilantro dressing 8.95

Mexican Club Sandwich

A flat bread triple decker made with grilled chicken breast, bacon, lettuce, tomatoes & homemade dried red pepper-mayonnaise sauce. Served with tortilla soup or garden salad 8.95

NEW

Brisket Tacos:

Two soft corn or flour tortillas topped with Mexican beef brisket served with black beans, rice, pico de gallo, sliced avocado and fresh romaine lettuce 9.95

Nieves Salad

Grilled chicken breast on a bed of mixed lettuce with tomato, avocado, jicama, cheese, julienne crispy tortillas and topped with our homemade cilantro dressing (with beef fajita meat 9.45) ~with grilled chicken 7.45

NEW

Chicken Caesar Salad

Our real Caesar salad is Mexican influenced; based on the original recipe of Italian Caesar Cardini who was a restaurateur in Tijuana, Mexico. We make ours with fresh hearts of romaine, red and yellow bell pepper, garlic homemade croutons and parmesan cheese tossed in homemade delicate Caesar dressing and topped with pulled chicken breast (find the flavor of herb of the day) 7.45

Quesadilla

Large flour tortilla stuffed with sliced onions, mushrooms and poblano pepper and your choice of beef or chicken fajita meat. Served with guacamole, sour cream & pico de gallo. (shrimp add \$3.00) 8.95

Mole Verde

Diced chicken tenders, squash & zucchini stewed in creamy poblano pepper sauce. Served with rice, borracho beans and house salad, a family favorite for generations! 8.95

Fajita Plate

Beef or chicken fajitas, grilled onions and peppers served with guacamole, sour cream, pico de gallo, rice and borracho beans and your choice of soft corn or flour tortillas 9.75

Puntas Rancheras

Tenderloin tips cooked with tomatoes, onions and cilantro in a spicy chipotle-guajillo sauce. Served with Mexican rice, refried beans, avocado slices and sour cream 9.99

Fajita in a Pita

Your choice of beef or chicken fajita meat on pita bread with poblano peppers, onions and melted cheese. Served with guacamole, sour cream, pico de gallo and choice of tortilla soup or garden salad 8.99

Enchiladas Vaqueras

Two flour tortillas filled with beef or chicken fajitas topped with our white queso sauce, and melted cheese, served with pico de gallo, Mexican rice and beans 8.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness; especially if you have certain medical conditions.

No separate checks for parties of six or more.

***Add \$ 3.45 for split plates**

***No personal checks accepted**

***for parties of six or more gratuity is required**