

APPETIZERS

PUPUSAS REVUELTAS, FRIJOL CON QUESO Ó DE QUESO \$3.75

Handmade thick tortillas stuffed with mozzarella cheese and pork, mozzarella cheese with refried beans or just cheese.

CALAMARES FRITOS \$14

Fresh fried calamari. Served with marinara sauce.

CAMARONES AL AJILLO \$14

Shrimp sautéed in garlic, olive oil, herbs, and white wine sauce.

MEJILLONES AL VINO \$13

Mussels sautéed with shallots and herbs.
Served with **WHITE WINE** or **TOMATO SAUCE**.

NACHO SUPREME \$14

Nachos with chicken, beans, sour cream, guacamole and pico de gallo.

FRESH GUACAMOLE \$10

Avocado, tomatoes, onions and cilantro (coriander leaves).

QUESO FUNDIDO CON JALAPEÑOS \$10

Cheese dip with diced jalapeño peppers.

GROUND BEEF \$12 MEXICAN CHORIZO \$12

PLÁTANOS FRITOS \$8

Pan fried ripe plantains. Served with sour cream and refried beans.

ALITAS DE POLLO \$13

8 chicken wings. Served with blue cheese dressing.

YUCA CON CHICHARRÓN \$13

Yuca with fried pork.

SOUPS

SOPA DE MONDONGO \$22

Beef tripe soup.

SOPA DE COSTILLA DE RES CON VEGETALES \$23

Beef rib and vegetable soup.

SOPA DE MARISCOS \$26

Seafood Soup: Shrimp, Clams, Mussels, Calamari and Salmon.

SOPA DE GALLINA INDIA (½ GALLINA) \$26

Free range chicken soup with vegetables and half roasted chicken.

SALAD

NATY'S SALAD

Mesclun, mango and cherry tomatoes salad with balsamic vinaigrette.

SALMON \$20 CHICKEN \$17

CEVICHE

*** CEVICHE MIXTO \$23**

Marinated calamari, shrimp and tilapia with lemon juice, onions, jalapeños and shaved ginger.

*** CEVICHE DE CAMARÓN \$22**

Marinated shrimp with lemon juice, onions, tomato, jalapeños and shaved ginger.

Consuming raw, undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MEXICAN FOOD

COMBINATION #1 \$16

One chicken taco, one ground beef enchilada and one pork pupusa.

COMBINATION #2 \$16

One beef taco, one chicken burrito and cheese pupusa.

QUESADILLAS

Two flour tortillas with monterey jack and cheddar cheese.

Served with guacamole, sour cream and pico de gallo.

Shrimp \$15 Steak \$15 Chicken \$14

Mushroom \$13 Spinach \$13

CHIMICHANGA

A large flour tortilla rolled with shrimp, or chicken then fried.

Served with refried beans and mexican rice.

Shrimp \$16 Ground Beef \$15 Chicken \$14

ENCHILADAS

Two flour tortillas stuffed with shrimp, ground beef or chicken covered with melted cheese.

Served with refried beans and mexican rice.

Shrimp (Chipotle Sauce) \$16

Ground Beef (Chipotle Sauce) \$15

Chicken (Green Tomatillo Sauce) \$14

BURRITOS

A flour tortilla stuffed with shrimp, or chicken covered with melted cheese.

Served with refried beans and mexican rice.

Shrimp (Chipotle Sauce) \$16

Ground Beef (Chipotle Sauce) \$15

Chicken (Green Tomatillo Sauce) \$14

TACOS AL CARBON

Three CRISPY or SOFT shell tacos. Served with guacamole, pico de gallo and sour cream.

Steak \$16 Chicken \$15 Mahi-Mahi \$18

FAJITAS SAN ANTONIO

Fresh tomatoes, onions and green peppers.

Served sizzling hot with rice, beans, guacamole, pico de gallo and sour cream.

MIXED: Shrimp, Steak and Chicken \$25

Shrimp \$22 Steak \$22 Chicken \$20

LA TERRAZA'S MIXED FAJITA FOR 2 \$32

Shrimp, Steak, Chicken & Mexican Chorizo

MEATS

ALL DISHES SERVED WITH RICE & VEGETABLES
TODOS LOS PLATOS SE SIRVEN CON ARROZ Y VEGETALES

***COMBINACIÓN: “LA TERRAZA” \$26**

Grilled N.Y. Steak and shrimp sauteed in white wine sauce, lemon butter sauce.

***CARNE ASADA \$22**

Grilled steak.

***BISTEC N.Y. ENCEBOLLADO \$25**

Grilled N.Y. Steak with sautéed onions.

***EL VAQUERO: COSTILLA DE RES A LA PARRILLA \$23**

Grilled beef ribs.

***EL ASADITO: \$24**

CODORNIZ, COSTILLA DE RES Y CAMARONES A LA PARRILLA

Grilled quail, beef ribs and shrimp.

HIGADO ENCEBOLLADO \$18

Beef liver sauteed with caramelized onions and brandy reduction sauce.

LOMO SALTADO \$18

Beef strips sauteed with peppers, onions, tomatoes and french fries.

CHICKEN

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PECHUGA DE POLLO A LA PARILLA \$19

Grilled marinated chicken breast.

PECHUGA DE POLLO A LA CREMA \$20

Sautéed chicken breast served with shiitake mushroom cream sauce.

PECHUGA DE POLLO RELLENA \$20

Stuffed chicken breast with ham, spinach and mozzarella cheese
sauteed mushroom cream sauce.

POLLO PARMIGIANO \$20

Breaded thin roasted chicken breast with melted mozzarella and tomato sauce.

CODORNICES A LA PARRILLA \$20

Grilled Quails.

SEAFOOD

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VERACRUZ: COMBINACIÓN DE MARISCOS A LA PARRILLA \$25

Grilled Seafood: Shrimp, Calamari and Salmon

SALMÓN A LA PARRILLA \$24

Grilled salmon filet.

SALMÓN RELLENO CON CARNE DE CANGREJO \$26

Oven roasted filet of salmon stuffed with crab meat. Saffron cream sauce.

FILETE DE SALMÓN CON CAMARONES SALTEADOS \$26

Fresh filet of salmon and shrimp sauteed in a wine cream sauce.

MAHI-MAHI CON CAMARONES \$25

Fresh Mahi-Mahi and **JUMBO SHRIMP** with capers, lemon and white wine sauce.

SALMÓN ROSTIZADO CON SALSA DE TEQUILA \$24

Fresh filet of salmon with roasted peppers, caramelized onions and cherry tomatoes. Tequila sauce.

CAMARONES A LA PLANCHA \$24

Seared jumbo shrimp.

CAMARONES A LA CREMA \$24

Sautéed jumbo shrimp with cream sauce.

CAMARONES SALTEADOS CON VEGETALES \$24

Sautéed jumbo shrimp with roasted peppers, cherry tomatoes and tequila sauce.

BOCA COLORADA FRITO \$27

Pan fried whole red snapper.