

APPETIZERS

CHILE CON QUESO White cheese dip, w a hint of jalapeño cup: 4.99 or bowl: 6.99 ~w beef +.99

GUACAMOLE Avocados, tomatoes, onions & cilantro 5.99

NACHOS: CHICKEN OR BEEF Corn tortillas, white cheese, refried beans & choice of beef or chicken fajita meat. Guac, pico & sour cream 11.99

NACHOS DE MARISCOS Shrimp & scallops in chipotle pepper sauce on a crispy corn tortilla, w cheese & pico & diced avocado 13.99

QUESO FLAMEADO Blended white cheeses topped with Mexican chorizo. Available vegetarian w poblano peppers and onions. 11.99 ~w shrimp add 4.99

CAMARONES RELLENOS Golden fried breaded shrimp stuffed w white cheese & jalapeño, w Chimiluiigi sauce & guac dip 11.99

JALAPENOS RELLENOS Golden fried breaded jalapeño peppers, stuffed w blend of cheese & chorizo w guac–sour cream dip 10.99

PASTOR TACOS Roasted pork w “achiote”. Served on mini corn tortillas. Cilantro, diced onion & lime 11.99

GRINGOS TACOS (Street Tacos) Beef, chicken or pork soft tacos. Topped w melted cheese & crispy bacon & choice of roasted meat. Served on mini corn tortillas w onions, cilantro & lime.12.99

TACOS DE CAMARON O PESCADO Baja fish or shrimp tacos, marinated w achiote on mini tortillas w lettuce & “añejo cheese” w creamy jalapeño sauce 13.99

CEVICHE Fresh fish & scallops “cooked” in lime juice & spices, mixed w onions, tomatoes, cilantro & avocado w a touch of red pepper sauce 12.99 ~single tostadas 3.45 ea.

SOUPS & SALADS

POBLANO SOUP Cream based soup of poblano peppers, w julienne corn strips. Bowl: 7.99 Cup: 4.99

SOPA DE TORTILLA Chipotle chicken soup, w crispy tortilla strips, cheese, avocado, cilantro & chicken breast Bowl: 6.99 Cup: 3.99

CALDO TLALPENO Chicken broth w zucchini, squash, mushrooms & chicken breast. Crispy tortilla strips w cilantro & avocado. Bowl: 6.99 Cup: 3.99

CHICKEN POZOLE VERDE (Saturdays; all day) Hominy based soup w tangy ingredients: tomatillos, spinach, kale, cilantro & green chiles. Shredded lettuce, avocado & radish toppings 11.99

CALDO DE RES (Saturdays; all day) From scratch beef soup w cabbage, potatoes, corn, chayote, carrot & cilantro w beef bones. Dressed w Mexican rice, lime, jalapeños & more cilantro. 11.99

ENSALADA NIEVES Chicken fajita salad Lettuce, red cabbage, carrots, white shredded cheese, jicama, tomato, avocado & tortilla strips, grilled chicken fajita meat & cilantro dressing 12.99, +shrimp or tilapia +2.99 ~ w beef +1.99

ENSALADA CHEPITA Flat crispy 10" flour tortilla topped w lettuce, ground beef, tomatoes & queso sauce (add pickled jalapeños on request) 11.99

CHICKEN CAESAR SALAD Mexican Caesar salad w hearts of romaine, red & yellow bell pepper, garlic croutons & parm tossed in delicate Caesar dressing w grilled chicken breast 12.99

TRADITIONAL DINNERS

TACO MACHO Large soft flour tortilla filled w cheese, avocado & choice of beef, chicken fajitas, carnitas (pork) or carne al pastor (marinated pork). Mexican rice, refried beans & pico 10.99 +queso or Chimiluiigi sauce +1.99

QUESADILLA DE FAJITA Lg flour tortilla w cheese, mushrooms, onions & poblano pepper. Choose beef, chicken fajita or veggie served w guac, sour cream & pico 10.99 ~w grilled shrimp +2.99

BRISKET TACOS 2 soft corn or flour tortillas w slow cooked beef brisket. Black beans, Mexican rice, pico, avocado & lettuce 11.99

TAMALES EN CHILORIO 3 seasoned pork tamales in Chile con carne sauce & cheese. Mexican rice, beans, guac & sour cream 11.99

FLAUTAS Crispy rolled corn tortillas, shredded chicken, sour cream & guac. Mexican rice & refried beans 10.99

CHALUPAS Crispy tostadas w refried beans, lettuce, tomatoes, cheese & sour cream. Choose ground beef, chicken breast or meat-free w guac. Mexican rice & refried beans 9.99

CHILE RELLENO Poblano pepper encased in a meringue-like batter & stuffed w choice of shredded chicken breast, taco style ground beef or white cheese. Your choice of sauce: ranchero or sour cream. & finished w grated cheese. Mexican rice & refried beans 11.99 ~+queso or Chimiluiigi +1.99 ~w beef brisket +1.99

CHIMICHANGA FROM THE GRILL Large flour tortilla w beef or chicken fajita meat, cheese, poblano peppers & onions; golden fried & topped w green queso. Pico, guac & sour cream 13.99

CHIMICHANGA MARINERA Sautéed fish, scallops, & shrimp in chipotle sauce rolled in a flour tortilla, quickly fried to a golden brown & topped w delicate cheese sauce. House salad & white rice topped w fried plantain & pico 15.99

CHIMILUIGI-CHANGA Lg flour tortilla w chicken fajita meat, cheese, poblano peppers & onions; golden fried & topped w Chimiluiigi sauce. Pico, guac & sour cream 12.99

ENCHILADAS

GREEN, WHITE & RED or choose a combo. 3 corn tortilla enchiladas: chicken w green tomatillo sauce, cheese w white queso sauce & beef w red meat sauce. Mex rice & beans 11.99

SOUR CREAM CHICKEN ENCHILADAS 3 chicken enchiladas in corn tortillas, w sour cream sauce, cheese & jalapeños. Refried beans & Mexican rice 11.99

ENCHILADAS DE MOLE POBLANO Sauce of mixed chiles, spices & chocolate cover chicken enchiladas in corn tortillas. Mexican rice, refried beans & salad 12.99

ENCHILADAS VAQUERAS 2 flour tortillas w beef or chicken fajita, w white queso sauce, pico. Mexican rice & refried beans 12.99

ENCHILADAS DE PASILLA Chile pasilla sauce over 3 chicken or cheese enchiladas in corn tortillas w onions & sour cream. Mexican rice & black beans 11.99

ENCHILADAS SUIZAS 3 chicken enchiladas in flour tortillas, covered w verde sauce, sour cream sauce & cheese. Rice & beans 12.99

SANDWICHES

PITA PLATE Choice of beef or chicken fajita meat on pita bread w poblano peppers, onions & melted cheese. Guac, sour cream, pico & choice of tortilla soup or garden salad 13.99

MEXICAN CLUB SANDWICH Flat bread triple decker w grilled chicken or fajita beef, lettuce, tomatoes & dried red pepper-mayo sauce. Black beans & salad 12.99

FROM THE GRILL

T-BONE PATRON Grilled T-bone in a savory “Guajillo mole” sauce. Spinach salad, avocado flower & white rice topped w fried plantains & pico 19.99

CARNE ASADA Grilled beef rib eye served w guac, pico, Mexican rice, borracho beans & Mexican chips w green queso sauce. 19.99

CARNE ASADA CHIMICHURRI Blend of garlic, herbs & spices blankets a tender steak. Cheese enchilada w pasilla sauce. Guac, pico, borracho beans & Mexican rice 17.99

CARNE A LA TAMPIQUEÑA Beef steak marinated w herbs & topped w thin strips of grilled onion & poblano pepper. Cheese enchilada w pasilla sauce. Served w guac, pico, borracho beans & Mexican rice 17.99

FAJITAS ~Chicken: 12.99 ~Beef: 14.99 ~Combo: 15.99 Chicken, Beef, Combo, Shrimp or Mushroom: beef outside skirt or chicken breast grilled & served w onions & poblano peppers, pico, guac, sour cream & borracho beans. ~+shrimp +3.99 ~+cheese +1.49

PARRILLADA NUEVO LEON (per person) Choice of two meats; beef or chicken fajita, shrimp, carnitas (pork) or cabrito (goat) on a sizzling skillet w sautéed onions & poblano peppers. Served w guac, pico, sour cream & borracho beans 18.99

LADRILLO Slender grilled steak folded w cheese, bacon & ham w luscious guajillo pepper sauce. House salad, borracho beans & white rice, fried plantains & pico. 17.99

SPECIALTIES & SEAFOOD

CARNITAS CON CHIPOTLE Slow roasted pork tenders in mild chipotle sauce. Mexican rice, salad & borracho beans 14.99

MAR Y TIERRA Grilled T-bone steak “al ajillo” w sautéed shrimp. Spinach salad & white rice w fried plantains & pico 20.99

PESCADO SAN JOSE Pan seared fish filet w smokey chipotle sautéed shrimp & scallops. Spinach salad & white rice, fried plantains & pico 18.99

SALMON CHIMILUIGI Grilled Atlantic salmon w Chimiluiigi sauce, house salad & white rice. Topped w fried plantains & pico 18.99

PESCADO EN GARLIC SAUCE Sautéed tilapia w spinach & mushrooms. House salad & white rice w fried plantains & pico 15.99

FLAUTAS DE CAMARON Crisp corn tortillas w shrimp, cheese & jalapenos topped w Chimiluiigi sauce & guac dip. Served w salad & white rice, topped w fried plantains & pico 14.99

CAMARONES AL MOJO DE AJO (GARLIC SHRIMP) Shrimp sautéed w garlic. Spinach salad & white rice, plantains & pico 15.99

CREPAS DE MARISCOS Fish, scallops & shrimp in creamy chipotle pepper sauce in 2 thin crepes, topped w a light creamy ensueño pepper sauce. Avocado & pico. Served w Moros Con Cristianos (mixed white rice & black beans) & house salad 15.99

SPECIALTIES & SEAFOOD *continued*

CABRITO AL HORNO Guajillo (marinated young goat) wrapped in banana leaves, slowly cooked to “melt in your mouth” perfection. Served with carnitas w chipotle sauce and Mexican rice, salad & beans 18.99

CAMARONES LUIS Sautéed shrimp, onions, mushrooms & poblano peppers in roasted garlic oil. Topped w light cream & cheese. Spinach salad & white rice topped w fried plantains & pico 17.99

MOROS CON CRISTIANOS Garlic sautéed jumbo shrimp over white rice & black beans. Topped w plantains & pico 16.99

STEWES

MOLE VERDE Chicken breast tenders, squash & zucchini stewed in creamy poblano pepper sauce. Mexican rice, beans & salad. 12.99

PUNTAS RANCHERAS Tenderloin tips w tomatoes, onion & cilantro in chipotle-guajillo sauce. Rice, beans, avocado & sour crm 12.99

PUNTAS A LA MEXICANA Tenderloin tips, diced tomatoes, onions & jalapeno. Mexican rice, salad & beans 14.99

PUERCO EN PASILLA Guiso of tender pieces of pork w mushrooms in pasilla sauce. Rice, salad & borracho beans 14.99

MANCHA MANTELES Beef tips in a red mole plantain sauce. Black beans & white rice w fried plantains & pico 14.99

CHICKEN

CHICKEN FLORENTINE Chicken breast in sour cream spinach sauce. Mexican rice, borracho beans & salad w cilantro dressing 13.99

POLLO CHIMILUIGI Orange cream sauce over grilled chicken breast w melted cheese. Mexican rice, borracho beans & salad 13.99

POLLO EN CHIPOTLE Dry Chipotle pepper gives this chicken breast dish a smoky flavor. Mexican rice, borracho beans & salad 13.99

DOS CARAS (Two Faces) Choose 2 sauces: Chipotle, Chimiluiigi or Mole poblano sauce. We cover each half of a grilled chicken breast w your choices. Mexican rice, borracho beans & salad w our tangy cilantro dressing 13.99

POLLO EN VINO White wine pan roasted chicken breast, w vegetables, Mexican rice, salad & borracho beans 13.99

DESSERTS

CREPAS CON CAJETA \$5.99 Thin handmade crepes, w homemade “Cajeta” caramel sauce & a scoop of ice cream.

CHEESECAKE (PIE DE QUESO) \$5.99 Creamy cheesecake w strawberry, caramel or chocolate topping

FRIED CHEESECAKE \$6.99 Delicious cheesecake rolled in a flaky pastry & fried golden. Strawberry or caramel topping

DIA Y NOCHE \$5.99 Delicious dark chocolate cake baked together w flan for a unique flavor & presentation

PLATANOS MACHOS CON KAHLUA \$7.99 Sautéed plantains w fresh strawberries in a flavorful brown sugar & Kahlua sauce. Served w a scoop of ice cream. Oh, so good!!

FLAN \$5.99 A delicate vanilla custard in caramelized sugar sauce.

PASTEL DE TRES LECHES \$5.99 Richly moist cake is light sponge cake soaked in evaporated & condensed milks & heavy cream

NIEVE CON CAJETA \$5.99 3 scoops of vanilla ice cream topped w “cajeta” caramel sauce

CHURROS \$3.99 Crispy on the outside, soft on the inside w caramel filling. Served w a scoop of ice cream.



VEGETARIAN



POBLANO SOUP Cream based soup of poblano peppers, w julienne corn strips. Bowl: 7.99 Cup: 4.99

TACO MACHO Large spinach flour tortilla, rolled & flat grilled; filled w cheese, avocado & choice of plant-based “meat” or veggies.

Black beans & white rice 11.99

CHILE RELLENO Poblano pepper w plant-based “meat”, cheese or veggies & Ranchero sauce. Black beans & white rice 12.99

ENCHILADAS DEL CAMPO Corn tortillas w plant-based “meat” or veggies, rolled & topped w green queso or tomatillo sauce. Black beans & white rice 12.99

AVOCADO ENCHILADAS Fresh avocado, cheese & spinach in 3 healthy corn tortillas, topped w green queso or tomatillo sauce.

Black beans & white rice 11.99

SPINACH ENCHILADAS Steamed spinach & mushrooms in 3 corn tortillas, topped w tomatillo sauce. White rice & black beans 11.99

CHEESE ENCHILADAS Corn tortillas w cheese & choice of sauce: queso, mole, tomatillo or pasilla. White rice & black beans. 11.99

QUESADILLA Large spinach flour tortilla stuffed w plant-based “meat”, cheese, onion & poblanos. Guac, sour cream & pico 12.99

CHALUPAS Crispy flat tortilla topped w black beans, guac, lettuce, tomatoes, cheese & sour cream. White rice & black beans 9.99

VEGETABLE FAJITAS Portobello mushrooms, zucchini, squash, poblano peppers, onions & marinated corn. Guac, sour cream, pico, black beans & white rice 13.99

CHIMICHANGA Large flour tortilla w mushrooms, zucchini, squash, poblano peppers, onion & corn. Black beans & white rice 12.99

TAMALE PLATE Poblano pepper w fresco cheese topped w green queso sauce. Guac, salad & black beans 12.99

VEGETARIAN FLAMEADO Blended white cheeses topped with poblano peppers and onions. Flamed at your table when you eat in-house. 11.99

\$4.99 Child Plates for kids 12 and under:

1. Choice of taco, tamale, quesadilla or enchilada, rice & beans
2. Chicken nuggets w French fries

DRINKS

We have a variety of bottled drinks that can be included with your take-out order for \$2.29 each

Nuevo Leon

mex~mex Restaurant

TO GO MENU

NuevoLeonMexMex.com

12895 Josey Ln, #100, Farmers Branch, TX 75234

972-488-1984 * FAX: 972-488-3580

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NuevoLeonMexMex

We also offer catering and deliver

LUNCH MENU

- ❖ Lunch plates served Mon-Fri 11 a.m. – 3 p.m.
- ❖ Lunch entrees served w Mexican rice & refried beans.

Add sour cream .99 ~ Add corn or flour

1. Tamale Plate Three pork tamales smothered in Chile con carne. \$8.99
2. Enchilada Plate Your choice of 3 enchiladas: Chicken topped w tomatillo sauce, cheese topped w queso sauce or ground beef w Chilorio sauce (Chile con carne). \$8.99
3. Taco Plate Two soft or crispy tacos (corn or flour) w your choice of beef or chicken fajita. \$8.99
4. Chicken Combo Two chicken enchiladas w tomatillo sauce and one soft chicken fajita taco. \$8.99
5. Cheese Combo Two cheese enchiladas w Chile con carne and one beef fajita taco. \$8.99
6. Beef Combo Two beef enchiladas and one pork tamale w Chile con carne. \$8.99
7. Flautas Four chicken taquitos topped w/guacamole and sour cream. \$8.99
8. Chalupas Two crispy tostadas w/beans, lettuce, tomato, cheese and sour cream. Choice of ground beef or shredded chicken. \$8.99

- ❖ No separate checks for parties of six or more.
- ❖ Add \$2.99 for split plates.
- ❖ No personal checks accepted.
- ❖ We don't offer substitutions from this abbreviated menu. Thank you for your understanding.