

# Margarita's Mexican Favorites

## Main Dishes

All main dishes served with rice and beans or salad

Coctel de Camarón	\$15.00	Tamales de frijol	\$2.00/each
<i>Fresh shrimp with onion, cilantro, onion, and tomato juice</i>		<i>Corn tamales filled with beans, wrapped in avocado leaves</i>	
Arroz Amarillo	\$6.00	Sopa de pollo	\$6.00
<i>Yellow Rice, red tomato, norsuiza, carrots, and potato</i>		<i>Soup with chicken and vegetables</i>	
Chiles Rellenos	\$10.00	Caldo de camarón	\$12.00
<i>Green chilies filled with poblano cheese or meat, tomato sauce</i>		<i>Soup with salsa, carrots and potatoes, shrimp, spicy red</i>	
Pollo Enchilado	\$9.00	Huevos a la Mexicana	\$7.00
<i>Chicken cooked in red guajillo chile stew</i>		<i>Eggs scrambled with onions, green chiles and tomatoes</i>	
Pipian	\$9.00	Huevos con chorizo	\$7.00
<i>Pumpkin seed sauce made with peanuts, green chile, green tomato, chile guajillo and chile arbol</i>		<i>Eggs scrambled with chorizo sausage</i>	
Barbacoa de Chivo	\$12.00	Tortas de milanesa	\$6.00
<i>Tender slow-cooked baby goat</i>		<i>Sandwich with breaded chicken or beef</i>	
Consommé	\$9.00	Calabazas con crema	\$6.00
<i>Mixture of ground meats, mirepoix, tomatoes, and egg whites into a clear stock</i>		<i>Sautéed zucchini with sour cream, cilantro, and onion</i>	
Tacos Dorados	\$2.00/each	Torta de camarón	\$10.00
<i>Crispy golden tacos filled with potato, cheese or chicken</i>		<i>Shrimp cakes made with egg and cheese tortillas with salsa de adobo -spicy tomato based sauce (sauce optional)</i>	
Pozole	\$10.00	Cebiche de pescado	\$15.00
<i>A traditional Mexican stew made with cooked corn with chicken or pork, norsuiza and oregano</i>		<i>Fresh raw fish cured in spicy citrus juices with tomato, cilantro and onion</i>	
Tostadas	\$3.00/each	Camarones a la diablo	\$15.00
<i>Hard-shell tortillas topped with beans, lettuce, cheese, sour cream, salsa and meat</i>		<i>Shrimp in spicy chile chipotle tomato sauce</i>	

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## Main Dishes (cont'd)

All main dishes served with rice and beans or salad

Mixiotes (choice of chicken or beef)      \$12.00  
*Slow cooked meat wrapped in avocado leaves served with Guajillo salsa*

Pernil      \$10.00  
*Slow-cooked roast pork shoulder*

Pescado frito      \$12.00  
*Fish fried in mixture of spices and lemon juice*

Spaghetti      \$9.00  
*Pasta served in tomato sauce cooked with ham and bay leaves*

Mole poblano      \$12.00  
*Chicken served in a rich, chocolate-tinged Mole sauce (involves peanuts and almonds)*

Torta de papa      \$9.00  
*Potato cakes made with eggs and cheese*

## Salads

Ensalada de tuna      \$6.00  
*Tuna salad made with mayonnaise and celery*

Ensalada verde      \$5.50  
*Green salad with tomato, pepper, radishes and cucumbers*

Ensalada de codito      \$5.00  
*Pasta salad with ham*

Ensalada de papa      \$5.00  
*Potato salad with hard-boiled egg and carrots*

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## Salsas

Salsa Verde      \$5.00  
*Salsa blended with green tomatoes, green chiles and cilantro*

Guacamole      \$7.00  
*Avocados mashed with cilantro, onion, lime and hot pepper*

Pico de gallo      \$5.00  
*Salsa made with diced tomato, onion, cilantro and lime*

Chips and salsa (serves 10-15 people)      \$7.00  
*Home-made tortilla chips served with salsa*

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### Desserts

Flan de vainilla <i>Caramel custard with vanilla</i>	\$3.00
Gelatina de leche <i>Custard</i>	\$2.00
Gelatina de agua <i>Fruit flavored gelatin dessert made with strawberry, lemon, or peach</i>	\$1.50
Arroz con leche <i>Cinnamon-flavored rice pudding</i>	\$2.00