

## BOTANAS (APPETISER)

<b>Muchos Nachos</b> Crispy corn to tortilla chips, topped with melted cheese, piço de gallo, served with guacamole and sour cream and your choice of:	
<b>Refried beans</b>	2.000
<b>Beef</b>	3.400
<b>Chicken</b>	3.200
<b>Combo (Chicken, Beef &amp; Beans)</b>	3.800
<b>Quesadilla</b> Your choice of fillings in flour tortilla with cheese and pico de gallo, served with guacamole and sour cream and your choice of:	
<b>Beef (Serves One)</b>	2.300
<b>Beef (Serves Two)</b>	3.800
<b>Chicken (Serves One)</b>	2.100
<b>Chicken (Serves Two)</b>	3.400
<b>Crab &amp; Prawns (Serves One)</b>	2.500
<b>Crab &amp; Prawns (Serves Two)</b>	4.200
<b>Mushroom (Serves One)</b>	2.000
<b>Mushroom (Serves Two)</b>	3.200
<b>Platter Santiago</b> Combination of nachos, la paqueta, el taquito quesadilla and el chimmi	
<b>Full Platter (Serves Three or Four)</b>	2.300
<b>Half platter (Serves One or Two)</b>	2.300
<b>Chilli con queso</b> A mexican cheese fondue blended with jalapeno, served with crispy tortilla chips	2.800
<b>Fritos Calamares ala Diabla</b> Deep fried buttered squid rings served with chilli sauce	3.100
<b>Bufalo wings</b> With onion soy dressing	2.900
<b>Chicken Tostada (Morelos)</b> Corn tortilla deep fried till crispy with Mexican fried beans, Chicken, shredded lettuce, sliced avocado and served with sour cream and onion rings	3.500
<b>Ceviche Cocktail</b> Cubes of squid, hammour, squid and crab cooked in lime sauce, mixed with chef Carlos' special salsa	3.600
<b>Avocado Relleno (De Oxaca)</b> Half ripe avocado filled with chopped crab Meat, onion, celery, carrot and tomato mixed with mayonnaise and a dash of south western spicy sauce	2.800
<b>Potato Quesadilla (Hidalgo)</b> Corn tortilla filled with mash potato, deep fried, served with guacamole and refried beans	2.500
<b>Salpicon de Jaiba</b> Crab filled with a lively mixture of crab Meat and pico de gallo topped with chilli con queso, bread crumbs and baked to perfection	3.500

## ENSALADAS (SALADS)

All salads are served with our own made tortilla shell

<b>Prawn Avocado Salad</b> Prawns on a bed of crispy greens with avocado served with a creamy cheese jalapeno dressing	3.600
<b>Poza Rica Salad</b> Marinated lettuce, topped with tuna, Chicken and prawns garnished with tomato, served with chef Carlos' special dressing	3.900
<b>Chicken Salad</b> Crispy lettuce, tomato, cucumber, bell pepper ring, jalapeno and black olives topped with sliced grilled Chicken breast served with creamy avocado dressing	3.500
<b>Casa Caesar Salad</b> Crispy lettuce, torn into bite size pieces, topped with our very own made, caesar salad dressing	2.800
<b>Casa Ensalada</b> Our house salad, crispy lettuce, tomato, carrots, cucumber and served with creamy avocado dressing	2.500

## SOPAS (SOUP)

<b>Sopa de Frijol</b> Most popular mexican creamy bean soup	1.600
<b>Crème Sopa de Mariscos</b> A creamy or tomato base seafood soup	2.600
<b>Sopa de Camaron Rincornada</b> A robust Shrimp soup served with jalapeno chillies	2.100
<b>Sopa de Pollo</b> Chicken soup, huasteca style	1.900
<b>Sopa de Tortilla</b> A hearty soup with crispy thin fried tortilla strips and chunks of avocado topped with cheese cubes and cilantro	2.100
<b>Caldo Talpeno</b> Chicken broth and rice with a chunk of vegetables and sliced grilled Chicken	2.100
<b>Corn Soup</b> Creamy corn soup from the heart of mexico	1.800

## PLATOS PUERTES (ENTREES)

<b>Camarones Tapatias</b> Gulf prawns cooked with tomato, onions, olives, green pepper and special salsa picante served with Mexican Rice and refried beans	6.500
<b>Fajita de Camaron</b> Prawns sautéed with bell pepper, tomato and onion served sizzling with rice, refried beans, guacamole, sour cream and warm tortilla	6.600
<b>Cajun Seafood Sampler</b> Local crayfish, hammour, squid and prawns dusted with cajun spices, then mesquite grilled to perfection served with corn on the cob, potato wedges and vegetables	7.000
<b>Camaron Rosarito</b> Chef creation of prawn sautéed in garlic, olive oil, mushroom and baked with cheese served with corn on the cob, potato wedges and vegetables	6.400
<b>Hammour Veracruz</b> Fillet of hammour grilled with garlic and butter, topped with chef carlos special sauce served with Mexican Rice and refried beans	7.000
<b>Hammour Empapelada (Tabasco)</b> Marinated hammour baked in the oven with sliced tomato, onion and potato (Chefs Surprise)	7.400
<b>Hammour Sarandiado</b> Fillet of hammour, marinated in special spices, grilled and topped with mexican enchilada sauce served with Mexican Rice, refried beans, guacamole and sour cream	6.700
<b>Piscado Hammour (Narayat Style)</b> Marinated fillet of hammour, coated with breadcrumbs and deep fried served with house salad and french fries	6.400
<b>Camaron Empanisado (Mazatan Style)</b> Marinated Shrimps, coated with breadcrumbs and deep fried served with house salad and country fries	6.000
<b>Camarones Petrolera (Mexico City)</b> Prawns, red cheese, whip cream sauté in butter, onion and garlic served with Mexican Rice, vegetables and mashed potato	6.400
<b>Seafood Burrito</b> Hammour, Shrimp tucked inside a large tortilla and topped with chilli con queso and shredded cheese served with Mexican Rice & refried beans	6.500
<b>FILETE PABILLOT</b> Grilled fillet of hammour, topped with mushroom sauce. Served with Mexican Rice and refried beans	6.100

## CARNE CON BISTEC Y SIZZLER (STEAKS AND SIZZLER)

<b>Fajitas</b> Marinated strips of Meat grilled with bell pepper, onion, tomato and spices. Presented sizzling to your table. Served with Mexican Rice and refried beans and served with guacamole, sour cream and warm tortilla and your choice of:	
<b>Chicken</b>	6.300
<b>Beef</b>	8.800
<b>Alejandro</b> Mix of Beef, Chicken and Shrimp	7.100
<b>Carne Asada</b> Grilled wild southwest's most popular Steak, served with Mexican Rice, refried beans and warm tortilla bread	6.500
<b>Texas T-bone Steak</b> Grilled Wild Southwest's most popular Steak, served with Mexican Rice, refried beans and warm tortilla bread	7.900
<b>Acapulco Fillet</b> Marinated Tenderloin cut into fillet grilled to perfection, topped with Mexican red sauce and melted cheese served with Mexican Rice, beans and mash potato	7.400
<b>Arachera Steak</b> Chef specialty, served with Mexican Rice, potato relleno and guacamole	7.100
<b>Costillas de Puerco</b> A whole mound of ribs, marinated overnight and char barbequed. Served with our own barbeque sauce like you have never tasted before! Go ahead eat them with your fingers - ramayana style. Served with country potato wedges and sautéed vegetables	6.900
<b>Jillian Wild West Sampler</b> A tasty combination of Barbeque Pork Ribs and Chicken barbecue cooked in our famous barbecue sauce. Served with country potato wedges, corn on the cob and vegetables	6.500
<b>Costilals de Bierra Asada</b> Lamb chops marinated overnight and char grilled. Served with green enchilada sauce, vegetables, refried beans and corn on the cob	6.400
<b>Pollo Fundito</b> Boneless breast of blackened Chicken served in a bed of grilled onions, accompanied with Mexican Rice, refried beans, pico de gallo and warm tortilla bread	6.000

## MESQUITE GRILL

<b>Sirloin Steak</b> 350 Grams of Sirloin Steak marinated overnight, grilled to perfection. Topped with coated onion rings, baked potato and sautéed vegetables	7.500
<b>Brochette de Filete (Arricife)</b> The tenderest and sweetest cut of Beef dusted with crushed pepper corn and cajun spices. Served with country potato wedges, corn on the cob and sautéed vegetables	6.900
<b>Ramonas Surf &amp; Turf</b> Boneless breast of Chicken, juicy Sirloin Steak, Hammour, Squid and fresh Shrimp, mesquite grilled with our own louisiana spices. Accompanied with country potato wedges, corn on the cob and sautéed vegetables	7.100

## AMIGOS SPECIAL

<b>Enchilada de Pollo (Morelia)</b> Boiled chicken fillings wrapped in corn tortilla with enchilada sauce, then topped with enchilada sauce cheese. Served with Mexican Rice and refried beans	5.400
<b>Enchilada al Cancun</b> Prawn, Crabmeat nad Mushroom in corn tortilla with enchilada sauce topped with cheese. Served with Mexican Rice and refried beans	6.400
<b>Taco de Escuinapa</b> Shrimp stuffed tacos, topped with onions, carrots and lettuce. Served with Mexican Rice and refried beans	6.100
<b>Burrito Arriero</b> An old town Mexican favorite. A large flour tortilla filled with Beef or Chicken sautéed in onion and bell pepper topped with chilli con queso and cheese. Served with Mexican Rice and refried beans	6.200
<b>Puntas al Vanil</b> Julian pieces of Beef cooked with tomato, onions, chili, garlic and mushroom. Served with rice and refried beans	6.700
<b>Puntas ala Mexicana</b> Grilled cubes of beef with onions, tomato mild spicy. Served with Mexican Rice, beans and flour tortilla	6.400
<b>Chilli Chingas (Bordo de Mexico)</b> Your choice of fillings: Steak or Chicken in a large tortilla, deep fried and topped with Chilli Con Carne and cheese. Served with mexican rice and refried beans	5.900
<b>Chili Relleno</b> Green pepper cut in two pieces stuffed with cheese and Chicken, deep fried and topped with enchilada sauce and sour cream, accompanied with corn tortilla, Mexican Rice and refried beans	6.100
<b>Taco Fantastico!</b> We bring you bowls of Meat, Chicken, Cheese, refried beans, guacamole, pico de gallo, shredded lettuce and sour cream. Build your own taco	6.300
<b>Taco de Pollo (Crispy Tacos)</b> Grilled cubes of Beef with onions, tomato mild spicy. Served with Mexican Rice, beans and flour tortilla	5.700
<b>Chili Con Carne</b> A tex mex favorite of tasty Ground Beef with California Red Chilli Sauce, topped with cheese and served with Mexican Rice	5.100
<b>Combination Platter</b>	
<b>Maria</b> Cheese Burrito, Beef Enchilada and Chicken Taco	5.400
<b>Martha</b> Beef Taco, Cheese Enchilada and Chicken Burrito. Served with rice and beans	5.500
<b>Garlic Chicken</b> Marinated Chicken breast, grilled to perfection topped with garlic sauce, onion, paprika, bell pepper, fresh mushroom and enchilada sauce. Served with Mexican Rice and refried beans	6.200
<b>Pollo Superemas</b> Grilled Chicken breast topped with thick tomato and mushroom sauce served with Mexican Rice and refried beans	6.500
<b>Pollo Invierno (Winter Chicken)</b> Charbroiled Chicken breast, cut in heart shape and tender, topped with refried beans, tomatillo sauce, glazed with cheese. Served with Mexican Rice and refried beans and warm tortilla	6.400
<b>Carne Guisada</b> Shredded Beef sautéed in butter, mixed with enchilada sauce and served with Mexican Rice and refried beans and corn and four tortilla	5.900
<b>Amigo fillet</b> Marinated Beef scallops grilled to perfection, topped with mushroom sauce glazed with cheese. Served with vegetables and Mexican Rice	7.200
<b>Medalloones de Puerto</b> Three pieces of marinated Tenderloin grilled to perfection. Topped with pepper sauce and queen sauce, served with vegetables and bell potato	7.000

## VERDURAS (VEGETARIAN)

<b>Burrito Estilobajo</b> Large tortilla filled with fresh mushroom, onion bell pepper and topped with chilli con queso. Served with Mexican Rice and refried beans	4.900
<b>Enchilada de Verduras</b> Corn tortilla stuffed with fresh spinach topped with tomatillo sauce. Served with Mexican Rice and refried beans	4.700
<b>Enchilada Pachuquena</b> Corn tortilla rolled with mixed vegetables, topped with red enchilada sauce, shredded lettuce, sour cream, cheese and tomato. Served with Mexican Rice and refried beans	5.400
<b>Chima Changa de Verdura (Estilo Sonora)</b> Chopped fresh vegetables stuffed in a large tortilla then deep fried and topped with chilli con queso. Served with Mexican Rice and refried beans	4.700
<b>Platillo Mexicano</b> A combination of cheese burrito, spinach enchilada and mushroom chimi changa. Served with Mexican Rice and refried beans	5.100
<b>Fajita de La Verdura</b> Marinated fresh vegetables, grilled with bell peppers, onions and tomato. Served on a sizzling skillet with Mexican Rice, refried beans, sour cream, guacamole and warm tortilla	4.900

## SIDE ORDERS

<b>Guacamole</b>	2.400
<b>Mexican Rice</b>	1.200
<b>Flour Tortilla</b>	1.200
<b>Sour Cream</b>	1.000
<b>Chips &amp; Salsa</b>	1.200
<b>Potato Wedges</b>	1.000
<b>Corn on the Cob</b>	1.000
<b>Sautéed Vegetables</b>	1.300
<b>Refried Beans</b>	1.200

## POSTRES (DESSERT)

<b>Banana Ole</b> Banana sautéed in rum and coconut, brown sugar and cinnamon, served with a scoop of vanilla ice cream	2.500
<b>Fried Ice Cream</b> A casa favorite! Vanilla ice cream glazed with our secret coating, quick fry until crunchy and served with whipped cream and chocolate syrup	2.700
<b>Tres Marias</b> Scoop of vanilla, chocolate & strawberry ice cream in banana boat. Served with crispy biscuit topped with chocolate and cherry	2.200
<b>Mexican Fruit Salad</b> Fresh mixed fruits topped with ice cream of your choice (Vanilla, strawberry or chocolate)	2.300
<b>Peras Bella Elena (Pretty Woman)</b> Boiled pears cut in pieces, served with vanilla ice cream and chocolate ice cream	2.600
<b>Flan</b> Mexican custard baked with caramel sauce	2.200
<b>Cake of the Day</b> Kindly ask the server	2.400

## COCINERO ESPECIAL (CHEFS SPECIAL)

<b>Taco salad</b> Large taco shell filled with refried beans, tortillas, lettuce, pico de gallo, chiriilias, carne, guacamole, sour cream and jalapeno topped with your choice of Beef, Chicken, or Prawns. Served with thousand island dressing	5.900
<b>Enchilada de Mole</b> Special enchilada in the heart of Mexico, corn tortilla filled with Grilled Chicken topped with red mole sauce and cheese. Served with Mexican Rice and Beans	6.400
<b>El Buro Mas Grande (Big Donkey)</b> A large tortilla tucked inside with Beef, Chicken or Pork accompanied with beans, lettuce, rice, guacamole, sour cream, cheese, pico de gallo, chilli con queso and enchilada sauce	6.700
<b>Tacos de Monterey</b> Your choice of Mixed Seafood, Chicken, Beef or Pork grilled with onion paprika, bell pepper in flour tortilla bread. Served with Mexican Rice and Beans	6.700
<b>Carnitas (Michoacan Style)</b> Pork meat boiled to tender then deep fried till crispy in tequila, fresh orange and cola. Served with Rice, beans, chopped onion, cilantro and garden sauce	6.700
<b>Tostadas de Camaron</b> Marinated Shrimp in crispy corn tortilla topped with mayonnaise, lettuce, tomato, sour cream, cheese and sliced avocado	5.900

All prices are in Bahraini Dinars and are subject to 15% service charge and 5% government levy.