



LOS CORRALES

MEXICAN RESTAURANT & SEAFOOD

DINE IN • CARRY OUT



Mon 10-8
Tue 10-8
Wed **CLOSED**
Thu 10-8
Fri 10-9
Sat 9-9
Sun 9-8



LIKE & RECOMMEND US ON:
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6713 W. 26th St. • Berwyn, IL 60402
Tel. 708-484-9063

www.LosCorralesRestaurant.com

Margarita Tradicional de Limon Premium



Margarita Tradicional

House Tequila **12⁶⁹**
Premium **17⁶⁹**

Premium includes small bottle of rum
Tamarindo Tamarind **Mango**
Limón Lime **Fresa** Strawberry



Margarita Alacrán 20⁹⁹

A perfectly balanced cocktail, our traditional margarita with your choice of beer



Margarita Mangonada

Reg. 20oz **12⁹⁹**
Premium 32oz **18⁹⁹**
Mango-chamoy margarita.
Premium includes small bottle of tequila



Tequila Sunrise

Reg. 20oz **12⁹⁹** Premium 32oz **17⁹⁹**
Tequila, orange juice and grenadine syrup
Premium includes small bottle of rum



Paloma Tropical Premium

Paloma Blue Premium

Paloma

Reg. 20oz **12⁹⁹** Premium 32oz **17⁹⁹**

Your choice: Traditional, Tropical or Blue
Premium includes small bottle of tequila

TRADITIONAL: Squirt, lime juice, salt and tequila
TROPICAL: Squirt, orange juice, grapefruit juice, lime juice, salt and tequila

BLUE: Squirt, orange juice, grapefruit juice, lime juice, salt, tequila and Blue Curacao



Piña Colada Regular Happy Colada

Piña Colada

Reg. 20oz **12⁹⁹** Premium 32oz **18⁹⁹**

White rum, coconut milk and pineapple juice.
HAPPY COLADA is served on the rocks with Blue Curacao.

Premium includes small bottle of rum



Mojito Regular Mojito de Coco

Mojito

Reg. 20oz **12⁹⁹** Premium 32oz **17⁹⁹**

White rum, seltzer water, simple syrup, fresh spearmint leaves and lime juice.

Premium includes small bottle of rum

FLAVORS: • LIMON lemon • PEPINO Cucumber • COCO Coconut • FRESA Strawberry



Russian Monster 19⁹⁹

Monster energy drink, orange juice, grapefruit juice, lime juice and vodka



Tropical Pineapple 17⁹⁹

Pineapple juice, chopped pineapple and whiskey



Frappe Virgin 9⁹⁹ With Rum 17⁹⁹

Milk, chocolate and coffee. Served cold.
Your choice of Bacardi Black or Bacardi Superior rum



Vodka-lemonade Strawberry

Vodka-lemonade Mango

Vodka-Lemonade 17⁹⁹

Strawberry or Mango

Lemonade, lime juice, cucumber and vodka.

Your choice of strawberry or mango

Sangria Loca

Virgin **12⁹⁹** With Vodka **17⁹⁹**

Sangria Señorial, Tajin chilli powder and lime juice

Micheladas



Michelada Culiacán 15⁹⁹
With shopped shirmp and mango

Michelada Alacrán 15⁹⁹
With shrimp and cucumber

Michelada Mazatlán 15⁹⁹
With shrimp ceviche



Michelada Extra 20⁹⁹

Michelada El Gordito 20⁹⁹



Michelada Corrales 11⁹⁹
Orange & lime juice mixed with your favorite beer

Michelada de Sabor 11⁹⁹
MANGO • PEPINO • TAMARINDO
Flavored michelada made with your favorite beer



Cantarito 20 oz 12⁹⁹
Mix of tequila, Squirt, Tand citrus juices

Cantarito DeLuxe 32 oz 17⁹⁹
Mix of tequila, Squirt, and citrus juices and a 50 ml bottle of tequila



Cerveza Preparada 6⁹⁹
With your choice of canned beer: Tecate, Tecate Light or Modelo garnished W/ shrimps

Michelada 11⁹⁹
Our house recipe of this traditional Bloody Mary style beer cocktail. Pick your favorite beer

Tequilas

EXTRA PREMIUM
Don Julio 1942 19⁰⁰
Don Julio 70 12⁰⁰

PREMIUM
Pick your favorite: 10⁰⁰
Don Julio Rep.
Patrón Silver
Herradura Rep.
3 Generaciones Rep.

Pick your favorite: 9⁰⁰
Hacienda Vieja Rep.
José Cuervo Rep.
Hornitos Rep.
1800 Rep.
Don Ramón Rep.
100 Años Rep.
Centenario Rep.
Jimador Rep.
Cazadores Rep.
Corralejo Rep.

HOUSE TEQUILA SHOTS
7⁰⁰



Bloody Mary
20 oz 12⁹⁹ 32 oz 16⁹⁹
Clamato juice, sauces, spices, lime juice and vodka



Sangria
20 oz 13⁹⁹ 32 oz 17⁹⁹
Pitcher 65 oz 34⁹⁹
Our delicious mix of red wine, and other spirits, with chopped fruit



Long Island Iced Tea 9⁹⁹
20 oz 12⁹⁹
32 oz 16⁹⁹
Rum, tequila, vodka, gin, triple sec and a splash of Coke



Buchanan's 12
Shoot 11⁰⁰

Buchanan's 18
Shoot 14⁰⁰



Banderita 13⁰⁰

Shots of your choice of PREMIUM TEQUILA, fresh lime juice and sangrita (spicy tomato juice)

Cervezas

IMPORTED: 5⁰⁰ Bucket (6) 27⁰⁰

- Corona: Extra / Premier / Familiar
- Modelo Especial • Pacifico • Sol
- Negra Modelo • Tecate • XX Lager
- Victoria • Heineken
- Blue Moon • Peroni

Caguama 32 oz 12⁰⁰

- Corona • Pacifico • Victoria • Modelo

DOMESTIC: 3⁹⁹ Bucket (6) 22⁰⁰

- Miller • Bud Light
- MGD • Coors Light



Pescados y Mariscos

Seafood



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Calamares Fritos 20⁹⁹
Fried calamari



Ceviche de Pescado
Fish ceviche
Sm 14⁹⁹ Lg 22⁹⁹



Ceviche de Camarón
Shrimp ceviche
Sm 15⁹⁹ Lg 23⁹⁹



Charales 18⁹⁹
Freshwater smelts



Empanadas de Camarón
(4) 12⁹⁹ (8) 21⁹⁹
Shrimp Empanadas



Queso Fundido del Mar 17⁹⁹
Melted cheese with shrimps
Queso Fundido Ranchero 12⁹⁹
Melted cheese with Mexican sausage



Ostiones Preparados
(6) 17⁹⁹ (12) 27⁹⁹
Preparados con pulpo y camarón
Raw oysters with octopus & shrimp

Ostiones en su Concha
(6) 12⁹⁹ (12) 21⁹⁹
Raw oysters served in their shell



Botana Mixta 26⁹⁹
Octopus, surimi, shrimp and fish ceviche



Botana Mazamitla 25⁹⁹
Octopus, shrimp in our special citrus-chile de arbol sauce



Camarones Aguachiles Verdes 23⁹⁹
RAW shrimp cured in fresh lime juice and green hot sauce



Camarones Aguachiles Rojos 23⁹⁹
RAW shrimp cured in fresh lime juice and chiltepin pepper red hot sauce



Camarones Aguachiles Mango-Habanero 23⁹⁹
RAW shrimp cured in fresh lime juice and mango-habanero hot sauce



Aguachiles Sinaloa 25⁹⁹
RAW shrimp cured in fresh lime juice, boiled shrimp and octopus in our special mix of salsas



Aguachiles Mazatlán 27⁹⁹
RAW shrimp, scallops, 4 RAW oysters with shrimp ceviche



Ceviche Las Glorias 23⁹⁹
RAW shrimp, cured in fresh lime juice and chiltepin pepper

Sopa de Mariscos 23⁹⁹
 Mix seafood soup: Shrimp, Fish, octopus, and mussels



HOUSE SPECIALTY

Caldo Siete Mares 26⁹⁹
 Mix seafood soup: shrimp, octopus, crab legs, mussels, fish, scallops and oysters

Caldos

Seafood Soups



Caldo Mix 21⁹⁹
 Shrimp & Fish soup



Caldo de Pescado 19⁹⁹ Fish soup
Caldo de Camarón 19⁹⁹ Shrimp soup



Caldo Mañanero 23⁹⁹
 Mussels, shrimp, surimi, scallops, & oyster



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Piñas Rellenas de Mariscos



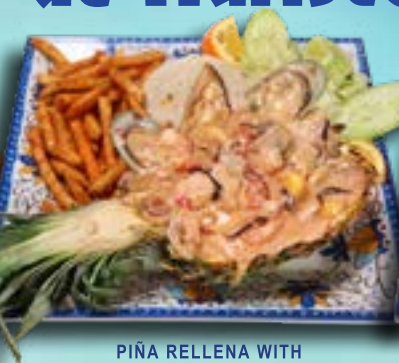
PIÑA RELLENA DE MARISCOS ESTILO NAYARIT

HOT



PIÑA RELLENA DE MARISCOS CON QUESO

Nayarit **24⁹⁹**



PIÑA RELLENA WITH MUSHROOMS CREAM

With cheese **25⁹⁹** With mushrooms cream **25⁹⁹**



PIÑA RELLENA CORA

HOT

Pineapple stuffed with chopped pineapple, shrimp, scallops, octopus, surimi and mussels



★ Vuelve a la Vida
Sm 18⁹⁹ Lg 23⁹⁹

Shrimp, octopus and oysters Cocktail Prepared with onion, cilantro, tomato, avocado and cucumber



Coctel de Camarón
Sm 16⁹⁹ Lg 21⁹⁹

Shrimp cocktail prepared with onion cilantro, tomato, avocado and cucumber



TOSTADA MIXTA

Cocteles

Cocktails

Coctel Campechano
Sm 17⁹⁹ Lg 22⁹⁹

Shrimp and octopus Cocktail Prepared with onion, cilantro, tomato, avocado & cucumber

Tostadas

Ceviche de Camarón
 Shrimp Ceviche **5⁵⁰**

Ceviche de Pescado
 Fish Ceviche **5⁵⁰**

Camarón Cocido
 Shrimp **6⁵⁰**

Pulpo Octopus **7⁵⁰**
Mixta 8⁵⁰

Octopus, shrimp, fish ceviche and surimi. Black house sauce



Camarones Empanizados 18⁹⁹
Breaded shrimp served w/ salad, fries & rice



Camarones Cucaracha Dinner 22⁹⁹
Deep fried shrimps in our hot Huichol sauce



Fajitas de Camarón 22⁹⁹
Shrimp fajitas



Camarones Al Mojo de Ajo 22⁹⁹
A la Plancha 21⁹⁹
Shrimp: Garlic sauce or grilled



Paella de Mariscos 26⁹⁹
Rice with seafood mix paella style



Arroz Rompe Corazones 25⁹⁹
Rice with seafood mix: shrimp, octopus, surimi, mussels and scallops in our special hot sauce



Arroz Con Mariscos 24⁹⁹
Rice paella style rice with shrimp, octopus & mussels



Arroz Con Camarones 21⁹⁹
Rice with shrimps



Tacos de Camarón o Pescado Dinner 16⁹⁹
SHRIMP or FISH tacos (Your choice of fish: breaded or pan cooked) All topped with tartar sauce



Filete a la Parrilla 21⁹⁹
Grilled fish fillet



Filete Con Mariscos 24⁹⁹
Add Mushrooms cream 2⁰⁰ extra
Tilapia fish fillet with shrimp, mussels and octopus



Filete Empanizado 19⁹⁹
Breaded fish fillet



Huachinango Whole Red Snapper
Al Gusto 29⁹⁹ **Con Mariscos 36⁹⁹**
Al Gusto: Hot devil sauce, Natural or Garlic
Con Mariscos: W/shrimp, surimi & octopus in Nayarit sauce



Mojarra Whole tilapia fish
Al Gusto 19⁹⁹ **Con Mariscos 26⁹⁹**



Pulpo a la Diabla 24⁹⁹
Octopus in red hot devil sauce



Camarones a la Diabla 21⁹⁹
Camarones Estilo Nayarit 21⁹⁹
Shrimp in hot diabla sauce.
VERY HOT!!!!



Langostinos al Gusto Dinner 24⁹⁹
Prawns your own style: garlic sauce, Hot Devil sauce, Plain, Cora



Camarones Cora Dinner 23⁹⁹
Deep fried shrimps in hot chile de arbol sauce



Chapuzón Dinner 24⁹⁹
Octopus and shrimp in hot sauce



Chapuzón El Cayito Dinner 24⁹⁹
Shrimp, scallops and surimi

Delicias Para Compartir

To Share



HOT

Camarones Coras
Shell-On **34⁹⁹** Peeled **38⁹⁹**
Shrimp in a spicy chile de arbol



HOT

Mariscada 99⁹⁹
Prawns, mussels, crab legs and shrimp



HOT

Combinación Guayabitos 79⁹⁹
Shrimp cucaracha style, chapuzón and mussels



HOT

Camarones Cucharacha
Shell-On **34⁹⁹** Peeled **38⁹⁹**
Deep fried shell shrimps in our hot Huichol sauce



HOT

Mejillones Mussels
1/2 Tray **21⁹⁹**
Full Tray **38⁹⁹**



HOT

Levantamueertos 69⁹⁹
Prawns, mussels, octopus, crab legs, shrimp and surimi

HOUSE SPECIALTY

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HOT

HOUSE SPECIALTY

Chapuzón del Mar
Sm **39⁹⁹** Lg **69⁹⁹**
Octopus and shrimp in hot sauce



HOT

Chapuzón El Cayito
Sm **39⁹⁹** Lg **69⁹⁹**
Shrimp, scallops and surimi



HOT

Combinación Los Compadres 74⁹⁹
Prawns, cucaracha/shrimps, Aguachile RAW shrimps and four RAW oysters



HOT

Patas de Jaiba 79⁹⁹ MP\$
Crab legs



HOT

Combinación Bucerias 69⁹⁹
Prawns, mussels and crab legs



HOT

HOUSE SPECIALTY

Langostinos Prawns
Half Tray **24⁹⁹** Full Tray **48⁹⁹**
Jumbo Tray **89⁹⁹**

MP\$
Prices marked *MP may vary according to the current market
Los precios marcados con *MP pueden variar para ajustarse a los costos en el mercado

MEXICAN FAVORITES



Chicken Wings

(6) 8⁹⁹ (12) 14⁹⁹ (24) 28⁹⁹

Accompanied by your favorite sauce: BBQ, Ranch or Louisiana hot Sauce, Mango-Habanero



Flautas Con Guacamole

Chicken flautas with avocado dip



Guacamole

Avocado dip

Guacamole & Chips 8⁹⁹

SAT & SUN ONLY
SOLO SÁB.
& DOM.



Menudo

Spicy soup made with beef tripe

Plate 14⁹⁹ • 1/2 Gal. 22⁹⁹ • 1 Gal. 34⁹⁹

MP\$

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Antojitos Con El Auténtico Sabor De La Ciudad De México



TACOS 3⁹⁵

Served with cilantro & onion

EXTRAS (Each taco): • Avocado 60¢ • Cheese 40¢ • Cream 40¢

TACO DINNER w/ rice & beans
(2) 9⁹⁹ • (3) 14⁹⁹



HUARACHES 12⁹⁹

Served over a large corn tortilla, with beans, lettuce, cilantro, sour cream, cheese & onion

EXTRAS: • Avocado 3⁵⁰



GORDITAS

Y SOPES 4⁹⁹ each

Served into a thick corn tortilla, with lettuce, sour cream & cheese
SOPES comes w/ beans

DINNER (2) 12⁹⁹
With rice and beans



QUESADILLAS

Your choice of corn or flour tortilla

QUESADILLA DINNER
With salad, rice and beans

Each 4⁹⁹ Dinner (1) 7⁵⁰ Dinner (2) 11⁹⁹
Solo Queso Cheese only

Each 6⁹⁹ Dinner (1) 9⁵⁰ Dinner (2) 15⁹⁹
Flor de Calabaza Pumpkin flower

Hongos Mushroom

Nopales Nopal

Pollo Chicken

Pastor Marinated pork

Chorizo Mexican sausage

Rajas Con Queso Poblano pepper w/cheese

Asada Steak

Pechuga de Pollo Chicken Breast

Each 7⁵⁰ Dinner (1) 9⁹⁹ Dinner (2) 16⁹⁹

Combinada Combination

Chicharrón Prensado Pork

Chicharrón Verde Pork skins in green sauce

Carne Deshebrada Shredded Beef

MP\$ Each 8⁹⁹ Dinner (1) 11⁹⁹ Dinner (2) 18⁹⁹
Bistec Entero Skirt steak

- Asada / Steak
- Pastor / Pork
- Lengua / Beef tongue
- Cecina / Cured beef
- Lomo / Ribeye steak
- Chorizo / Mexican sausage
- Aguate / Avocado
- Vegetarian / Vegetarian
- Huevo c/ Chorizo / Eggs & Mex. Sausage
- Pollo / Chicken
- Pechuga de Pollo / Chicken Breast

Bistec Entero / Skirt steak 4⁹⁹ MP\$
TACO DINNER (2) 12⁹⁹ • (3) 16⁹⁹



TOSTADAS 4⁵⁰

Servidos con frijoles, queso, crema, lechuga y aguacate

Served with beans, cheese, sour cream, lettuce & tomato

EXTRAS (Each tostada): • Avocado 60¢

TOSTADAS DINNER (2) 11⁹⁹
With rice & beans



TORTAS 8⁵⁰

Servidos con frijoles, queso, crema, lechuga, tomate y aguacate

Served w/beans, cheese, sour cream, lettuce, tomato & avocado

EXTRAS: • Avocado 1⁵⁰

TORTA DINNER 11⁹⁹
With rice & beans

- Asada / Steak
- Chorizo / Mexican Sausage
- Aguate / Avocado
- Pechuga / Chicken Breast
- Jamón / Ham
- Pollo / Chicken
- Pastor / Pork
- Lengua / Beef Tongue
- Milanesa de Pollo / Breaded Chicken
- Milanesa de Res / Breaded Steak



BURRITOS 9⁹⁹

Con frijoles, queso, crema, lechuga y tomate w/beans, cheese, sour cream, lettuce & Tomato

EXTRAS FOR BURRITOS:

Extra Meat 4⁹⁹ • Avocado 3⁵⁰
Chesse or Sour Cream 99¢ each

BURRITO DINNER 12⁹⁹
With rice & beans

- Asada / Steak
- Bistec Entero
- Skirt steak 13⁹⁹ Dinner 16⁹⁹ MP\$
- Pastor / Pork
- Pollo / Chicken
- Lengua / Beef Tongue
- Burrito Vegetarian
- With beans, rice, lettuce, tomato, avocado, cheese & sour cream
- Burrito Suizo 10⁹⁹ Dinner 13⁹⁹
- Covered with melted cheese, sour cream, & tomato sauce



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Carne En Su Jugo
Plate **15⁹⁹** • 1/2 Gal. **24⁹⁹** 1 Gal. **49⁹⁹**



Caldo de Pollo **12⁹⁹**
Chicken soup with vegetables



Caldo de Res **15⁹⁹**
Beef soup with vegetables



Combo **13⁹⁹**
Cheese enchilada, Tostada & Taco



Pechuga Los Corrales **19⁹⁹**
Chicken Breast w/melted cheese on our special homemade chipotle sauce



Pechuga a la Parrilla **17⁹⁹**
Grilled chicken breast



Pechuga con Vegetales **19⁹⁹**
Grilled chicken breast with veggies



Pechuga a la Tampiqueña **21⁹⁹**
Chicken Breast with Los Corrales cheese enchilada



Enchiladas de Queso **12⁹⁹**
Cheese filled tortilla dipped in red or green sauce



Enchiladas Los Corrales
(1) **9⁹⁹** • (2) **17⁹⁹**
Giant enchilada (s) filled w/your choice of meat, dipped in our house special recipe Durango Sauce, melted cheese & sour cream Filled with your choice of meat or shirmp



Milanesa de Res o Pollo **18⁹⁹**
Breaded chicken breast or steak



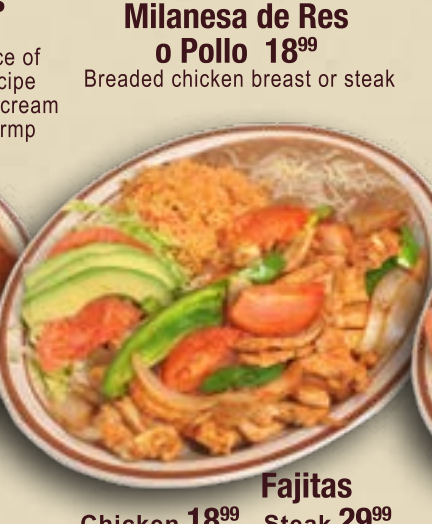
Flautas de Pollo (4) **15⁹⁹**
Chicken flautas served with guacamole, and sour cream



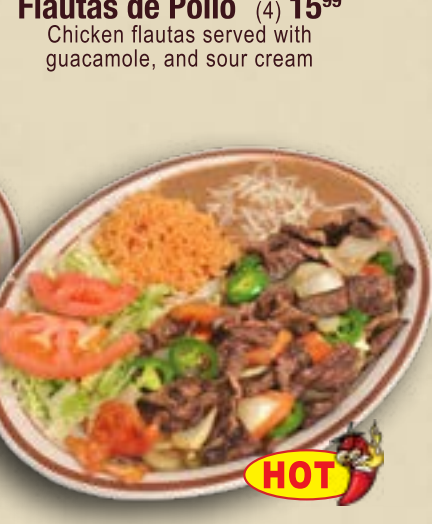
Enchiladas de Carne o Pollo **14⁹⁹**
Steak or chicken filled tortilla dipped in red or green sauce



Chiles Rellenos (1) **9⁹⁹** (2) **15⁹⁹**
Cheese stuffed Poblano peppers



Lomo en Chile de Árbol **20⁹⁹**
Rib eye steak in arbol pepper sauce



Fajitas
Chicken **18⁹⁹** Steak **29⁹⁹**
Combo (steak & chicken) **32⁹⁹**
Trio (steak, chicken & shirmp. **Serves 2**) **35⁹⁹**

Bistec a la Mexicana **20⁹⁹**
Mexican style steak



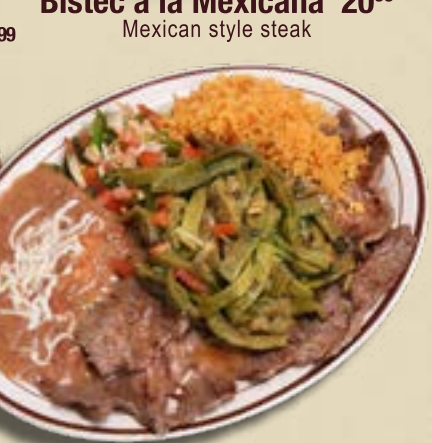
Carne Asada Los Corrales **32⁹⁹**
Los Corrales Skirt Steak



Carne Asada a la Tampiqueña
Regular **29⁹⁹** A la Tampiqueña **32⁹⁹**
Tampiqueña served with one red enchilada



Lomo Encebollado **20⁹⁹**
Ribeye steak with grilled onions, served with rice, beans and salad



Cecina Campesina **20⁹⁹**
Cured steak served with cactus, pico de gallo, rice and beans

Precios NO incluyen impuestos y pueden cambiar sin previo aviso • Prices do NOT include tax and may change without notice

EN LOS CORRALES ENCONTRARÁ EL VERDADERO SABOR A MÉXICO, UN TRATO HOSPITALARIO Y PLATILLOS DE PRIMERA CALIDAD



HUEVOS AL ALBAÑIL CON PECHUGA



CHILAQUILES VERDES



HUEVOS DURANGO



HUEVOS A LA MEXICANA

DESAYUNOS / Breakfast

Served with rice and beans

- Huevos Los Corrales (HOT)**
Scrambled eggs with green hot sauce
- Huevos al Albañil (HOT)**
Scrambled eggs with molcajete sauce
- Chilaquiles (Verdes o Rojos) con Huevo**
Chilaquiles (Green-Hot!- or Red Sauce - Mild) & scrambled eggs
Served with cheese and sour cream
- Chilaquiles a la Albañil con Huevo (HOT)**
Chilaquiles w/ molcajete sauce & scrambled eggs.
Served with cheese and sour cream
- Chilaquiles en Salsa Chipotle (HOT)**
Chilaquiles w/ chipotle sauce & scrambled eggs.
Served with cheese and sour cream

- Huevos a la Mexicana (HOT)**
Scrambled eggs w/ chopped jalapeños, onions & tomatoes
- Huevos Rancheros** With Ranch sauce
- Huevos Estilo Durango (3)**
Over easy eggs (3), with a side of fried onion, tomato & jalapeño
- Huevos Divorciados (HOT)** Over-Easy eggs w/ green & red sauce
- Huevos con Jamón** Scrambled eggs with ham
- Huevos Estrellados (3)** Over-Easy eggs
- Huevos con Tocino**
Scrambled eggs with bacon
- Huevos con Chorizo**
Scrambled eggs w/ Mex. Sausage
- Nopalitos con Huevo**
Eggs with nopal cactus



CHILAQUILES ROJOS CON SALSA DURANGO Y CECINA



CHILAQUILES ALBAÑIL CON LOMO DE RES



HUEVOS DIVORCIADOS



HUEVOS RANCHEROS

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HUEVOS CON JAMON

ENSALADAS / Salads

Salads include Garlic Bread & your choice of dressing: French, Ranch, Italian, Thousand Islands, Cesar or House Dressing

Chicken Breast Salad 11⁹⁹

Lettuce, tomatoes, onions, green peppers, cucumbers & fresh grilled breast chicken

Los Corrales Salad 10⁹⁹

Lettuce, tomatoes, onions, green peppers, cucumbers, 1/2 avocado, queso añejo, 2 hard boiled eggs, & croutons



CHICKEN BREAST SALAD



LOS CORRALES SALAD

Your Choice (No meat) 9⁹⁹

With Chicken Breast 14⁹⁹

With Lomo de Res 14⁹⁹

With Cecina 14⁹⁹

With Skirt Steak 18⁹⁹

MENU PARA NIÑOS Kid's Menu

Kid's Sampler 4⁹⁹
Ham, 1 egg, 1 pancake, hash browns, & 1 link sausage

Chicken Nuggets

(6) 4⁹⁹ • (10) 6⁹⁹ • (20) 10⁹⁹

Served with French Fries

Consomé de

Pollo o Res 3⁹⁹

Chicken or Beef broth w/ rice (no meat)

Kid's Burrito 4⁹⁹

1 Huevo al Gusto 1 egg served w/ rice & beans 4⁹⁹

1 Taco Dinner Served with rice & beans 5⁹⁹

Chicken Tenders (4) 8⁹⁹ (6) 10⁹⁹

Chicken tenders with fries, lettuce and tomato



CHICKEN TENDERS (6)

HAMBURGUESAS

All are served with mustard, mayo, ketchup, lettuce, tomato, pickles and onion

• 1/4 Lb. Cheese Hamburger

Single 7⁵⁰ Double 8⁹⁹

• 1/4 Lb. Hamburger

Single 6⁹⁹ Double 8⁵⁰



HAMBURGUESA

ALL HAMBURGERS ARE SERVED WITH FRENCH FRIES

BEBIDAS / Soft Drinks

Horchata • Jamaica • Tamarindo

(24 oz) 3⁷⁵ • (32 oz) 4⁵⁰

MEXICAN BOTTLED SODAS 3⁵⁰

Jarritos, Coca Cola, Sangria, Sidral

Sodas de Lata / Can Soda 1⁹⁹

Coke • Sprite

Fuente de Sodas / Fountain Drinks

Coke • Diet Coke • Sprite • Cranberry • Fanta

Sm (24 oz) 2⁹⁹ • Lg (32 oz) 3⁷⁵

Café / Coffee (to go - 20 oz) 2⁵⁰

Jugos Naturales / Natural juices

Orange (20 oz) 5⁹⁹ (32 oz) 7⁹⁹

Licados / Milk shakes

(20 oz) 6⁹⁹ • (32 oz) 8⁹⁹

Plátano / Banana • Fresa / Strawberry

Chocolate • Mango

SMOOTHIES (20 oz) 6⁵⁰ • (32 oz) 8⁵⁰

Mango • Fresa / Strawberry

Tamarindo / Tamarind



JUGO DE NARANJA

LICADOS

EXTRAS / Side Orders

Arroz / Rice 3⁵⁰

Frijoles / Beans 3⁵⁰

Crema / Sour cream 1⁶⁰

Queso / Cheese 1⁹⁹

Papas Fritas / Regular Fries 2⁹⁹

Papas Caseras 3⁵⁰

Sliced freshly cut fried potatoes

Papas Sazonadas Seasoned fries 3⁹⁹

Cebollitas Asadas 3⁵⁰

Grilled green onions

Chiles Asados (4) 2⁵⁰

Grilled jalapeño peppers

Tortillas (5) 1²⁵

Chips & Salsa 3⁹⁹

Orden de Aguacate 3⁹⁹

Pan de Ajo (4 slices) Garlic bread 2⁹⁹

Nopalitos 3⁹⁹

Fried nopal cactus with onion, cilantro & tomato

Vegetales al Vapor 3⁹⁹

Steamed veggies: carrot, coliflower & broccoli

Meats:

• Pechuga de Pollo / Chicken breast 4⁹⁹

• Rib-eye steak 5⁹⁹

• Cecina / Cured beef 5⁹⁹

• Arrachera / Grilled skirt steak 8⁹⁹

CONSUMER ADVISORY

The Illinois State Department of Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

Prices do not include tax and may change without notice

18% service charge will be added to parties of 5 or more adults

AVISO AL CONSUMIDOR

El Departamento de Salud del Estado de Illinois anuncia que el comer alimentos crudos o semicocidos como carnes, aves, huevos, pescados y mariscos, pone en riesgo la salud de todo individuo, pero especialmente a ancianos o niños menores de 4 años, mujeres embarazadas u otros individuos con sistema inmunológico especialmente vulnerable. El completar tiempos de cocción adecuados reduce el riesgo de contraer enfermedades.

AVISO SOBRE ALERGIAS A LOS ALIMENTOS

La comida que se prepara aquí puede contener estos ingredientes: leche, huevos, frijol de soya, cacahuates, nueces, pescado y/o mariscos

Precios no incluyen impuestos y estan sujetos a cambio sin previo aviso

18% de cargo por servicio será añadido a grupos de 5 ó más adultos

ESPECIALISTAS EN MENUS PARA RESTAURANTES: FOTO • DISEÑO • IMPRESION: 773-317-8538