

APPETIZERS

CHILE CON QUESO White cheese dip, w a hint of jalapeño
cup: 5.99 or bowl: 7.99 ~w ground beef +.99

GUACAMOLE Avocado, tomato, onion, cilantro 7.99. Sm: 2.99

NACHOS: CHICKEN OR BEEF Corn tortillas, white cheese,
refried beans & choice of beef or chicken fajita meat. Guac,
pico & sour cream 12.99

NACHOS DE MARISCOS Sautéed combination of Shrimp, Fish
& Scallops in chipotle pepper sauce on a crispy corn tortilla,
w cheese and pico de gallo and diced avocado 13.99

CAMARONES RELLENOS Fried breaded shrimp stuffed w
white cheese & jalapeño, w Chimiluiigi sauce & guac dip 13.99

JALAPENOS RELLENOS Golden fried breaded jalapeño
peppers, stuffed w blend of cheese & chorizo w guac—sour
cream dip 12.99

PASTOR TACOS Roasted pork w “achiote”. Served on mini
corn tortillas. Cilantro, diced onion & lime 12.99

GRINGOS TACOS (Street Tacos) Beef, chicken or pork (pastor)
soft tacos. Topped w melted cheese & crispy bacon & choice
of roasted meat. Served on mini corn tortillas w onions,
cilantro & lime.13.99

TACOS DE CAMARON O PESCADO Baja fish or shrimp tacos,
marinated w achiote on mini tortillas w lettuce & “añejo
cheese” w creamy jalapeño sauce 14.99

CEVICHE Fresh fish & scallops “cooked” in lime juice & spices,
mixed w onions, tomatoes, cilantro & avocado w a touch of
red pepper sauce 13.99 ~single tostadas 3.99 ea.

QUESO FLAMEADO Blended white cheeses topped with
Mexican chorizo. Available vegetarian w poblano peppers and
onions. 12.99 ~w shrimp add 4.99

SOUPS & SALADS

POBLANO SOUP Cream based soup of poblano peppers, w
julienne tortillas and corn. Bowl: 7.99 Cup: 4.99

SOPA DE TORTILLA Chipotle chicken soup, w tortilla strips,
cheese, avocado, cilantro & chicken. Bowl: 7.99 Cup: 4.99

CALDO TLALPENO Chicken broth w zucchini, squash, mush-
rooms & chicken breast. Crispy tortilla strips w cilantro &
avocado. Bowl: 7.99 Cup: 4.49

CHICKEN POZOLE VERDE Hominy based soup w tangy
ingredients: tomatillos, spinach, kale, cilantro & green chiles.
Shredded lettuce, avocado & radish toppings 12.99

CALDO DE RES From scratch beef soup w cabbage, potatoes,
corn, chayote, carrot & cilantro w bones & beef. Garnished w
Mexican rice, lime, jalapeños & more cilantro 12.99

ENSALADA NIEVES Chicken fajita salad Lettuce, red cabbage,
carrots, white shredded cheese, jicama, tomato, avocado &
tortilla strips, grilled chicken meat & cilantro dressing 13.99,
+shrimp or tilapia +3.99 w beef +1.99

ENSALADA CHEPITA Flat crispy 10" flour tortilla w lettuce,
beef, tomatoes & queso sauce (can add jalapeños) 12.99

CHICKEN CAESAR SALAD Mexican Caesar salad w hearts of
romaine, bell pepper, garlic croutons & parm tossed in
delicate Caesar dressing w grilled chicken breast 13.99

TRADITIONAL DISHES

TACO MACHO Flour tortilla w cheese, avocado & choice of
beef, chicken fajitas, carnitas (pork) or pastor (marinated
pork). Rice, beans & pico 12.99 +queso or Chimiluiigi +1.99

QUESADILLA DE FAJITA Flour tortilla w cheese, mushrooms,
onions & poblano pepper. Beef, chicken or veggies w guac,
sour cream & pico 12.99 ~w grilled shrimp +2.99

BRISKET TACOS 2 soft corn or flour tortillas w slow cooked
beef brisket. Black beans, rice, pico, avocado & lettuce 12.99

TAMALES EN CHILORIO 3 pork tamales in Chile con carne
sauce & cheese. Rice, beans, guacamole & sour cream 12.99

FLAUTAS Crispy rolled corn tortillas, shredded chicken, sour
cream & guac. Mexican rice & refried beans 12.99

CHALUPAS Crispy tostadas w refried beans, lettuce, toma-
toes, cheese & sour cream. Choose ground beef, chicken or
meat-free w guac. Mexican rice & refried beans 11.99

CHILE RELLENO Poblano pepper encased in a meringue-like
batter & stuffed w choice of shredded chicken breast, taco
style ground beef or white cheese. Your choice of sauce:
ranchero or sour cream. & finished w grated cheese. Mexican
rice & refried beans 12.99 ~+queso or Chimiluiigi +1.99 ~w
beef brisket +1.99

CHIMICHANGA FROM THE GRILL Large flour tortilla w beef or
chicken fajita meat, cheese, poblano peppers & onions;
golden fried & topped w green queso. Pico, guac & sour
cream 13.99

CHIMICHANGA MARINERA Sautéed fish, scallops, & shrimp in
chipotle sauce rolled in a flour tortilla, quickly fried to a
golden brown & topped w delicate cheese sauce. House salad
& white rice topped w fried plantain & pico 15.99

CHIMILUIGI-CHANGA Lg flour tortilla w chicken fajita meat,
cheese, poblano peppers & onions; golden fried & topped w
Chimiluiigi sauce. Pico, guac & sour cream 13.99

ENCHILADAS

GREEN, WHITE & RED or choose a combo. 3 corn tortilla
enchiladas: chicken w green tomatillo sauce, cheese w white
queso sauce & beef w red meat sauce. Mexican rice & beans
12.99

SOUR CREAM CHICKEN ENCHILADAS 3 chicken enchiladas in
corn tortillas, w sour cream sauce, cheese & jalapeños.
Refried beans & Mexican rice 12.99

ENCHILADAS DE MOLE POBLANO Sauce of mixed chiles,
spices & chocolate cover chicken enchiladas in corn tortillas.
Mexican rice, refried beans & salad 13.99

ENCHILADAS VAQUERAS 2 flour tortillas w beef or chicken
fajita, w white queso sauce, pico. Mexican rice & refried
beans 13.99

ENCHILADAS DE PASILLA Chile pasilla sauce over 3 chicken or
cheese enchiladas in corn tortillas w onions & sour cream.
Mexican rice & black beans 13.99

ENCHILADAS SUIZAS 3 chicken enchiladas in flour tortillas,
covered w verde sauce, sour cream sauce & cheese. Rice &
beans 13.99

FROM THE GRILL

T-BONE PATRON Grilled T-bone in a savory “Guajillo mole”
sauce. Spinach salad, avocado flower & white rice topped w
fried plantains & pico 19.99

CARNE ASADA Grilled beef rib eye w guac, pico, Mexican rice,
borracho beans & Mexican chips w green queso sauce. 19.99

CARNE ASADA CHIMICHURRI Blend of garlic, herbs & spices
blankets a tender steak. Cheese enchilada w pasilla sauce.
Guac, pico, borracho beans & Mexican rice 19.99

CARNE A LA TAMPIQUENA Beef steak marinated w herbs &
topped w thin strips of grilled onion & poblano pepper.

Cheese enchilada w pasilla sauce. Served w guac, pico,
borracho beans & Mexican rice 19.99

FAJITAS ~Chicken: 13.99 ~Beef: 15.99 ~Combo: 15.49

Chicken, Beef, Combo, Shrimp or Mushroom: beef outside
skirt or chicken breast grilled & served w onions & poblano
peppers, pico, guac, sour cream & borracho beans. ~+shrimp
+4.99 ~+cheese +1.99

PARRILLADA NUEVO LEON (per person) Choice of two meats;
beef or chicken fajita, shrimp, carnitas (pork) or cabrito (goat)
on a sizzling skillet w sautéed onions & poblano peppers.
Served w guacamole, pico de gallo, sour cream & borracho
beans 20.99

LADRILLO Slender grilled steak folded w cheese, bacon & ham
w luscious guajillo pepper sauce. House salad, borracho
beans & white rice, fried plantains & pico de gallo. 19.99

CHICKEN

CHICKEN FLORENTINE Chicken breast in sour cream spinach
sauce. Rice, borracho beans & salad w cilantro dressing 13.99

POLLO CHIMILUIGI Orange cream sauce over grilled chicken
breast w cheese. Mexican rice, borracho beans & salad 13.99

POLLO EN CHIPOTLE Chipotle pepper gives this chicken
breast dish a smoky flavor. Rice, beans & salad 13.99

DOS CARAS (Two Faces) Choose 2 sauces: Chipotle, Chimiluiigi
or Mole poblano sauce. We cover each half of a grilled
chicken breast w your choices. Mexican rice, borracho beans
& salad w our tangy cilantro dressing 13.99

POLLO EN VINO White wine pan roasted chicken breast, w
vegetables, Mexican rice, salad & borracho beans 13.99

SANDWICHES

PITA PLATE Beef or chicken fajita meat on pita bread w
poblano peppers, onions & melted cheese. Guac, sour cream,
pico & choice of tortilla soup or garden salad 13.99

MEXICAN CLUB SANDWICH Flat bread triple decker w grilled
chicken or fajita beef, lettuce, tomatoes & Chimiluiigi sauce
and dried red pepper-mayo sauce. Black beans & salad 12.99

\$5.99 Child Plates for kids 12 and under:

1. Choice of taco, tamale, quesadilla or enchilada,
rice & beans
2. Chicken nuggets w French fries

SPECIALTIES & SEAFOOD

- CARNITAS CON CHIPOTLE** Slow roasted pork tenders in mild chipotle sauce. Mexican rice, salad & borracho beans 15.99
- MAR Y TIERRA** Grilled T-bone steak “al ajillo” w sautéed shrimp. Spinach salad & rice w fried plantains & pico 21.99
- PESCADO SAN JOSE** Fish w smokey chipotle sautéed shrimp & scallops. Spinach salad & rice, plantains & pico 18.99
- SALMON CHIMILUIGI** Grilled salmon w Chimiluigi sauce, salad & white rice. Topped w fried plantains & pico 18.99
- PESCADO EN GARLIC SAUCE** Sautéed tilapia w spinach & mushrooms. Salad & white rice w fried plantains & pico 15.99
- FLAUTAS DE CAMARON** Crisp corn tortillas w shrimp, cheese & jalapenos topped w Chimiluigi sauce & guac dip. Served w salad & white rice, topped with fried plantains & pico 15.99
- CAMARONES AL MOJO DE AJO (GARLIC SHRIMP)** Shrimp sautéed w garlic. Spinach salad & rice, plantains, pico 15.99
- CREPAS DE MARISCOS** Fish, scallops & shrimp in creamy chipotle pepper sauce in 2 thin crepes, topped w creamy ensueño pepper sauce. Avocado & pico. Served w mixed white rice & black beans & house salad 15.99
- CABRITO AL HORNO** in Guajillo sauce (marinated young goat) wrapped in banana leaves, slowly cooked to “melt in your mouth” perfection. You can choose just Cabrito or combine Cabrito with carnitas topped w chipotle sauce and Mexican rice, house salad and borracho beans 19.99
- CAMARONES LUIS** Sautéed shrimp, onions, mushrooms & poblano peppers in roasted garlic oil. Topped w light cream & cheese. Spinach salad & white rice topped w fried plantains & pico 18.99
- MOROS CON CRISTIANOS** Garlic sautéed jumbo shrimp over white rice & black beans. Topped w plantains & pico 16.99

VEGETARIAN

- POBLANO SOUP** Cream based soup of poblano peppers, w julienne corn strips. Bowl: 7.99 Cup: 4.99
- TACO MACHO** Large flour tortilla, rolled & flat grilled; filled w cheese, avocado & choice of plant-based “meat” or veggies. Black beans & white rice 13.99
- CHILE RELLENO** Poblano pepper w plant-based “meat”, cheese or veggies & Ranchero sauce. Blk beans & rice 13.99
- ENCHILADAS DEL CAMPO** Corn tortillas w plant-based “meat” or veggies, rolled & topped w green queso or tomatillo sauce. Black beans & white rice 13.99
- AVOCADO ENCHILADAS** Fresh avocado, cheese & spinach in 3 corn tortillas, topped w green queso or tomatillo sauce. Black beans & white rice 12.99
- SPINACH ENCHILADAS** Spinach & mushrooms in 3 corn tortillas w tomatillo sauce. White rice & black beans 12.99
- CHEESE ENCHILADAS** Corn tortillas w cheese & choice of sauce: queso, mole, tomatillo or pasilla. Rice & beans. 12.99
- QUESADILLA** Flour tortilla stuffed w plant-based “meat”, cheese, onion & poblanos. Guac, sour cream & pico 13.99

VEGETARIAN *continued*

- CHALUPAS** Crispy flat tortilla topped w black beans, guac, lettuce, tomatoes, cheese & sour cream. White rice & black beans 13.99
- VEGETABLE FAJITAS** Portobello mushrooms, zucchini, squash, poblano peppers, onions & marinated corn. Guac, sour cream, pico, black beans & white rice 14.99
- CHIMICHANGA** Large flour tortilla w mushrooms, zucchini, squash, poblano peppers, onion & corn. Served w black beans & white rice 14.99
- TAMALE PLATE** Poblano pepper w fresco cheese topped w green queso sauce. Guac, salad & black beans 12.99
- VEGETARIAN FLAMEADO** Blended white cheeses topped with poblano peppers and onions. 12.99

STEWES

- MOLE VERDE** Chicken breast tenders, squash & zucchini in creamy poblano pepper sauce. Rice, beans & salad 13.99
- PUNTAS RANCHERAS** Tenderloin tips w tomatoes, onion & cilantro in chipotle-guajillo sauce. Rice, beans, avocado and sour cream 13.99
- PUNTAS A LA MEXICANA** Tenderloin tips, diced tomatoes, onions & jalapeno. Mexican rice, salad & beans 14.99
- PUERCO EN PASILLA** Tender pieces of pork w mushrooms in pasilla sauce. Rice, salad & borracho beans 14.99
- MANCHA MANTELES** Beef tips in a red mole plantain sauce. Black beans & white rice w fried plantains & pico 14.99

DESSERTS

- CREPAS CON CAJETA** \$5.99 Crepes in caramel w ice cream.
- CHEESECAKE (PIE DE QUESO)** \$5.99 Creamy cheesecake w strawberry, caramel or chocolate topping
- FRIED CHEESECAKE** \$6.99 Delicious cheesecake rolled in a flaky pastry & fried golden. Strawberry or caramel topping
- DIA Y NOCHE** \$5.99 Delicious dark chocolate cake baked together w flan for a unique flavor & presentation
- PLATANOS MACHOS CON KAHLUA** \$7.99 Sautéed plantains w fresh strawberries in a flavorful brown sugar & Kahlua sauce. Served w a scoop of ice cream. Oh, so good!!
- FLAN** \$5.99 Vanilla custard in caramelized sugar sauce.
- PASTEL DE TRES LECHE** \$5.99 Moist light sponge cake soaked in evaporated & condensed milks & heavy cream
- NIEVE CON CAJETA** \$5.99 3 scoops of vanilla ice cream topped w “cajeta” caramel sauce
- CHURROS** \$3.99 Crispy on the outside, soft on the inside w caramel filling. Served w a scoop of ice cream.

- ❖ No separate checks for parties of six or more.
 - ❖ Add \$3.49 for split plates.
 - ❖ No personal checks accepted.
- We don't offer substitutions from this abbreviated menu. Thank you for your understanding.



TO GO MENU

NuevoLeonMexMex.com
 12895 Josey Ln, Ste 100, Farmers Branch 75234
 972-488-1984 * FAX: 972-488-3580
 Like Us on Facebook: NuevoLeon
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 NuevoLeonMexMex
 We also offer catering and delivery

LUNCH MENU

- ❖ Lunch plates served Mon-Fri 11 a.m. – 3 p.m.
- ❖ Lunch entrees served w Mexican rice & refried beans.

sour cream +.99
 corn or flour tortillas +\$1.99

1. Tamale Plate Three pork tamales smothered in Chile con carne. \$9.99
2. Enchilada Plate Your choice of three enchiladas: Chicken topped w tomatillo sauce, cheese topped w queso sauce or ground beef w Chilorio sauce (Chile con carne). \$9.99
3. Taco Plate Two soft or crispy tacos (corn or flour) w your choice of beef or chicken fajita. \$9.99
4. Chicken Combo Two chicken enchiladas w tomatillo sauce and one soft chicken fajita taco. \$9.99
5. Cheese Combo Two cheese enchiladas w chile con carne and one beef fajita taco. \$9.99
6. Beef Combo Two beef enchiladas and one pork tamale w chile con carne. \$9.99
7. Flautas Four chicken taquitos topped w/guacamole and sour cream. \$9.99
8. Chalupas Two crispy tostadas w/beans, lettuce, tomato, cheese and sour cream. Choice of ground beef or shredded chicken. \$9.99

DRINKS We have a variety of bottled drinks that can be included with your take-out order for \$2.99 each

Additionally, we have alcoholic beverages available for take-out