

## Los Toltecos Priced-Out Menu (For use when designing your own menu)

### PRICED-OUT MENU

#### ENTREMESES APPETIZERS

**GUACAMOLE:** \$1.75 per person

Avocado, tomato, onions, jalapeno chiles, cilantro & lime

**CAZUELITAS CON CALABAZITAS Y QUESO:** \$2.15 per piece

Potato and corn tortilla pots filled with zucchini & fresh cheese

**QUESADILLAS SURTIDAS:** \$3.10 per piece

Corn tortilla turnovers; cheese and potato; mushrooms & zucchini

**GARNACHAS CON FRIJOLE Y QUESO:** \$2.00 per piece

Crisp corn tortillas topped with black beans, fresh cheese & tomatoes

**CHILES CON QUESO:** \$4.75 per piece

Grilled pasilla peppers filled with cheese, served with salsa ranchera

**CHALUPAS CON POLLO Y CREMA:** \$2.75 per piece

Corn tortilla boats filled with chicken breast, jalapeno chiles, red onions, fresh cheese & sour cream

**TAMALITOS SURTIDOS:** 2.15 per piece

Little tamales filled with chicken and pumpkin seed sauce; pork with guajillo chile sauce

**SOPES CON PATO:** \$2.95 per piece

Crisp corn tortilla cups filled with braised duck, pasilla peppers, onions & garlic

#### MARISCOS FRESCOS

#### FRESH SEAFOOD APPETIZERS

**CAMARONES DE "TOLTECOS":** \$38.00 per pound

Mesquite-grilled "peel & eat" shrimp marinated in lime juice and cilantro

**CAMARONES A LA SAL DE ROCA:** \$4.75 per piece

Giant shrimp cooked over rock salt; served with peppercorn salsa

**TOSTADITAS CON CANGREJO:** \$3.60 per piece

Crisp corn tortillas topped with king crab & guacamole

**OSTIONES AL SARTEN:** \$10.75 per order

Fresh oysters pan-fried in butter & sherry wine

**TRIBILIN "GOOFY!":** \$11.00 per order

Shrimp & marinated Petrale Sole on a bed of thinly sliced raw beef

**SOPAS Y ENSALADAS**  
**SOUP AND SALADS**  
(Choose one to be offered)

**\*\*SOPA DE TORTILLA: \$6.50**

Chayote-seasoned chicken broth with tortilla strips, avocado & fresh cheese

**ENSALADA TOLTECOS: \$7.50**

Romaine lettuce, jicama, tomato, avocado & goat cheese with lime-oregano vinaigrette

**ENSALADA DE COLORES: \$9.50**

Mixed baby lettuce, mushrooms, shaved corn, pomegranate seeds & lime vinaigrette

**PICO DE GALLO: \$7.75**

Thin slices of jicama, cucumber & seasonal fresh fruit with lime-chile dressing

**ENSALADA "POPEYE!": \$9.75**

Organic baby spinach, shaved grilled corn, croutons & Caesar dressing

**ENSALADA DE COLIMA: \$9.50**

Mixed baby lettuce, jicama, papaya & mango in sesame seed vinaigrette

**ENSALADA DE POLLO \$14.25**

Marinated chicken breast, cactus, tomatoes, cucumbers & avocado with jalapeno vinaigrette

**ENSALADA DE MARISCOS \$14.50**

Shrimp, squid, avocado, lettuce & tomatoes with jalapeno vinaigrette

\*\*Unfortunately soup is not available for groups over 10 guests.

**PLATILLOS MEXICANOS**  
**MEXICAN FAVORITES**

Choose up to five items to be offered for family-style service; 6 for limited choice

**FOWL, BEEF & PORK**

**\*\*POLLO EN MOLE: \$16.75**

Simmered half chicken with sauce of chocolate, chiles, fruits & spices

**\*\*CHILE POBLANO RELLENO DE POLLO: \$15.95 or \$8.00 per piece**

Two large green poblano chiles stuffed with chicken & raisins with walnut sauce & pomegranate seeds

**POLLO CON ACHIOTE Y CEBOLLAS: \$18.75**

Strips of chicken breast sautéed with achiote & onions

**\*\*DON CACAHUATE: \$16.50**

Double breast of chicken with peanut-serrano chile sauce

**BANDERILLAS DE TORERO: \$17.50**

Skewers of marinated chicken & beef

**CARNE A LA PLANCHA CON CEBOLLITAS: \$18.25**

Strips of marinated skirt steak with onions; served on sizzling platter

**\*\*TAMPIQUENA CON ELOTE ASADO: \$20.50**

Marinated top sirloin steak, sautéed onions, mushrooms & grilled corn

**\*\*LA PALOMILLA DE SONORA CON CELLITAS: \$22.95**

Butterflied filet mignon with spring onions

**\*\*PATO DE GRANJA EN PIPIAN: \$19.75**

Roasted duck with pumpkin seed sauce

**CARNITAS URUAPAN: \$16.75**

Slowly roasted pork sirloin served with tomato, chopped onions, cilantro & Serrano chiles

**\*\*PUERCO MACHO: \$19.00**

Pork loin chop with grilled plantain, ancho chiles & onions

**BORREGO A LA PARRILLA: \$21.00 or \$4.25 per piece**

Mesquite-grilled lamb loin with ranchera salsa  
(Minimum of 3 pieces per person when served family-style)

**FRESH SEAFOOD & SHELL FISH**

**CAMARONES A LA SAL DE ROCA: \$23.75 or \$4.75 per piece**

Giant shrimp cooked over rock salt with jalapenos, lime juice & cilantro  
(Minimum of 2 pieces per person when served family-style)

**CAMARONES AL CHIPOTLE: \$20.50**

Shrimp sautéed with chipotle sauce, garlic, onions & sour cream

**CAMARONES DE "TOLTECOS": half pound - \$19.00**

Mesquite-grilled "peel & eat" shrimp marinated in lime juice and cilantro

**HUACHINANGO ENTOMATADO: \$19.75**

Fresh Pacific snapper sautéed with mushrooms, jalapeno chiles, onions, tomato & garlic  
Served on a banana leaf

**MARISCADA: \$20.75**

Marinated fresh fish, shrimp, squid, mussels & clams; served on a sizzling platter

**JALEA PUERTO NUEVO: \$26.00**

Assortment of fresh, deep fried seafood served with onions, jalapeno chiles & vinegar

**PESCADO DEL DIA: A.Q.**

Fresh fish served with guero chile-tomato butter (daily selection)

**PLATILLO DE MARISCOS FRESCOS SURTIDOS: A.Q.**

Large platter of assorted fresh seafood (for two or more)

**\*\*PESCADO SARANDEADO: \$24.00**

Grilled fresh whole red snapper marinated with chile ancho & vinegar  
Served with a celery & radish salad

**VEGETARIAN**

**\*\*PLATILLO VEGETARIANO: \$14.50**

Mesquite grilled plantain, chayote squash, & corn served with sautéed spinach

**SAUTÉED LEGUMBRES: \$3.75 per person**

Assorted fresh seasonal vegetables

**TAMALES**  
**STUFFED CORN MASA**

**TAMALES DE PECHUGA DE POLLO: \$14.75**

Two tamales of chicken with green & red chile sauce, steamed in corn husks

**TAMALES DE MASA A LA OAXAQUENA: \$13.00**

Two tamales of pork with guajillo chile sauce, steamed in corn husks

**TAMALES DE ELOTE CON NOPALES Y PLATANO: \$12.95**

Two green corn masa tamales stuffed with cactus, plantain & salsa cruda, steamed in green corn husks

Topped with fresh Mexican cream

**PLATILLO DE TAMALES SURTIDOS: \$16.75**

An assortment of three tamales - one of each

All entrees are served with house-made corn tortillas, epazote rice & black beans

Certain items may not be available for banquets over 20 guests

Banquets over 20 guests are required to have family-style service.

\*\*Not available for family-style service

\*\*Available for limited choice menus only with a maximum of 20 guests

All prices are subject to change without notification

Please ask about our additional menus for a buffet or standing reception.

**POSTRES**  
**DESSERTS**

**PECADO DE CHOCOLATE CON CEREZAS: \$6.50**

Chocolate "sin"

**FLAN DE COCO: \$6.50**

Coconut custard

**BANDIDO BLANCO: \$6.50**

White chocolate mousse with fresh strawberry sauce

**POLVORONES: \$2.50 per person**

Mexican wedding cookies

(Only available for groups of 40 or more)

**CHOCOLATE COVERED STRAWBERRIES: \$2.50 per person**

Fresh strawberries dipped in house-made chocolate

**CAKE CUTTING FEE/DESSERT CHARGE: \$2.50 per person**

**BRUNCH**

(available Sunday 10:30 - 12:30 only)

**\*HUEVOS MAR Y TIERRA: \$10.95**

Two eggs scrambled with shrimp, onions, mushrooms, pasilla peppers and cactus

**\*HUEVOS CON LEGUMBRES: \$8.25**Three eggs scrambled with sautéed mushrooms, carrots, zucchini, chayote squash and onion.  
Served over a black bean salad**\*CHILAQUILES AL GUSTO: \$8.50**

Sautéed chicken or house-made chorizo with tortilla chips, garlic, sour cream and queso fresco

**\*HUEVOS CON CHIRIZO: \$7.50**

Three eggs scrambled with house-made chorizo

**SOPE RANCHERO: \$8.95**

Large corn masa boat topped with black beans, two eggs over easy, ranchera salsa, sour cream and farmer's cheese

**MACHACA CON HUEVOS: \$10.95**

Mesquite grilled seasonal skirt steak served with three eggs, sunny side up and salsa jalisco

**\*PAPAS CON CREMA Y QUESO: \$5.95**

Roasted red potatoes topped with Mexican cream and farmer's cheese

**AL LADO**

(Sides)

**PLATANO ASADO \$2.95**  
Mesquite grilled plantain**ESPINACA A LA SARTEN \$2.95**  
Sautéed spinach**CEBOLLITAS ASSADAS \$2.95**  
Mesquite grilled spring onions**CHORIZO DE LA CASA \$2.95**  
Household chorizo sausage**FRUTAS**

SERVED WITH CHILE PIQUIN AND LEMON

**SANDIA WHEEL \$3.25****PAPAYA WEDGES \$3.25****PINEAPPLE CHUNKS \$2.95****CUCUMBER AND JICAMA SLICES \$3.25****BEVERAGES & COCKTAILS**

<b>COFFEE, TEA, MILK</b>	<b>\$2.25</b>
<b>BOTTLE OF HOUSE WINE</b>	<b>\$28.00</b>
<b>GLASS OF HOUSE WINE</b>	<b>\$7.00</b>
<b>BOTTLE OF HOUSE CHAMPAGNE</b>	<b>\$32.00</b>
<b>GLASS OF HOUSE CHAMPAGNE</b>	<b>\$8.00</b>
<b>SOFT DRINKS</b>	<b>\$2.50</b>
<b>DOMESTIC BEER</b>	<b>\$4.75</b>
<b>IMPORTED BEER</b>	<b>\$5.25</b>
<b>ESPRESSO</b>	<b>\$2.75</b>
<b>CAPPUCCINO</b>	<b>\$3.00</b>
<b>LATTE</b>	<b>\$2.75</b>
<b>MINERAL WATER</b>	<b>\$2.75</b>
<b>JUICES</b>	<b>\$2.75-3.75</b>
<b>MARGARITAS: MEXICANA / AMERICANA</b>	<b>\$5.75</b>
<b>TOLTECOS</b>	<b>\$6.75</b>
<b>ULTIMA TOLTECOS MARGARITA</b>	<b>\$7.75</b>

