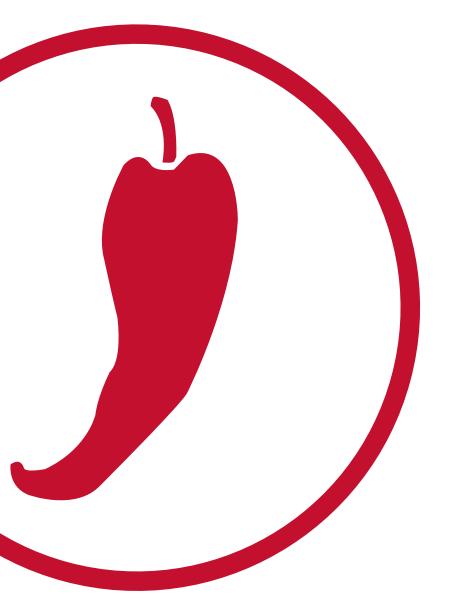


DINNER MENU



9932 WEST 55^{TH} STREET COUNTRYSIDE, IL 60525

WWW.CAFESALSA.COM

ENTRANTES

APERITIVOS

GUACAMOLE 🛛 😉 HALF \$7.25 FULL \$12.00

QUESO BLANCO 4 oz \$3.50 8 oz \$7.00

Traditional Mexican Cheese Dip. Add chorizo \$1.75

QUESABIRRIA \$17.00

A cross between a taco & a quesadilla - 3 corn tortillas saturated in the juices of beef Birria stew are cooked to a crisp & stuffed with melted cheese & Birria.. Served with a Side of consommé

FIESTA GRANDE \$15.00

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

GARNACHAS © \$10.50

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

EMPANADAS 6 \$12.50

Fight Beef or charizo filled corn masa turnovers, topped with chihuahua cheese and ranchero sauce. Served with auacamole and sour cream.

QUESO FUNDIDO @ \$12.00

Mexican cheese fondue with pico de gallo in a crispy flour tortilla bowl with tortillas or chips. Add chorizo \$1.75

GRILLED SHRIMP @ \$15.00

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

CEVICHE DEL MAR @ . \$14.50

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

COCKTAIL DE CAMARON @ \$14.50

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

BANG BANG SHRIMP \$14.50

Flash fried shrimp dusted with a smokey garlic seasoning. Served with chipoltle aioli

SOPAS CUP \$5.00 BOWL \$10.50

CALDO DE POLLO G SOUP OF THE DAY 6

Our classic chicken soup. Ask for our daily selection.

FNSALADAS

GARDEN SALAD OR CAESAR SALAD **© ©** \$7.00

\$13.00

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

MAZATLAN SALAD Ø @ \$14.00

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

SOUTHWEST SALAD © \$15.00

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

CHICKEN CHOPPED SALAD @ \$15.00

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

APRICOT & GOAT CHEESE SALAD @ \$14.50

Romaine and mixed greens with avocado, tomato, walnuts, dried apricot, goat cheese and homemade Italian vinaigrette.

Additional items **Homemade Dressings**

Grilled chicken \$5.50 Balsamic vinaigrette

Blackened chicken \$6.50 Ceasar Italian

Steak **❖** \$7.00

Shrimp \$8.25

Crumbled blue cheese \$1.50

G Gluten Free



Ranch

* Mole Sauce is not gluten free

QUESADILLAS

when substituting with corn tortillas.

Served with sour cream, guacamole and pico de gallo

CHEESE V \$11.00 **GRILLED CHICKEN OR STEAK** \$16.00 **BBQ CHICKEN** \$14.50 CHIPOTLE CHICKEN \$15.50 CHIPOTLE SHRIMP \$18.00 \$15.50 SPINACH AND CHICKEN STEAK AND MUSHROOM & \$16.50 BASIL AND GOAT CHEESE ♥ \$14.50 SWEET POTATO QUESADILLA \$15.00

ENCHILADAS

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

DE CASA @ @ \$13.50

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

CHARGRILLED O 6 * \$19.00

Choice of two steak, chicken breast, al pastor, plant based meat, or cochinita pibil.

SPINACH CHICKEN MUSHROOM 🤤 \$18.00

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

TUFFED CRAB MEAT OR CHILE RELLENO \$19.00 Two Lump Crab Meat enchiladas or a Crab stuffed poblano pepper covered in chihuahua cheese and creamy chipotle

FLAUTAS

sauce

DE CASA @ \$15.50

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

BURRITOS

Choose your finishing style.

Suizo: Topped with melted chihuahua cheese and ranchero sauce.

Chimichanga: Deep fried and topped with guacamole.

Cowboy: Plain on top and toasted on the grill.

DE CASA \$14.50

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 🛡 🜀 💠

Choice of grilled steak, chicken breast, carnitas, or plant based meat. 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

DE CASA TACOS Ø @ \$13.00

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

CHARGRILLED TACOS 🛭 🕝 🌣 \$18.25 Choice of two grilled steak, grilled chicken breast, carnitas,

al pastor, plant based meat, or cochinita pibil. SEARED AHI TUNA TACOS © 💠 \$19.00

Two fresh seared to order, topped with lime-cilantro

cabbage salsa and guacamole.

BAJA TACOS \$18.50

Flash fried fish with tomatillo avocado salsa and lime cabbage slaw. Flour or corn tortillas.

FRIED AVOCADO TACOS \$14.00

2 corn mesa battered avocado tacos with pico de gallo and chiplote mayo. Served with rice and beans on the side.

SHRIMP TACOS \$18.00

Two seasoned grilled shrimp tacos with our lime-cilantro vinaigrette cabbage and a creamy avocado sauce.

BLACKENED MAHI TACOS \$19.00

Blackened Mahi Mahi with creamy avocado ranch sauce & mango cabbage slaw. Choice of flour or corn tortillas. Served with rice and refried beans

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

ENTRADAS

PLATOS

CHICKEN CHIPOTLE ©

\$22.00

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

CHICKEN IN MOLE \$22.00

Strips of chicken breast in our classic mole sauce.

CHICKEN LIMÓN \$22.00

Breaded chicken breast topped with our lemon butter sauce. Served with garlic mashed potatoes.

COCHINITA PIBIL **©** \$20.00

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

TRADITIONAL CARNITAS 6 \$19.50

Tender pork cooked in a traditional copper pot.

CHIPOTLE PORK MEDALLIONS **◎** ★ \$22.00

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

CHILE RELLENO

\$14.50

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

CHILE RELLENO AND CARNE ASADA ❖ \$22.00

A chile relleno and $\frac{1}{2}$ portion of carne asada served with our ranchero santa fe sauce.

MEXICAN SHISH-KA-BOB ♥ \$26.00

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

CARNE ASADA **©** ❖ \$28.50

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

STUFFED CARNE ASADA 💇 \$30.00

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

GRILLED RIB-EYE 6 ♦ \$34.50

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

MARGARITA SALMON **© ♦** \$27.00

Pan-seared wild caught salmon in our salsa rita served with mango salsa, garlic mashed potatoes and veggies.

CAMARONES A LA DIABLA 6 \$27.50

Sautéed shrimp with a mild or spicy chipotle cream sauce.

CAMARONES AL MOJO DE AJO \$27.50

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

CILANTRO-TORTILLA CRUSTED TILAPIA \$19.50
Tilapia fillet breaded in a cilantro corn tortilla crust with a

splash of lime. Served with garlic mash potatoes and grilled veggies.

PORK CHOP BONE IN \$17.50 (1) \$27.00 (2)

Honey glazed served on top of our homemade mashed sweet potatoes and veggies.

CARNE ASADA A LA SANTA FE \$30.00

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

CARNE ASADA WITH MUSHROOM SALSA \$30.00

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



FAJITAS - PLATTER, WRAP OR BOWL

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 **©** \$17.50
CHICKEN **©** \$20.00
STEAK **© *** \$24.50
SHRIMP **©** \$25.75

COMBO **©** \$23.75

Add seafood for \$3.00

COMBINACIÓN

INDEPENDENCE \$19.00

½ order of fajitas, quesadilla and a flauta.

FIESTA \$19.00

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

CREATE YOUR OWN ▼ Two \$14.00 THREE \$16.75

Choose from the following:
Taco Tamale

Enchilada Tostada

Flauta Chile relleno, add \$2.50

Quesadilla

All "create your own" are "de casa" (seasoned beef, chicken, vegetable, cheese or beans). For grilled steak or grilled chicken, or plant based meat add \$2.00 per item

SANDWICHES AND TORTAS

CHIPOTLE CHICKEN TORTA

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

MILANESA TORTA \$15.75

\$13.75

Breaded steak or chicken with onions, tomatoes, avocado, lettuce, refried beans and sour cream.

1/2 LB. STEAKBURGER ❖ \$13.25

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

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

Additional items add \$1.00

American cheese Grilled onions Cajun blackening
Blue cheese Green peppers Mushrooms
Bacon Grilled jalapeños Chorizo

SIDES

Guacamole \$4.00 Rice and beans \$4.50 Grilled jalapeño pepper \$3.00 Beans \$3.00 Vegetables \$4.50 \$4.00 Garlic mashed potatoes Avocado slices \$3.50 \$4.50 Spanish rice \$3.00

BEBIDAS

SODAS \$3.25

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

WBC CHICAGO STYLE ROOT BEER \$4.00
COFFEE \$3.50

Freshly ground mexican beans from Chiapas, regular and decaf.

MEXICAN HOT CHOCOLATE \$4.75

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

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

MARGARITAS

Please ask for our full tequila menu for tequila flights and specialty margaritas. Our 160z margarita is made with 20z. of tequila, 1 oz. of triple sec and sweet and sour mix. Grand Marnier or Cointreau are Premium Upgrades.

	<u>12oz</u>	<u>16oz</u>	PITCHER
SALSA RITA	\$7.75	\$10.50	\$35.00
GOLDEN Made with 100% Agave Ranchero Tequila	. \$9.00	\$12.00	\$42.00
SALSA RITA NATURAL. Our Low Calorie Margarita Made With Real Lime and Lemon Juice, Agave Nectar, Premiu		\$12.50 quila and Triple Sec	\$48.00
CADILLAC. Made With 100% Agave Ranchero Tequila, Choose From Grand Marnier or Cointreau	N/A	\$14.50	\$50.00
FLAVORED MARGARITA Raspberry, Strawberry, Mango, or Peach.	N/A	\$12.50	\$43.00

CORONA-RITAS...\$11.50 | PIÑA COLADA (with Rum)...\$11.50

SPECIALTY COCKTAILS — \$13.25

12 oz Made with Premium Tequila

WATERMELON MARGARITA

Watermelon Infused Premium Blanco, Fresh Lime, Agave, Chili Lime Salt Rim

CUCUMBER-JALAPEÑO MARGARITA

Premium Blanco, Fresh Lime, Orange Liquer, Jalapeno, Cucumber

PALOMA

Premium Reposado, Fresh Lime, Agave, Grapefruit, Squirt

AIMO

HOMEMADE RED OR WHITE PEACH SANGRIA

HOUSE WINES BY THE GLASS — \$8.50

Pinot Grigio · Sauvignon Blanc · Chardonnay · Merlot · Pinot Noir · Cabernet

WINES BY THE BOTTLE: 1/2 SPLIT — \$25.50

Kendall Jackson Cabernet Sauvginon · Kendall Jackson Chardonnay · Kendall Jackson Merlot

SPANISH BOTTLES OF WINE — \$30

COMO LOCO MONASTRELL | Jumilla,, Spain

Deep violet color and long, well balanced tannins, bursting with rich fruit flavors and luscious aromas of sweet and exoctic spices

HONORO VERA GARNACHA | Calatayud, Spain

Intense aromas of sweet cherries, blueberries dark plums leading to an exotic spicy and finish reminiscent of white pepper. Well balanced and very easy to drink.

VENTA MORALES TEMPRANILLO | La Mancha, Spain

This riper version of tempranillo shows black cherries and blueberries, along with sandalwood and sweet wood from American oak. The finish reflects its warm region origins.

CERVEZAS

ON TAP: Modelo Especial · DOS XX Amber · Blue Moon · *Seasonal

Scan QR Code for full beer / drink menu

