



Aperitivos

Ostiones Fritos en Chipotle Béarnaise or Ostiones a la Mexicana con Chile Ancho

Pan Fried Oyster on Creamed Spinach with Chipotle Béarnaise **or** On the Half Shell a la Mexicana \$ 3ea

Sopa de Papa

Creamy Potato Soup with Bacon and Fresh Chives \$ 5

Almejas Riviera Maya

Baked Little Neck Clams Casino Style, Parmesan & Panko Breading, Chile Serrano Butter \$ 8

Ensalada de Tomate con Queso Azul y Chorizo

Mexican Wedge Salad, Beefsteak Tomato, Red Onion, Radish, Chorizo Sausage, Bleu Cheese Dressing \$ 8

Ensalada de Betabel y Manzana (add \$5 with grilled chicken)

Roasted Beet and Green Apple Salad, Candied Walnuts, Tomatoes, Goat Cheese, Balsamic Vinaigrette \$ 9

Pasta al Diablo

Spicy Chile Chipotle Penne Pasta Tossed with Chicken Breast & Fresh Basil \$ 9

Calamares a la Plancha

Grilled Calamari on Mixed Greens Avocado & Cherry Tomatoes, Orange-Chile Chipotle Vinaigrette \$ 10

Taquitos de Pato

Chile Chipotle Barbecued Duck Taquitos on Creamy Sweet Corn Pudding, Green Onions \$ 12

Entradas

“El Don Juan Charro” (The perfect meal to split for two people with four sides to share)

Our Famous **36oz.** Black Pepper Crusted Grilled Prime Rib Beef Chop Served with Buttermilk Onion Rings, Roasted Garlic Mashed Potatoes, Grilled Asparagus, Béarnaise Sauce, and a Traditional Caesar Salad \$ 40

Filete de Tilapia a la Veracruzana

Sautéed Fillet of Tilapia a la Veracruzana, (Tomato, Olive, & Caper Sauce infused with Añejo Tequila) \$ 22

Milanesa de Pollo

Our Famous Lightly Breaded Breast of Chicken Served with Fresh Avocado Red Onion & Tomato Salad, Cilantro Veloute Sauce \$ 18

Steak Frites a la Mexicana

Grilled 8oz. Top Sirloin served with your choice of Spicy Hand Cut Fries or Chorizo Whipped Potatoes, Steamed Broccoli with Bearnaise, Chile Morita Hotel Maitre D’Butter \$ 18

Maria’s Pastel de Carne

Mrs. Concannon’s Mexican Meatloaf Recipe with Chorizo and a Chile Chipotle Barbeque Glaze served with Steamed Broccoli & Macaroni Tres Quesos \$ 16

Flautas de Camaron

Crispy Crunchy Taquitos filled with Rock Shrimp, Goat Cheese, Chile Poblano, and Sundried Tomato Spicy Roasted Tomatillo and Chile Habanero Salsa, Light Citrus Salad \$ 16

Mercadito Tacos or Tostadas de Tinga Poblana

Two Tacos **or** Crispy Tostadas of Slow Braised Pulled Pork in a Smokey Sundried Jalapeno Sauce with Caramelized Onions, Chorizo Black Beans, Queso Fresco, Avocado, and Sour Cream \$ 12