

CASA ESCOBAR DINNER ENTRADAS

GUACAMOLE ESCOBAR

Fresh ripe avocados with chopped fresh tomatoes, onions, garlic, fresh squeezed lime and cilantro. \$8

EMPANADAS DE LA CASA

Two Mexican-style turnovers filled with fresh spinach, vegetables and cheese with our Chef's green avocado sauce. \$8

SOPES MEXICANOS

Fresh corn masa topped with your choice of chicken breast or carnitas & beans, lettuce & cheese. \$8

QUESADILLAS

Hand-made corn or flour tortilla filled with shredded chicken breast and cheese or vegetables. \$9
Available with your choice of carnitas or carne asada. \$11 Available with shrimp. \$12

QUESADILLA HUITLACOCHÉ

Hand-made corn or flour tortilla filled with huitlacoche (corn mushrooms). \$12

CHILE RELLENO YUCATÁN

A roasted poblano chile stuffed with Manchego cheese. \$8

CEVICHE DE LA CASA

Fresh fish marinated in lime juice then tossed with fresh tomatoes, onions and cilantro. \$11

CREPA DE LANGOSTA ACAPULCO

Lobster crêpe topped with a poblano cream sauce made with a touch of wine and cheese. \$14

CREPA DE JAIBA ESCOBAR

Crab filled Mexican crêpe topped with cheese & a creamy cilantro sauce with a touch of tequila. \$13

COCTEL DE CAMARONES

Casa Escobar's shrimp cocktail with avocado, red onion, tomato, cilantro & fresh lemon juice. \$14

COCTEL DE MARISCOS LOS CABOS

A gazpacho-style seafood cocktail with tomato juice, tomatoes, shrimp, octopus, abalone, fish, scallops and cilantro. \$16

SOPAS

HOMEMADE SOPA DEL DIA

Soup of the Day cup \$4 bowl \$6

SOPA DE ALBONDIGAS

Casa Escobar's famous Mexican meatball soup with fresh mixed vegetables in a vegetable & chicken broth. cup \$4 bowl \$7

CALDO DE POLLO

Our rich chicken soup with fresh mixed vegetables. Made to order. Spicy upon request. \$12

CALDO DE PESCADO Y CAMARÓN

A tasty seafood broth with fish, shrimp and mixed vegetables. \$15

CALDO SIETE MARES

A tomato seafood broth with shrimp, clams, fish, octopus, scallops, abalone, crab legs, vegetables & a touch of spice. \$19

ENSALADAS

ENSALADA DE LA CASA

Organic baby mixed greens tossed in our homemade balsamic dressing. \$6

ENSALADA CÉSAR

Fresh romaine, parmigiano and fresh-baked garlic croutons drizzled with our Caesar dressing \$9
Available with charbroiled chicken breast. \$12 Available with shrimp. \$14

ESCOBAR TACO ENSALADA

A crisp flour shell with spiced ground beef, mixed lettuce, corn, cheese, onions, tomatoes & tortilla chips. \$12

ENSALADA ESPECIAL

Mixed greens & fresh spinach with pepitas, papaya, jicama & bell peppers, tossed in our house wine vinaigrette. \$11 Add sliced charbroiled chicken breast \$13

ESCOBAR COBB ENSALADA

Mixed greens, tomatoes, grilled chicken breast, bacon, cheese, avocado, chopped egg & bleu cheese. \$13

ENSALADA MAHI MAHI

Mahi Mahi fillet with avocado, papaya, jicama, tomato, red onion, mixed baby greens & our house wine vinaigrette. \$14

CARNES, AVES Y MARISCOS

Served with Spanish rice and beans – Tortillas on request

ARROZ CON POLLO

Diced chicken breast tossed with rice, almonds and peas in a mild Espagnola sauce. \$14

GALLINA ASADA

Half roasted chicken served with guacamole and pico de gallo. \$14

FAJITAS DE LA FAMILIA

Chicken breast or grilled vegetables sautéed with onions and bell peppers & served with sliced avocado. \$15 Available with diced filet mignon. \$16 Available with shrimp and fish or your choice of combination. \$17

STEAK PICADO

Tender pieces of filet mignon prepared with sautéed onions, tomatoes, bell peppers and Mexican spices in an Espagnola sauce. \$19

TAMPIQUENA A LA MEXICANA

A tender steak cut thin and served with a cheese enchilada, side of pico de gallo, nopal cactus and guacamole. \$18

CARNE ASADA

Seasoned thinly sliced steak, charbroiled to perfection with guacamole & pico de gallo. \$18

CHILE COLORADO

A popular Michoacán dish with tender beef in a mild guajillo chile red sauce. \$15

CHILE VERDE

Pieces of tender succulent pork are cooked in a mild green tomatillo sauce. \$15

PLATO DE CARNITAS

Also from Michoacán, diced roasted pork served with pico de gallo and guacamole. \$16

POLLO EN MOLE POBLANO

A 'must try' dish of a half roasted chicken covered with one of the famous Moles (sauces) of Puebla México with a variety of nuts, roasted pepitas, chocolate and chiles. \$18

MOLCAJETE

Strips of carne asada, chicken, queso fresco, roasted jalapeños & green onions in our spicy molcajete sauce and served in a traditional molcajete with black beans & Spanish rice. \$22 Add shrimp to the molcajete. \$24

FILETE DE ASADO

Casa Escobar's filet mignon served with black beans and Spanish rice. \$24

ARROZ CON MARISCOS TABASQUENO

Paella-like, from Tabasco México, our version has rice, clams, fish, shrimp, scallops, octopus, peppers and garlic. \$24

PESCADO FRESCO DE LA CASA

Served with black beans, Spanish rice and one of the three following sauces: Market Price

PICO DE GALLO TROPICAL

Fresh mango, papaya, pineapple, red onion and cilantro.

SALSA A LA VERACRUZANA

Spanish olives, capers, tomatoes, onions, bell peppers, carrots, jalapeños & chiles and wrapped in banana leaves.

MOJO DE AJO

Olive oil and fresh garlic with white wine and fresh lemon juice.

PLATILLOS DE CAMARÓNES ESCOBAR

Served with black beans and Spanish rice in one of the following traditional styles:

CAMARÓNES CON NOPALITOS

Jumbo prawns prepared in our traditional molcajete sauce topped with fresh diced nopal cactus. \$26

CAMARÓNES MOJO DE AJO

Jumbo prawns in a garlic wine sauce with fresh lemon juice. \$25

CAMARÓNES MOLE POBLANO

Jumbo prawns in our traditional mole poblano sauce from Puebla, México made with a variety of nuts, roasted pepitas, chocolate and chiles. \$26

PLATILLOS TIPICOS MEXICANOS

Served with Spanish rice and beans

TACOS DON JUAN

Two crispy tacos with your choice of shredded chicken breast, ground beef or shredded beef with lettuce, onions, cilantro and avocado. \$11

SOFT TACOS ESCOBAR

Two soft tacos with your choice of shredded chicken breast, ground beef or shredded beef with lettuce, onions, cilantro & avocado. \$11 Available with carne asada or our fish of the day. \$12 Available with shrimp. \$13

TOSTADAS

A crispy corn tortilla topped with your choice of grilled chicken breast, beef or vegetables with beans, lettuce, queso fresco and avocado. \$12 Available with your choice of fish \$13 or shrimp. \$15

ENCHILADAS DOÑA ROSA

These are unique enchiladas with Grandma Rosa's special sauce.
Your choice of two enchiladas with shredded chicken breast, cheese or spinach. \$13
Available with ground beef or shredded beef. \$14

ENCHILADAS SUIZAS

Two chicken enchiladas in our Casa Escobar mild creamy tomatillo sauce. \$14

ENCHILADAS EN MOLE POBLANO

Two chicken breast enchiladas in our mole poblano sauce made with a variety of nuts & topped with queso fresco. \$15 Available with fish. \$16 Or shrimp. \$17

ENCHILADAS DEL MAR

Your choice of two enchiladas with our original pepita tomatillo sauce and fish of the day. \$15
Available with shrimp. \$16 Also available with crab or lobster. \$17

CASA ESCOBAR TAMALES

Two fresh-made cornmeal tamales with chicken topped with mole sauce made with a variety of nuts or shredded beef topped with Rosa sauce and wrapped in banana leaves. \$15

CHILES RELLENOS YUCATÁN

Two of our Manchego cheese stuffed poblano chiles topped with our Chef's sauce. \$16

COMBINACIONES

Served with Spanish rice and beans

CRISPY TACO DON JUAN (chicken or ground beef) AND ENCHILADA

(chicken, cheese, ground beef, shredded beef or spinach). \$13

TAMALE (chicken or shredded beef) **AND ENCHILADA** (chicken, cheese, ground beef, shredded beef or spinach). \$14

CHEESE CHILE RELLENO & ENCHILADA (chicken, cheese, ground beef, shredded beef or spinach) \$15

CASA ESCOBAR BURRITOS

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A giant flour tortilla filled with shredded chicken breast or shredded beef, onions, rice, beans & cilantro topped with melted cheese & served with Rosa sauce. \$11 With carne asada or carnitas. \$12

CHILE COLORADO OR CHILE VERDE BURRITO

A giant flour tortilla filled with beef chile colorado or pork chile verde, rice and beans then topped with melted cheese (available wet or dry). \$13

BEBIDAS - BEVERAGES

FRESHLY BREWED ORGANIC COFFEE AND DECAFFEINATED COFFEE \$2.50

MEXICAN FLAVORED BOTTLED SODAS (ask for today's selections) \$3.50

FOUNTAIN SODAS (Coke, Diet Coke, 7-up and Ginger Ale) \$2.50

ASSORTED HOT BLACK TEAS AND HERBAL TEAS \$2.50

AGUA FRESCAS (Ask your server for today's flavors) \$3.50

FRESH MADE MEXICAN HOT CHOCOLATE \$2.50

MEXICAN BOTTLED COCA COLA \$3.50

FRESH BREWED ICED TEA \$2.50

HORCHATA \$3.50

JUICES \$3

PANNA OR PELLIGRINO ½ liter \$4 Full liter \$6