



## APPETIZERS

<b>Tequila Style Three Melted Cheeses</b>	<b>\$ 104.00</b>
Tequila style three melted cheeses flamed served on volcanic rock, with sauces and hand made tortillas.	
<b>Los Deseos Mushrooms</b>	<b>\$ 100.00</b>
Mushrooms with shrimp with Mexican season of guajillo peppers, olive oil and garlic.	
<b>Tacos de Arrachera adobada</b>	<b>\$ 116.00</b>
Arrachera steak tacos with coriander and onion, sauces & guacamole.	
<b>Mushrooms Chipotle Style</b>	<b>\$ 96.00</b>
Organic mushrooms melted with italian sauce on it & chipotle touch served in a hot pan fried with hand made tortillas.	
<b>Wild Mushrooms On The Grill</b>	<b>\$ 103.00</b>
Wild mushrooms with olive oil on the grill, served with guacamole and hand made tortillas.	
<b>Jalapeño Chilli Stuffed With Cheese</b>	<b>\$ 99.00</b>
Breaded jalapeño chilli stuffed with cheese & served with thousand islands dressing.	
<b>Melted Chesse With Argentinean Beef "Chistorra"</b>	<b>\$ 112.00</b>
Melted chihuahua cheese with sauces and hand made tortillas.	
<b>Fried Chicken Tacos</b>	<b>\$ 84.00</b>
Fried tacos, on a lettuce bed, onion, sour cream served with guacamole and sauces.	
<b>Chicken Chalupitas</b>	<b>\$ 84.00</b>
Chicken chalupitas served with refried beans, chicken, pork, beef and cheese covered with lettuce, vegetables, sour cream and sauce.	
<b>Corn Sopecitos</b>	<b>\$ 84.00</b>
Corn sopecitos with beans, fresh chesse, lettuce, veggies and hot red sauce.	
<b>Nachos Pizza</b>	<b>\$ 94.00</b>
Crispy pizza bread covered with beans, cheese, jalapeño chilli & mexican sauce.	

## SALAD

<b>Tricolor Salad</b>	<b>\$ 109.00</b>
Lettuce, spinach, swiss cheese, grilled chicken breast sliced juliana style, tomato slices on pizza bread with parmesan cheese, balsamic vinagrette and crumbs of parmesan chesse.	
<b>Mixed Salad</b>	<b>\$ 77.00</b>
Fresh romain lettuce, avocado, green bell peppers, red bell peppers, celery and green olives.	
<b>Cactus Salad Mira Flores Style</b>	<b>\$ 77.00</b>
Nopales (cactus leaves) sliced on juliana style with tomatoes, onion, serrano chilli and chopped cilantro, olives and panela cheese on nopal leaf.	
<b>Tamarind Shrimp Salad</b>	<b>\$ 121.00</b>
Fresh romain lettuce, green bell peppers, avocado, boiled shrimp and tamarind dressing.	
<b>Cesar Salad with Chipotle</b>	<b>\$ 100.00</b>
Cesar dressing with a light touch of chipotle pepper.	
<b>From Oaxaca</b>	<b>\$ 123.00</b>
Fresh spinach chopped and mixed with Oaxaca cheese, croutons and jalapeños, fresh coriander and olive oil dressing.	
<b>Todo Santo Salad</b>	<b>\$ 106.00</b>
Fresh with apples, pineapple, almonds, raisins, peanuts, orange slices, peppers and a touch of curry.	
<b>Dressings</b>	
Blue Cheese, Ranch, Thousand Islands, Olive Oil, Balsamic Vinagrette and Papaya.	

## SOUPS

<b>Chicken Soup</b>	<b>\$ 64.00</b>
Chicken broth w/rice, veggies and grilled chicken breast on juliana style with coriander, onion and serrano chilli finely chopped.	
<b>Green chilli soup</b>	<b>\$ 64.00</b>
Delicious poblano green chill, soup with fresh cheese and tortilla chips.	
<b>Potato Soup</b>	<b>\$ 64.00</b>
Taditional mexican potatoe soup served with fresh cheese.	
<b>Tortilla Soup</b>	<b>\$ 64.00</b>
The most mexican soup comes w/a tomatoe base served with chips, chesse, avocado, sour cream, onion and pasilla chilli.	
<b>Wild Mushroom Soup</b>	<b>\$ 64.00</b>
Delicious soup prepared with wild mushrooms, pasilla pepper rings, chicken broth and fine herbs.	
<b>Black Bean Soup</b>	<b>\$ 63.00</b>
Delight yourself with this delicious cream prepared with tortilla chips, fresh cheese and guajillo peppers.	

## CHICKEN

<b>Pibil Chicken On banana Leaves &amp; Red Onions</b>	<b>\$ 128.00</b>
Baked chicken on achiote spice and orange juice, wrapped on banana leaves and red onion.	
<b>Chicken Breast Stuffed with Pumpkin Flower</b>	<b>\$ 153.00</b>
Chicken breast butterfly style filled with pumpkin flower and covered with cream poblano chilli sauce.	
<b>Chicken breast with chipotle sauce</b>	<b>\$ 153.00</b>
Grilled chicken breast covered with chipotle sauce cream style.	
<b>Doña Lulu Chicken Breast</b>	<b>\$ 160.00</b>
Chicken breast with pecans on a green poblano chilli cheese base and served with poblano sauce.	
<b>Chicken Mole Atocpan Style</b>	<b>\$ 160.00</b>
Chicken breast cooked with mole preparation from Atocpan México served with rice.	
<b>The Queen's Chicken Breast</b>	<b>\$ 156.00</b>
Stuffed with shrimp, mushrooms, onions, celery and California peppers, covered with red dry peppers sauce.	
<b>La Malinche Chicken Breast</b>	<b>\$ 178.00</b>
The legend that la Malinche cooked this dish for Hernan Cortes stuffed with cuitlacoche (corn mushrooms) and pumpkin flowers and a taste of epazote, we have it with the touch a la nove cuisine.	



## MEATS

<b>Tampiqueña Steak</b>	\$ 230.00
Mexican combination with tampiqueña steak, poblano green chilli slices with chesse, chicken enchilada, guacamole and beans.	
<b>Arrachera Steak Charbroiled Style</b>	\$ 194.00
Arrachera steak with charro beans, melted chesse, guacamole and cambray onions.	
<b>Aztec "Huarache" Steak with green sauce</b>	\$ 194.00
Finely cut filet with green chilaquiles, green sauce on cactus leaves and served with guacamole and beans.	
<b>Arrachera Steak Filled with Banana</b>	\$ 205.00
Fine arrachera steak stuffed with banana and cheese on guajillo chilli sauce, served with cactus leaves salad and rancho beans.	
<b>Beef Alambre</b>	\$ 194.00
Beef fillet with onions, poblano green chill, bacon, melted cheese, served with charro beans & guacamole.	
<b>Toluca Steak</b>	\$ 230.00
Beef fillet on tortilla covered with beans melted chesse and hot ranch sauce.	
<b>Tamarindo and Morita Bone</b>	\$ 200.00
Smooth and fresh ribs of pig, grilled and covers with a delicious sauce of tamarind and morita.	
<b>Grilled Filet Hearts</b>	\$ 234.00
Covered with cuitlacoche and mushrooms au gratin on an avocado sauce with a touch of Serrano pepper.	
<b>Meat Grill for 2</b>	\$ 378.00
Pork chop, beef Mexican sausage, chicken, onions and the famous rolled green chiles.	
<b>Los Deseos Beef Filet</b>	\$ 234.00
Grilled beef filet covered with an exquisite blue cheese sauce with a touch of dry peppers.	

## SPLASH

<b>Paper Wrapped Fish Filet</b>	\$ 200.00
Paper wrapped fish filet with butter, peppers, tomatoes, mushrooms and a leaf of Santa Maria cooked in white wine.	
<b>Fresh Pepper Tuna</b>	\$ 167.00
<b>Veracruz Fish Fillet</b>	\$ 167.00
Fresh fish fillet on the grill covered with veracruz sauce.	
<b>Grilled Fish Filet Lemmon Or Garlic Style</b>	\$ 167.00
Grilled fish fillet covered with garlic butter or lemon sauce.	
<b>Tikin Xic Fish Filet</b>	\$ 172.00
Traditional recipe from yucatan fish filet with achiote sauce and cooked in banana leaves.	
<b>Fish Filled w/Shrimp &amp; cheese</b>	\$ 192.00
Fish stuffed with shrimp & cheese, covered with chipotle sauce & poblano sauce.	
<b>Shrimp Devil style</b>	\$ 294.00
Sauteed shrimp on butter with guajillo chilli sauce.	
<b>Shrimp K-bob</b>	\$ 294.00
Shrimp skewered with green bell peppers, bacon, onions & tomatoes.	
<b>Grilled Butterfly Shrimp</b>	\$ 294.00
Shrimp butterfly style on the grill.	
<b>Altata Grill Shrimp</b>	\$ 319.00
Shrimp with mayonaisse, mustard & butter preparation on the grill.	
<b>Los Deseos Shrimp</b>	\$ 297.00
Sauteed shrimp with garlic, onions, tender onions, covered with béchamel sauce with a touch of damiana and California peppers.	
<b>Mexican Scampy Shrimp</b>	\$ 297.00
<b>Rosarito Lobster</b>	Ask your waiter
Rosarito traditional recipe w/beans flour tortillas & guajillo chilli sauce.	

## VERY MEXICAN

<b>Chile Relleno</b>	\$ 130.00
Pepper stuffed with cheese in tempura style & topped with red tomato sauce and sour cream.	
<b>Enchiladas</b>	\$ 128.00
3 chicken enchilada topped with sauce of your choice green, red or mole sauce served with rice & beans.	
<b>Chimichangas</b>	\$ 128.00
Fried flour tortilla filled with chicken or beans with chesse, guacamole & rice.	
<b>Chicken Fajitas</b>	\$ 154.00
Sauteed with onions, bell peppers and served with guacamole and beans.	
<b>Beef Fajitas</b>	\$ 192.00
Sauteed with onions, bell peppers and served with guacamole and beans.	
<b>Shrimp Fajitas</b>	\$ 192.00
Sauteed with onions, bell peppers and served with guacamole and beans.	

## DESSERT

<b>Mexican Ice Cream</b>	\$ 51.00
Vainilla ice cream with peanuts and covered with caramel.	
<b>Coconut Flan</b>	\$ 44.00
Secret recipe of the house.	
<b>Jericalla</b>	\$ 45.00
Ask Guadalupe for the recipe.	
<b>Rice Pudding</b>	\$ 40.00
Traditional grand nanny recipe.	
<b>Ice Cream Scoop</b>	\$ 44.00
Choice of chocolate, lemon, strawberry or vanilla.	

## COFFEE

<b>Decaf</b>	\$ 27.00
<b>American</b>	\$ 25.00
<b>Mexican</b>	\$ 25.00
<b>Tea</b>	\$ 25.00