

# TAQUERIA & TEQUILA BAR

## MEXICAN & CUBAN CUISINE

### APPETIZERS

**GUACAMOLE AND CHIPS | 12.95**  
Fresh avocado, tomato, cilantro, onions, fresh lime juice

**NACHOS CONCHITA | 12.95**  
Homemade tortilla chips with refried black beans, jack cheddar cheese, pico de gallo, jalapeños, sour cream, guacamole  
*Choice of: Beef | Carnitas | Chicken | Chorizo*

**HOMEMADE YUCA EMPANADAS | 3.95 each**  
Served with jalapeño corn cream  
*Choice of: Cheese | Beef | Chicken | Shrimp | Broccoli & Cheese*

**HOMEMADE CORN MASA EMPANADAS | 3.95 each**  
Choice of: Truffle Mushroom Corn & Oaxaca Cheese, Tinga Shredded Chicken with Mexican spices | Tofu, Bell Peppers, Onion, Jalapeño & Cilantro

**STREET CORN | 4.25**  
Mayonnaise, cotija cheese, Mexican spices

**JAMAICA STREET CORN | 4.25**  
Jerk mayonnaise and toasted coconut

**QUESO FUNDIDO | 13.95**  
Queso Fundido Jack Cheese, Poblano Pepper, Sausage & Cilantro

**SHRIMP AVOCADO | 13.95**  
Stuffed with fresh shrimp, lime juice, onion, cilantro, tomato, olive oil

**ESQUITES | 6.95**  
Corn Epazote Stew Queso Fresco and Chipotle Aioli

**CEVICHE | 14.95**  
Shrimp cooked in fresh lime juice then mixed with cilantro, onions, mango, cucumber, tomato, olive oil, avocado

**MELISSA'S WINGS | 8.95**  
Choice of: Coconut Mango | Buffalo | Jerk Honey

**COCONUT SHRIMP | 12.95**  
Butterflied Jumbo Shrimp rolled in shredded coconut and lightly fried. Served with mango chili sauce

**STEAK BOCADILLOS | 11.95**  
Grilled Skirt Steak served with Mama's chimichurri

**CRISPY BRUSSEL SPROUTS | 8.95**  
Deep fried with the Chef's special fish sauce (Cilantro, Mint and Hazelnuts)

**ROASTED CAULIFLOWER | 8.95**  
Served with molasses and tahini sauce

**CHORIZO MAC & CHEESE | 10.95**  
Elbow macaroni with Mexican chorizo and Jack Cheese

**ROPA VIEJA SPRING ROLLS | 7.95**  
Served with Chipotle Crema

### SANDWICHES SERVED WITH FRENCH FRIES

**STEAK SANDWICH | 14.95**  
Caramelized onions, mozzarella cheese, refried beans, avocado, chipotle mayo

**CUBAN SANDWICH | 11.95**  
Traditional Cuban pressed sandwich with roasted pork, ham, Swiss cheese, pickles, mustard and mayo

**AL PASTOR SANDWICH | 11.95**  
Pork marinated overnight in Mexican spices and grilled to perfection, served with green pineapple, caramelized

**CRISPY CHICKEN SANDWICH | 11.95**  
Served with Jalapeño coleslaw, Jack Cheese, Tomatillo salsa, on Homemade Ciabatta onions, avocado, chipotle sauce

### SALADS & SOUP

**FRIJOLES SOUP | 6.95**  
Black bean, pico de gallo and queso fresco

**AZTECA SOUP | 8.95**  
Tomato and guajillo pepper broth served with homemade crispy tortilla chips, shredded chicken, queso fresco, crema, avocado

**GREEN PARK SALAD | 10.95**  
Baby Arugula, avocados, beets, queso fresco, dried cranberries, pinenuts, cumin lime dressing

**KALE QUINOA SALAD | 10.95**  
Fresh pears, avocados, carrots, red onions, carrot ginger dressing

**CAESAR SALAD | 9.95**  
Romaine lettuce, pumpkin seeds, cotija cheese, chile croutons, avocado caesar dressing

**MEXICAN COBB SALAD | 10.95**  
Romaine lettuce, chorizo, chicken, diced tomatoes, diced cucumbers, corn, red onions, avocado, cumin lime dressing

**+ ADD A PROTEIN TO YOUR SALAD**  
Chicken 4.00 / Shrimp 6.00 / Steak 9.00 / Salmon 9.00

### TACOS | \$3.95 EACH

**AL PASTOR ONLY \$2 ON TACO TUESDAYS!**  
Pork marinated overnight in Mexican spices and grilled to perfection served with grilled pineapple, onions, cilantro

**CARNE ASADA ONLY \$2 ON TACO TUESDAYS!**  
Grilled steak, Chimichurri, pickled onions, guacamole

**CHORIZO**  
Homemade Mexican chorizo, onions, cilantro, Ruperta's chipotle sauce

**CARNITAS**  
Grandma's recipe crispy pork, cilantro, onions, tomatillo sauce

**PESCADITO**  
Codfish marinated overnight in Mexican spices, heart of palm, mango chili sauce

**POLLITO**  
Chicken breast marinated in Mexican peppers, and served with pico de gallo, tomatillo sauce, guacamole, cotija cheese

**VEGAN**  
Roasted yellow squash, pico de gallo, guacamole, refried black beans

ALL TACOS ARE SERVED ON A SOFT CORN TORTILLA

### HOMEMADE SIDE DISHES \$5 EACH

FRENCH FRIES

PICO DE GALLO

BLACK BEANS  
& RICE

SWEET PLANTAINS  
& GREEN PLANTAINS

GUACAMOLE

SAUTÉED SPINACH

# MELISSA’S CUBAN FAMILY DISHES

## SERVED WITH RICE & BEANS

**ROPA VIEJA | 21.95**  
Braised shredded steak with onions, bell peppers and plum tomatoes

**LECHON ASADO | 16.95**  
Heritage pork marinated in traditional Cuban style and roasted all day to perfection

**PICADILLO | 16.95**  
Lean ground beef, potato, onion and bell pepper sautéed with garlic, plum tomato and raisins

**CHURRASCO | 22.95**  
Skirt steak grilled to perfection served with Chimichurri and cebollitas

**SALMON | 20.95**  
Grilled salmon to perfection over sautéed spinach, topped with orange avocado salsa

**POLLO AL JILLO | 16.95**  
Marinated boneless chicken breast sautéed with fresh garlic, white wine and parsley

**VACA FRITA | 23.95**  
Crispy shredded steak marinated in fresh lime juice, garlic, onions, cilantro. Served with green rice al caballo

**SHRIMP SIRENAS | 19.95**  
Jumbo shrimp sautéed with garlic and diced peppers

**MARISCADA | 27.95**  
Shrimp, mussels, calamari, clams, scallops, and fish simmered in a tomato garlic broth. Served with Cuban toasted bread

# MELISSA’S ENCHILADAS

**CHICKEN MOLE ENCHILADAS | 16.95**  
Grandma’s recipe. 3 soft tortillas, shredded chicken, onions, mole sauce, crema, lettuce and cotija cheese

**VEGAN ENCHILADAS | 12.95**  
3 soft corn tortillas, kale, sweet potatoes, black beans, tomatillo sauce, pico de gallo, and avocado

**SHRIMP ENCHILADAS | 16.95**  
3 soft corn tortillas, grilled shrimp, lettuce, jack cheese, and guajillo sauce

# PLATOS TIPICOS MEXICANO

**MEME QUESADILLAS | 11.95**  
Flour tortilla stuffed with monterey jack cheese and served with pico de gallo, sour cream, guacamole  
*Choice of: Beef | Carnitas | Chicken | Chorizo*

**VEGETARIAN QUESADILLAS | 9.95**  
Sweet potatoes, kale, pico de gallo, guacamole

**CHEESE QUESADILLAS | 7.95**  
Monterey jack cheese, pico de gallo, guacamole, sour cream

**BURRITOS DE PUEBLA | 13.95**  
Flour tortilla wrapped with rice, refried black beans, lettuce, cotija cheese, pico de gallo, guacamole, sour cream  
*Choice of: Beef | Carnitas | Chicken | Chorizo*

**VEGAN BURRITO | 12.95**  
Rice, black beans, kale, sweet potatoes, pico de gallo, guacamole, & salsa verde

**TATITAS BURRITO BOWL | 14.95**  
Served in a bowl with your choice of meat or vegetables, rice, refried beans, lettuce, pico de gallo, guacamole, salsa, corn, sour cream  
*Choice of: Chorizo | Chicken | Carnitas | Asada*

# CHEF’S TACO SPECIALS

**GREEN GODDESS TACOS | 4.50**  
Jalapeño hummus, brussel sprouts, cauliflower, kale, mushrooms, bell peppers, salsa verde

**BBQ CHICKEN TACOS | 4.50**  
Shredded chicken BBQ, black beans, pico de gallo, with crema

**BBQ STEAK TACOS | 4.50**  
BBQ Steak, crispy onions, pico de gallo

**CRISPY FISH TACOS | 4.50**  
Beer battered white fish, coleslaw, pico de gallo, sriracha mayo

**TOFU BLACK BEAN TACOS | 4.50**  
Greek yogurt, salsa verde, fried kale, cotija cheese

**GRINGO TACO | 4.50**  
Hard shell taco, ground beef, hot cheese, lettuce, pico de gallo, sriracha mayo

**SWEET POTATOES TACO | 4.50**  
Roasted sweet potato, corn, pumpkin seed, queso tatemado, salsa verde

**JERK CHICKEN TACO | 4.50**  
Dark meat chicken, mango, cucumber, guacamole, pickle onions and crema

**CRISPY CHICKEN TACO | 4.50**  
Crispy chicken, cabbage coleslaw, avocado, cream, cotija cheese and salsa verde

**SHRIMP TACOS | 4.50**  
Shrimp, guacamole, cheered corn, radish, chipotle tomato sauce

**TACO SALAD | 12.95**  
A crispy yuca tortilla shell filled with rice, beans, lettuce, peppers, corn, onions, tomato and served with a cilantro dressing  
*Choice of: Beef | Carnitas | Chicken | Chorizo | Shrimp*

# PLATOS TAQUERIA

## SERVED WITH RICE & BEANS

**SIZZLING FAJITAS**  
Onions, bell peppers, poblano peppers, garlic, cilantro  
*Choice of: Chicken 17.95, Steak 21.95, Shrimp 22.95 or Vegetable 16.95*

**TEQUILA CHICKEN | 15.95**  
Chicken breast marinated in olive citrus juices, Mexican spices sautéed in a creamy tequila sauce, fresh corn, poblano pepper, tomato

**GREENLAND SALMON | 22.95**  
Grilled wild salmon served over sautéed kale and chorizo with corn poblano cream sauce

**CHICKEN MOLE | 15.95**  
Half boneless roasted chicken over sautéed kale and authentic mole sauce

# PAELLAS

**SIMMERED IN A CALDERA WITH SAFFRON RICE, GREEN PEAS, FRESH GARLIC, BELL PEPPER, AND TOMATOES SAUCE**

**PAELLA ESPANOLA | 26.95**  
Shrimp, mussels, clams, chicken and chorizo

**PAELLA A LA MARINERA | 28.95**  
Shrimp, calamari, scallops, mussels, clams and fish

**ARROZ CON POLLO A LA CAZUELA | 18.95**  
Chicken ,chorizo, green olives, cilantro