

## POULTRY

### Pollo Reynosa

Grilled chicken breast topped with shrimp and smothered with saffron sauce. Served with white rice and black beans on the side.

14.95

### Pollo Sinaloa

Mesquite grilled chicken breast topped with sauteed onions. Served with white rice and black beans.

13.95

### Pollo Saltado

Strips of grilled chicken breast sauteed with tomatoes, onions, celery, green peppers, jalapeño peppers, fried potatoes, and cilantro. Served with white rice and black beans on the side.

14.95

### Pollo Verde

Mesquite grilled chicken breast topped with shrimp and fresh picadillo de cilantro. Served with white rice and black beans on the side.

14.95

### Pollo El Paso

Roasted half chicken marinated in Acapulco style sauce, covered with sauteed onions, green peppers, and tomatoes. Served with white rice and black beans on the side.

12.95

## STEAKS and PORK

### Cuernavaca Steak\*

Mesquite grilled New York steak topped with garlic sauce. Served with homemade fried yucca, white rice, black beans, and salad on the side.

16.95

### Carne Criolla\*

Mesquite grilled New York steak topped with Spanish onions, green peppers, and tomatoes. Served with Mexican rice, refried beans, and salad.

16.95

### Lomo Saltado\*

Strips of mesquite grilled steak sauteed with tomatoes, onions, celery, green peppers, jalapeño peppers, fried potatoes, and cilantro. Served with white rice and black beans on the side.

16.95

### Masitas de Puerco al Horno

Tender morsels of pork, slowly roasted in Spanish style sauce, topped with sauteed onions. Served with white rice, black beans, and fried plantains.

16.95

### Costillitas de Puerco

Los Cuates style marinated BBQ pork ribs. Served with white rice, black beans, and steamed vegetables.

16.95

## SEAFOOD

### Cazuela de Mariscos

A seafood casserole of scallops, shrimp, fresh salmon, squid, and clams cooked with Spanish saffron, chopped green peppers, onions and tomatoes. Served with white rice on the side.

19.95

### Salmon Veracruz

Mesquite grilled fillet of salmon topped with shrimp and scallops, covered with Veracruz sauce. Served with white rice and black beans on the side.

17.95

### Camarones al Mezcal

A generous portion of shrimp sauteed with spring onions, roasted poblano peppers, tomatoes, and garlic, then glazed with mezcal. Served with white rice and black beans on the side.

16.95

### Marisco Saltado

A generous portion of shrimp and scallop, sauteed with tomatoes, fried potatoes, red onions, green peppers, and cilantro. Served with white rice and black beans on the side.

16.95

### Camarones Encebollados

A generous portion of shrimp sauteed with white wine, Spanish onions, garlic, and crushed fresh red peppers. Served with white rice and black beans on the side.

16.95

### Camarones Los Cuates

A generous portion of shrimp sauteed with garlic butter, parsley and glazed with brandy. Served with white rice, black beans and steamed vegetables.

17.95

### Pescado Monterrey

Broil Mahi Mahi filled with crab meat and covered with Monterrey sauce and capers. Served with white rice and black beans on the side.

19.95