

Café Con Leche

Visit for breakfast

Food Menu

BREAKFAST LUNCH DINNER

APPETIZERS

CHIPS & SALSA

Roasted tomato and jalapeño salsa de molcajete, house made chips

CHIPS & GUACAMOLE

Pickled red jalapeño salsa de molcajete, house made chips

CEVICHE

Shrimp, lime, cilantro, red onion, avocado

CALAMARI

Fried and served with a Chile de arbor cocktail sauce

\$5 GOAT CHEESE QUESADILLAS \$9

Black bean spread, served with guacamole

QUESO FUNDIDO \$9

\$9.95 Served with your choice of tortillas or chips
\$1 + SWEET CORN & MUSHROOMS
\$1 + CHORIZO

\$10.95 FLAUTITAS \$9

Three rolled crispy tacos filled with shredded chicken and rajas. Served with guacamole, sour cream, queso fresco, salsa verde.

\$10.95

BLACK BEAN TAMALES	\$9.95	CHILAQUILES	\$13
Black bean, sweet plantain & cheese tamale, sour cream, cotija cheese, pico de gallo		Tortilla chips, salsa verde, sour cream, chihuahua cheese, Mexican rice, refried beans	

EMPANADAS
Picadillo, chicken tinga, shrimp, side of chimichurri

\$9.95 *add Chicken | Rib-eye | Chorizo \$4*

SANDWICHES & TORTAS

Served with fries or Mexican rice & refried beans

BISTEK SANDWICH	\$11.95	CUBANO SANDWICH	\$11
Ribeye steak, lettuce, tomato, grilled onion, French bread		Lechon, ham, cheese, pickle, French bread	

CHICKEN SANDWICH	\$11.95	TORTA CUBANA	\$11
Char grilled chicken breast layered with lettuce, tomato, French bread		Lechon, ham off the bone, refried beans, sour cream, cheese, tomato, onion, avocado	

TORTA ASADA	\$11.95	JIBARITO	\$13
Skirt steak, pico de gallo, guacamole, queso fresco		Choice of Bistec, Pollo, Lechon, Veggie Patty. Fried plantain, grilled onion, lettuce, tomato, mayo.	

ROPA VIEJA SANDWICH	\$11.95	BURRITO SUIZO	\$15
Shredded braised beef, cotija, creme, French bread		Choice of Steak, Chicken, or Veggie. Lettuce, tomato, refried beans & sour cream. Covered in salsa ranchera & melted cheese	

TACOS

Order of three tacos with your choice of corn or flour tortillas

ASADA	\$13.95	CHICKEN TINGA	\$13.95
Skirt steak, pico de Gallo, guacamole, queso fresco		Shredded chicken breast, pickled onion, cotija	
COCHINITA PIBIL	\$13.95	CAMARON	\$13.95
Slow roasted marinated pork, black bean spread, pickled red onions, queso fresco		Shrimp, crispy cabbage, chipotle aioli, pico de gallo, cilantro	
BLACKENED TILAPIA	\$13.95	PESCADO	\$13.95
Blackened Tilapia, crispy cabbage, pico de mango, avocado aioli		Beer battered cod, chipotle aioli, coleslaw, cilantro	
CAULIFLOWER	\$13.95		
Lightly battered cauliflower, tomatillo jam, pickled Fresno peppers, red onion, toasted almonds, queso fresco			

ENCHILADAS

Served with Mexican rice & refried beans

ASADA	\$14.95	VEGETARIANA	\$14.95
Diced skirt steak, served over salsa ranchera		Tomato stewed zucchini and spinach, served over Huitlacoche sauce	
TINGA	\$14.95	CAMARON	\$14.95
Shredded chicken breast, served over mole poblano		Diced shrimp with sweet peppers onions, tomato served with creamy guajillo salsa	

FAJITAS

Served with Mexican rice, refried beans, guacamole, and your choice of tortillas

ASADA*	\$21.95	POLLO	\$19
Grilled skirt steak, tri-colored bell pepper, tomato, onion		Grilled chicken, tri-colored bell pepper, tomato, onion	
CAMARON	\$20.95	VEGGIE	\$19
Grilled shrimp, tri-colored bell pepper, tomato, onion		Mushrooms, zucchini, tri-colored bell pepper, tomato, onion	

PLATOS FUERTES

CHULETA AL PASTOR	\$19.95	SALMON*	\$19
Two 8oz pork chops, marinated al pastor style, served with chipotle mashed potatoes, salsa tres chiles, grilled pineapple, caramelized onion		Grilled salmon, spinach, chipotle mash potato, with heirloom cherry tomatoes, chipotle dijon salsa	
BISTEC ENCEBOLLADO	\$14.95	ROPA VIEJA	\$14
Thinly sliced rib-eye steak, grilled onion, white rice, black beans, grilled avocado		Pulled flank steak served with maduros, aji amarillo, pico de gallo, white rice and black beans	
CAMARONES	\$18.95	TAMPIQUENA*	\$23
Sautéed shrimp with adobo, shiitake mushroom, peas, white rice served with huitlacoche salsa		10oz marinated skirt steak served with a cheese mole enchilada, cactus salad, mexican rice and refried beans	
POLLO EN MOLE POBLANO	\$16.95	COCHINITA PIBIL	\$14
Grilled chicken breast with mole poblano, brocolini, potato rice cake		Slow roasted marinated pork, black bean spread, pickled red onions, queso fresco	

CARNE CON CHIMICHURRI
Grilled skirt steak, grilled green onions,
crispy yuca fries, chimichurri

\$24.95

FILETE DE PESCADO \$23
Pan seared white fish, roasted purple potato,
broccolini, with veracruzana salsa

CHILE RELLENO
An extra large poblano pepper stuffed with
chihuahua cheese, served with salsa rancher,
Mexican rice, refried beans

\$15.95

VERDES Y SOPAS

MIXTA SALAD
Romaine lettuce, chicken, bacon, black
beans, corn, tomato, avocado, tortilla strips,
ranch dressing

\$11.95

CALDO DE POLLO \$9.95 Med. / \$12.95 Lg
Chicken, potatoes, zucchini, carrots,
cabbage

TACO SALAD
Crispy flour tortilla bowl, Mexican rice,
refried beans, lettuce, avocado, tomato, sour
cream.
Chicken
Ground Beef

\$11.95

CALDO DE RES \$9.95 Med. / \$12.95 Lg
Beef, corn on cob, potatoes, zucchini,
carrots, cabbage

KALE CAESAR SALAD
Kale, heirloom tomato, bolillo croutons,
crispy parmesan, Caesar dressing

\$13.95

SOPA AZTECA \$9.95 Med. / \$12.95 Lg
Pasilla & ancho chile broth, shredded
chicken, tortilla strips, queso fresco, sour
cream, avocado

SIDES

Refried Beans	\$3.25	Yuca Fries	\$7
Black Beans	\$3.25	Maduros	\$6
White Rice	\$3.50	Tostones	\$7
Mexican Rice	\$3.50		

POSTRES

Torta De Chocolate	\$5.95	Capirotada	\$7
Chocolate cake, vanilla ice cream		Housemade Mexican bread pudding, chocolate Abuelita, piloncillo sauce, vanilla ice cream	
Flan	\$5.95		
Choice of caramel or coconut			