

# Cafe Salsa

MEXICAN GRILL | TEQUILA BAR



9932 WEST 55<sup>TH</sup> STREET  
COUNTRYSIDE, IL 60525

[WWW.CAFESALSA.COM](http://WWW.CAFESALSA.COM)

## ENTRANTES

### APERITIVOS

**GUACAMOLE**  HALF \$4.50 FULL \$7.75

**FIESTA GRANDE** \$9.50


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** \$8.50

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

**QUESO FUNDIDO**  \$7.75

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 \$7.00

**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** \$8.00

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

**MAZATLAN SALAD**  \$9.00

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

**SOUTHWEST SALAD** \$9.50

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** \$9.50

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

Cesar

Italian

Ranch

### QUESADILLAS

**CHEESE**  \$7.50

**GRILLED CHICKEN OR STEAK** \$10.75

**BBQ CHICKEN** \$10.00

**CHIPOTLE CHICKEN** \$10.50

**CHIPOTLE SHRIMP** \$12.50

**SPINACH AND CHICKEN** \$10.50

**STEAK AND MUSHROOM** \$11.00

**BASIL AND GOAT CHEESE**  \$9.50

### TACOS

**DE CASA TACOS**  \$6.75

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

**CHARGRILLED TACOS** \$9.75

Choice of two grilled steak or grilled chicken breast.

**SEARED AHI TUNA TACOS** \$12.75

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

**PLAYA DEL CARMEN** \$12.50

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**  \$7.25

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

**CHARGRILLED** \$10.75

Choice of two steak or chicken breast.

**SPINACH CHICKEN MUSHROOM** \$10.75

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

### FLAUTAS

**DE CASA** \$9.75

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** \$7.75

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** \$10.75

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

<b>CHICKEN CHIPOTLE</b>	<b>\$11.75</b>
Chicken served with a spicy salsa of chipotle, green peppers, mushrooms and onions topped with chihuahua cheese.	
<b>CHICKEN IN MOLE</b>	<b>\$10.75</b>
Strips of chicken breast in our classic mole sauce.	
<b>CHICKEN LIMÓN</b>	<b>\$11.75</b>
Chicken breast topped with our lemon butter sauce.	
<b>TRADITIONAL CARNITAS</b>	<b>\$9.75</b>
Tender pork cooked in a traditional copper pot.	
<b>COCHINITA PIBIL</b>	<b>\$10.25</b>
Roasted pork marinated with our pibil sauce served with rice, charro beans and avocado slices.	
<b>CHIPOTLE PORK MEDALLIONS</b>	<b>\$16.75</b>
Pork tender loin served with sautéed vegetables, charro beans and garlic mashed potatoes.	
<b>CHILE RELLENO</b> 	<b>\$9.50</b>
Chihuahua cheese stuffed poblano pepper, fried with our special batter.	
<b>CHILE RELLENO AND CARNE ASADA</b>	<b>\$14.75</b>
A chile relleno and ½ portion of carne asada served with our rancharo santa fe sauce.	
<b>MEXICAN SHISH-KA-BOB</b>	<b>\$13.75</b>
Carne asada skewered with green peppers and onions served with rancharo sauce.	
<b>CARNE ASADA</b>	<b>\$14.25</b>
A skirt steak chargrilled to perfection. Churrasco style add \$1.00.	
<b>STUFFED CARNE ASADA</b>	<b>\$15.50</b>
Carne asada stuffed with mushrooms, onions and bacon served with our rancharo santa fe sauce.	
<b>GRILLED RIB-EYE</b>	<b>\$24.75</b>
Rib-eye with a spicy chipotle mushroom salsa and choice of blue cheese or chihuahua cheese.	
<b>MARGARITA ATLANTIC SALMON</b>	<b>\$17.75</b>
Pan-seared Atlantic salmon in our salsa rita served with mango salsa.	
<b>CAMARONES A LA DIABLA</b>	<b>\$14.75</b>
Sautéed garlic shrimp with a mild or spicy chipotle cream sauce.	
<b>CAMARONES AL MOJO DE AJO</b>	<b>\$14.75</b>
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.

<b>PORTABELLA MUSHROOM</b> 	<b>\$9.75</b>
<b>CHICKEN</b>	<b>\$9.50</b>
<b>STEAK</b>	<b>\$12.00</b>
<b>SHRIMP</b>	<b>\$14.50</b>
<b>COMBO</b>	<b>\$11.50</b>
Add seafood for \$2.00	

### COMBINACIÓN

<b>INDEPENDENCE</b>	<b>\$13.00</b>
½ order of fajitas, quesadilla and a flauta.	
<b>FIESTA</b>	<b>\$13.00</b>
Skirt steak shish-ka-bob, enchilada suiza and a quesadilla.	
<b>CREATE YOUR OWN</b> 	<b>TWO \$7.75 THREE \$9.50</b>
Choose from the following:	
Taco	Tamale
Enchilada	Tostado
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 \$2.00	

### TORTAS

<b>CHIPOTLE CHICKEN TORTA</b>	<b>\$9.00</b>
Grilled chicken breast topped with pico de gallo, guacamole, lettuce and our chipotle mayonnaise.	
<b>GRILLED STEAK TORTA</b>	<b>\$11.00</b>
Strips of our grilled skirt steak sautéed with tomatoes, onions, peppers and fajita sauce topped with melted chihuahua cheese.	
<b>1/2 LB. STEAKBURGER</b>	<b>\$7.75</b>
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

<b>SODAS</b>	<b>\$2.00</b>
Pepsi, Sierra Mist, Diet Pepsi, Crush, Dr. Pepper, Diet Dr. Pepper, Mountain Dew and Tropicana Pink Lemonade.	
<b>WBC CHICAGO STYLE ROOT BEER</b>	<b>\$2.50</b>
<b>COFFEE</b>	<b>\$2.00</b>
Freshly ground mexican beans from Chiapas, regular and decaf.	
<b>MEXICAN HOT CHOCOLATE</b>	<b>\$2.50</b>
Hot chocolate made from pressed chocolate, raw sugar and cinnamon. Melted and blended with milk.	

## ESPECIALES

### \$7.25 LITE LUNCH EXPRESS

Available Monday thru Friday 11am to 3:15pm. Includes soft drink or ice tea. Add \$1.00 for premium arturo bean mexican coffee.

#### CHARGRILLED BAR TACOS

Choice of two grilled chicken, steak, carnita or cochinita pibil tacos topped with lettuce, cheese and pico de gallo. Served with rice and beans.

#### DE CASA BAR TACOS

Choice of three ground beef or shredded chicken tacos topped with lettuce, cheese and pico de gallo. Served with rice and beans.

#### CHARGRILLED CHIQUITAS ENCHILADAS

Grilled steak or chicken rolled in a corn tortilla topped with melted chihuahua cheese and choice of mild ranchero, spicy verde or mole sauce. Served with rice and beans.

#### DE CASA CHIQUITAS ENCHILADAS

Ground beef or shredded chicken rolled in a corn tortilla topped with melted chihuahua cheese and choice of mild ranchero, spicy verde or mole sauce. Served with rice and beans.

#### FLAUTAS

Two flute shaped ground beef or shredded chicken fried tacos topped with lettuce, onions, tomatoes, avocado salsa and parmesan cheese. Served with rice and beans.

#### DE CASA BURRITO

Ground beef or shredded chicken wrapped with lettuce, tomatoes, sour cream, cheese, pico de gallo and refried beans. Served with rice and beans.

#### FAJITA WRAP\*

Grilled steak, chicken or portabella mushroom wrapped with onions, tomatoes, green peppers, cheese, rice and black beans. Served with guacamole and sour cream on the side.

\*Do it "bowl style" and toss the tortilla over lettuce.

#### 1/2 LB. STEAKBURGER

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

## APERITIVOS

### SWEET POTATO QUESADILLA \$8.50

A quesadilla stuffed with sweet potato, spinach and cheese.

### APRICOT & GOAT CHEESE ENSALADA \$9.50

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

## ENTRADAS

### STUFFED CHILE RELLENO \$13.50

Poblano pepper stuffed with crab meat and covered in melted chihuahua cheese and a diablo cream sauce. Served with rice and veggies.

### 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 MEAT ENCHILADAS \$13.50

Two stuffed enchiladas covered in melted chihuahua cheese and a diablo cream sauce. Served with rice and beans.

### TACOS DE CARIBE \$14.00

Fresh tilapia sauteed with onions in an achiote rub. Served in warm tortillas with lime-cilantro slaw and a touch of lively achiote sauce. Served with rice and veggies.

### 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
<b>SALSA RITA</b> Traditional house margarita.	\$5.75	\$8.00	\$24.00
<b>GOLDEN</b> Made with 100% agave Ranchero tequila.	\$6.50	\$8.75	\$31.50
<b>SALSA RITA NATURAL</b> 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
<b>CADILLAC</b> Made with Ranchero tequila, choose from Grand Marnier or Cointreau.	N/A	\$11.00	\$37.00
<b>FLAVORED MARGARITA</b> Raspberry, strawberry, mango, peach and piña colada with rum.	N/A	\$9.00	\$31.50

Please let us know of any food allergies. | Gift certificates and catering available. | No separate checks.