



*Buenos Días - Desayunos - Breakfast*

**r**  
**HUEVOS**  
[ E G G S ]

**HUEVOS A LA MEXICANA.....\$12.75**

Three eggs scrambled with salsa Mexicana and diced turkey, served with refried beans.

**HUEVOS MOTULENOS.....\$12.75**

Two tortillas with a black bean spread topped with two sunny side up eggs and a salsa de tomate. Sprinkled with diced turkey, peas and queso panela.

**HUEVOS Y CARNE.....\$17.50**

Two eggs scrambled served with a marinated skirt steak, a chicken enchilada with salsa roja, and a side of refried beans.

**OMELET TAMPICO.....\$15.50**

Traditional omelet in the city of Tampico. Three eggs omelet filled with crab meat, shrimp, diced tomato, onion, chile Serrano and cilantro •

**OMELET DE NOPAL Y PAPA\*.....\$12.50**

Three eggs omelet filled with nopales (tender cactus leaves) and potatoes sautéed with poblano peppers, served with refried beans.

**OMELET OAXACA\*.....\$12.50**

Three eggs omelet filled with spinach, diced red pepper, onion and queso Oaxaca, topped with salsa verde •

**OMELET CHILE PASILLA\*.....\$12.75**

Three eggs omelet filled with green onion, grilled queso panela and tomato, served in a salsa de chile Pasilla •

**OMELET DE HUITLACOCHÉ\*.....\$12.75**

Three eggs omelet filled with huitlacoche (corn mushroom) and chile poblano strips served in a salsa verde •

*Chilaquiles - Traditional Mexico City Breakfast or Lunch*

**CHILAQUILES VERDES.....\$12.50**

Tortillas in salsa verde, served with shredded chicken, queso fresco and crema Mexicana. Accompanied with rice, beans and avocado.

**CHILAQUILES VERDES CON ARRACHERA.....\$15.50**

Served with grilled skirt steak.

\*Vegetarian • Served with Refried Beans and Rice





*Platillos Ligeros - Appetizers*

- GUACAMOLE\***.....\$9.00  
Fresh avocado, tomato, onion, cilantro and serrano chile.
- QUESO FUNDITO AL CHIPOTLE**.....\$9.50  
A fondue of Chihuahua cheese, shrimp and jumbo lump crabmeat topped with a chipotle sauce.
- QUESO CHIHUAHUA TOLUCA**.....\$7.00  
Toluca chorizo in a fondue of queso Chihuahua, nopales (tender cactus leaves), sautéed onions and Poblana strips.
- FLAUTAS DE POLLO**.....\$8.00  
Crispy tacos filled with chicken and covered in a salsa verde topped with queso fresco and crema Mexicana.
- TACOS PASTOR**.....\$8.00  
Famous tacos in Mexico: Three corn tortillas filled with achiote-marinated pork and grilled pineapple.
- SOPES VERACRUZANOS\***.....\$7.00  
Two hand-made corn tortillas with refried beans; one with shredded chicken breast, one with slow cooked cochinita pibil (pork) topped with queso fresco and crema Mexicana. Vegetarian with refried beans, corn, zucchini and pumpkin blossoms.
- EMPANADAS\***.....\$1.00  
Two soft corn masa pockets filled with corn, zucchini and pumpkin blossoms. Also available with ground beef.
- NACHOS DE LA FRONTERA\***.....\$10.50  
Home-made corn tortilla chips, topped with refried black beans, melted queso Chihuahua, salsa Mexicana, crema Mexicana, and your choice of grilled chicken, ground beef, or grilled vegetables. Additional toppings: \$1 extra.
- CEVICHE DE CAMARON SINALOA**.....\$9.50  
Shrimp, marinated and cooked in fresh lime juice, served in a seafood tomato sauce, with diced cucumber, tomato, onion, jalapeño, avocado and a touch of olive oil.
- CEVICHE MIXTO**.....\$12.50  
Flounder, shrimp, and crabmeat, marinated and cooked in fresh lime juice mixed with diced red onions, jalapeño peppers, scallions, mango, jicama, tomatoes, avocado, cilantro, and a touch of olive oil.
- CEVICHE TRADITIONAL**.....\$10.00  
Flounder, diced tomato, onion, chile Serrano, cilantro, and avocado, in a salsa de tomate.
- TAMALES DE PUERCO**.....\$8.00  
Two corn tamales filled with tender pork covered in a chipotle sauce, and topped with queso fresco and crema Mexicana.
- TAMALES VEGETERIANOS\***.....\$8.00  
Two corn tamales filled with poblano pepper and queso panela in a salsa verde topped with queso fresco and crema Mexicana.

\*Vegetarian



**r  
B E B I D A S**  
[ B E V E R A G E S ]

*Fresh Squeezed Juices - \$4.00*

Lemonade, Orange Juice or Grapefruit

*Mexican Aguas and Bottled Sodas*

- Agua Fresca Horchata - Mexican rice milk - \$3.00
- Agua Fresca De Jamaica - House made Hibiscus flower tea - \$2.50
- Squirt or Kas - Grapefruit Mexican Bottled Soda - \$2.00
- Sidral Mundet - Apple Soda - \$2.00
- Sangria Senial - \$2.00
- Crush Orange Bottled Soda - \$2.00
- House Brewed Iced Tea - \$2.50

*Hot Beverages*

- CAPPUCCINO ESTILO ELITE**.....\$4.00  
Espresso & steamed milk with shot of sweetened condensed milk, Tampico Café Elite style, available with flavored syrup shot.
- CAFÉ DE OLLA**.....\$4.00  
Mexican stove top coffee, brewed with orange rind, Mexican cinnamon branches, and piloncilla(Mexican brown sugar cones).
- SEATTLE DARK ROAST COFFEE/ ASSORTED TEA**.....\$2.00
- AMARETTO COFFEE**.....\$3.00  
House made with Viennese roast ground with whole roasted almonds.
- IRRESISTIBLE MEXICAN HOT CHOCOLATE**.....\$4.00  
Made with authentic Mexican chocolate bars, sweetened, made with ground Mexican cinnamon.

*From the Fountain*

- Cola, Ginger Ale, Lemon Up or Diet Cola - \$1.50
- San Pellegrino - \$4.00
- Club Soda - \$1.25
- Chocolate Milk - \$1.50
- La Vaca Blanca y Negra - Black and White Cow - Vanilla and Chocolate Milkshake - \$5.75
- Choco-banana-horchata-malteado - Bananas, Vanilla Ice Cream, Homemade Chocolate Sauce, Malt & Horchata - \$6.00





# P O S T R E S

[ D E S S E R T S ]

**PASTEL DE TRES LECHES DE CHOCOLATE.....\$5.50**

Chocolate sponge cake soaked in three milks, Amaretto and Kahlua, topped with whipped cream and fresh fruit.

**PASTEL AMARILLO DE TRES LECHES.....\$6.00**

Yellow sponge cake studded with raisins and peaches soaked in a Rompope (eggnog) and three milk sauce, with Presidente Mexican brandy, topped with whipped cream and fresh fruit.

**PASTEL DE CHOCOLATE CON CREME DE MAPLE.....\$6.00**

Three tier moist chocolate cakes filled with maple cream custard, with brown sugar chocolate butter cream piping, studded with toasted almonds, and served in a maple custard sauce.

**PASTELITOS DE BODA MEXICANA.....\$3.00**

Traditional little Mexican butter pecan cookies covered in powdered sugar; served with Café de Olla add \$2.

**JERICALLA A LA GRAND MARNIER.....\$6.00**

Cream custard made in an orange and Grand Marnier reduction, with a hint of cinnamon served with Cajeta (Mexican caramel made from goat's milk), and fresh fruit.

**FLAN DE COCO.....\$5.00**

Creamy coconut Flan.

**CREMITA DE OLLA.....\$6.00**

Belgian milk chocolate mousse made with chocolate Godiva liqueur. Also available with a white chocolate swirl made with white chocolate Godiva garnished with fresh fruit.

**IMPOSSIBLE DE FRESA.....\$5.50**

Chocolate cake topped with strawberry flan, garnished with fresh fruit.

**TARTA DE LIMON CON COCO.....\$6.00**

Crepes filled with fresh apples, walnuts, and raisins served in cajeta, Mexican caramel.

**BUNUELO CON NIEVE DE VANILLA.....\$6.50**

Scoop of vanilla ice cream served in a fried cinnamon and sugar covered tortilla topped with homemade strawberry marmalade sauce and fresh strawberries.

**CREPES DE MANZANA.....\$7.00**

Apple crepes stuffed with pecans, raisins and served in a Salsa de Cajeta.



*Buenas Tardes - Almuerzos - Lunch*

# r Q U E S A D I L L A S

**QUESADILLA DE ESPINACA\*.....\$8.00**

Two grilled flour tortillas filled with queso Chihuahua spinach and red pepper.

**QUESADILLA DE CAMARON Y CONGREJO.....\$10.50**

Two grilled flour tortillas filled with queso Chihuahua, shrimp and crab meat.

**QUESADILLA DE POLLO.....\$8.00**

Two grilled flour tortillas filled with shredded chicken breast, queso Chihuahua and salsa Mexicana.

**GRINGAS.....\$8.50**

Two grilled flour tortillas filled with grilled turkey, tomato and, Chihuahua cheese

**CREPES POBLANAS\*.....\$8.50**

Two crepes filled with mushroom, and huitalcoche, topped with crema poblano and queso Chihuahua gratinado.

# T O R T A S

[ S A N D W I C H E S ]

**TORTA DE PUERCO DESEBRADO.....\$10.50**

Slow oven roasted pork Mexican style, black bean spread, avocado, queso panela, tomato, onion, and lettuce.

**TORTA MEXICANA.....\$10.50**

Achiote marinated chicken breast, black bean spread, tomato, avocado, onion, melted Oaxaca cheese and chipotle salsa.

**TORTA VEGETARIANA\*.....\$10.00**

Portabella mushroom, lettuce, onion, zucchini, avocado, grilled queso panela, tomato, garlic, and chipotle salsa.

**TORTA DE PAVO.....\$10.50**

Sliced turkey breast, tomato, onion, avocado, chipotle mayonnaise, queso panela, and lettuce.

**HUARACHE BUGAMBILIA.....**

Giant chalupa covered with crema de frijol, salsa verde, queso fresco, and crema Mexicana, topped with your choice of chicken, skirt steak, chorizo, or grilled vegetables.

\*Vegetarian





*Reposteria - Baked Goods - Fresh Fruit*

**PAN MEXICANO.....\$1.75**

Traditional assorted Mexican sweet breads freshly baked daily

**FRUIT BOAT.....\$6.00**

Seasonal fresh fruit or request your favorites and we will try to accommodate. Also available are grapefruit halves; with or without drizzled Mexican cajeta or honey

## ENSALADAS

[ SALADS ]

*Add grilled shrimp, chicken or skirt steak to any ensalada of your choice for \$2 extra.*

*Also available in family size, add \$5 extra to ensalada original price.*

**ENSALADA MANGO.....\$8.50**

Mixed greens, fresh mango slices, queso panela, and avocado; topped with toasted sesame seeds, served with a vinagreta de mango.

**ENSALADA CHIPOTLE CAESAR.....\$8.50**

Traditional Caesar salad tossed, served with a chipotle Caesar dressing. Add Chicken for \$1.00 or Shrimp for \$2.00.

**ENSALADA OAXACA.....\$8.50**

Baby spinach, tomato, watercress, onion, avocado, and queso Oaxaca, topped with tortilla croutons, chile pasilla, served with a vinagreta de chile Pasilla.

**ENSALADA DE POLLO.....\$8.50**

Premium shredded chicken breast, diced carrots, tomatoes, celery, red bell peppers, jalapeños, and peas tossed with mayonnaise served on a bed of lettuce; Saltine crackers on the side.

**ENSALADA MEXICANA.....\$9.00**

Lettuce, tomato, avocado, queso fresco, topped with adobo marinated grilled chicken, served with creamy chipotle dressing.

**ENSALADA TROPICAL.....\$9.50**

Spring mix lettuce and fresh fruit: strawberries, mangos, raspberries, and kiwi, topped with sun dried peaches, pecans, and jicama served with a vinagreta de fresa

**ENSALADA CHIHUAHUA.....\$8.50**

Baby spinach, and romaine lettuce, tomato, onion, topped with pecans and almonds with spicy almond-pecan dressing.

**ENSALADA DE NOPLES.....\$8.50**

Chopped Mexican cactus leaves, marinated in lime and vinegar, served with avocado, onions, tomato, Serrano chiles, queso fresco, coriander, and shrimp, tossed with a vinagreta.



## VEGETARIANO

[ VEGETARIAN ]

**VEGETABLES PARILLA.....\$15.00**

Grilled zucchini, squash and eggplant medallions, sliced tomatoes, panela cheese and onions topped with huitlacoche served over in a salsa de tomatillos(green tomato) •

**CHILES RELLENOS.....\$16.50**

Chile poblano filled with queso Oaxaco and served in a salsa de tomate rojo(red); rice and beans on the side.

**ENCHILADAS VEGETARIANAS.....\$12.50**

Three rolled corn tortillas filled with spinach, zucchini, and corn covered in your choice of sauce, crema poblano, or salsa verde, and topped with queso Chihuahua gratinado; rice and beans on the side.

**ENCHILADA DE REQUEZON .....\$15.50**

Three corn tortillas filled with requezon (ricotta cheese), nopales, corn covered in a salsa de chipotle •

**ENCHILADA DE HUITALCOCHE.....\$15.50**

Three corn tortillas filled with huitalcoche, diced zucchini, and corn covered in a salsa de crema poblano topped with queso Chihuahua gratinado; rice and beans on the side.

## LAS ENCHILADAS

**ENCHILADAS DEL MAR.....\$17.00**

Two rolled flour tortillas filled with lobster, crabmeat, and shrimp, served in a creamy almond and chipotle sauce, topped with queso Chihuahua gratinado; rice and mixed vegetables on side.

**ENCHILADAS VERDES.....\$14.50**

A Mexican favorite. Three rolled corn tortillas filled with shredded chicken breast, covered with a salsa verde (green tomato sauce) and topped with queso Chihuahua gratinado; rice and beans on the side.

**ENCHILADAS DE PICADILLO.....\$15.00**

Three rolled corn tortillas filled with ground beef, diced carrots, peas, and covered with a salsa de aguacate (warm avocado sauce), topped with queso fresco and salsa Mexicana; rice and beans on the side.

**ENCHILADAS DE MOLE.....\$15.00**

Three rolled corn tortillas with shredded chicken breast covered with mole sauce topped with queso Chihuahua gratinado; rice and beans on the side.

**ENFRIJOLADAS.....\$14.50**

Three rolled corn tortillas filled with shredded chicken breast and covered with a creamy bean sauce, topped with queso fresco and crema Mexicana; side of rice and spring mix garnish.

**ENCHILADAS POBLANAS.....\$15.00**

Three rolled corn tortillas with shredded chicken beast, salsa de crema poblana, topped with queso Chihuahua gratinado.

• Served with Rice, Beans & Guacamole on the side





## C A M A R O N E S

[ S H R I M P ]

**CAMARONES AL GUAJILLO.....\$18.50**

Jumbo shrimp in salsa de chile Guajillo, with diced red bell pepper and cactus leaves topped with queso chihuahua gratinado •

**CAMARONES RELLENOS.....\$19.00**

Five jumbo shrimp stuffed with cheese, pumpkin blossoms, zucchini, and corn wrapped in bacon, and served with a chipotle-tomato sauce •

**CAMARONES A LA MEXICANA.....\$18.50**

Jumbo shrimp simmered in a colorful salsa Mexicana of tomato, onion, garlic, and chile Serrano •

**LANGOSTINOS CON CHIPOTLE.....\$19.00**

Three langostinos in a salsa de chile de arbol, garlic, lime juice, chipotle, and white wine •

**CAMARONES TAMPICO ENDIABLADOS.....\$18.50**

Jumbo shrimp marinated in chile de arbol, garlic, olive oil, and grilled to perfection, muy picocito (very, very spicy) Served with potato puree, avocado, tomato, and a lechuga garnish.

## P E S C A D O S

[ F I S H ]

**FLOR DE MEXICO.....\$20.50**

Grouper filet stuffed with jumbo lump crabmeat, covered in a salsa de flor de calabasa •

**TILAPIA FRITA.....\$19.50**

A whole tilapia served in chipotle-parsley- garlic butter sauce •

**GROUPER A LA PARILLA.....\$20.50**

Broiled grouper filet marinated in salsa de Achiote (Yucatan spice), served over crema de frijol; accompanied with grilled tomato, onion, and queso Oaxaca •

**CHALUPA VERACRUZ.....\$22.00**

Grouper filet, jumbo lump crabmeat, shrimp, and mussels in a salsa de chile Guajillo with mixed bell peppers, capers, celery and water crest served in a giant chalupa •

**TACOS DE PESACADO.....\$19.50**

Three amazingly irresistible tacos filled with beer battered fish, topped with lettuce, guacamole, and salsa Mexicana •

• Served with Rice and Mixed Vegetables on the side



## S O P A S Y C R E M A S

[ S O U P S ]

**SOPA DE VEGETAL\*.....\$6.50**

Tomato and chile guajillo base, with zucchini, corn, Poblanos, garnished with tortilla croutons, panela cheese, and avocado.

**TRADITIONAL SOPA DE TORTILLA\*.....\$6.50**

Tomato and corn masa based soup made with chile de arbol and gaujillo, garnished with tortilla croutons, queso fresco, avocado, crema Mexicana and a pinch of chile Pasilla.

**SOPA DE FRIJOL HUASTECA\*.....\$6.50**

Pinto beans, tomato, and chile guajillo puree, garnished with tortilla croutons, queso fresco, cilantro and roasted red pepper.

**CALDO TLAPENO.....\$7.00**

Popular soup of Mexico City: rich chicken soup with rice, chickpeas, chipotle chiles, carrots, zucchini, green beans, and lots of chicken chunks.

**SOPA TAMPICO.....\$8.50**

Chile ancho (dried, smoked poblano), chipotle, tomato-seafood base with diced carrots, celery, leeks, shrimp, crabmeat and grouper.

**CREMA MIXTA \*.....\$6.50**

Ying Yang style, cream of poblano peppers and cream of huitlacoche. garnished with tortilla croutons and queso fresco.

**CREMA DE VERDURAS \*.....\$6.50**

Festival of vegetables; Cream of corn, zucchini, poblano, carrot, eggplant, and potato.





*Buenas Noches - Cenas - Dinner*  
*First basket of chips is complementary with an entree*

**R  
C A R N E**  
 [ B E E F ]

- MAR Y TIERRA IN MOLCAJETE.....\$22.00**  
 Jumbo shrimp, filet mignon tips, grilled chicken, nopales (cactus leaves), grilled scallions, and queso panela, sizzling in a lava rock bowl with salsa molcajete of grilled tomatoes, chile arbo, onion and cilantro; rice, beans and guacamole on the side.
- FILETE TOLUCA.....\$19.50**  
 Grilled Filet mignon served atop a corn tortilla covered in a black bean puree with chorizo de Toluca and nopales, served in a salsa de chipotle; rice and guacamole on the side.
- TAMPIQUENA MORITA.....\$19.50**  
 Grilled skirt steak marinated in chile Morita and an enchilada de pollo with a mole sauce; rice and beans on the side.
- DELMONICO TEQUILA.....\$21.50**  
 Prime rib-eye cut steak grilled in a chipotle butter sauce, coriander, and tequila; or served with our molcajete sauce with queso Chihuahua gratinado; either style served on a bed of watercress; rice, beans and guacamole on the side.
- PUNTAS NORTENAS.....\$19.50**  
 Grilled prime tenderloin filet tips, onion, scallions, diced zucchini, bell peppers, and bacon, topped with queso Chihuahua gratinado served in a salsa de molcajete; rice, beans, and guacamole on the side.
- MEDALLON OAXACA.....\$21.50**  
 Broiled filet mignon served in a salsa de chile pasilla with two jumbo shrimp grilled and gratinado with queso Oaxaca topped with watercress, tomato, and avocado; rice on the side.
- CHILE RELLENOS.....\$14.50**  
 An egg battered poblano pepper stuffed with ground beef, carrots, sweat peas, potatoes and raisins served with a tomato sauce accompanied with rice and beans.



**A V E S**  
 [ P O U L T R Y ]

- MOLCAJETE POLLO.....\$17.50**  
 Grilled chicken breast, scallions, and cactus leaves in a salsa verde served sizzling in a lava rock bowl, topped with queso panela, rice, beans, and guacamole.
- PECHUGA POBLANA.....\$17.50**  
 Chicken breast baked and stuffed with requeson (similar to ricotta cheese), flor de calabaza, fresh corn and rajas de poblana, served in a crema poblano sauce •
- SABANA HUITLACOCHÉ.....\$18.00**  
 Grilled chicken breast covered with a blanket of huitlacoche and queso Chihuahua gratinado in a salsa verde •
- MOLE TRADICIONAL.....\$16.00**  
 Simmered chicken breast bathed in a thick, grainy sauce made from an assortment of Mexican dried chiles, Mexican chocolate, peanuts, tortillas, sesame seeds, and almonds served with rice and sweet fried plantains.
- PECHUGA RELLENO.....\$17.50**  
 Chicken breast stuffed with spinach, queso panela, red pepper, and cream cheese, wrapped in bacon, served in a creamy chipotle sauce •
- PECHUGA JAMAICA.....\$17.50**  
 Stuffed chicken breast with mushrooms, cream cheese, pecans, and chile de arbol, served in a salsa de jamica (hibiscus blossom) served with potato puree and mixed vegetables.

**P U E R C O**  
 [ P O R K ]

- COCHINITA PIBIL.....\$17.00**  
 Slow baked pork, Yucatan style, marinated in achiote (spice from the Yucatan peninsula) and baked in banana leaves, served with rice, beans, marinated onions and fried plantains.
- CHULETAS ADOBODAS.....\$17.50**  
 Two center cut pork chops marinated in adobo de chile ancho, served with rice and beans.

• Served with Rice and Mixed Vegetables on the side

