



@LETEQUILABAR
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{STARTERS}

FLAUTAS \$9

THREE CRISPY CORN FLUTES STUFFED WITH SEASONED GROUND BEEF, DEEP FRIED TO PERFECTION AND SERVED WITH OUR HOUSE SAUCE

TACO SLIDERS \$9

SIX TACO SLIDERS STUFFED WITH BEEFSTEAK, CHICKEN, CHORIZO, ONIONS, TOMATOES, CHEESE AND TOPPED WITH CILANTRO

SHRIMP CEVICHE \$12

POACHED SHRIMPS MARINATED IN CITRUS, ONIONS, CUCUMBERS, JALAPENOS, AND FRESH CILANTRO SERVED WITH NACHOS ON THE SIDE

NACHOS \$8

AUTHENTIC NACHOS SERVED WITH MELTED CHEESE, SAUTÉED RED PEPPERS, JALAPENOS, ZUCCHINI, ONIONS AND TOPPED WITH CILANTRO. HOUSE SPECIALTY SAUCES SERVED ON THE SIDE

ADD A CHOICE OF MEAT FOR \$3.50

COCKTAIL SHRIMP \$12

FOUR TIGER PRAWN SHRIMPS MARINATED IN FRESH TOMATOES, ONIONS, JALAPENOS, CELERY, CUCUMBERS, CILANTRO, COCKTAIL SAUCE, WITH AVOCADO SLICES ON THE SIDE

MEXICAN STYLE TUNA TARTARE \$13

CHOPPED RAW TUNA STEAK MIXED WITH SPECIAL SPICES, CHIVES, AND SERVED WITH TOASTED CIABATTA BAGUETTE SLICES

{ MAIN DISHES }

ALL MAIN DISHES ARE SERVED WITH A CHOICE OF SALAD, FRIES OR NACHOS (EXCEPT FOR POUTINE MEXICANA AND OUR HOUSE SALAD)



SHRIMP TACOS \$14

NINE SUCCULENT SHRIMPS MARINATED IN OUR HOUSE SPECIALTY SEASONING SERVED ON THREE WARM CORN TORTILLAS GARNISHED WITH RAW ONIONS, RADISH AND CILANTRO

CRISPY CABBAGE FISH TACOS \$14

LIGHTLY SEASONED WHITE FISH AND CABBAGE PAN SEARED WITH BUTTER SERVED ON THREE WARM CORN TORTILLAS TOPPED WITH CILANTRO

TACOS \$12

A CHOICE OF EITHER CHICKEN/BEEFSTEAK/CHORIZO/AL PASTOR/VEGETARIAN SERVED ON THREE WARM CORN TORTILLAS WITH SAUTÉED RED PEPPERS, ONIONS AND TOPPED WITH CILANTRO

EXTRA TACO FOR \$2.50/EA.

QUESADILLAS \$13⁵⁰

A CHOICE OF EITHER CHICKEN/BEEF/CHORIZO/AL PASTOR/VEGETARIAN SERVED IN THREE CORN TORTILLA SKINS STUFFED WITH CHEESE, SAUTÉED ONIONS, ZUCCHINI, AND RED PEPPERS. TOPPED WITH GUACAMOLE AND CILANTRO

EL BURRITO \$13

A CHOICE OF EITHER CHICKEN/BEEF/CHORIZO/AL PASTOR/VEGETARIAN WRAPPED IN A WARM WHITE FLOUR TORTILLA WITH FRESH VEGETABLES, CHEESE, LETTUCE AND MEXICAN STYLE RICE

ADD \$2 FOR THE SHRIMP OPTION

CHICKEN SANDWICH \$13

CHICKEN SERVED IN A TOASTED CIABATTA BUN WITH LETTUCE, TOMATOES, ONIONS, AVOCADO AND OUR SPECIALTY SAUCE

ADD \$2 FOR THE SHRIMP OPTION

POUTINE MEXICANA \$10

QUEBEC MEETS MEXICO WITH FRIES, CHEESE CURDS, CHIPOTLE GRAVY, WITH A CHOICE OF EITHER BEEF/CHICKEN/CHORIZO/AL PASTOR TOPPED WITH ONIONS AND CILANTRO

THE HOUSE SALAD \$12

SALAD SERVED WITH THE CHOICE OF EITHER CHICKEN/BEEF/CHORIZO SERVED WITH BLACK BEANS, FRESH VEGETABLES AND OUR TEQUILA VINAIGRETTE

DESSERT OF THE DAY \$5

TABLES OF GROUPS OF EIGHT OR MORE WILL HAVE 15% GRATUITY ADDED ON THE INVOICE.

ALL PRICES DO NOT INCLUDE TAXES.

{ EXTRAS }

GUACAMOLE \$1.50

PICO DE GAYO \$1

HOT SAUCE \$1

YOGURT GARLIC SAUCE \$1

SALSA VERDES \$1

CHEESE \$1

NO CILANTRO \$0.25

SAUCE JAR (250ML) \$7

SMALL POUTINE \$2.50 (REPLACEMENT)

