

SOPAS Y ENSALADAS

		small	large
SOPA DE TORTILLA	Strips of crispy tortilla in a tomato based chicken broth with cream & cheese garnish	\$5.45	\$7.45
CREMA DE CILANTRO O CHIPOTLE	Cream of Cilantro or Chipotle. Served with croutons.	\$6.45	\$8.35
CREMA DE FRIJOL	Cream of black bean. Served with bacon, crispy tortilla chips, chopped green onion and cream on the side.	\$5.75	\$7.75
CALDO DE POLLO	Chicken broth with vegetables, chicken and rice.	\$7.75	\$11.75
ENSALADA MIXTA	Green salad and your choice of Blue Cheese, Ranch or House Vinaigrette.	\$5.25	
ENSALADA ADRIANA	Spinach and Boston lettuce with bacon, pecans and pine nuts. Served with our House Vinaigrette.	\$8.75	
ENSALADA CAMARON	Boston Lettuce, shrimp, avocado, and tomatoes.	\$12.35	
	ADD GRILLED CHICKEN	\$3.00	

TRADICIONALES

TOSTADA	Crispy tortilla covered with refried beans, grilled chicken or beef, lettuce, tomato, cream and cheese. Served with rice and beans.	\$9.75
ENCHILADAS (3)	Chicken, beef, or cheese enchiladas served in a red, Mole or green sauce and cheese. Served with rice and beans. Lettuce and cream on the side.	\$13.85
ENCHILADAS BENITO (3)	Chicken, beef, or cheese enchiladas covered with Chipotle sauce and melted cheese and cream. Served with rice and beans.	\$14.50
CALIFORNIA COMBO	Chicken, Shrimp, Onions & Peppers served in a skillet	\$26.35
CHILE RELLENO	Chile Poblano filled with cheese or ground beef, dipped in batter and smothered in a tomato sauce. Served with rice, beans and tortillas.	\$13.25
COCHINITA PIBIL	Slow-roasted chunks of tender pork cooked on achiote, orange and onions. Served with rice, beans, Chiles güeros and tortillas. JUST LIKE IN YUCATAN.	\$17.25
ENCHILADA, TAMALES Y TACO	2 green sauce chicken Enchiladas, 1 tamal wrapped in a corn leaf, and filled with rajas or carnitas. 1 carne asada taco Served with rice and beans.	\$15.75
ENCHILADA, TACO Y CHILE RELLENO	2 green sauce chicken Enchiladas, 1 Carnitas Taco in a soft corn tortilla and. 1 chile relleno.	\$16.25
TAMALES	2 Tamales wrapped in banana leaf, Oaxaca style and filled with rajas or pollo con mole. Served with rice and beans.	\$14.65
COMBINACION RANCHERA	2 Pellizcadas (bowl shaped tortilla filled with beans, chicken, salsa, cheese and cream), 2 Huaraches (Oval shaped tortilla filled with beans, salsa, onions and cilantro), 2 traditional quesadillas. Served with guacamole.	\$14.75
COMBINACION POBLANA	2 Sopas, 2 Enchiladas, 2 Tacos de Pollo con mole. Served with rice and beans.	\$16.75
PARRILLADA LAND (enough for two)	Carne asada, chicken, and carnitas or chorizo served with rajas, rice, beans, guacamole and tortillas.	\$28.65
PARRILLADA -SEA (enough for two)	Red Snapper, shrimp, calamari and chunks of Lobster, served with rajas, rice, beans, guacamole and tortillas.	\$30.65

No substitution on the combo plates, please.

AVES

POLLO CON MOLE	Chicken breast in a Puebla sauce served with rice & refried beans	\$16.85
POLLO EN SALSA VERDE	Chicken breast in a green tomatillo sauce served with rice & salad.	\$16.25
PUNTAS DE POLLO	Strips of chicken cooked with onion, Chile Poblano and tomatoes. Served with rice and beans.	\$16.75
MILANESA DE POLLO	Flattened, breaded chicken breast, served with potatoes & vegetables	\$16.75
POLLO AL CHIPOTLE	Chicken breast covered with a chipotle sauce topped with melted cheese. Served with rice and vegetables..	\$16.85
POLLO EN SALSA POBLANA GRATINADA	Chicken breast au gratin in a Chile Poblano sauce. Served with rice and beans.	\$17.45
PUNTAS OSCAR	Chunks of chicken breast cooked with a cheese and Chipotle sauce. Served with rice and beans.	\$16.65

CARNES

TAMPIQUEÑA	Carne Asada served with enchilada de pueblo, rajas, rice and refried beans.	\$16.85
CARNITAS	Chunks of tender pork marinated in their own juices with bay leaves, orange and seasonings. Served with rice, beans, rajas and guacamole.	\$16.25
MEDALLONES AL CILANTRO OR CHIPOTLE	Beef medallions topped with melted cheese, served in a Cilantro or Chipotle sauce with rice & salad	\$16.85
PUNTAS AL ALBAÑIL	Strips of beef cooked with onion, Chile Poblano and tomatoes. Served with rice & beans.	\$15.75
ARRACHERA ADOBADA	Flap meat marinated in annatto paste sauce, and spices, grilled and served with Rice and refried beans..	\$16.25
EL RANCHERO	Filet of beef cooked with rajas, onions and serrano pepers. Served with beans and rice.	\$16.80
FILETE PARRILLA	Grilled New York steak with potatoes and green beans	\$19.85
PUNTAS AL ALBAÑIL CON CHIPOTLE	Strips of beef cooked with onion, rajas, and Chipotle sauce. Served with rice & beans.	\$17.25
SABANA ARRIERA	Top sirloin steak covered with a Chile de Arbol, onion, olive oil and garlic sauce. Served with rice, beans and rajas. VERY HOT!	\$17.25

PESCADOS

CEVICHE VALENTIN	Red Snapper prepared in lemon, herbs and spices. Served with crackers.	\$9.75
TACOS DE PESCADO	Freshly seasoned grilled Red Snapper, served with rice, beans and tortillas. Make your own!	\$13.85
PESCADO CHILANGO	Your choice of fresh fish cooked in a tomatillo sauce with chiles Güeros, onions, olives and capers. Served with rice and beans.	see below
PESCADO ZARANDEADO	Fresh fish marinated in a chile pasilla & guajillo sauce. Served with rice and beans	see below
PESCADO VERACRUZ	Fish cooked in a tomato sauce with onion, olives, and capers then garnished with Chiles Güeros. Served with potatoes and a small salad.	see below
PESCADO AL LIMON	Fish cooked in butter, lemon, white wine and spices topped with capers. Served with rice and salad.	see below
PESCADO AL MANGO	Your choice of fresh fish cooedk in a tropical mango sauce. Served with rice and salad.	see below
PESCADO AL TEQUILA	Fish cooked in tomato based sauce with Tequila. Served with rice and salad.	see below
Red Snapper	\$16.50	
Halibut	\$18.50	
Salmon	\$17.50	
Sea Bass	\$18.50	

CAMARONES

COCTEL DE CAMARON	Shrimp cocktail, Mexican style.	\$12.75
CAMARONES AL MOJO DE AJO	Giant shrimp sautéed with garlic. Served on with rice and vegetables on the side.	\$17.75
CAMARONES A LA PARRILLA	Giant shrimp cooked on the grill. Served with rice and a small salad.	\$17.30
CAMARONES AL CHIPOTLE	Giant shrimp cooked in a Chipotle sauce. Served with rice and vegetables on the side.	\$18.40
CAMARONES ZARANDEADOS	Giant shrimp marinated in a chile pasilla & guajillo sauce. Served with rice and vegetables.	\$18.75
CAMARONES AHOGADOS	Giant shrimp drowned in a green sauce with rajas & melted cheese. Served with rice and salad.	\$18.45
CAMARONES TOCINO	Shrimp wrapped in bacon with your choice of Poblana or Chipotle sauce. Served with rice and Salad.	\$19.50
CAMARONES CILANTRO	Giant shrimp served in cilantro sauce. Served with vegetables and potatoes.	\$19.35
CAMARONES EN SALSA DE MANGO	Giant shrimp in a tropical mango sauce. Served with rice and salad	\$19.65

APPETIZERS

SOPES (2)	Bowl shaped tortillas filled with your choice of chicken or chorizo. Covered with lettuce, cream and Cotija cheese.	\$7.45
FLAUTAS (3)	Rolled crispy corn tortillas, filled with, chicken. Covered with cheese, cream and red or green sauce.	\$6.85
CEBOLLITAS CAMBRAY	Grilled green onions prepared with lemon and Maggi sauce.	\$4.25
TACOS DE POLLO CON GUACAMOLE	Rolled, crispy chicken tacos covered with lettuce, cream and Cotija cheese. Served with Guacamole and salsa fresca.	\$8.75
GUACAMOLE CALLEJON	Made fresh daily.	\$7.25
ORDEN DE RAJAS	Strips of Chile Poblano and onion in a cream sauce with cheese.	\$5.85
QUESADILLAS FRITAS	The "Traditional" quesadilla! Deep fried and filled with chicken, rajas or papa con chorizo,. Served with a side of cream and cotija.	\$6.25
CALAMARI	Fried Calamari served with a tomato based sauce	\$7.35
QUESO FUNDIDO CON CHORIZO OR RAJAS	Melted cheese with chorizo or rajas. Served with tortillas.	\$9.65
QUESO CALLEJON	Fried batter enchilado cheese with green sauce	\$5.85

Ask Your Server For Margaritas, Beer, Wine & Other Liquors Menu

Daily Specials

Ask For Our Different Salsas!

Gift Certificates Available

An 18% service charge will be added for parties of 8 or more.

Catering Available
www.el-callejon.com

TORTAS

*Mexican sandwich prepared on a crispy roll with refried beans, lettuce, tomato, Mexican cream, avocado, and mayo.
Served with french fries.*

<p>CARNE ASADA POLLO CARNITAS HUEVO CON CHORIZO AGUACATE LOMO ADOBADO MILANESA DE POLLO</p>	\$9.15
--	--------

TACOS

<p>PASTOR (1) Rotisserie pork or chicken. Served alone.</p>	\$1.85
<i>Include two corn tortillas, served with rice, beans.</i>	
<p>CARNE ASADA LOMO ADOBADO POLLO CON MOLE RAJAS CARNITAS POLLO</p>	\$9.35
<p>SHRIMP Shrimp with onions, tomato, and Chile Poblano. Served with rice and beans.</p>	\$9.75
<p>LOBSTER Chunks of Lobster with onions, tomato, and Chile Poblano. Served with rice and beans.</p>	\$10.75
<p>COCHINITA PIBIL Slow cooked tender pork, marinated on a achiote, orange and onions</p>	\$10.95
<p>ALAMBRE Carne asada or chicken with onions, tomato, bacon and Chile Poblano.</p>	\$11.75

QUESADILLAS

QUESADILLA (2)	\$5.25
Two fresh corn tortillas filled with cheese only. Served alone.	
QUESADILLA DE HARINA	\$6.85
Quesadilla made in a flour tortilla. Served with rice and beans.	
VOLCAN	\$8.25
Grilled cheese with carne asada or chicken on top of a tostada shell. Served with rice and black beans.	
CALLEJONADA	\$11.75
Carne Asada or chicken with cheese in Pita bread. Guacamole and black beans.	

<i>The following include two corn tortilla quesadillas served with rice and beans.</i>	
<p>PASTOR CARNE ASADA LOMO ADOBADO CHORIZO POLLO RAJAS</p>	\$9.85