

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 **15**.

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 **15**.

ENSALADA NIEVES Chicken fajita salad Lettuce, red cabbage, carrots, white shredded cheese, jicama, tomato, avocado & tortilla strips, grilled chicken meat & cilantro dressing **16**., add shrimp or tilapia **+5**., w beef add **+3**.

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

CHICKEN CAESAR SALAD Mexican Caesar salad w hearts of romaine, bell pepper, garlic croutons & parmesan cheese tossed in delicate Caesar dressing w grilled chicken breast **16**.

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 de gallo **22**.

CARNE ASADA Grilled beef rib eye w guacamole, pico de gallo, 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. Guacamole, pico de gallo, 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 guacamole, pico de gallo, borracho beans & Mexican rice **21**.

FAJITAS ~Chicken: 17. ~Beef: 18. ~Combo: 19. Chicken, beef, combo, shrimp or mushroom: beef outside skirt or chicken breast grilled. Served w onions & poblano peppers, pico, guac, sour cream & borracho beans. ~add shrimp **+5**. ~add 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. Guacamole, sour cream, pico de gallo & 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 **15**.

TRADITIONAL DISHES

TACO MACHO Flour tortilla w cheese, avocado & choice of beef, chicken fajitas, carnitas (pork) or pastor (marinated pork). Mexican rice, refried beans & pico de gallo **15**., add queso or Chimiluigi sauce **+2**.

QUESADILLA DE FAJITA Flour tortilla w cheese, mushrooms, onions & poblano pepper. Beef, chicken or veggies w guacamole, sour cream & pico de gallo **15**. ~add grilled shrimp **+5**.

BRISKET TACOS 2 soft corn or flour tortillas w slow cooked beef brisket. Black beans, Mexican rice, pico de gallo, avocado & lettuce **15**.

TAMALES EN CHILORIO 3 pork tamales in Chile con carne sauce & cheese. Mexican rice, refried beans, guacamole & sour cream **16**.

FLAUTAS Crispy rolled corn tortillas, shredded chicken, sour cream & guacamole. Mexican rice & refried beans **15**.

CHALUPAS Crispy tostadas w refried beans, lettuce, tomatoes, cheese & sour cream. Choose ground beef, chicken or meat-free w guacamole. Mexican rice & refried beans **14**.

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 **15**. ~add queso or Chimiluigi sauce **+2**. Add 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 with 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 with Mexican rice & beans
2. Or Chicken nuggets w French fries

ENCHILADAS

GREEN, WHITE & RED or choose a combo. 3 corn tortilla enchiladas: chicken with green tomatillo sauce, cheese w white queso sauce & beef w red meat sauce. Mexican rice & refried beans **16**.

SOUR CREAM CHICKEN ENCHILADAS 3 chicken enchiladas in corn tortillas, w sour cream sauce, cheese & jalapeños. Refried beans & Mexican rice **16**.

ENCHILADAS DE MOLE POBLANO Sauce of mixed chiles, spices & chocolate cover chicken enchiladas in corn tortillas. Mexican rice, refried beans & salad **17**.

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

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

ENCHILADAS SUIZAS 3 chicken enchiladas in flour tortillas with verde (green) sauce, sour cream sauce & cheese. 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 **16**.

CHICKEN

CHICKEN FLORENTINE Chicken breast in sour cream spinach sauce. Rice, borracho beans & salad w cilantro dressing **17**.

POLLO CHIMILUIGI Orange cream sauce over grilled chicken breast with cheese. Mexican rice, borracho beans & salad **17**.

POLLO EN CHIPOTLE Chipotle pepper gives this chicken breast dish a smoky flavor. Rice, beans & salad **17**.

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 tangy cilantro dressing **17**.

POLLO EN VINO White wine pan roasted chicken breast, w vegetables, Mexican rice, salad & borracho beans **17**.

STEWES

MOLE VERDE Chicken breast tenders, squash & zucchini in creamy poblano pepper sauce. Mexican rice, refried beans & salad **16**.

PUNTAS RANCHERAS Tenderloin tips w tomatoes, onion & cilantro in chipotle-guajillo sauce. Mexican rice, refried beans, avocado and sour cream **17**.

PUNTAS A LA MEXICANA Tenderloin tips, diced tomatoes, onions & jalapeno. Mexican rice, salad & beans **17**.

PUERCO EN PASILLA Tender pieces of pork w mushrooms in pasilla sauce. Served with Mexican rice, house salad & borracho beans **18**.

MANCHA MANTELES Beef tips in a red mole plantain sauce. Black beans & white rice w fried plantains & pico **18**.

SPECIALTIES & SEAFOOD

CARNITAS CON CHIPOTLE Slow roasted pork tenders in mild chipotle sauce. Mexican rice, salad & borracho beans **18**.

MAR Y TIERRA Grilled T-bone steak “al ajillo” w sautéed shrimp. Spinach salad & rice with fried plantains & pico de gallo **23**.

PESCADO SAN JOSE Fish w smokey chipotle sautéed shrimp & scallops. Spinach salad & rice, plantains & pico de gallo **21**.

SALMON CHIMILUIGI Grilled salmon w Chimiluigi sauce, house salad & white rice. Topped w fried plantains & pico de gallo **22**.

PESCADO EN GARLIC SAUCE Sautéed tilapia w spinach & mushrooms. Salad & white rice w fried plantains & pico de gallo **19**.

FLAUTAS DE CAMARON Crisp corn tortillas w shrimp, cheese & jalapenos topped w Chimiluigi sauce & guacamole-sour cream dip. Served w salad & white rice, topped with fried plantains & pico de gallo **18**.

CAMARONES AL MOJO DE AJO (GARLIC SHRIMP) Shrimp sautéed w garlic. Spinach salad & rice, plantains and pico de gallo **18**.

CREPAS DE MARISCOS Fish, scallops & shrimp in creamy chipotle pepper sauce in 2 thin crepes, topped w creamy ensueño pepper sauce. Avocado & pico de gallo. 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 de gallo **20**.

MOROS CON CRISTIANOS Garlic sautéed jumbo shrimp over white rice & black beans. Topped w plantains & pico de gallo **19**.

VEGETARIAN

TACO MACHO Large flour tortilla, rolled & flat grilled; filled w cheese, avocado & choice of plant-based “meat” or veggies. Black beans & white rice **16**.

CHILE RELLENO Poblano pepper w plant-based “meat”, cheese or veggies & Ranchero sauce. Black beans and white rice **16**.

ENCHILADAS DEL CAMPO Corn tortillas w plant-based “meat” or veggies, rolled & topped w green queso or tomatillo sauce. Black beans & white rice **17**.

AVOCADO ENCHILADAS Fresh avocado, cheese & spinach in 3 corn tortillas, topped w green queso or tomatillo sauce. Black beans & white rice **16**.

SPINACH ENCHILADAS Spinach & mushrooms in 3 corn tortillas w tomatillo sauce. Black beans and white rice **15**.

CHEESE ENCHILADAS Corn tortillas w cheese & choice of sauce: queso, mole, tomatillo or pasilla sauce. Black beans and white rice **15**.

QUESADILLA Flour tortilla stuffed with plant-based “meat”, cheese, onion & poblanos. Guacamole, sour cream & pico de gallo **16**.

CHALUPAS Crispy flat tortilla topped w black beans, guac, lettuce, tomatoes, cheese & sour cream. Black beans and white rice **16**.

VEGETARIAN *continued*

VEGETABLE FAJITAS Portobello mushrooms, zucchini, squash, poblano peppers, onions & marinated corn. Guac, sour cream, pico, black beans & white rice **18**.

CHIMICHANGA Large flour tortilla w mushrooms, zucchini, squash, poblano peppers, onion & corn. Black beans and white rice **16**.

TAMALE PLATE Poblano pepper w fresco cheese topped w green queso sauce. Guacamole, 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

Nuevo Leon

mex~mex Restaurant

TO GO MENU

NuevoLeonMexMex.com

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Farmers Branch 75234

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NuevoLeonMexMex

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 **15**.

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 **16**.

CAMARONES RELLENOS Fried breaded shrimp stuffed w white cheese & jalapeño, w Chimiluigi sauce & guacamole-sour cream dip **16**.

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 on mini corn tortillas with cilantro, diced onion & lime **15**.

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 with 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 with onions, tomatoes, cilantro & avocado w a touch of red pepper sauce **16**. ~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**.