

## SOUPS & SALADS

**POBLANO SOUP** Cream based soup of poblano peppers, w julienne tortillas and corn. Bowl: **9**. Cup: **6**.

**SOPA DE TORTILLA** Chipotle chicken soup, w tortilla strips, cheese, avocado, cilantro & chicken. Bowl: **9**. Cup: **6**.

**CALDO TLALPENO** Chicken broth w zucchini, squash, mushrooms & chicken breast. Crispy tortilla strips w cilantro & avocado. Bowl: **9**. Cup: **6**.

**CHICKEN POZOLE VERDE** Hominy based soup w tangy ingredients: tomatillos, spinach, kale, cilantro & green chiles. Shredded lettuce, avocado & radish toppings **14**.

**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 **14**.

**ENSALADA NIEVES Chicken fajita salad** Lettuce, red cabbage, carrots, white shredded cheese, jicama, tomato, avocado & tortilla strips, grilled chicken meat & cilantro dressing **15**, +shrimp or tilapia **+5**. w beef **+3**.

**ENSALADA CHEPITA** Flat crispy 10" flour tortilla w lettuce, beef, tomatoes & queso sauce (can add jalapeños) **14**.

**CHICKEN CAESAR SALAD** Mexican Caesar salad w hearts of romaine, bell pepper, garlic croutons & parm tossed in delicate Caesar dressing w grilled chicken breast **15**.

## 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 **22**.

**CARNE ASADA** Grilled beef rib eye w guac, pico, Mexican rice, borracho beans & Mexican chips w green queso sauce. **21**.

**CARNE ASADA CHIMICHURRI** Blend of garlic, herbs & spices blankets a tender steak. Cheese enchilada w pasilla sauce. Guac, pico, borracho beans & Mexican rice **21**.

**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 **21**.

**FAJITAS ~Chicken: 15.~Beef: 17.~Combo: 17.** 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 **+5**. ~+cheese **+2**.

**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 **23**.

**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. **22**.

## 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 **15**.

**MEXICAN CLUB SANDWICH** Flat bread triple decker w grilled chicken or fajita beef, lettuce, tomatoes & Chimiluigi sauce and dried red pepper-mayo sauce. Black beans & salad **14**.

## TRADITIONAL DISHES

**TACO MACHO** Flour tortilla w cheese, avocado & choice of beef, chicken fajitas, carnitas (pork) or pastor (marinated pork). Rice, beans & pico **14**. +queso or Chimiluigi **+2**.

**QUESADILLA DE FAJITA** Flour tortilla w cheese, mushrooms, onions & poblano pepper. Beef, chicken or veggies w **guac**, sour cream & pico **14**. ~w grilled shrimp **+5**.

**BRISKET TACOS** 2 soft corn or flour tortillas w slow cooked beef brisket. Black beans, rice, pico, avocado & lettuce **14**.

**TAMALES EN CHILORIO** 3 pork tamales in Chile con carne sauce & cheese. Rice, beans, guacamole & sour cream **15**.

**FLAUTAS** Crispy rolled corn tortillas, shredded chicken, sour cream & guac. Mexican rice & refried beans **14**.

**CHALUPAS** Crispy tostadas w refried beans, lettuce, tomatoes, cheese & sour cream. Choose ground beef, chicken or meat-free w guac. Mexican rice & refried beans **13**.

**CHILE RELLENO** Poblano pepper in a meringue-like batter. Stuffed w choice of shredded chicken breast, taco style ground beef or white cheese. Choice of sauce: ranchero or sour cream. Finished w grated cheese. Mexican rice & refried beans **14**. ~+queso or Chimiluigi **+2**. ~w beef brisket **+3**.

**CHIMICHANGA FROM THE GRILL** Large flour tortilla with beef or chicken fajita meat, cheese, poblano peppers & onions; golden fried. Topped w green queso. Pico de gallo, guacamole & sour cream **16**.

**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 plantains & pico de gallo. **18**.

**CHIMILUIGI-CHANGA** Large flour tortilla with chicken fajita meat, cheese, poblano peppers & onions; golden fried & topped with Chimiluigi sauce. Pico de gallo, guacamole and sour cream **16**.

### **\$7 Child Plates for kids 12 and under:**

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

## 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. Mex rice & beans **15**.

**SOUR CREAM CHICKEN ENCHILADAS** 3 chicken enchiladas in corn tortillas, w sour cream sauce, cheese & jalapeños. Refried beans & Mexican rice **15**.

**ENCHILADAS DE MOLE POBLANO** Sauce of mixed chiles, spices & chocolate cover chicken enchiladas in corn tortillas. Mexican rice, refried beans & salad **16**.

**ENCHILADAS VAQUERAS** 2 flour tortillas w beef or chicken fajita, w white queso sauce, pico. Mex rice & beans **16**.

**ENCHILADAS DE PASILLA** Chile pasilla sauce over 3 chicken or cheese enchiladas in corn tortillas w onions & sour cream. Mex rice & black beans **16**.

**ENCHILADAS SUIZAS** 3 chicken enchiladas in flour tortillas with verde sauce, sour cream sauce & cheese. Mexican rice and refried beans **14**.

**AVOCADO ENCHILADAS** Sliced avocado, cheese and fresh spinach rolled into three healthy corn tortillas, topped with green queso sauce or tomatillo sauce. Served with refried beans and Mexican rice **14**.

## CHICKEN

**CHICKEN FLORENTINE** Chicken breast in sour cream spinach sauce. Rice, borracho beans & salad w cilantro dressing **16**.

**POLLO CHIMILUIGI** Orange cream sauce over grilled chicken breast w cheese. Mexican rice, borracho beans & salad **16**.

**POLLO EN CHIPOTLE** Chipotle pepper gives this chicken breast dish a smoky flavor. Rice, beans & salad **16**.

**DOS CARAS (Two Faces)** Choose 2 sauces: Chipotle, Chimiluigi 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 **16**.

**POLLO EN VINO** White wine pan roasted chicken breast, w vegetables, Mexican rice, salad & borracho beans **16**.

## STEWES

**MOLE VERDE** Chicken breast tenders, squash & zucchini in creamy poblano pepper sauce. Rice, beans & salad **15**.

**PUNTAS RANCHERAS** Tenderloin tips w tomatoes, onion & cilantro in chipotle-guajillo sauce. Rice, beans, avocado and sour cream **16**.

**PUNTAS A LA MEXICANA** Tenderloin tips, diced tomatoes, onions & jalapeno. Mexican rice, salad & beans **16**.

**PUERCO EN PASILLA** Tender pieces of pork w mushrooms in pasilla sauce. Rice, salad & borracho beans **16**.

**MANCHA MANTELES** Beef tips in a red mole plantain sauce. Black beans & white rice w fried plantains & pico **16**.

## SPECIALTIES & SEAFOOD

- CARNITAS CON CHIPOTLE** Slow roasted pork tenders in mild chipotle sauce. Mexican rice, salad & borracho beans **17**.
- MAR Y TIERRA** Grilled T-bone steak “al ajillo” w sautéed shrimp. Spinach salad & rice w fried plantains & pico **23**.
- PESCADO SAN JOSE** Fish w smokey chipotle sautéed shrimp & scallops. Spinach salad & rice, plantains & pico **21**.
- SALMON CHIMILUIGI** Grilled salmon w Chimiluigi sauce, salad & white rice. Topped w fried plantains & pico **21**.
- PESCADO EN GARLIC SAUCE** Sautéed tilapia w spinach & mushrooms. Salad & white rice w fried plantains & pico **18**.
- 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 **18**.
- CAMARONES AL MOJO DE AJO (GARLIC SHRIMP)** Shrimp sautéed w garlic. Spinach salad & rice, plantains, pico **18**.
- 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 **18**.
- 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 **21**.
- 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 **20**.
- MOROS CON CRISTIANOS** Garlic sautéed jumbo shrimp over white rice & black beans. Topped w plantains & pico **18**.

## VEGETARIAN

- TACO MACHO** Large flour tortilla, rolled & flat grilled; filled w cheese, avocado & choice of plant-based “meat” or veggies. Black beans & white rice **15**.
- CHILE RELLENO** Poblano pepper w plant-based “meat”, cheese or veggies & Ranchero sauce. Blk beans & rice **15**.
- ENCHILADAS DEL CAMPO** Corn tortillas w plant-based “meat” or veggies, rolled & topped w green queso or tomatillo sauce. Black beans & white rice **16**.
- AVOCADO ENCHILADAS** Fresh avocado, cheese & spinach in 3 corn tortillas, topped w green queso or tomatillo sauce. Black beans & white rice **14**.
- SPINACH ENCHILADAS** Spinach & mushrooms in 3 corn tortillas w tomatillo sauce. White rice & black beans **14**.
- CHEESE ENCHILADAS** Corn tortillas w cheese & choice of sauce: queso, mole, tomatillo or pasilla. Rice & beans. **14**.
- QUESADILLA** Flour tortilla stuffed w plant-based “meat”, cheese, onion & poblanos. Guac, sour cream & pico **15**.

## VEGETARIAN *continued*

- CHALUPAS** Crispy flat tortilla topped w black beans, guac, lettuce, tomatoes, cheese & sour cream. White rice & black beans **15**.
- VEGETABLE FAJITAS** Portobello mushrooms, zucchini, squash, poblano peppers, onions & marinated corn. Guac, sour cream, pico, black beans & white rice **16**.
- CHIMICHANGA** Large flour tortilla w mushrooms, zucchini, squash, poblano peppers, onion & corn. Served w black beans & white rice **16**.
- TAMALE PLATE** Poblano pepper w fresco cheese topped w green queso sauce. Guac, salad & black beans **16**.
- VEGETARIAN FLAMEADO** Blended white cheeses topped with poblano peppers and onions. **15**.

## DESSERTS

- CREPAS CON CAJETA** 7. Crepes in caramel with ice cream.
- CHEESECAKE (PIE DE QUESO)** 7. Creamy cheesecake with strawberry, caramel or chocolate topping
- FRIED CHEESECAKE** 8. Delicious cheesecake rolled in a flaky pastry & fried golden. Strawberry or caramel topping
- DIA Y NOCHE** 7. Delicious dark chocolate cake baked together with flan for a unique flavor & presentation
- PLATANOS MACHOS CON KAHLUA** 9. Sautéed plantains with fresh strawberries in a flavorful brown sugar & Kahlua sauce. Served with a scoop of ice cream. Oh, so good!!
- FLAN** 7. Vanilla custard in caramelized sugar sauce.
- PASTEL DE TRES LECHE** 7. Moist light sponge cake soaked in evaporated & condensed milks & heavy cream
- NIEVE CON CAJETA** 7. 3 scoops of vanilla ice cream topped with “cajeta” caramel sauce
- CHURROS** 5. Crispy on the outside, soft on the inside with caramel filling. Served with a scoop of ice cream.

- ❖ 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 personal checks accepted.
- ❖ Add 3.49 for split plates
- ❖ Prices are subject to change without prior notice

**DRINKS** We have a variety of bottled drinks that can be included with your take-out order for \$3.49 each

Additionally, we have alcoholic beverages available for take-out



## TO GO MENU

NuevoLeonMexMex.com

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We also offer catering and delivery

## APPETIZERS

- CHILE CON QUESO** White cheese dip, with a hint of jalapeño Cup: **6**. Bowl: **9**. ~w ground beef +2.
- GUACAMOLE** Avocado, tomato, onion, cilantro **8**.
- NACHOS: CHICKEN OR BEEF** Corn tortillas, white cheese, refried beans & your choice of beef or chicken fajita meat. Guacamole, Pico De Gallo & sour cream **14**.
- NACHOS DE MARISCOS** Sauteed combination of Shrimp, Fish & Scallops in chipotle pepper sauce on a crispy corn tortilla, with cheese and pico de gallo and diced avocado **15**.
- CAMARONES RELLENOS** Fried breaded shrimp stuffed w white cheese & jalapeño, w Chimiluigi sauce & guac dip **15**.
- JALAPENOS RELLENOS** Golden fried breaded jalapeño peppers, stuffed with a blend of cheese & chorizo with guacamole–sour cream dip **14**.
- PASTOR TACOS** Roasted pork with “achiote”. Served o mini corn tortillas with cilantro, diced onion & lime **14**.
- GRINGOS TACOS (Street Tacos)** Soft tacos with your choice of roasted beef, chicken or pork (pastor) or a combination of roasted meats. Topped with melted cheese & crispy bacon. Served on mini corn tortillas w onions, cilantro & lime. **15**.
- TACOS DE CAMARON O PESCADO** Baja fish or shrimp tacos, marinated with achiote (a mild, earthy array of spices and herbs.) on mini tortillas w lettuce & “añejo cheese” with creamy jalapeño sauce **16**.
- CEVICHE** Fresh fish & scallops “cooked” in lime juice & spices, mixed w onions, tomatoes, cilantro & avocado w a touch of red pepper sauce **15**. ~single tostadas **5**. ea.
- QUESO FLAMEADO** Blended white cheeses topped with Mexican chorizo. Available vegetarian w poblano peppers and onions. **14**. ~w shrimp add **6**.