

CHILD PLATES (for kids 12 & under) 3.99

1. Taco, tamale, quesadilla or enchilada with rice & beans
2. Chicken nuggets with French fries

SPECIALTIES

MANCHA MANTELES: Beef tips sautéed in a rich red mole-plantain sauce. Black beans & white rice with fried plantains sprinkled with pico **12.25**

PUNTAS A LA MEXICANA: Outside skirt steak sautéed with tomatoes, onions & strips of jalapenos. Mexican rice, house salad & refried beans **13.95**

CARNITAS CON CHIPOTLE: Slow roasted pork tenders with a mild chipotle sauce. Mexican rice, house salad & borracho beans **11.95**

FILETE PATRON: Grilled beef filet in a savory "Guajillo mole" sauce. Spinach salad, avocado & white rice w/ fried plantains sprinkled w/ pico **16.95**

CABRITO AL HORNO: Guajillo (marinated young goat) in banana leaves, slowly cooked to perfection. Choice of carnitas or quail in mole sauce. Mexican rice, house salad & borracho beans **15.95**

MAR Y TIERRA: Grilled New York steak & "al ajillo" sautéed shrimp. Spinach salad & white rice. Fried plantains sprinkled with pico **15.95**

CAMARONES LUIS: Gently sautéed shrimp, onions, mushrooms & peppers in roasted garlic oil—light cream & melted cheese. Spinach salad & white rice topped with fried plantains sprinkled with pico de gallo **16.95**

FLAUTAS DE CAMARON: Crispy corn tortillas rolled with shrimp, cheese & jalapenos. Drizzled with chimiluiigi sauce. Guacamole dip, house salad & 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 & topped with green queso sauce. Pico de gallo & guacamole **11.95**

CHIMICHANGA MARINERA: Sautéed fish, scallops, & shrimp in creamy chipotle sauce rolled in a flour tortilla, quickly fried to a golden brown, topped with delicate cheese sauce. House salad & white rice topped with fried plantains sprinkled with pico de gallo **15.95**

PESCADO SAN JOSE: Pan seared fish filet, topped with shrimp & scallops sautéed in a smoky chipotle pepper sauce. Spinach salad & white rice topped with fried plantains sprinkled with pico de gallo **14.95**

PESCADO EN GARLIC SAUCE: Sautéed tilapia with seasoned spinach & mushrooms. Salad & white rice topped with fried plantains sprinkled with pico de gallo **13.95**

SALMON CHIMILUIGI: Grilled Atlantic salmon over our famous chimiluiigi sauce with house salad & white rice topped with fried plantains sprinkled with pico de gallo **14.99**

CREPAS DE MARISCOS: Fish, scallops & shrimp in a creamy chipotle pepper sauce in two thin crepes, topped with a light creamy ensueño pepper sauce. Avocado & pico de gallo. Moros Con Cristianos & house salad **13.95**

CAMARONES AL MOJO DE AJO: Shrimp sautéed with garlic. Spinach salad & white rice topped with fried plantains sprinkled with pico **14.95**

MOROS CON CRISTIANOS: Garlic sautéed jumbo shrimp atop a mixture of with white rice & black beans topped with fried plantains sprinkled with pico de gallo **15.95**

NEW! CHICKEN FLORENTINE: Chicken breast in our unique sour cream ranch sauce. Rice, borracho beans & house salad with cilantro dressing **13.95**

LUNCH MENU

Served Monday-Friday From 11:00 a.m. to 3:00 p.m.

Chimichanga: Flour tortilla w/ beef or chicken fajita w/ cheese, pepper & onion, golden fried & topped w/ queso-green sauce. Pico & guacamole **10.95**

Tamale Plate: 3 pork tamales in chile con carne sauce. Served w/ rice & beans. **6.99**

Enchilada Plate: Three enchiladas: chicken with tomatillo sauce, cheese with chile con queso & beef with chile con carne. Rice & beans **6.99**

Taco Plate: Two soft or crispy tacos with beef or chicken fajita, carnitas or pastor. Rice & beans **6.99**

Chicken Combo: Two chicken enchiladas w/ tomatillo sauce and a soft chicken fajita taco. Rice, beans **6.99**

Cheese Combo: Two cheese enchiladas with chile con carne & a beef fajita taco. Rice & beans **6.99**

Beef Combo: Two beef enchiladas & a pork tamale w/ chile con carne. Rice & beans **6.99**

Flautas: 4 chicken taquitos; sour cream, guacamole, rice & beans **6.99**

Chalupas: 2 tostadas w/ refried beans, lettuce, tomato, cheese & sour cream. Ground beef or shredded chicken. Rice & beans **6.99**

Chile Relleno: Battered poblano pepper topped with ranchero sauce & cheese. Chicken, cheese or beef. Rice & beans **7.25**

Taco Macho: 10" flour tortilla w/ cheese, avocado & choice of beef, chicken, carnitas or pastor. Rice, beans & pico **8.25**

Pollo en Vino: White wine pan roasted chicken breast served w/ vegetable medley, rice, house salad & borracho beans **8.95**

Arrachera Steak: Outside skirt steak w/ Nuevo Leon sauce & melted cheese. Cheese enchilada in pasilla sauce, borracho beans, rice & pico de gallo **10.95**

NEW! Chicken Florentine: Chicken breast in sour cream-spinach sauce. Rice, borracho beans & house salad w/ cilantro dressing **8.95**

Mexican Club Sandwich: Flat bread triple decker w/ grilled chicken breast, bacon, lettuce, tomatoes & dried red pepper-mayo. Tortilla soup or salad **8.95**

NEW! Beef Tacos: Two tortillas w/ beef brisket. Black beans, rice, pico, avocado & romaine **9.95**

Nieves Salad: Grilled chicken breast, tomato, avocado, jicama, cheese, tortilla strips & cilantro dressing **7.45** or w/ beef fajita meat **9.45**

NEW! Chicken Caesar Salad: Romaine, bell pepper, & parmesan cheese with homemade croutons and Caesar dressing. Topped with pulled chicken breast **7.45**

Quesadilla: Large flour tortilla filled with onions, mushrooms & peppers & choice of beef or chicken fajita. Served with guacamole, sour cream & pico de gallo **8.95** (shrimp add \$3.00)

Mole Verde: Diced chicken tenders, squash & zucchini in creamy poblano pepper sauce. Rice, borracho beans & salad **8.95**

Fajita Plate: Beef or chicken with grilled onions & peppers. Guacamole, sour cream, pico, rice & borracho beans with choice of tortillas **9.75**

Puntas Rancheras: Tenderloin tips cooked with tomatoes, onions & cilantro in a spicy chipotle-guajillo sauce. Rice, refried beans, avocado slices & sour cream **9.99**

Fajita in a Pita: Beef or chicken fajita on pita bread w/ poblano peppers, onions & cheese. Guacamole, sour cream, pico de gallo with tortilla soup or salad **8.99**

Enchiladas Vaqueras: Two flour tortillas w/ beef or chicken fajita w/ white queso sauce, & melted cheese. Pico de gallo, rice & 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*

**parties of six or more gratuity is required*

TO GO MENU

Nuevo Leon
mex-mex Restaurant



Now
Offering
Catering and
Delivery

12895 Josey Lane, Suite 100

Farmers Branch, TX 75234

972-488-1984 • Fax 972-488-3580

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APPETIZERS

CHILE CON QUESO: White cheese dip with jalapeño. Cup: **3.45** Bowl: **5.45**

JALAPENOS RELLENOS: Golden fried breaded jalapeño peppers, stuffed with a blend of cheese & chorizo, with guacamole-sour cream dip **8.45**

QUESO FLAMEADO: Blended white cheeses topped with Mexican chorizo. Available-vegetarian with poblano peppers & onions **8.45**

NACHOS DE FAJITA: Crispy corn tortillas, white cheese, refried beans & choice of beef or chicken fajita, with guacamole, pico & sour cream **8.95**

NACHOS DE MARISCOS: Sautéed shrimp & scallops in a chipotle pepper sauce on tortilla chips topped with melted cheese & pico & avocado **10.95**

CAMARONES RELLENOS: Golden fried breaded shrimp stuffed with white cheese & a slice of jalapeño, drizzled with Chimiluiqi sauce & garnished with guacamole dip **10.95**

TAQUITOS AL PASTOR: (pork) or GRINGOS (beef or pork w/bacon add **2.00**). Roasted pork with “Achiote” on miniature tortillas w/onion, cilantro & lime **8.95**

TAQUITOS DE CAMARON O PESCADO: Baja fish tacos with a mix of seafood marinated with “achiote” and served on miniature tortillas with shredded lettuce & “añejo cheese” & creamy jalapeño sauce for dipping **12.95**

CEVICHE: Fresh chopped fish “cooked” in lime juice & spices, mixed with fresh onions, tomatoes, cilantro, avocado & a touch of red pepper sauce **8.95** (single tostadas **2.25** each)

GUACAMOLE: Avocados, tomatoes, onions & cilantro **4.95** (small **2.25**)

SOUPS AND SALADS


SOPA DE TORTILLA: Chipotle spiced chicken soup with crispy tortilla strips, cheese, avocado & shredded chicken breast Bowl: **5.45** Cup: **2.95**

SOPA POBLANA: A cream base soup of poblano peppers, garnished with julienne tortillas & corn Bowl: **5.45** Cup: **2.95**

CALDO TLALPENO: Rich chicken broth w/zucchini, squash, mushrooms & chicken breast under julienne crispy tortilla strips, chopped onions & cilantro Bowl: **5.45** Cup: **2.95**

ENSALADA NIEVES: Mix of lettuce, red cabbage & carrots, tossed with crispy tortilla strips, white cheese & marinated grilled chicken fajita meat, & Mama Nieves’ cilantro dressing **9.45** (grilled shrimp add **3.00**, beef add **2.00**)

ENSALADA CHEPITA: Crispy flour tortilla w/shredded lettuce, ground beef, chile con queso & diced tomatoes. (add jalapeños on request) **8.95**

 **CHICKEN CAESAR SALAD:** Hearts of romaine, red & yellow bell pepper, garlic croutons & parmesan cheese in homemade delicate Caesar dressing & topped with pulled chicken breast **9.45**

SANDWICHES

MEXICAN CLUB SANDWICH: A flat bread triple decker w/grilled chicken breast, bacon, lettuce, tomatoes & a homemade dried red pepper-mayonnaise sauce, served with tortilla soup or garden salad **9.95**

FAJITA IN A PITA: Choice of beef or chicken fajita on pita bread with poblano peppers, onions & melted cheese. Guacamole, sour cream, pico & choice of tortilla soup or garden salad **10.99**

FROM THE GRILL

CARNE ASADA: Grilled rib eye w/guacamole, pico, Mexican rice, borracho beans, & dirty nachos (crispy chips w/spicy green queso sauce) **15.95**

PARRILLADA NUEVO LEON (per person): Choice of 2 meats; beef or chicken fajita, shrimp, carnitas (pork), Cabrito (goat) or quail on a sizzling skillet w/onions & peppers. Guacamole, pico & borracho beans **17.99**

CARNE A LA TAMPIQUENA: Beef steak marinated w/herbs & topped w/thin strips of grilled onion & poblano pepper. Cheese enchilada with pasilla sauce. Guacamole, pico, borracho beans & Mexican rice **15.95**

CARNE ASADA CHIMICHURRI: Garlic, herbs & spices blanket a tender steak. Cheese enchilada with pasilla sauce. Guacamole, pico, borracho beans & Mexican rice **15.95**

LADRILLO: A slender piece of grilled steak folded over cheese, bacon & ham with guajillo pepper sauce. House salad, borracho beans & white rice topped with fried plantains & sprinkled with pico de gallo **16.95**

FAJITAS: Beef outside skirt or chicken breast on a sizzling skillet with a bed of onions & poblano peppers. Pico de gallo, guacamole, sour cream & borracho beans ½ POUND **10.95** OR Full POUND **20.95**

FAJITAS DE VEGETALES: Portobello mushrooms, zucchini, squash, peppers & onions, stir-fried in a fajita marinade. Guacamole, sour cream, pico de gallo & black beans **10.95**

CHICKEN

POLLO EN VINO: White wine pan roasted chicken breast, w/a vegetable medley, Mexican rice, house salad & borracho beans **11.95**

POLLO CHIMILUIGI: Orange cream atop a grilled chicken breast with melted cheese. Mexican rice, borracho beans & house salad **11.95**

POLLO EN CHIPOTLE OR TWO FACES: Dry chipotle pepper lends a tasty smoky flavor to this “a la parrilla” chicken breast dish. Mexican rice, borracho beans & house salad **11.95**


STEWES

MOLE VERDE: Diced chicken breast tenders, squash & zucchini stewed in a creamy poblano pepper sauce which is not too spicy. Mexican rice, borracho beans & house salad. **11.95**

PUERCO EN PASILLA: Tender pieces of pork & thin sliced mushrooms in a rich pasilla pepper sauce. Mexican rice, house salad & borracho beans **11.95**

PUNTAS RANCHERAS: Tenderloin tips cooked with tomatoes, onion & cilantro in a spicy chipotle-guajillo sauce. Mexican rice, refried beans, avocado slices & sour cream **11.95**

TRADITIONAL DINNER PLATES

 **BRISKET TACOS:** Two soft corn or flour tortillas with slow cooked beef brisket. Black beans, Mexican rice, pico, sliced avocado & fresh romaine lettuce **9.95**

TAMALES EN CHILORIO: Fresh homemade tamales, stuffed with seasoned pork, smothered with our chile con carne sauce & grated cheese. Served with Mexican rice, refried beans & guacamole **9.95**

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

TRADITIONAL DINNER PLATES *continued*

CHALUPAS: Crispy tostadas topped with refried beans, lettuce, tomatoes, shredded cheese & sour cream with your choice of ground beef or shredded chicken breast. Mexican rice & 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 & cheese. Mexican rice & refried beans **9.95**

TACO MACHO: Large soft flour tortilla filled with cheese, slices of avocado

& your choice of beef or chicken fajitas, carnitas (pork) or carne al pastor (marinated pork). Mexican rice, refried beans & pico de gallo **9.45**

QUESADILLA DE FAJITA: Large flour tortilla, stuffed with cheese, thin slices of mushrooms, onions & poblano pepper. Choice of beef, chicken fajita or veggies. Guacamole, sour cream & pico de gallo **9.45** (with grilled shrimp add **3.00**)

ENCHILADAS

VERDE, BLANCO Y ROJO or your Choice: Plate resembles Mexico’s Flag, one chicken, one cheese & one beef enchilada in corn tortillas with tomatillo sauce (green), queso sauce (white) & chilorio sauce (red chile con carne sauce). Mexican rice & refried beans. **8.95**

ENCHILADAS VAQUERAS: Two flour tortillas with beef or chicken fajita, topped with white chile con queso sauce, melted cheese & pico de gallo. Mexican rice & refried beans **9.95**

ENCHILADAS DE PASILLA: Traditional chile pasilla sauce over choice of three chicken or cheese enchiladas in corn tortillas. Fresh onions & sour cream complement this dish. Mexican rice & black beans **9.99**

ENCHILADAS SUIZAS: Three chicken enchiladas in soft flour tortillas w/verde sauce, sour cream & cheese. Mexican rice & refried beans **10.25**

ENCHILADAS DE MOLE POBLANO: Mixed chiles, spices & chocolate sauce cover these chicken enchiladas in corn tortillas. Mexican rice, refried beans & house salad **9.99**

ENCHILADAS DE ESPINACA: Steamed spinach & mushrooms in three corn tortilla enchiladas w/tomatillo sauce. White rice & black beans **8.75**

SOUR CREAM CHICKEN ENCHILADAS: 3 chicken enchiladas in corn tortillas w/sour cream, yellow cheese & jalapeños. Refried beans & Mexican rice **8.95**

DESSERTS

CREPAS CON CAJETA: Thin crepes, w/homemade caramel sauce **4.95**

PIE DE QUESO: Cheesecake w/strawberry, caramel or chocolate toppings **4.95**

DIA Y NOCHE: Delicious dark chocolate cake and flan baked together for a delectably unique flavor and presentation. **4.95**

PLATANOS MACHOS CON KAHLUA: Sautéed plantains with fresh

strawberries in a flavorful brown sugar and Kahlua sauce **5.95**

FLAN: A delicate vanilla custard, in a pool of caramelized sugar sauce **3.95**

PASTEL DE TRES LECHES: Very moist cake is a favorite in Mexico **4.95**

NIEVE CON CAJETA: Three scoops of vanilla ice cream topped with “Cajeta” caramel sauce **3.95**