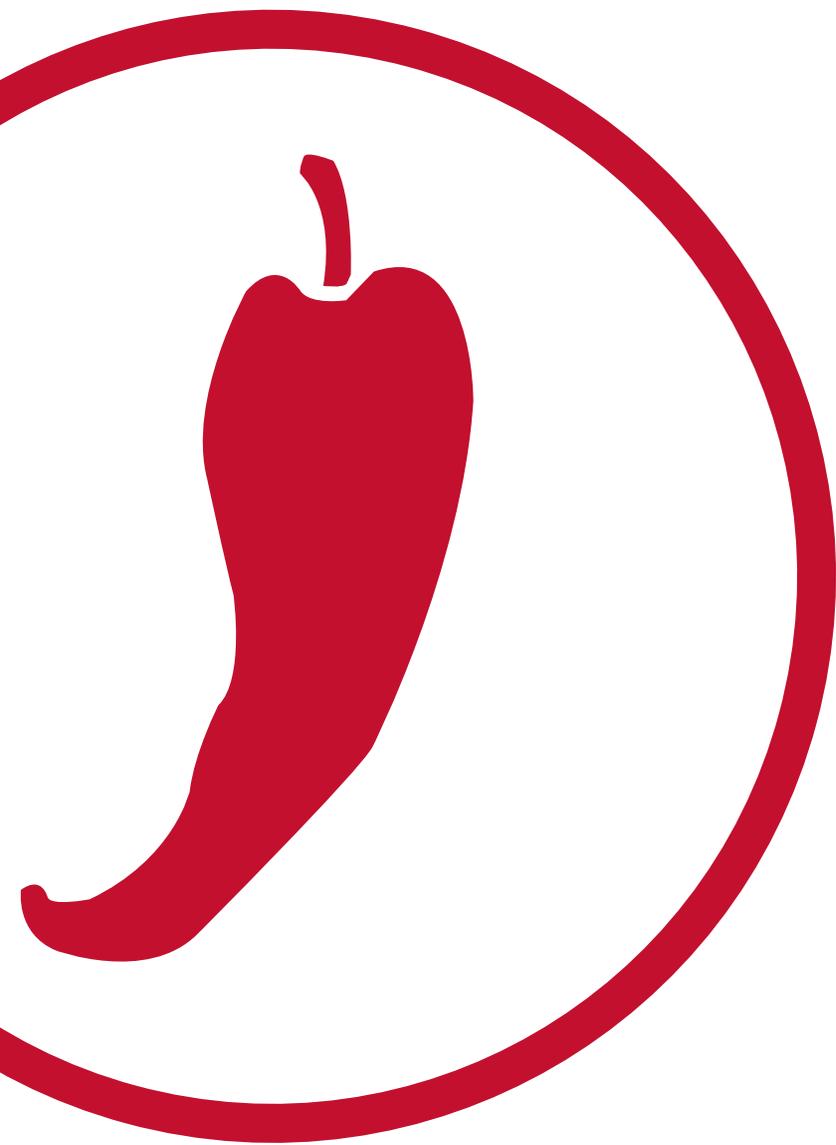


Cafe Salsa

MEXICAN GRILL | TEQUILA BAR



9932 WEST 55TH STREET
COUNTRYSIDE, IL 60525

WWW.CAFESALSA.COM

ENTRANTES

APERITIVOS

GUACAMOLE  HALF \$4.75 FULL \$8.50

FIESTA GRANDE \$11.00

A combination of beef taquitos, cheese quesadillas, and nachos. Served with guacamole and sour cream.

GARNACHAS \$7.50

Our chips layered with beans and melted chihuahua cheese. Served with our mild ranchero sauce, guacamole and sour cream.

EMPANADAS \$9.00

Beef or chorizo filled corn masa turnovers, topped with chihuahua cheese and ranchero sauce. Served with guacamole and sour cream.

QUESO FUNDIDO  \$8.50

Mexican cheese fondue with pico de gallo in a crispy flour tortilla bowl with tortillas or chips. Add chorizo \$1.10

GRILLED SHRIMP \$10.50

Grilled shrimp and avocado slices on baby greens accompanied by a basil mustard sauce.

CEVICHE DEL MAR \$10.00

Tilapia marinated in lime with tomatoes, chiles, onions and avocados.

COCKTAIL DE CAMARON \$10.00

Traditional mexican shrimp cocktail with avocado, cilantro, tomato and onions.

SOPAS

CUP \$3.00 BOWL \$7.50

CALDO DE POLLO

Our classic chicken soup.

SOUP OF THE DAY

Ask for our daily selection.

ENSALADAS

GARDEN SALAD OR CAESAR SALAD  \$4.50

TACO SALAD \$9.00

Lettuce, tomato, onions, green peppers, chihuahua cheese and seasoned beef or shredded chicken served in a crispy tortilla shell.

MAZATLAN SALAD  \$10.00

Baby greens, blue cheese, tomatoes, granny smith apples, craisins, and walnuts with balsamic dressing.

SOUTHWEST SALAD \$10.50

Strips of blackened chicken breasts with black beans, avocado, chihuahua cheese, red onion, tomatoes and tortilla strips with an italian lime vinaigrette.

CHICKEN CHOPPED SALAD \$10.50

Iceberg lettuce, red onion, avocado, tomato, grilled chicken, chunky blue cheese crumbles and blue cheese dressing.

Additional items

Grilled chicken \$3.00

Blackened chicken \$3.75

Steak \$4.50

Shrimp \$4.50

Crumbled blue cheese \$1.25

Dressings

Balsamic vinaigrette

Blue cheese

Caesar

Italian

Ranch

QUESADILLAS

CHEESE  \$8.00

GRILLED CHICKEN OR STEAK \$11.50

BBQ CHICKEN \$10.50

CHIPOTLE CHICKEN \$11.00

CHIPOTLE SHRIMP \$13.00

SPINACH AND CHICKEN \$11.00

STEAK AND MUSHROOM \$11.50

BASIL AND GOAT CHEESE  \$10.00

TACOS

DE CASA TACOS  \$8.50

Choice of two ground beef, shredded chicken, veggie or beans.

CHARGRILLED TACOS \$13.00

Choice of two grilled steak or grilled chicken breast.

SEARED AHI TUNA TACOS \$14.00

Two fresh seared to order, topped with lime-cilantro cabbage salsa and guacamole.

PLAYA DEL CARMEN \$14.00

Two fresh pan fried or grilled tilapia tacos topped with tomatillo avocado salsa, cabbage and pico de gallo.

ENCHILADAS

Meat or beans rolled in a tortilla topped with melted cheese and choice of mild ranchero, spicy verde or mole sauces.

DE CASA  \$9.50

Choice of two ground beef, shredded chicken, beans or cheese.

CHARGRILLED \$14.00

Choice of two steak or chicken breast.

SPINACH CHICKEN MUSHROOM \$13.50

Two freshly sauteed spinach, mushrooms and grilled chicken breast topped with chihuahua cheese and our salsa verde.

FLAUTAS

DE CASA \$12.00

Three flute shaped ground beef or shredded chicken fried tacos topped with lettuce, onions, tomatoes, avocado tomatillo salsa and parmesan cheese.

BURRITOS

A burrito prepared either suizos style; topped with melted chihuahua cheese and ranchero sauce. Or prepared chimichanga style; deep fried and topped with guacamole.

DE CASA \$9.75

Choice of ground beef or shredded chicken served with beans and rice and the following; lettuce, tomato, sour cream, cheese, pico de gallo and refried beans.

CHARGRILLED \$13.50

Choice of grilled steak, chicken breast, or carnitas served with beans and rice and the following; lettuce, tomato, sour cream, cheese, pico de gallo and refried beans.

Note: some burritos are not fully hot inside because of cold ingredients.

Tacos, enchiladas, flautas and burritos are served with choice of refried, black or charro beans and spanish rice.

ENTRADAS

PLATOS

CHICKEN CHIPOTLE \$16.00

Chicken served with a spicy salsa of chipotle, green peppers, mushrooms and onions topped with chihuahua cheese.

CHICKEN IN MOLE \$15.75

Strips of chicken breast in our classic mole sauce.

CHICKEN LIMÓN \$15.75

Chicken breast topped with our lemon butter sauce.

COCHINITA PIBIL \$12.00

Roasted pork marinated with our pibil sauce served with rice, charro beans and avocado slices.

TRADITIONAL CARNITAS \$14.50

Tender pork cooked in a traditional copper pot.

CHIPOTLE PORK MEDALLIONS \$17.25

Pork tender loin served with sautéed vegetables, charro beans and garlic mashed potatoes.

CHILE RELLENO \$10.00

Chihuahua cheese stuffed poblano pepper, fried with our special batter.

CHILE RELLENO AND CARNE ASADA \$15.50

A chile relleno and ½ portion of carne asada served with our ranchero santa fe sauce.

MEXICAN SHISH-KA-BOB \$18.00

Carne asada skewered with green peppers and onions served with ranchero sauce.

CARNE ASADA \$19.75

A 10 oz. skirt steak chargrilled to perfection. Churrasco style add \$1.00.

STUFFED CARNE ASADA \$20.25

Carne asada stuffed with mushrooms, onions and bacon served with our ranchero santa fe sauce.

GRILLED RIB-EYE \$24.75

16 oz. rib-eye with a spicy chipotle mushroom salsa and choice of blue cheese or chihuahua cheese.

MARGARITA ATLANTIC SALMON \$19.25

Pan-seared Atlantic salmon in our salsa rita served with mango salsa.

CAMARONES A LA DIABLA \$20.00

Sautéed garlic shrimp with a mild or spicy chipotle cream sauce.

CAMARONES AL MOJO DE AJO \$20.00

Sautéed jumbo shrimp in a garlic, lime and tomato sauce.

All entrees served with choice of two of the following: rice, refried beans, black beans, charro beans, garlic mashed potatoes or veggies.

SIDES

Guacamole	\$2.00
Beans	\$2.00
Fries	\$2.50
Avocado slices	\$2.00
Spanish rice	\$2.00
Rice and beans	\$2.75
Grilled jalapeño peppers	\$2.00
Vegetables	\$2.00
Garlic mashed potatoes	\$2.00

FAJITAS

Grilled to perfection, served with green peppers, tomatoes and onions in our special sauce. Includes refried beans, guacamole, sour cream and your choice of corn or flour tortillas.

PORTABELLA MUSHROOM \$13.50

CHICKEN \$14.00

STEAK \$18.50

SHRIMP \$20.00

COMBO \$17.00

Add seafood for \$2.00

COMBINACIÓN

INDEPENDENCE \$14.50

½ order of fajitas, quesadilla and a flauta.

FIESTA \$14.50

Skirt steak shish-ka-bob, enchilada suiza and a quesadilla.

CREATE YOUR OWN TWO \$9.50 THREE \$12.00

Choose from the following:

Taco	Tamale
Enchilada	Tostada
Flauta	Chile relleno, add \$2.00
Quesadilla	

All "create your own" are "de casa" (seasoned beef, chicken, vegetable, cheese or beans). For grilled steak or grilled chicken, add \$3.00

SANDWICHES AND TORTAS

CHIPOTLE CHICKEN TORTA \$9.50

Grilled chicken breast topped with pico de gallo, guacamole, lettuce and our chipotle mayonnaise.

GRILLED STEAK TORTA \$11.00

Strips of our grilled skirt steak sautéed with tomatoes, onions, peppers and fajita sauce topped with melted chihuahua cheese.

1/2 LB. STEAKBURGER \$9.00

Handmade, wood fired burger served on a toasted brioche bun with lettuce, tomato and dill pickle.

All sandwiches are served with french fries or rice and beans.

Additional items add \$.75

American cheese	Grilled onions	Cajun blackening
Blue cheese	Green peppers	Mushrooms
Bacon	Grilled jalpenos	

BEBIDAS

SODAS \$2.00

Pepsi, Sierra Mist, Diet Pepsi, Crush, Dr. Pepper, Diet Dr. Pepper, Mountain Dew and Tropicana Pink Lemonade.

WBC CHICAGO STYLE ROOT BEER \$2.50

COFFEE \$2.00

Freshly ground mexican beans from Chiapas, regular and decaf.

MEXICAN HOT CHOCOLATE \$2.50

Hot chocolate made from pressed chocolate, raw sugar and cinnamon. Melted and blended with milk.

ESPECIALES

APERITIVOS

SWEET POTATO QUESADILLA 🍷 \$8.50

A quesadilla stuffed with sweet potato, spinach and cheese.

APRICOT & GOAT CHEESE ENSALADA 🍷 \$10.00

Romaine and mixed greens with avocado, tomato, walnuts, apricot, goat cheese with an italian lime vinaigrette. Add chicken for \$3.00

BEBIDAS ESPECIAL DE DIA

MONDAY AND TUESDAY

Two for \$20 Menu. Two Entrees and one dessert for only \$20. Valid during dinner and dine-in only.

WEDNESDAY

\$4.50 Salsa Rita's

THURSDAY

\$4.00 Red or White Sangria

1/2 price Spanish Wine Bottles

\$16.00 bucket of Corona, Corona Light, Pacifico or Modelo

SUNDAY

\$3.50 Bloody Mary or Maria

\$4.00 Red or White Sangria

\$7.50 Bloody with a side car of Coronita

\$16.00 Buckets of Corona, Corona Light, Pacifico or Modelo

ENTRADAS

SHRIMP TACOS

\$13.50

Two grilled and seasoned tacos topped with a lime cilantro vinaigrette cabbage and a creamy avocado sauce. Served with rice and beans.

CRAB ENCHILADAS OR CHILE RELLENO \$13.50

Two stuffed crab meat enchiladas. Or, one stuffed crab meat chile relleno, both covered in melted chihuahua cheese and a diablo cream sauce. Served with rice and veggies.

TACOS DE CARIBE

\$14.00

Fresh tilapia sautéed with onions in an achiote rub. Served in warm tortillas with lime-cilantro slaw and a achiote sauce. Served with rice and beans.

CILANTRO TORTILLA CRUSTED TILAPIA \$17.00

Tilapia fillet breaded in a cilantro corn tortilla crust with a splash of lime. Served with garlic mash potatoes and grilled veggies.

HONEY GLAZED PORK CHOP ONE \$13.00 TWO \$18.00

Bone in center pork chop served on top of our mashed sweet potatoes and veggies.

CARNE A LA SANTA FE

\$20.25

Grilled steak diced with bacon, tomatoes and onions in our tangy chipotle sauce. Served with rice, beans, cheese, lettuce and tortillas.

CARNE ASADA WITH MUSHROOM SALSA \$21.25

Grilled carne asada served with our chipotle mushroom salsa and topped with choice of melted chihuahua or blue cheese. Served with rice, beans and tortillas.

MARGARITAS

Please ask for our full tequila menu. Our 16 oz. margarita is made with 2 oz. of tequila, 1 oz. of triple sec and sweet and sour mix. Grand Marnier or Cointreau are premium upgrades.

	12 oz. GLASS	16 oz. GLASS	PITCHER
SALSA RITA Traditional house margarita.	\$5.75	\$8.00	\$24.00
GOLDEN Made with 100% agave Ranchoero tequila.	\$6.50	\$8.75	\$31.50
SALSA RITA NATURAL Our low calorie margarita made with real lime and lemon juice, agave nectar, premium reposado tequila and triple sec.	\$7.00	\$9.00	N/A
CADILLAC Made with Ranchoero tequila, choose from Grand Marnier or Cointreau.	N/A	\$11.00	\$37.00
CABO WABO BLANCO	\$8.50	\$10.00	\$39.00
EL TESORO PLATINUM	\$8.50	\$10.00	\$39.00
ESPOLON REPOSADO	\$9.00	\$11.00	\$40.00
STRAWBERRY INFUSION Premium reposado tequila macerated with strawberries for a time served straight up in a 10oz. martini glass.	\$10.00		
FLAVORED MARGARITA Raspberry, strawberry, mango, peach and piña colada with rum.	N/A	\$9.00	\$31.50