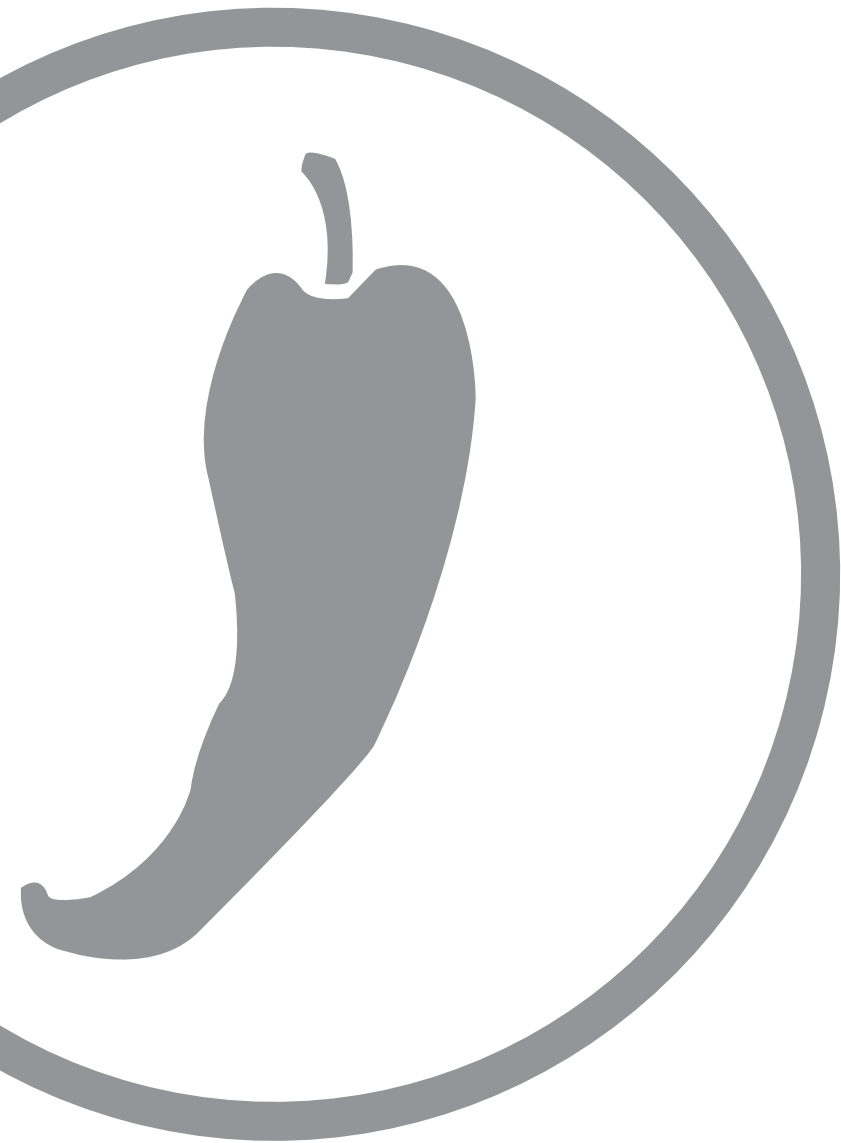


Cafe Salsa

MEXICAN GRILL | TEQUILA BAR

LUNCH MENU



9932 WEST 55TH STREET
COUNTRYSIDE, IL 60525

WWW.CAFESALSA.COM

ENTRANTES

APERITIVOS

GUACAMOLE **V** **G** HALF \$6.25 FULL \$10.50

QUESO BLANCO 4 oz \$3.00 8 oz \$6.00
Traditional Mexican Cheese Dip. Add chorizo \$1.75

QUESABIRRIA \$16.00
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 \$13.50
A combination of beef taquitos, cheese quesadillas, and nachos. Served with guacamole and sour cream.

GARNACHAS **G** \$9.50
Our chips layered with beans and melted chihuahua cheese. Served with our mild ranchero sauce, guacamole and sour cream.

EMPANADAS **G** \$11.00
Eight Beef or chorizo filled corn masa turnovers, topped with chihuahua cheese and ranchero sauce. Served with guacamole and sour cream.

QUESO FUNDIDO **V** \$10.50
Mexican cheese fondue with pico de gallo in a crispy flour tortilla bowl with tortillas or chips. Add chorizo \$1.75

GRILLED SHRIMP **G** \$12.50
Grilled shrimp and avocado slices on baby greens accompanied by a basil mustard sauce.

CEVICHE DEL MAR **G** **+** \$12.00
Shrimp marinated in lime with tomatoes, chiles, onions and avocados.

COCKTAIL DE CAMARON **G** \$12.00
Traditional mexican shrimp cocktail with avocado, cilantro, tomato and onions.

BANG BANG SHRIMP \$12.00
Flash fried shrimp dusted with a smokey garlic seasoning. Served with chipotle aioli

SOPAS CUP \$4.25 BOWL \$8.50

CALDO DE POLLO **G** **SOUP OF THE DAY** **G**
Our classic chicken soup. Ask for our daily selection.

ENSALADAS

GARDEN SALAD OR CAESAR SALAD \$6.00

TACO SALAD \$11.00
Lettuce, tomato, onions, green peppers, chihuahua cheese, black beans and seasoned beef or shredded chicken served in a crispy tortilla shell.

MAZATLAN SALAD **V** **G** \$12.00
Baby greens, blue cheese, tomatoes, granny smith apples, craisins, and walnuts with balsamic dressing.

SOUTHWEST SALAD **G** \$13.00
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 **G** \$13.00
Iceberg lettuce, red onion, avocado, tomato, grilled chicken, chunky blue cheese crumbles and balsamic dressing.

APRICOT & GOAT CHEESE SALAD **G** \$12.50
Romaine and mixed greens with avocado, tomato, walnuts, dried apricot, goat cheese and homemade Italian vinaigrette.

Additional items

Grilled chicken \$4.50
Blackened chicken \$5.50
Steak **+** \$6.00
Shrimp \$7.00
Crumbled blue cheese \$1.30

Homemade Dressings

Balsamic vinaigrette
Ceasar
Italian
Ranch

QUESADILLAS **G** when substituting with corn tortillas.
Served with sour cream, guacamole and pico de gallo

CHEESE **V** \$9.75
GRILLED CHICKEN OR STEAK \$13.75
BBQ CHICKEN \$12.50
CHIPOTLE CHICKEN \$13.00
CHIPOTLE SHRIMP \$15.75
SPINACH AND CHICKEN \$13.00
STEAK AND MUSHROOM **+** \$13.75
BASIL AND GOAT CHEESE **V** \$12.00
SWEET POTATO QUESADILLA \$12.50

TACOS

DE CASA TACOS **V** **G** \$8.50
Choice of two ground beef, shredded chicken, veggie or beans.

CHARGRILLED TACOS **V** **G** **+** \$11.50
Choice of two grilled steak, grilled chicken breast, carnitas, al pastor, plant based meat, or cochinita pibil.

SEARED AHI TUNA TACOS **G** **+** \$15.50
Two fresh seared to order, topped with lime-cilantro cabbage salsa and guacamole.

BAJA TACOS \$14.00
Flash fried fish with tomatillo avocado salsa and lime cabbage slaw. Flour or corn tortillas.

FRIED AVOCADO TACOS \$12.50
2 corn mesa battered avocado tacos with pico de gallo and chipotle mayo. Served with rice and beans on the side.

SHRIMP TACOS \$16.00
Two seasoned grilled shrimp tacos with our lime-cilantro vinaigrette cabbage and a creamy avocado sauce.

BLACKENED MAHI TACOS \$17.00
Blackened Mahi Mahi with creamy avocado ranch sauce & mango cabbage slaw. Choice of flour or corn tortillas. Served with rice and refried beans.

ENCHILADAS

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

DE CASA **V** **G** \$10.00
Choice of two ground beef, shredded chicken, beans or cheese.

CHARGRILLED **V** **G** **+** \$12.75
Choice of two steak, chicken breast, al pastor, plant based meat, or cochinita pibil.

SPINACH CHICKEN MUSHROOM **G** \$12.75
Two freshly sauteed spinach, mushrooms and grilled chicken breast topped with chihuahua cheese and our salsa verde.

STUFFED CRAB MEAT OR CHILE RELLENO \$17.00
Two Lump Crab Meat enchiladas or a Crab stuffed poblano pepper covered in chihuahua cheese and creamy chipotle sauce

FLAUTAS

DE CASA **G** \$11.75
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 \$10.00
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 **V** **G** **+** \$13.00
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, enchiladas, flautas and burritos are served with choice of refried, black or charro beans and spanish rice.

G Gluten Free **V** Vegetarian

* Mole Sauce is not gluten free

ENTRADAS

PLATOS

CHICKEN CHIPOTLE \$13.50

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

CHICKEN IN MOLE \$13.00

Strips of chicken breast in our classic mole sauce.

CHICKEN LIMÓN \$13.50

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

COCHINITA PIBIL \$13.50

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

TRADITIONAL CARNITAS \$13.50

Tender pork cooked in a traditional copper pot.

CHIPOTLE PORK MEDALLIONS \$19.00

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

CHILE RELLENO \$12.00

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

CHILE RELLENO AND CARNE ASADA \$19.00

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

MEXICAN SHISH-KA-BOB \$17.00

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

CARNE ASADA \$17.50

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

STUFFED CARNE ASADA \$19.50

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

GRILLED RIB-EYE \$30.00

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 \$24.00

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

CAMARONES A LA DIABLA \$18.50

Sautéed shrimp with a mild or spicy chipotle cream sauce.

CAMARONES AL MOJO DE AJO \$18.50

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

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

SIDES

Guacamole	\$3.50
Beans	\$3.00
Fries	\$3.75
Avocado slices	\$3.50
Spanish rice	\$3.00
Rice and beans	\$4.00
Grilled jalapeño pepper	\$2.50
Vegetables	\$4.00
Garlic mashed potatoes	\$4.00

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 \$12.50

CHICKEN \$12.50

STEAK \$14.50

SHRIMP \$16.25

COMBO \$14.00

Add seafood for \$3.00

COMBINACIÓN

INDEPENDENCE \$17.00

½ order of fajitas, quesadilla and a flauta.

FIESTA \$17.00

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

CREATE YOUR OWN TWO \$9.75 THREE \$12.50

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, or plant based meat add \$2.00 per item

SANDWICHES AND TORTAS

CHIPOTLE CHICKEN TORTA \$12.00

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

MILANESA TORTA \$12.50

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

1/2 LB. STEAKBURGER \$10.00

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 \$.75

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

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.

***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 - \$6.50

1/2 Liter - \$12.00

Liter - \$22.00

HOUSE WINES BY THE GLASS — \$6.50

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

WINES BY THE BOTTLE: 1/2 SPLIT — \$23

Kendall Jackson Cabernet Sauvignon · Kendall Jackson Chardonnay · Kendall Jackson Merlot

SPANISH BOTTLES OF WINE — \$28

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

