

Charolitas (tapas)

Stuffed Grape Leaves (Order of 4)

Beef, rice, onions, oregano & olive oil wrapped on a grape leaf. Served with natural yogurt.

Quesadillas

Beef • Chicken or Portobello mushroom with Monterey Jack cheese. Served with house pico de gallo.

Freshly Baked Empanaditas (Order of 4)

Beef: Cilantro • Picosita • Olives • Mushrooms or Chipotle.

Chicken: Tuscan • Chipotle • Poblano • Tomatoes or Mole.

Pork: Adobo • Pibil or Pastor.

Vegetables: Tomatoes & Mozzarella • French onion • Portobello & cheese • Spinach & cheese or Poblano & cheese.

Sweet: Seasonal fruits • Strawberries & cheese • Peach • Mango • Figs • Pineapple or Dulce de leche.

Puffy Pastry: Chorizo & Mozzarella cheese.

Croquettes Spanish Style (Order of 4)

Ham or Tuna fish with béchamel.

Served with dipping sauce.

Turkey mini Kabobs (Order of 4)

Ground turkey meatball, olives & cherry tomatoes.

Served with dipping sauce.

Bacalao Stuffed Avocados

Bacalao, 1/2 avocado, onions, garlic, dry sherry, olive oil, parmesan cheese & red bell pepper.

Served with crackers.

Mini Brochettes (Order of 2)

House marinated beef or chicken, onions, bell peppers & tomatoes. Served with dipping sauce.

Chonas [3 fried cornmeal empanadas]

Shredded beef • Chicken • Huitlacoche (Mexican corn truffle) or Ricotta cheese & jalapeños.

Served with dipping sauce.

Cheese, Grapes and Apricots

Gouda, Manchego, Pepper Jack & Mozzarella cheese.

Served with grapes, dried apricots & crackers.

Charolita to share

Crab Tapas (Order of 4)

Cream cheese, pico de gallo & crab meat, spread over toasted French baguette.

Spanish Omelet (Tortilla Española)

Potatoes, onions & eggs. (Individual portion)

Marinated Olives

House marinated olives with garlic, lemon juice & vinegar.

Bruschetta with Tomatoes and Cilantro

Ripe tomatoes, fresh cilantro, roasted red pepper, olives, garlic, red onions, lemon juice & olive oil on toasted French baguette.

Dipping Sauce Options

Chipotle cranberry • Cream cheese jalapeño • Chimmichurri • House hot sauce.

House pico de gallo

(artichokes, red onions, mango, jalapeño pepper, cilantro & olive oil).

Extra sauce

Soups

Tortilla

Chicken broth, dried red peppers, queso fresco, tortilla strips & cilantro.

Beans and Avocado

Deliciously seasoned and blended beans, chopped avocado, cheese and croutons.

Roasted Potatoes and Bacon

Roasted potatoes & crispy bacon.

Soup of the day

Cup Bowl

Salads

Caesar

Romaine lettuce, parmesan cheese, lemon juice & croutons.

Pineapple or Strawberries & Walnuts

Spring mix, baby spinach leaves, Romaine lettuce, glazed walnuts & blue cheese crumbs.

Garden Jicama

Baby spinach leaves, Romaine lettuce, Tomatoes, red onions, carrots and jicama.

Add grilled chicken to any salad

Sandwiches

Chicken Tuscan

Grilled chicken, bacon, Pepper Jack cheese, red onions, tomatoes & basil mayonnaise.

Chipotle Roast Beef

Deli roast beef, Pepper Jack cheese, roasted bell peppers & chipotle mayonnaise.

Roasted Pork

Roasted pork meat, avocados, onions, tomatoes, mustard & mayonnaise.

Charolas Special

Genoa salami, honey ham, provolone cheese & artichokes.

Tuna Fish

Delicious homemade tuna salad with celery, chives, cucumbers, mayonnaise & Dijon mustard.

Beef or Chicken Milanese

Breaded beef or chicken, avocado, onions tomatoes & mayonnaise.

Portobello Mushroom

Sautéed Portobello mushrooms in olive oil & red wine, roasted red bell peppers, Mozzarella cheese & basil mayonnaise.

Tomatoes and Cheese Panini

Fresh tomatoes, spinach leaves, red onions & Mozzarella cheese.

All sandwiches are served with

Steak fries or sautéed vegetables

(No substitutions please)

Sandwich Bread Options

White, Wheat or Ciabatta.

Salad Dressing Options

House dressing (cilantro) • Raspberry vinaigrette • Blue cheese • Italian or Ranch.

Poultry

Chicken Cordon Blue

Baked breaded chicken breast stuffed with ham & pepper jack cheese.

Chicken Mole

Chicken breast with our house mole sauce (made with chocolate, ancho & guajillo chiles, peanuts & spices) sprinkled with sesame seeds.

Chicken Milanese

Chicken breast lightly breaded with seasoned bread crumbs, then fried and baked to perfection.

Beef

Tampiqueña Steak

A flavorful grilled thin steak with a layer of Poblano peppers, a red enchilada, quesadilla, guacamole & pico de gallo.

Beef Wellington

A juicy 6oz fillet mignon sautéed & topped with foie gras of mushrooms, wrapped in puffed pastry over lambrusco sauce. Served with sautéed asparagus.

Filet Mignon with Shrimp

A flavorful 6oz center cut filet mignon cooked to perfection & topped with sautéed shrimp.

Pork

Carne Adobada

Pork tenderloin in adobo (chile pasilla & guajillo paste) with pineapple pico de gallo on top.

Pernil Asado

Pork shoulder marinated and roasted to perfection.

Pork Chops

Panko & province herbs crusted pork loin chops golden to perfection with a layer of apricot chipotle sauce on top.

Seafood

Shrimp Stuffed Tilapia

Tilapia fillet stuffed with shrimps & cream cheese sauce with cilantro.

Shrimp Mignon

Jumbo shrimp wrapped with bacon & with white wine sauce.

Roasted Salmon

Marinated salmon over lemon zest, Dijon mustard, fresh garlic & lemon juice.

Vegetarian Dishes

Stuffed Portobello Mushrooms

Portobello mushrooms with tomatoes, spinach, red onions & cheese.

Stuffed Mexican Squash "calabacita"

Mexican squash stuffed with corn, tomatoes, onions, cilantro and cheese, then covered with house made tomatoes sauce.

Tacos de Auacate (2)

Homemade corn tortillas filled with sliced avocado served with pico de gallo, shredded carrots, sliced tomatoes and fresh lemon.

All of our Entrées are served with 2 sides of your choice and bread.

Side Dishes

Sautéed Vegetables • Mashed Potatoes
Rice • Angel Hair Pasta • Garden Salad

Extra Sides

RED WINES

Featured Wine Red or White by the glass

By the bottle

- LLAI LLAJ** Pinot Noir (Chile)
- Primarious** Pinot Noir (Oregon)
- Gascon** Malbec (Argentina)
- Josh Cellars** Cabernet Sauvignon (California)
- McWilliams's** Shiraz (Australia)
- Jade Mountain** Merlot (California)
- Chateau St. Jean** Merlot (Sonoma)
- J. Lhor Los Osos** Merlot (California)
- Las Rocas** Garnacha (Spain)
- Root 1** Carmenere (Chile)
- Santa Carolina** Cabernet Sauvignon Reserve (Chile)
- Tapeña** Garnacha (Spain)
- Tapeña** Tempranillo (Spain)
- Trapiche** Malbec (Argentina)
- Gnaughty Vines** Zinfandel (California)
- XYZin** Zinfandel (California)

WHITE WINES

- Alamos** Chardonnay (Argentina)
- First Press** Chardonnay (California)
- Gayser Peak** Sauvignon Blanc (California)
- LLAI LLAJ** Chardonnay (Chile)
- Whitehaven** Sauvignon Blanc (New Zealand)
- William Hill** Chardonnay (California)
- Martin Codax** Albariño (Spain)
- Martin & Weyrich** Moscatto (California)

ROSE WINES

- Finca El Origen** Malbec Rose (Argentina)

SPARKLING

- Freixenet Cordon Negro** Extra Dry
- Freixenet Cordon Negro** Extra Dry
Individual 187 ml. Bottle (Spain)

Beer

- Bud Light
- Shiner Bock
- Corona
- XX Lager
- Guinness
- Samuel Adams

Drinks

Signature Sangria •••

Soft Drinks

Coffee , Tea

Desserts

- Coffeecake • Carrots Cake • Chocó Flan
• Tres Leches •

Always a pleasure to serve you. See you soon!