

# LINDO

MEXICAN RESTAURANT & SUPERMARKET

DINE IN - TAKE OUT - CATERING



QUAINT & COZY, SERVING TRULY
AUTHENTIC MEXICAN FOOD BY THE JUAREZ FAMILY. (SINCE 2002)

# DESAYUNO BREAKFAST

(All served with rice, beans and order of tortillas)

HUEVOS Chorizo
Three scrambled eggs mixed with fresh made Mexican sausage 12.00

HUEVOS Jamon

Three scrambled eggs mixed with diced Mexican ham 12.00

HUEVOS Rancheros

Three eggs marinated in our homemade green or red sauce 12.00

Three eggs mixed with diced tortilla chips marinated with your choice of homemade salsa rojo or verde. Garnished with queso fresco 12.00

HUEVOS a la Mexicana

Three scrambled eggs mixed with diced tomatoes, onions and jalapeños. Topped of with fresh cilantro 12.00





# APPETIZERS

your choice of meat for just an extra 3.00) Tortilla chips layered with / without your choice of meat, beans, lettuce, cheese, tomatoes and sour cream 8.00

EL NACHO Grande

Add your choice of meat for just an extra 3.00) A generous portion of crispy tortilla chips served with your choice of meat, beans cheese, lettuces, jalapeños, pico de gallo, sour cream and guacamole 10.00

(8) Mini tacos stuffed with your choice of meat. Garnished with tomatoes, cheese, lettuces and sour cream 9.00

# FLAUTITAS

(8) Mini fried rolls stuffed with your choice meat. Garnished with sour cream and cheese w/ a side of guacamole and sour cream 10.00

# MULITAS

Your choice of corn or flour tortillas, ayered with your choice of meat, cheese and avocado with side of guacamole and sour cream 10.00

# GUACAMOLE

Mashed avocado mixed with chopped onions, tomatoes, cilantro and seasonings 10.00

# **QUESO DIP**

Melted white cheese with a side of tortilla chips 10.00 Add pico de gallo. 2.00 Add chorizo 3.00

# RAY'S PAPAS

Your choice of either seasoned potato wedges or French fries topped off with choice of meat, lettuce, cheese tomatoes and sour cream 10.00

# CHICHARRON SUPREMO

Pork rinds with your choice of steak, chicken, chorizo or carnitas topped off with queso fresco, pico de gallo and crema casera 13.00





(Tossed with chopped lettuce, tomatoes, fresh cilantro leaves and avocado and topped with your choice of meat) Chicken 12.00 Steak 12.00 Shrimp 13.00

COMBO (Chicken, Steak, Shrimp) 16.00

### MEXICAN ROWL

Meat Choices- steak, chicken, tomatoes, cilantro, and sour cream. Topped off with cheese and avocado \$12.00

# TACO SALAD GRANDE

Choice of steak, chicken or ground beef layered on lettuce. along with pico de gallo and guacamole. Topped off with fresh cheese and sour cream all in a crispy flour tortilla bowl \$12.00

# TACO SALAD

Choice of steak, chicken or ground beef ground beef, al pastor, carnitas. mixed with lettuce, tomatoes and topped off Mixed with seasoned rice, lettuce, with fresh cheese and sour cream all in a crispy flour tortilla bowl \$10.00

# **ENSALADA DE NOPAL**

Cooked cactus mixed with tomatoes, onions & cilantro. Topped off with queso fresco and avocado \$10.00 (Add meat 3.00)



# **ENCHILADAS**

Two 10.00 Three 12.00 Four 14.00 Steak, chicken, pork, ground beef with your choice of our signature red or green sauce. Topped of with sour cream and cheese

# **ENCHILADAS POBLANAS**

(3) Three enchiladas with your choice of meat marinated in our homemade signature mole sauce. Topped off with sour cream and cheese. \$15.00

# **ENCHILADAS MICHOACANAS**

(3) Three enchiladas stuffed with cheese and marinated in our homemade signature red or green sauce. Topped off with lettuce, sour cream and cheese along with a grilled Mexican steak or grilled chicken breast of your choice. \$16.00



### **ENCHILADAS CON OUESO BLANCO**

(3) Three enchiladas with your choice of meat topped off with our signature jalapeño cheese sauce and pico de gallo. \$15.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbo \*Consuming raw or under

(All served with rice, beans, small salad and order of tortillas (flour or corn))

**STEAK (ASADA)** 16.00

CHORIZO (MEXICAN SAUSAGE) 16.00 MARINATED PORK (AL PASTOR) 16.00

CHICKEN (POLLO) 16.00 SHRIMP (CAMARON) 18.00

**COMBO** (CHOICE OF THREE MEATS COMBINED) 20.00

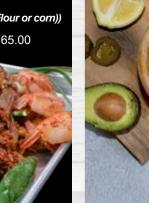


# PARRILLADA A LA

(All served with rice, beans, small salad and order of tortillas(Flour or corn)

ONE ADULT 25.00 TWO ADULTS 45.00 THREE ADULTS 65.00

MAKE YOUR TASTE BUDS JUMP. IT'S A MEXICAN GRILL OUT HAPPENING RIGHT ON YOUR PLATE. LA PARRILLADA INCLUDES GRILLED CHICKEN, GRILLED STEAK, MEXICAN SAUSAGE GRILLED SHRIMP, FRIED JALAPEÑOS, FRIED ONIONS, FRIED SEASONED POTATOES AND SLICED BELL PEPPERS ALL MIXED TOGETHER. ENJOY!



**BEANS** 3.00 **RICE** 3.00 PICO DE GALLO 3.00 **GUACAMOLE** 4.00 AVOCADO 4.00 **SOUR CREAM 2.00** CHEESE 2.00 **QUESO FRESCO 3.00 DEEP FRIED JALAPEÑOS 3.00 DEEP FRIED ONIONS 3.00 GRILLED CACTUS** 4.00 **DUESO DIP** 4.00 FRENCH FRIES 3.00

# CARNE ASADA

# PLATILLO DE MILANESA Res o de Pollo

Breaded chicken or steak along with fried jalapeños and fried onions 15.00

# CARNE A LA Tampiquena

(3)Three enchiladas stuffed with cheese and marinated in our homemade signature red or green sauce. Topped off with sour cream and cheese along with a grilled Mexican skirt steak, salad, rice and beans. 23.00

# CARNE Asada

Carne Diezmillo (Chuck roll) 18.00 Carne Cecina (Tender sliced cured steak) \$18.00 Carne Arrachera (Skirt Steak) 20.00 Add Shrimp 4.00 Grilled Mexican steak well-cooked and served with rice, beans, salad, fried jalapeños and fried onions

### CHIMICHANGAS

Just like a burrito, but deep fried to a golden brown. Stuffed with ground beef, steak or chicken, beans, rice, and cheese along with a side of sour cream 12.00 (Add cheese sauce 3.00)

# FLAUTAS

Four rolled and crispy corn tortillas stuffed with cheese. Choice of meat (steak, beef, chicken or pork). Garnished with sour cream and cheese. 12.00 (Add cheese sauce 3.00)

# CHULETA Ahumada

Smoked pork chop well-cooked and served with rice, beans, salad, fried jalapeños and fried onions \$17.00

# COSTILLAS de Pes

Four strips of beef short ribs well-cooked and served with rice, beans, salad, fried jalapeños and fried onions \$20.00

\*Consuming raw or undercooked meats, poultry, od, shellfish or eggs may increase your risk of foodbo

# HOUSE SPECIALTIES

(All served with rice and beans and side salad)

# PECHUGA de Pollo

Juicy chicken breast seasoned with Mexican spices and grilled to perfection along side fried jalapeños and fried onions 15.00

# CHILE Relleno

Poblano pepper stuffed with cheese marinated with our homemade tomato red or green sauce 14.00 (Add meat 3.00)

# CREMOSO Chile Relleno

Poblano pepper stuffed with cheese. Topped with a creamy white sauce and sprinkles of cilantro. 16.00 (Add meat 3.00)

# GUISADOS de Pes

Seasoned steak marinated in our homemade red or green sauce. 15.00

# BIRRIA de Pes

Tender pulled beef marinated in our homemade pasilla chile along with a side of pico de gallo. 16.00

# PLATILLO DE Carnitas

Michoacan styled carnitas with a side of pico de gallo 14.00

# PLATILLO DE Chicharron

Seasoned pork rinds marinated in our homemade red or green sauce 14.00

# CHILADUILES

Tortilla chips marinated with our homemade red or green sauce topped off with sour cream and cheese. Meat Choices- Steak, Chicken, Ground Beef, Al Pastor, Carnitas. 14.00 (Add two fried eggs 3.00)

# MOLE Poblano

Grilled chicken marinated with our homemade mole sauce 15.00 (Grilled Steak 3.00)



CHIMICHANGAS

# SEAFOOD

Crispy tortilla topped with fresh shrimp, tomatoes, onion, and cilantro. All seasoned and mixed with fresh tomato juice \$5.00

# PESCADO DORADO

A whole tilapia fish seasoned and deep fried. Choice of two sides- rice, beans or French fries \$14.00

### CHIMICHANGAS

Meat Choices- Shrimp or Fish Stuffed with rice, beans and cheese along with a small salad and sour cream \$14.00 (Add Cheese sauce 3.00)

### BURRITO

Meat Choices- Shrimp or Fish Flour tortilla stuffed with rice, beans, lettuce, tomatoes and sour cream. Marinated with our homemade salsa verde or salsa roja. Topped off with cheese \$16.00 (Add Cheese sauce 3.00)

# **CAMARONES CON NOPALES**

Shrimp and cooked cactus mixed and marinated with homemade hot sauce \$18.00

# **CAMARONES A LA DIABLA**

Seasoned shrimp marinated with our homemade red hot sauce \$18.00

# COCTEL DE CAMARONES

Authentic Mexican shrimp cocktail mix with onion, tomatoes, cucumber, celery jalapeño, salt, black pepper, tomatoes juice, ketchup, cilantro all in a bowl. Topped off with avocados slices \$18.00

### FILETE EMPANIZADO

Breaded pan-seared fishlet along with a side of salad, rice, and beans \$16.00

Shrimp, octopus, and oyster cocktail. Includes: onions, cilantro, avocado, tomato, and our signature cocktail juices. Topped off with avocados slices \$20.00

### **VUELVA A LA VIDA**

Shrimp, octopus, surimi, calamari, and oysters. Includes: onions, cilantro, avocado, tomato, and our signature cocktail juices. Topped off with avocados slices \$18.00

# COCTEL DE CAMARON Y PULPO

Shrimp and octopus cocktail Includes: onions, cilantro, avocado, tomato, and our signature cocktail juices. Topped off with avocados slices \$20.00

# **ENCHILADAS DEL MAR**

(Add Cheese sauce \$3) (3)Three enchiladas with your choice of shrimp or fish topped off with our signature red or green sauce along with a side salad, pico de gallo and sour cream \$16.00

# SHRIMP QUESADILLA

Flour tortilla layered with shrimp and cheese along with a side salad, pico de gallo and sour cream \$14.00

# **OSTIONES EN SU CONCHA**

Oysters in shell. (6) \$12 (12) \$23 OSTIONES CHARROS

# With pico de gallo, shrimp, and avocado. (6) \$17 (12) \$28

CALDO DE SIETE MARES

# VEGETARIAN

Slices of grilled onions, asparagus, bell pepper, tomato, mushroom, cactus and fresh spinach. Served with with an order of tortillas and side of rice and beans. 16.00

### **ENCHILADAS DEL GALLO**

(3) Enchiladas made of corn tortillas and stuffed with pico de gallo and mushrooms. Topped with lettuce, cheese sauce and gueso fresco. Served with rice and beans 15.00

# **ENCHILADAS DE OUESO**

(3) Corn enchiladas fried in salsa roja stuffed with queso fresco and onions. Topped with fresh lettuce, fried potatoes, queso fresco, rice and beans 15.00

A burrito stuffed with rice, beans, cheese, grilled onions, spinach, tomato, mushrooms and bell pepper. Topped with your choice of salsa. Served with salad, sour cream 15.00

(3) Soft shell tacos with your choice of corn or flour tortillas. Stuffed with grilled bell peppers, beans, pico de gallo, sliced avocado and queso fresco. Served with rice and beans 15.00

Four rolled corn tortillas stuffed with potatoes. Deep fried to golden brown. Topped with pico de gallo, guacamole and queso fresco. Served with rice, beans 14.00

FAJITAS VEGETARIANAS

(2) Chimichanga stuffed with rice, beans, cheese, grilled onions, mushrooms and bell peppers. Served with a side of rice, beans. small salad and sour cream 15.00

# **OUESADILLA**

Cheese quesadilla stuffed with grilled pico de gallo, bell pepper, mushrooms, spinach and fresh cilantro. Served with a small salad, rice, beans and sour cream 15.00

# **TACOS**

TACOS MEXICANOS (Only on corn tortilla) (All corn tortillas are handmade and gluten free. Topped off with raw onions and cilantro) 3.75 Choice of meats:

STEAK (Asada)

CARNITAS (Tender pork)
GROUND BEEF (Carne moilda) AL PASTOR (Marinated pork)

CHICKEN (Polllo) CHORIZO (Mexican sausage) BUCHE (Pork tummy)

CABEZA (Beef head muscles) LENGUA (Beef tongue) BARBACUA (Goat meat) TRIPA (Beef entrails)

(Pork rinds)

Crispy hard shell tacos with your choice of meat, topped off with sour cream, lettuce tomatoes and shredded cheese, 4.00

ALL TACOS COME

WITH GRILLED ONIONS AND RADISH





# **MEXICANO TACO PLATTER**

ree tacos served on corn tortillas. Served with rice and beans. **Toppings:** onions and cilantro 15.00

### AMERICANO TACO PLATTER

Three tacos served on corn or flour tortillas Served with rice and beans. *Toppings:* lettuce tomatoes, sour cream, cheese onions, and cilantro 17.00

# **TACOS AMERICANOS**

Flour or corn tortillas. Toppings: lettuce, tomatoes, sour cream, cheese 4.00

# **QUESOBIRRA TACO PLATTER**

Three crispy corn tortillas dipped in our homemade consommé. Stuffed with melted cheese along side a bowl of consume and a side of rice 16.00 (1) Quesobirria taco \$4

# BIRRIA RAMEN TACO PLATTER

Three crispy corn tortillas dipped in our homemade consommé. Stuffed with melted cheese along side a bowl of ramen consume and a side of rice 18.00

# **CALDO DE PESCADO**

(Fish Soup) Served with tortillas or tostadas \$18.00

# **CALDO DE SIETE MARES**

COCTEL DE CAMARONES

**CAMARONES CUCARACHAS** 

LANGOSTINOS

CHAPUZON

Sm \$25 Lg \$43

sauce. \$26.00

SHRIMP CEVICHE

A LA CARTE TACOS

juice and spices \$15.00

**CHARROLA DEL MAR** 

Deep fried shrimp with red sauce. \$26.00

Marinated prawns cooked Michoacan style.

Our delicious seafood mix; octopus and

shrimp in our authentic Michoacan style

Rice with crab, octopus, shrimp, calamari, and mussels. \$26.00

onions, cilantro, avocado, marinated in lime

MEAT CHOICES. Shrimp or fish topped with

lettuce, tomatoes, onions, cilantro and

Fresh shrimp with chopped tomatoes,

(Seven Sea Soup) Served with tortillas or tostadas 24.00

**CALDO DE CAMARON** 

(Shrimp Soup) Served with tortillas or tostadas 18.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*

(Served with a side of tortillas) (Extra Tortillas 3.00)

MENUDO (Mixed with hominy) \$14.00

MENUDO (Beef tripe) \$12.00

**POZOLE** (Pork hominy) \$12.00

CALDO DE RE5 (Mexican beef stew) \$16.00

Includes a side of rice

**CONSUME DE BORREGO** 

(Mexican lamb stew) \$16.00 Includes a side of rice



CALDO DE RES

# (Served with French fries) Sub sandwich with a warm bun layered with lettuce, tomatoes, avocado, mayonnaise, mozzarella cheese and your choice of meat



Steak, chicken, ground beef, al pastor, carnitas, chorizo, or ham. 10.00

# SPECIAL MEATS

Milanesa de res, milanesa de pollo, cabeza, tripa, barbacoa or lengua. 12.00

# **BUILD YOUR OWN TORTA CUBANA 13.00**

- Ham, sausage, steak, bacon, chorizo, al pastor, pollo or ground beef
- One sunny side up egg
- With lettuce, tomatoes, avocado, mayonnaise, mozzarella cheese Add jalapeños 0.99 Add extra meat 3.00

# **АНПБАПА**

Marinated warm bun layered with mozzarella cheese, avocado and your choice of meat. 12.00

MEAT CHOICES. Steak, chicken, ground beef, al pastor, carnitas, chorizo (Add special meat options- buche, lengua, cabeza, barbacoa for 1.99)

MEXICAN FOOD NIVEL C 11111 100%





# MEAT CHOICES.

Steak, chicken, ground beef, al pastor, carnitas. Flour tortilla stuffed with rice, bean and cheese, and your choice of meat. Along with a side salad of lettuce, tomatoes and avocado and a side of sour cream and marinated with our homemade salsa verde or salsa rojo. Topped off with cheese. 14.00 (Add Cheese sauce 3.00)

# OUESADILLA

Flour tortilla layered with choice of meat and cheese along with a side salad and sour cream \$8.00

# **TOSTADAS**

Crispy tortilla choice of meat over beans and garnished with lettuce, tomatoes, avocado, sour cream and cheese 4.00

Flat thick corn ortilla stuffed with cheese, lettuce, cream and your choice of meat 4.00

SOPE Flat thick corn cream and your choice of meat 4.00

# HUARACHE

Flat thick/long corn tortilla layered with beans, lettuce, tomatoes, sour cream and your choice of meat 8.00

# MULITA

# MEAT CHOICES

Steak, chicken, ground beef, al pastor, carnitas, chorizo, ham, cabeza, barbacoa, tripa or lengua) 4.00

(1) ENCHILADA 3.00

(1) CHIMICHANGA 4.00

(1) CHILE RELLENO 6.00

(1) TAMALE 3.00 (Only available on the weekends)

(Tamale options chicken or pork)

(1) FLAUTA 3.00

# KIDS MENU

Choice of chicken, steak or ground beef. Served with rice, beans or French fries

L Burrito stuffed with rice, beans and cheese 6.00

2. Quesadilla stuffed with cheese 6.00 Corn flauta stuffed with cheese lavered with cheese 6.00

4. Enchilada stuffed with cheese 6.00

5. Chicken nuggets 6.00

**6.** Hot dog 6.00



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*

# **DESSERTS**

Nutella, bananas and strawberries stuffed in a flour tortilla, deep fried and rolled in cinnamon sugar. Served with vanilla ice cream, chocolate drizzle, and whipped cream with a cherry on top \$8

# **CONCHA ICE CREAM SANDWICH**

Mexican sweet bread filled with your choice of vanilla or chocolate ice cream, drizzled with chocolate or caramel syrup \$8

A creamy custard dessert topped with caramel \$6

# CHOCO-FLAN

A combination of flan on top and chocolate sponge cake on the bottom \$7



**WHITE WINE** Mascato, Pinot Grigio, Chardonnay, White Zinfandel

**RED WINE** Sangria, Melot, Burgundy

# DAIQUIRIS

Flavors are strawberry, peach, mango raspberry, banana, watermelon Small 12oz \$6 Jumbo 18oz \$8 Super 32oz \$14 Warrior 62oz \$20

# **MARGARITAS**

House lime margarita or azul margarita

Small 12oz \$7 Jumbo 18oz \$9 Super 32oz \$15 **Warrior** 62oz \$21

# **FLAVORED MARGARITA**

(Strawberry, peach, mango, raspberry, banana, watermelon) Small 12oz \$8 Jumbo 18oz \$10 Super 32oz \$16 Warrior 62oz \$22

# MICHELADA \$12

MICHELADA CON CAMARON \$14

MICHELADA CON CAMARON Y CARNE SECA \$18

MICHELADA SINALOA \$15

Michelada mixed with ceviche

MICHELADA CON (3) DYSTERS \$16

MICHEBOMBA \$15 Our house michelada mixed with a 32oz beer

**SEIS CHEVES PREPARADAS CON CEVICHE \$30** 

Your choice of six beers with ceviche



PEPSI PRODUCT 3.00

Pepsi, Diet Pepsi, Moutain Dew, Diet Moutain,

Sierra Mist, Dr. Pepper, Iced Tea FLAVORED LEMONADES \$4.00

Mango, Strawberry, Peach, Raspberry

FLAVORED WATERS

SM \$2.00 LG 3.00 XL 4.00

Horchata, Jamica. Tamarindo

BOTTLES 3.00

Coca-Cola, Pepsi, Crush, Sidral, Sangria, Fanta, Sprite

JARRITOS 3.00



IMPORTED BEER \$5

Corona, Corona Light, Corona Premier, Victoria, Modelo Especial, Negra Modelo, Tecate, Tecate Light, XX Lager, XX Amber, Sol, Estrella Jalisco, Heineken

# **DOMESTIC BEER** \$4

Budlight, Coors Light, Budweiser, Miller Light, Michelob Ultra, Blue Moon, O'Douls, Spotted Cow

**CAWAMA5** 32oz **BEER** \$10.00 (Modelo, Victoria, Corona Familiar, Tecate, Sol) Seis cheves preparadas con ceviche \$30 Your choice of six beers with ceviche

**BUCKET OF (6) BEERS** \$26





