

LUNCH

DRINKS EXTRAS DESSERTS SPECIALS

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APPETIZERS

1. Botana Feliz

Grilled calamari, spicy chicken wings, ground beef nachos, cheese quesadilla, garnished with lettuce, chipotle chile-mayonnaise and sour cream. **16.00**

2. Ensalada de Naranja

Fresh spinach salad with lettuce, apples, sliced oranges, tomato, peppers, olives and avocado. Served with Mexican Dressing on the side. **10.00**

3. Super Quesadillas Grilladas

Five choices of quesadillas:
– Quesadilla with grilled chicken, onions and peppers
– Quesadilla with huitlacoche (black corn mushroom)
– Quesadilla del Campo (vegetables)
– Lamb Quesadilla
– Duck Quesadilla
All are topped with red and green sauce. **16.00**

4. Quesadillas Rancheras

Soft corn tortilla folded in half with melted cheese, topped with sour cream and green sauce. Served with sliced grilled chicken, lettuce and tomato. **11.00**

5. Quesadilla Toluca

Flour tortillas filled with spinach, sun-dried tomatoes and cheese. Served with sautéed zucchini, broccoli and cole slaw. **13.00**

12. Sopa de Frijoles Negros

Black bean soup with Mexican spices, garnished with crispy tortilla strips, chopped cilantro and sour cream. **5.00**

13. Sopa Marina

Clams, mussels, crab meat, calamari and vegetables in a white wine-fish broth. **17.00**

14. Sopa de Pollo

Mexican chicken soup with epazote (herb) leaves and guajillo chile sauce. **7.00**

6. Alitas de Pollo

Chicken wings dipped in our spicy batter, fried, and served on a bed of lettuce. Served with a side of seasoned curly fries. **9.00**

7. Flautas de Pollo

Three crispy tortillas rolled with chicken, onions, peppers and cheese, topped with refried beans, red and green sauces. Served with sliced avocado, sour cream and lettuce. **13.00**

8. Mamá Tostaditas de Pollo o Carne

Two flat tostadas with refried beans, chicken or beef, lettuce, cheese, sour cream, radish, onions and lettuce. **11.00**

9. Mamá Nachos

Corn tortilla chips, half topped with ground beef and half with shredded chicken, along with refried beans, melted cheese and pickled jalapeño. Served with lettuce and guacamole. **10.00**

10. Nachos al Carbón

Tortilla chips topped with refried beans, hickory smoked skirt steak, cheese and pickled jalapeño slices. Served with guacamole, lettuce and tomato. **12.00**

11. Chili con Carne

Ground beef with beans, onions, peppers, guajillo chile sauce, jalapeños and melted cheese. Served with a side of flour tortillas. **12.00**



SOUPS

15. Sopa de Tortilla

Shredded chicken, vegetables and rice in a chicken broth, garnished with crispy tortilla strips and avocado slices. **8.00**

16. Sopa de Vegetales

Fresh vegetable soup with spinach and a touch of red sauce. **6.00**

17. Pozole Poblano

Hominy corn soup with chicken and oregano finished with pico de gallo and sliced avocado. **8.00**



VEAL, LAMB & STEAKS

26. Carne Asada a la Tampiqueña
Grilled hanger steak marinated with a smoked sauce topped with pico de gallo and a cheese enchilada, tomato sauce and melted cheese. Served with black beans, lettuce and guacamole. **22.00**

27. Bistec Poblano
Grilled sirloin steak stuffed with black corn mushrooms, topped with chipotle chile sauce and melted cheese. Served with white rice and black beans. **22.00**

28. Bistec Mariposa
Grilled butterflied cut rib eye steak marinated with costeño chile dressing. Finished with a mushroom red wine sauce. Served with mashed potato. **27.00**

29. Carne Asada
Grilled combination of rack of lamb, shell steak, chicken breast and Mexican sausage in a cilantro chimichurri sauce. Served with mashed potatoes. **28.00**

30. Costilla de Cordero Estilo Pancho Villa
Grilled rack of lamb brushed with chipotle-honey BBQ in a green tomatillo sauce. Served with rice and beans. **24.00**

31. Filete Toluca
Grilled filet mignon with cactus and Mexican sausage in a roasted green tomatillo sauce. Served with rice and beans. **25.00**

32. Punta al Tequila
Pan-seared filet mignon with shiitake, cremini and oyster mushrooms in a crème fraiche-tequila sauce. Served with white rice and black beans. **25.00**

VEGETARIAN DELIGHTS

Nachos Supremos
Tortilla chips topped with refried beans, jalapeño peppers and cheese. Served with lettuce and guacamole. **10.00**

Quesadillas Toluca
Flour tortillas with sun-dried tomatoes, spinach and cheese. Topped with red and green sauces. Served with sautéed broccoli, cabbage and zucchini. **16.00**

Tostaditas del Campo
Two crispy corn tortillas with vegetables, lettuce, guacamole, onions and peppers. **11.00**

Vegetales en Adobo
Sautéed broccoli, zucchini, string beans, carrots, cauliflower and spinach in a guajillo chile sauce. **11.00**

Quesadilla de Huitlacoche
Grilled flour tortilla folded in half with black corn, mushrooms, onions and jalapeños. Topped with red and green sauces, served with lettuce and guacamole. **16.00**

Sopes Rancheros
Mexican corn masa (corn dough) patties topped with refried beans, broccoli, spinach and mushrooms. Served with lettuce and guacamole. **11.00**

Super Burro Relleno
Large flour tortilla rolled with lettuce, guacamole, black beans, rice and vegetables. Topped with red and green sauces. **16.00**

Wrap Estilo Adelita
Large flour tortilla with lettuce, guacamole, fresh vegetables, topped with red and green sauces. Served with seasoned curly fries and pineapple-mayonnaise sauce. **16.00**

Chimichangas de Verdura
Three crispy flour tortilla with vegetables topped with melted cheese, red and green sauces. Served with rice, black beans, lettuce and guacamole. **17.00**

Fajita Del Campo
Sautéed broccoli, mushrooms, peppers, string beans, carrots, cauliflower, zucchini, spinach and onions. Served with rice and beans. **17.00**

Enchiladas de Mi Pueblo
Three corn tortillas rolled with eggplant, okra, jalapeños, onions and cilantro in a roasted tomato sauce with melted cheese on top. Served with sautéed broccoli, cabbage and zucchini. **17.00**

Sopa de Frijol
Black bean soup garnished with sour cream and crispy tortilla strips. **7.00**

Sopa Vegetariana
Vegetarian soup with okra, Napa cabbage, baby broccoli, string beans and carrots. **9.00**

Burrito de Potrero
Two flour tortillas rolled with sautéed Napa cabbage, spinach, eggplant and okra. Served with rice and beans. **16.00**

Sincronizadas de Papa
Grilled whole wheat tortillas folded with mashed potatoes and cheese. Topped with red and green sauces, served with lettuce and guacamole. **15.00**

Fideos del Caporal
Spaghetti with fresh vegetables in a garlic and roasted green tomatillo sauce. Garnished with sliced avocado. **17.00**

Pepito Quesadilla
Grilled large flour tortilla folded in half with spinach and cheese, topped with red and green sauces. Served with lettuce and guacamole. **15.00**

Berenjena Ranchera
Breaded slices of eggplant topped with salsa ranchera and melted cheese. Served with white rice and black beans. **13.00**

El Poblano del Campo
Two poblano peppers stuffed with fresh vegetables, topped with a roasted tomato sauce and melted cheese. Served with black beans and white rice. **16.00**

Enchiladas Fiesta

Three corn tortillas rolled with spinach, pepper and onions in roasted tomato sauce. Served with sautéed broccoli, cabbage and zucchini. **16.00**

MEXICAN BRUNCH

Huevos Tapatíos

Spinach and cheese omelet topped with a touch of green sauce and sour cream. Garnished with lettuce and guacamole. **12.00**

Mamá Pancakes

Fresh pancakes topped with banana, strawberry and maple syrup. **9.00**

Huevos al Jardín

Omelet with mushrooms, zucchini, onion and pepper. Served with lettuce and guacamole. **11.00**

Huevos Rancheros

Fried eggs served over a corn tortilla, topped with red sauce. Served with lettuce and guacamole. **12.00**

Huevos con Jamón

Omelet with ham, cheese, onion and pepper, topped with red and green sauces. Served with lettuce and guacamole. **12.00**

Huevos a la Mexicana

Scrambled eggs with onions, pepper, fresh tomato, jalapeño, cilantro and red sauce. Served with lettuce and guacamole. **12.00**

Huevos con Chorizo

Scrambled eggs with Mexican sausage, onion, pepper, green sauce and melted cheese. Served with lettuce and guacamole. **12.00**

Huevos con Quesos

Three cheese omelet garnished with sour cream. Served with lettuce and guacamole. **12.00**

Huevos Revueltos con Tocino

Scrambled eggs served with bacon, lettuce and guacamole. **12.00**

Huevos al Estilo Albañil

Scrambled eggs served with chicken chilaquiles. Served with lettuce and guacamole. **12.00**

Mamá Enchiladas

Soft flour tortillas rolled with scrambled eggs, pink sauce and melted cheese. Served with lettuce and guacamole. **12.00**

Burrito a la Mexicana

Burrito Mexican style with scrambled eggs, beans, rice, lettuce and jalapeños. Served with lettuce and guacamole. **12.00**

Huevos con Bistec

Eggs any style served with grilled shell steak strips. Served with lettuce and guacamole. **16.00**

18. Pollo a la Parrilla

Grilled chicken breast topped with our spicy chipotle-chile sauce. Served with refried beans and rice, lettuce and tomato. **16.00**

19. Pollo Mazatlán

Grilled chicken breast with peppers, onion, mushrooms, olives and fresh tomato, topped with melted cheese. Served with black beans, rice, lettuce and guacamole. **17.00**

20. Pollo al Limón

Sautéed chicken breast with white wine, lemon and garlic. Served with refried beans, rice, lettuce and guacamole. **16.00**



21. Pollo a la Mexicana

Sautéed chicken breast, topped with onions, peppers, fresh tomato, cilantro, jalapeño and a roasted tomato sauce. Served with refried beans, rice, lettuce and guacamole. **16.00**

22. Pollo con Mole Poblano

Chicken breast topped with mole sauce and sesame seeds. Served with refried beans, rice, lettuce, guacamole and sour cream. **17.00**

23. Pollo con Verduras

Chicken breast sautéed with onions, peppers, mushrooms, zucchini and fresh tomato. Topped with melted cheese, served with rice. **16.00**

24. Pollo en Salsa de Almendra

Sautéed chicken breast with almonds in a Marsala wine sauce, served with black beans, rice, guacamole and lettuce. **16.00**

25. Timbalo del Pollo

Pieces of grilled chicken with onions, peppers, broccoli and fresh tomatoes, served over rice. Served with sour cream, guacamole and lettuce. **14.00**

SEA FOOD

38. Paella a la Mexicana

Seafood combination with half a lobster, mussels, clams, shrimp, scallops, calamari, red snapper and salmon with a light guajillo chile sauce and vegetables. Served over rice. **33.00**

39. Mamá Mariscada

Sautéed clams, mussels, calamari, shrimp and red snapper. Served over rice in our spicy Mamá sauce. **25.00**

40. Caserola Puerto Vallarta

Sautéed chicken, salmon, clams, mussels and shrimp in a roasted green tomatillo sauce, served over rice. **23.00**

41. Camarones a la Brasa

Grilled prawns marinated with a guajillo chile sauce. Served overflowing in a coconut shell filled with mesclun baby greens, rice and beans on the side. **26.00**

42. Camarones Rellenos

Jumbo shrimp stuffed with crab meat, lightly breaded and fried. Topped with chipotle-mayonnaise sauce. Served over a mango mesclun salad, and a side of rice and beans. **26.00**

64. Trio de Chimichangas

Three chimichangas - one beef, one chicken and one mixed seafood - topped with three different sauces (red, green, and mole) and melted cheese. Served with white rice and black beans. **17.00**

65. El Almuerzo de Mi Patron

Special owner's combo - cheese stuffed poblano pepper, beef chimichanga, chicken tamale and crispy vegetable taco. **17.00**

66. La Cena de Mamá

Poblano pepper stuffed with cheese, chicken tamale and a beef burrito, topped with two different sauces. Served with black beans, rice, lettuce, guacamole and sour cream. **15.00**

33. Fajita Del Mar

Marinated grilled salmon and red snapper, onions, peppers, tomatoes and zucchini. Served with refried beans, rice and flour tortillas on the side. **19.00**

34. Fajita Torito

Sizzling platter of grilled filet mignon, chicken, calamari, shrimp, Mexican sausage, cactus and vegetables. Served with rice, beans and flour tortillas. **27.00**

35. Fajita Fiesta

Sizzling platter of grilled shrimp, filet mignon, and chicken breast with onions, peppers, mushrooms, zucchini and broccoli. Served with a side of rice, beans and flour tortillas. **24.00**

43. Camarones al Diablito

Grilled guajillo chile-rubbed shrimp in a pink tabasco sauce, served over rice. **20.00**

44. Camarones Hornitos

Sautéed jumbo shrimp in tequila-mango sauce with onion, peppers and cilantro. Served with black beans and rice. **20.00**

45. Calamares Asados o Fritos

Grilled or deep fried marinated calamari, topped with Mamá's sauce and served with black beans and rice. **14.00**

46. Salmón en Salsa Verde

Grilled salmon topped with a fresh green tomatillo sauce. Served with white rice and black beans. **23.00**

47. Huachinango a la Veracruzana

Sautéed fillet of red snapper in a red mildly spicy pepper sauce with olives and capers. Served with white rice and black beans. **24.00**

COMBINATION PLATTERS

67. De La Parrilla de la Mamá

Steamed chicken breast topped with mole sauce, a cheese quesadilla and a beef taco. Served with black beans, rice, lettuce and guacamole. **17.00**

68. Combinación Poblana

Chicken burrito, chicken wings, nachos poblanos, flauta de pollo, soft corn tortilla rolled with lamb and pico de gallo. Served with lettuce, guacamole and sour cream. **18.00**

SIZZLING HOT FAJITAS

36. Fajita al Carbón

Grilled hickory smoked pineapple-orange marinated chicken or skirt steak with zucchini, onions, peppers, mushrooms and fresh tomato. Served with refried beans, rice and flour tortillas on the side. **19.00**

37. Fajita de Pollo o Bistec

Grilled marinated chicken or skirt steak with onions, zucchini, peppers, mushrooms and fresh tomatoes. Served with refried beans, rice and flour tortillas on the side. **19.00**

THE ENCHILADAS AND THE BURRITOS

48. Tacos Poblanos

Three crispy corn tortilla shells filled with shredded chicken or ground beef. Served with refried beans, rice, lettuce, guacamole and sour cream. **15.00**

49. Chilaquiles Verdes o Poblanos

Soft corn chips with shredded chicken and either green or mole sauce, topped with melted cheese and sour cream. Served with rice and black beans. **13.00**



50. Chimichanga de Pollo o Carne

Fried flour tortillas stuffed with shredded chicken or beef, topped with red and green sauces and sour cream. Served with refried beans, rice, lettuce and guacamole. **14.00**

51. Enchiladas de Queso

Soft corn tortillas rolled with cheese or vegetables, covered with roasted tomato sauce and melted cheese. Served with black beans, rice, lettuce and guacamole. **14.00**



52. Enchiladas de Mole Poblano

Soft corn tortillas rolled with shredded chicken and mole sauce, topped with melted cheese, red onions, radish and cilantro. Served with refried beans, rice, lettuce and guacamole. **14.00**



53. Enchiladas Las Hadas

Corn tortillas rolled with red snapper, salmon, calamari, shrimp, onions and peppers, topped with a red tomato sauce and melted cheese. Served with white rice, refried beans, lettuce guacamole and sour cream. **16.00**

54. Enchiladas Mosqueteras

Three soft corn tortillas rolled with chicken, shrimp and lobster, topped with pink lobster sauce and melted cheese. Served with rice and beans. **22.00**

55. Enchiladas Clásicas

Three corn tortillas rolled with shredded chicken, onions, mushrooms and goat cheese. Topped with sour cream and melted cheese. Served with rice and beans. **17.00**

56. Enchiladas Tapatias

Three soft corn tortillas rolled with chicken, ground beef, and duck. Topped with green, red, and mole sauces, melted cheese and sour cream. **17.00**

57. Enchiladas Rancheras

Three corn tortillas rolled with shredded chicken in a guajillo chile sauce, topped with melted cheese. Garnished with red onion, radish and sour cream. Served with white rice and black beans. **17.00**

58. Enchiladas Suizas

Soft corn tortillas rolled with chicken, topped with green sauce, sour cream and melted cheese. Served with black beans, rice, lettuce and guacamole. **13.00**

59. Tacos al Carbón

Soft corn tortillas rolled with grilled skirt steak, refried beans and pico de gallo. Served with black beans, rice, lettuce and guacamole. **17.00**

60. Taquitos Rancheros

Fresh corn tortillas stuffed with lamb and pico de gallo, served with rice and beans. **13.00**

61. Burritos Norteños

Flour tortillas rolled with shredded chicken or ground beef, onion, pepper, red sauce, white rice and black beans. Served with lettuce, sour cream and guacamole. **13.00**

62. Tamales

One beef tamale and one chicken tamale cooked in corn husk with sour cream and salsa verde, topped with melted cheese. Served with lettuce, guacamole, rice and beans. **13.00**

63. Chiles Rellenos

Two poblano peppers stuffed with ground beef or cheese, topped with melted cheese and red sauce. Served with lettuce, guacamole, rice and refried beans. **16.00**

SANDWICHES AND BURGERS

69. Mamá Fajita Sandwich

Grilled marinated chicken or skirt steak with onions and peppers in a red sauce rolled in a large flour tortilla. Served with seasoned curly fries, lettuce, guacamole and sour cream. **11.00**

70. Fiesta Sandwich Fajita

Grilled sliced skirt steak, ham, bacon, avocado slices, cheese, lettuce and fresh tomatoes. Served with seasoned curly fries. **11.00**

71. Sandwich de Carne o Milanesa de Pollo

Breaded chicken breast or veal cutlet rolled in a large flour tortilla with cheese and red sauce. Served with seasoned curly fries, lettuce and guacamole. **11.00**

72. Mamá's Wraps

- Grilled vegetable wrap...**10.00**
- Grilled skirt steak wrap...**11.00**
- Salmon wrap...**12.00**
- Grilled chicken breast wrap...**10.00**

All wraps served with pineapple-mayonnaise sauce, lettuce, guacamole and red sauce. Served with seasoned curly fries.

73. Family Steak Burgers

A steak burger served any style you desire.

- Steak Burger with Cheese...**8.00**
- Steak Burger...**8.00**
- Vegetable Burger...**6.00**
- Tapatia Steak Burger - Chef's special hamburger with grilled pineapple, ham, bacon and cheese...**11.00**

– Salmon burger...10.00

All steak burgers are served with lettuce, mayonnaise, cheese, tomato and seasoned curly fries.

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