

Nuevo Leon

mex-mex Restaurant



Using the recipes and methods of our mothers and grandmothers, we lovingly prepare the refined Mexican cuisine that we have enjoyed since childhood.

Our menu includes steaks, chicken, seafood, enchiladas, stews, tacos and more. Everything is prepared with light and delicious ingredients such as lean meats, white cheeses and delicately flavored sauces.

Together our family traditions and tastes are the basis for our good food which is cooked with pride and served with hospitality. We welcome you and your guests. Enjoy your meal.

Salud, Nuevo Leon Family & Staff






1 pepper = a little heat
2 peppers = medium heat
3 peppers = spicy hot



APPETIZERS

-  **CHILE CON QUESO** A unique white cheese dip with a hint of jalapeño pepper. Cup: 6. or Bowl: 9. ~add ground beef for 2.
-  **GUACAMOLE** A blend of fresh avocados, tomatoes, onions and cilantro 8.
- NACHOS CHICKEN OR BEEF** 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 14
-  **NACHOS DE MARISCOS** A sautéed combination of shrimp, fish and scallops in a chipotle pepper sauce, served on crispy corn tortillas topped with melted cheese and garnished with pico de gallo and diced avocado 15.
-  **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 15.
-  **JALAPEÑOS RELLENOS** Golden fried breaded jalapeño peppers, stuffed with a blend of cheese and chorizo (Mexican sausage) served with guacamole–sour cream dip 14.
- PASTOR TACOS** Tender roasted pork spiced with “achiote” and served on miniature corn tortillas. Garnished with cilantro, diced onion and lime 14.
- GRINGOS TACOS (Street Tacos)** Beef, chicken or pork (pastor) soft tacos are topped with melted cheese and crispy bacon and your choice of tender roasted meat. Served on miniature corn tortillas and garnished with diced onions, cilantro and lime. This dish can be a great starter or it can be your main course! 15.
- TACOS DE CAMARON O PESCADO** When you think about Baja fish or shrimp tacos you have no idea how delicious mine taste. Marinated with achiote & served on miniature tortillas topped with shredded lettuce and “añejo cheese” with a delicious, creamy jalapeño sauce 16.
-  **CEVICHE** Fresh chopped fish and scallops “cooked” in lime juice and spices, mixed with fresh onions and garnished with tomatoes, cilantro and sliced avocado and just a touch of red pepper sauce 15. ~single tostadas 5. each
- QUESO FLAMEADO** Blended white cheeses topped with Mexican chorizo, flamed at your table. Available vegetarian with poblano peppers and onions 14. ~with shrimp add 6.

SOUPS AND SALADS

-  **POBLANO SOUP** A cream base soup of poblano peppers, garnished with crispy corn tortilla strips and corn Bowl: 9. Cup: 6.
-  **SOPA DE TORTILLA** A tasty chipotle spiced chicken soup, topped with crispy corn tortilla strips, cheese, avocado, cilantro and shredded chicken breast. Bowl: 9. Cup: 6.
-  **CALDO TLALPENO** A rich chicken broth with zucchini, squash, mushrooms and portions of chicken breast with crispy corn tortilla strips. Garnished with fresh cilantro and avocado. Bowl: 9. Cup: 6.



CHICKEN POZOLE VERDE This traditional hominy-based soup derives much of its flavor from tangy ingredients: tomatillos, spinach, kale, cilantro and green chiles. Served w shredded lettuce and radish toppings. This soup is a traditional Mexican celebration of friendship 14.



CALDO DE RES Extremely hardy and satisfying, this delicious beef soup is made from scratch with potatoes, corn, chayote, carrot and cilantro. Garnished with Mexican rice and lime 14.

ENSALADA NIEVES This chicken fajita salad is a house favorite. A bed of mixed lettuce, red cabbage, carrots, white shredded cheese, jicama, wedge tomato, sliced avocado and crispy corn tortilla strips. Topped with marinated grilled chicken meat with our famous Mama Nieves’ singular cilantro dressing 15. ~add shrimp or tilapia 5. ~w beef add 3.



ENSALADA CHEPITA A flat crispy 10" flour tortilla topped with shredded lettuce mix, ground beef, diced tomatoes and covered with queso sauce (add pickled jalapeños on request) 14.

CHICKEN CAESAR SALAD Mexican influenced Caesar salad is 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 & yellow bell pepper, homemade garlic croutons and parmesan cheese tossed in homemade, delicate Caesar dressing & topped with grilled chicken breast 15.

SANDWICHES

PITA PLATE 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 your choice of tortilla soup or garden salad 15.

MEXICAN CLUB SANDWICH A flat bread triple decker made with grilled chicken breast or fajita beef with lettuce, tomatoes and a homemade Chimiluigi sauce. Served with cup of soup or house salad 14.



VEGETARIAN



TACO MACHO Large flour tortilla flat grilled and filled with cheese, slices of avocado and your choice of plant based “meat” or veggies. Served with black beans and white rice **15**.



CHILE RELLENO Poblano pepper stuffed with plant-based “meat”, cheese or veggies topped with Ranchero sauce. Served with black beans and white rice **15**.



ENCHILADAS DEL CAMPO Corn tortillas filled with plant-based “meat” or veggies, rolled and topped with our green queso sauce or tomatillo sauce. Served with black beans and white rice **16**.



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

SPINACH ENCHILADAS Steamed spinach and mushrooms rolled into three healthy corn tortillas, topped with tomatillo sauce and served with white rice and black beans **14**.



CHEESE ENCHILADAS Corn tortillas filled with cheese and served with white rice and black beans. Choose your favorite sauce: queso, mole, tomatillo or pasilla **14**.

QUESADILLA Large flour tortilla stuffed with plant-based “meat”, cheese, onion, poblano pepper and served with guacamole, sour cream and pico de gallo **15**.

CHALUPAS Crispy flat tortillas topped with black beans, guacamole, shredded lettuce, diced tomatoes, shredded cheese and sour cream. Served with white rice and black beans **15**.

VEGETABLE FAJITAS Portobello mushrooms, zucchini, squash, poblano peppers, onions and corn stir-fried in a fajita marinade. Served with guacamole, sour cream, pico de gallo, black beans and white rice **16**.



CHIMICHANGA A large flour tortilla filled with portobello mushrooms, zucchini, squash, poblano peppers, onion and corn stir fried in a fajita marinade. Served with black beans and white rice **16**.



TAMALE PLATE Poblano pepper with fresco cheese topped with green queso sauce and served with guacamole. Black beans and white rice **16**.

VEGETARIAN FLAMEADO Blended white cheeses topped with poblano peppers and onions **15**.

CHICKEN

CHICKEN FLORENTINE Tender grilled chicken breast smothered in our unique sour cream spinach sauce. Served with Mexican rice, borracho beans & house salad with our tangy cilantro dressing **16**.



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 & served with Mexican rice, borracho beans and house salad **16**.



POLLO EN CHIPOTLE Dry Chipotle pepper imported from southern Mexico provides this “a la parrilla” chicken breast dish with a tasty smoky flavor that you will never forget. Served with Mexican rice, borracho beans and house salad **16**.



DOS CARAS (Two Faces) Great combination of sauces! Choose two: Chipotle sauce, Chimiluigi sauce or Mole poblano sauce. We will cover each half of a tender grilled chicken breast with your choices and serve it with Mexican rice, borracho beans and house salad with our unique tangy cilantro dressing **16**.

POLLO EN VINO White wine pan roasted chicken breast, served with a vegetable medley, Mexican rice, house salad & borracho beans **16**.

ENCHILADAS



GREEN, WHITE & RED (verde, blanco & rojo) or choose your combo. This mix and match enchilada plate resembles Mexico’s national flag. Three corn tortilla enchiladas: chicken with green tomatillo sauce, cheese with white queso sauce and beef with red Chilorio which is a delicious Chile con carne meat sauce. Served with Mexican rice and refried beans. **15**.



SOUR CREAM CHICKEN ENCHILADAS Three chicken enchiladas in corn tortillas, topped with sour cream sauce and melted yellow cheese. Add pickled jalapeños on request. Served with refried beans and Mexican rice **15**.



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 **16**.



ENCHILADAS VAQUERAS Two flour tortillas filled with beef or chicken fajita, topped with our white queso sauce, sprinkled with pico de gallo. Served with Mexican rice and refried beans **16**.








ENCHILADAS DE PASILLA Traditional Chile pasilla sauce served over your choice of three chicken or three cheese enchiladas in corn tortillas. Fresh chopped onions and sour cream complement this dish. Served with Mexican rice and black beans **16**.

ENCHILADAS SUIZAS Three chicken enchiladas rolled in soft flour tortillas, covered w verde sauce, sour cream sauce and melted cheese. Different and delicious! Served with Mexican rice and refried beans **16**.



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**.

STEWES


-  **MOLE VERDE** Chicken breast tenders, squash & zucchini in a creamy poblano pepper sauce which is not too spicy-- served with Mexican rice, borracho beans and house salad. You will love it—we guarantee it!! **15.**
-  **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 **16.**
-  **PUNTAS A LA MEXICANA** Tenderloin tips sauteed with diced tomatoes, onions and strips of jalapeño. Served with Mexican rice, house salad and refried beans **16.**
-  **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 **16.**
-  **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 **16.**

TRADITIONAL DISHES

TACO MACHO A Nuevo Leon Mex Mex 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 **14.** add queso or Chimiluigi sauce for **2.**


QUESADILLA DE FAJITA Large flour tortilla, stuffed with cheese, thin slices of mushrooms, onions and poblano pepper. Your choice of beef, chicken fajita or veggie served with guacamole, sour cream and pico de gallo **14.** ~with grilled shrimp add **5.**


BRISKET TACOS 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 **14.**


 **TAMALES EN CHILORIO** Three 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 **15.**


FLAUTAS Crispy rolled corn tortillas, filled with shredded chicken topped with sour cream and garnished with guacamole. Served with Mexican rice and refried beans **14.**

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


 **CHILE RELLENO** Poblano pepper encased in a meringue-like batter is stuffed with your choice of shredded chicken breast, picadillo style ground beef or white cheese. Your choice of sauces on top: ranchero or sour cream. And finish it with grated cheese and served with Mexican rice and refried beans **14.** ~add queso or Chimiluigi sauce on top for **2.** ~with beef brisket add **3.**

 **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 & served with pico de gallo, guacamole and sour cream **16.**


 **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 plantains sprinkled with pico de gallo **18.**

 **CHIMILUIGI-CHANGA** A large flour tortilla filled w chicken fajita meat, grated cheese, poblano peppers & onions; golden fried & topped with Chimiluigi sauce. Served w pico de gallo, guacamole and sour cream **16.**


FROM THE GRILL

 **T-BONE PATRON** Grilled T-bone bathed in a savory “Guajillo mole” sauce. The boss’ favorite. Served w spinach salad, avocado flower & white rice topped with fried plantains and sprinkled with pico de gallo **22.**


CARNE ASADA Grilled beef rib eye served with guacamole, pico de gallo, Mexican rice, borracho beans and Mexican chips w green queso sauce. **21.**

 **CARNE ASADA CHIMICHURRI** Smuggled from Argentina. A blend of garlic, herbs and spices blankets a tender steak. Accompanied by a cheese enchilada with pasilla sauce. Served with guacamole, pico de gallo, borracho beans and Mexican rice **21.**

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 **21.**

 **FAJITAS** ~Chicken: **15.** ~Beef: **17.** ~Combo: **17.** Chicken, Beef, Combo, Shrimp or Mushroom: beef outside skirt steak or chicken breast grilled to perfection, placed on a sizzling skillet with a bed of onions and poblano peppers. Pico de gallo, guacamole, sour cream and borracho beans. ~shrimp +**5** ~shredded cheese +**2**


PARRILLADA NUEVO LEON (per person) Your choice of two meats; beef or chicken fajita, shrimp, carnitas (pork) or cabrito (goat) on a sizzling skillet with sautéed onions and poblano peppers. Served with guacamole, pico de gallo, sour cream and borracho beans **23.**

 **LADRILLO** A slender piece of grilled steak folded over cheese, bacon and ham with a luscious guajillo pepper sauce. Served w house salad, borracho beans and white rice topped with fried plantains and sprinkled with pico de gallo **22.**


HOUSE
FAVORITES

HOUSE
FAVORITE


SPECIALTIES & SEAFOOD

 **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 **17**.


MAR Y TIERRA A grilled T-bone steak “al ajillo” with 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 **23**.

 **PESCADO SAN JOSE** Pan seared fish filet is topped with shrimp and scallops which are sautéed in a smokey chipotle pepper sauce. This is an extraordinary dish. Served with spinach salad and white rice topped with fried plantains sprinkled with pico de gallo **21**.





 **SALMON CHIMILUIGI** Grilled Atlantic salmon is served with our famous Chimiluigi sauce, house salad and white rice topped with fried plantains and sprinkled with pico de gallo **21**.


PESCADO EN GARLIC SAUCE Sautéed tilapia with seasoned spinach and mushrooms. Served with house salad and white rice topped with fried plantains and sprinkled with pico de gallo **18**.

 **FLAUTAS DE CAMARON** Crisp corn tortillas rolled with shrimp, cheese & jalapeños. Drizzled with our exquisite Chimiluigi sauce, served with guacamole dip, house salad & white rice topped with fried plantains sprinkled with pico de gallo **18**.

CAMARONES AL MOJO DE AJO (SHRIMP IN GARLIC SAUCE) Shrimp sautéed with roasted garlic and served with spinach salad and white rice topped with fried plantains and sprinkled with pico de gallo **18**.

 **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 (a mixture of white rice and black beans) and house salad **18**.

 **CABRITO AL HORNO en 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 with chipotle sauce and accompanied with Mexican rice, house salad and borracho beans **21**.

 **CAMARONES LUIS** We gently sauté shrimp, onions, mushrooms & poblano peppers in roasted garlic oil and top it with light cream and melted cheese which makes this family recipe unique and delicious. Served with spinach salad and white rice topped with fried plantains sprinkled with pico de gallo **20**.

MOROS CON CRISTIANOS This one is inspired by Cuban cuisine. Garlic sautéed jumbo shrimp on a mixture of white rice and black beans topped with fried plantains sprinkled with pico de gallo **18**.

DESSERTS

CREPAS CON CAJETA 7 Thin handmade crepes, drizzled w homemade “Cajeta” caramel sauce. Served with a scoop of ice cream. My favorite!

CHEESECAKE (PIE DE QUESO) 7 Creamy cheesecake with luscious strawberry, caramel or chocolate topping

FRIED CHEESECAKE 8. Delicious creamy cheesecake rolled in a flaky pastry and fried golden. Topped with strawberry or homemade caramel topping

DIA Y NOCHE 7. Delicious dark chocolate cake baked together w flan for a delectably unique flavor and presentation

PLATANOS MACHOS CON KAHLUA 9. Sautéed plantains with fresh strawberries in a flavorful brown sugar and Kahlua sauce. Served with a scoop of ice cream. Oh, so good!!

FLAN 7. A delicate vanilla custard in a pool of caramelized sugar sauce. You can't go wrong with this traditional Mexican Dessert!

PASTEL DE TRES LECHES (three milks cake) 7. Originally from Cuba; this abundantly moist cake is a favorite in Mexico. Light, delicious sponge cake is soaked in three types of milk: evaporated milk, condensed milk and 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. The best!

7. CHILD PLATES (for kids 12 and under) Your choice of:

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

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

Soft Drinks 3.29. on ice with free refills during the same visit: Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Lemonade

Mexican Bottled Drinks 3.49. Mexican Coke, Jarritos, Sidral Mundet (apple), Sangria Sensorial (no-alcoholic), Topo Chico sparkling mineral water

Freshly Brewed Coffee 3.29.

BEER

Domestic Beer 5. Miller Lite, Coors Lite, Bud Light, Budweiser, Shiner, Michelob Ultra

Imported 6. Corona, Corona Light, Tecate, Pacifico, Negra Modelo, Modelo Especial, XX Lager, XX Ambar, Bohemia, Carta Blanca

Craft Beer 8. brands vary

WINE by the glass

Copperidge Merlot 9. Copperidge Cabernet 9.	Copperidge Chardonnay 9. Copperidge White Zinfandel 9.
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MARGARITAS Rocks or Frozen	12 oz.	18 oz.
Traditional House Margarita (Rocks or Frozen)	12.	15.
Nuevo Leon Ultimate Top Shelf Margarita (Rocks or Frozen)	12.	15.
Green Mexican Rita house tequila: 3 oz. Midori, 3 oz. Tequila, sour mix. We fill a glass with ice, add tequila and Midori and fill the rest of the glass with tangy sour mix. (Rocks or Frozen) choose premium tequila: +2.	12.	15.
Skinny Rita Tequila, lime juice, juices and organic Agave (Rocks or Frozen)	12.	15.
Jalapeno Rita Farmers Branch celebrates year 'round with our Margaritas (Rocks or Frozen)	12.	15.
Swirl Margarita House Margarita with a splash of homemade Sangria, Delicious! (Rocks or Frozen)	12.	15.
Strawberry, Mango or Peach Margarita Give this a whirl! Blended. (Rocks or Frozen)	12.	15.
Melonrita It takes a shot of Midori to bring out the melon in your Margarita (Rocks or Frozen)	12.	15.
Blue Margarita Blue Curacao Margarita always causes a stir! (Rocks or Frozen)	12.	15.
Sangria (homemade) Add some Spanish flair—sweetened with 3 fruit juices, this is a fun, fresh, fruit wine drink (Rocks or Frozen)	12.	15.

SPECIALTY DRINKS

Café Mexicano house tequila: **11.** Your choice of tequila from our fine selection with Kahlua and coffee. Choose your premium Tequila: **13.**

Tinto de Verano 9. Summer Red; Red Wine, and Sprite on Ice

Calimochito (Kalimotxo) 9. Equal parts red wine and Coke on ice. This drink dates back to the 1920s in Spain.

Clarita 9. Light beer and Sprite on ice

MARTINIS

Passion Martini 13. Passion fruit flavored Alizé Gold, Alizé Red Passion, Sky Vodka and a splash of sweet and sour, chilled and served with a lemon wedge

Margatini 14. Don Julio Silver, Cointreau Liqueur and sweet & sour chilled in a salt rimmed glass with a lime wedge

COCKTAILS

Cuba Libre 10. Bacardi Gold and Coke with a squeeze of fresh lime

Russo Blanco 10. Vodka, Kahlua and Cream on the rocks

Michelada 10. A refreshing drink made with fresh lime juice, salt and XX lager beer

Metropolitan 13. Bacardi O, Cointreau Liqueur and a splash of cranberry juice. Served w a lemon twist

Mexican Flag 11. Sauza Hornitos, fresh lime juice & Sangria shots

Charro Negro 10. House tequila, Coke and lime Juice in a frosty glass. Choose **premium tequila 12**

Vampiro Mex Mex 11. Sauza Hornitos, Sangria, orange juice, fresh lime juice

Bloody Mary 11. Bloody Mary spices mixed with vodka and fresh lime, w an olive & celery stick

Royal Manhattan 14. Crown Royal and sweet vermouth served on the rocks with a cherry

Mojito 11. Rum, fresh lime juice, fresh mint and club soda

Paloma 11. House tequila, fresh lime juice, salt and grapefruit soda. Or choose premium tequila 12

Carajillo 11. Licor 43 Liqueur, fresh coffee and lime juice