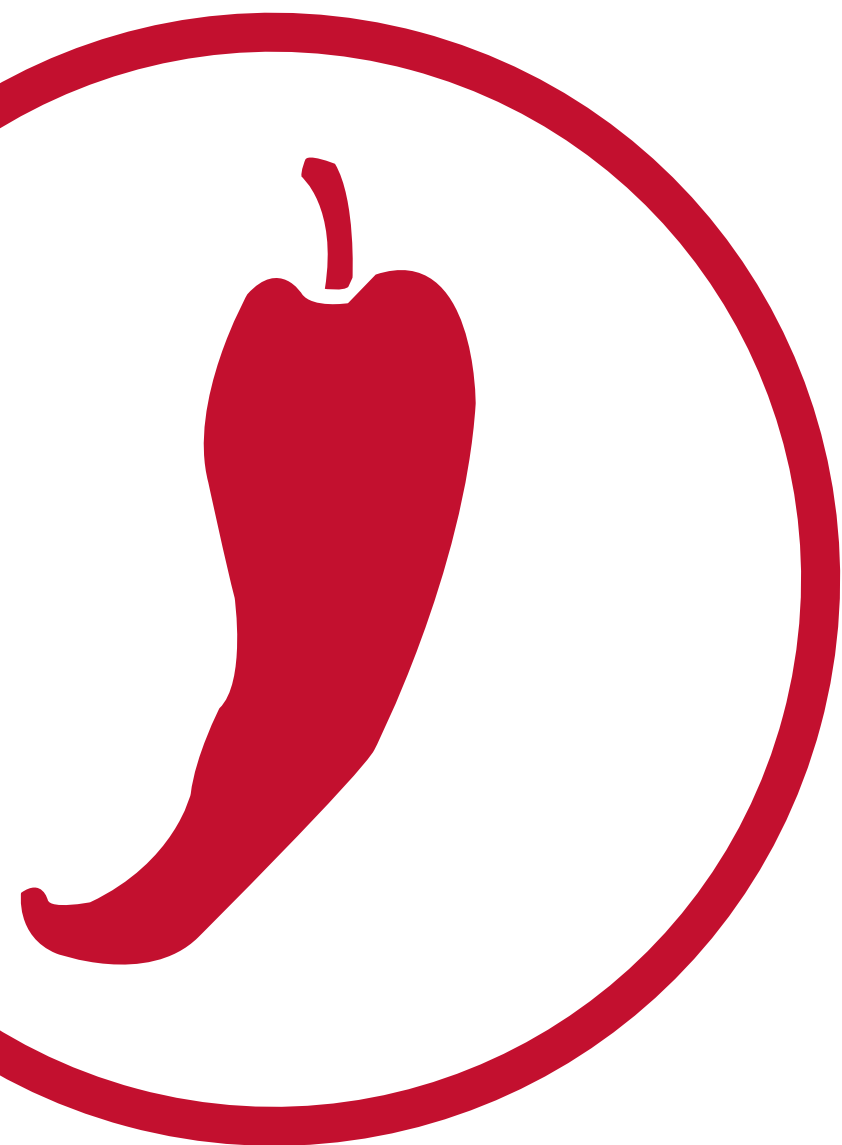


Cafe Salsa

MEXICAN GRILL | TEQUILA BAR

DINNER MENU



9932 WEST 55TH STREET
COUNTRYSIDE, IL 60525

WWW.CAFESALSA.COM


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  **\$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 ½ portion of carne asada served with our rancho santa fe sauce.

MEXICAN SHISH-KA-BOB   **\$26.00**
Carne asada skewered with green peppers and onions served with rancho 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 rancho santa fe sauce.

GRILLED RIB-EYE   **\$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  **\$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 **\$13.75**

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

MILANESA TORTA **\$15.75**

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
Beans	\$3.00	Grilled jalapeño pepper	\$3.00
Fries	\$4.00	Vegetables	\$4.50
Avocado slices	\$3.50	Garlic mashed potatoes	\$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.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

MARGARITAS

Please ask for our full tequila menu for tequila flights and specialty margaritas. Our 16oz margarita is made with 2oz. 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>	<u>PITCHER</u>
SALSA RITA	\$7.75	\$10.50	\$35.00
GOLDEN	\$9.00	\$12.00	\$42.00
Made with 100% Agave Ranchero Tequila			
SALSA RITA NATURAL	\$9.25	\$12.50	\$48.00
Our Low Calorie Margarita Made With Real Lime and Lemon Juice, Agave Nectar, Premium Reposado Tequila and Triple Sec			
CADILLAC	N/A	\$14.50	\$50.00
Made With 100% Agave Ranchero Tequila, Choose From Grand Marnier or Cointreau			
FLAVORED MARGARITA	N/A	\$12.50	\$43.00
Raspberry, Strawberry, Mango, or Peach.			

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 Liqueur, Jalapeno, Cucumber

PALOMA
Premium Reposado,
Fresh Lime, Agave, Grapefruit, Squirt

VINO

HOMEMADE RED OR WHITE PEACH SANGRIA

Glass - \$8.50

1/2 Liter - \$15.00

Liter - \$27.00

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 Sauvignon · 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 exotcic 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

