

# Appetizers (Antojitos)

## Shrimp Cocktail

Tender shrimp served in a homemade cocktail sauce - tomato, onion, cilantro and chiles. Small 7.95 Large 9.95

## Homemade Guacamole

We take fresh avocados and chop with onions, tomatoes, cilantro, our seasoning and serve with tortilla chips. 8.95

## Ceviche Mixto

Shrimp And filet of sole served in our tomato, onion, lemon juice, and just a bit of hot sauce to give it a bite. 9.95

## Dc's Buffalo Wings

Chicken Wings marinated in our house seasoning, cooked to perfection and tossed in our chile de arbole sauce. Available in mild, medium, hot and super hot. 8.95

## Empanadas (3)

Your choice of shredded beef, shredded chicken, shredded pork, black beans and cheese. Served with a poblano dressing. 8.95

## Shrimp Ceviche

Shrimp served in our sauce of tomato, cilantro, onions, lemon juice, and just a bit of hot sauce to give it great bite. 8.95

## Nachos Lopez

We start with fresh tortilla chips made in our kitchen, then add your choice of chicken or beef, and add Monterrey Jack, beans, tomato, top with sour cream, guacamole and a dash of Ranchera sauce. 8.95

## Fried Calamari

Tender calamari lightly fried in our house batter Served with our house ranch chipotle. 8.95

# Sopas Y Ensaladas

## Taco Salad

Lightly toasted flour tortilla shell filled with crisp salad, tomatoes, over homemade rice, refried beans and your choice of: ground or shredded beef, carnitas, chicken or grilled fish. All is covered with Monterrey Jack, guacamole and sour cream. Mild tomato salsa Ranchera is served on the side. 10.95

## Albondigas Soup

Homemade beef & pork meatballs grace this classic Mexican soup. The beef stock is accompanied with rice, tomatoes, onions, garlic and celery as its served fresh cut vegetables. Cup 3.95 Bowl 5.95

## Sopa de Mariscos

Fresh seafood in a delicious homemade broth, made to order please give us a little time. 12.95

## Lopez Fiesta Salad

Choice of roasted pork, filet of sole, chicken breast or chopped beef prepared in a savory garlic and lemon pepper sauce, layered over crisp lettuce, cabbage, bell peppers, carrots, then topped with shredded Monterrey Jack, tomato and avocado. 9.95

## Dinner Salad

Crisp lettuce, carrots, tomatoes and topped with your choice of dressing. 4.95

## Tortilla Soup

We grill three chiles and other vegetables then blend them with onions, chopped Pasilla chiles, cheese, sour cream and avocado. Cup 3.95 Bowl 5.95

# Mariscos Mazatlan

*All dishes served with Mexican style rice and beans.*

## Camaron Bilbaina

Black Tiger Shrimp delicately sauteed with dry red chiles, garlic and mushroom sauce and flambe in white wine before serving. 15.95

## Camaron 3 Chiles

Black Tiger Shrimp delicately served on our famous 3 chiles salsa. 15.95

## Camaron A La Diabla

Shrimp sauteed and seasoned with our homemade chipotle sauce. 15.95

## Camaron Tequila

Shrimp marinated with tequila, garlic, bell peppers, onions and tomato Ranchera sauce. 15.95

## Filet Of Sole Veracruzana

Filet of sole cooked in our house made veracruzana sauce with garlic, peppers, olives, and tomatoes. 14.95

## Marina Rey

Filet Of Sole and Shrimp marinated in seasoned garlic, dry red chiles, mushroom and Tequila. 15.95

## Pescado Y Camarones Madrazo

Seasoned with garlic and covered in our Carmelo's chipotle sauce and Monterrey Jack. 16.95

## Camaron Al Ajo

Shrimp sauteed in a savory seasoned garlic sauce and topped with parsley. 15.95

# Especiales Puebla

All dishes served with Mexican style rice and beans.

## Carne Adobada

Layered slice pork loin marinated for two days in a homemade adobo sauce slowly grilled and served with a cheese enchilada. 12.95

## Pollo Mole

Sliced chicken breast simmered in homemade mole sauce. 13.95

## Pork Colorado

Chopped, slow roasted chunks of pork are smothered in a homemade sauce. 11.95

## Al Chipotle

Your choice of steak or chicken prepared in an old family style sauce of grilled plum tomatoes, onions, garlic and chipotle peppers. 12.95

## Enchiladas Probensal

Stuffed with carnitas, sauteed bell peppers, onions, covered with your choice of red or green sauce and topped with sour cream. 11.95

## Pollo A Las Brazas

Chicken breast marinated in our special Achiote sauce, served with a cheese enchilada. 12.95

## Pollo Rey

Sliced chicken in a marinade of tequila, garlic and mushrooms. 12.95

## Pollo Azteca

Chicken breast stuffed with red roasted peppers, avocado, and queso served with two sauces: salsa verde and our chipotle sauce. 15.95

## Steak Arierio Shrimp

Seasoned New York steak topped with sauteed shrimp, red potatoes, onions and red chiles. 18.95

## Sabana Lupita

Seasoned ranchero steak covered with refried beans and your choice of red Gonzales sauce or green tomatillo sauce. 11.95

# Especiales Jalisco

All dishes served with Mexican style rice and beans.

## Chile Verde

A Don Carmelo's favorite that starts with chunks of succulent roasted pork bathed in traditional homemade green chile and tomatillo sauce. 10.95

## Plato Mexicano

Are you ready for a feast? A Ranchera style flat steak seasoned on the grill, plated with chorizo, chile relleno and a chicken enchilada. 14.95

## Carnitas Carmelo

A generous portion of slow cooked pull pork served with two sauces: salsa verde and our house chipotle sauce. 11.95

## Steak Shrimp Madrazo

Seasoned New York steak grilled and served with Black Tiger shrimp that are bathed in homemade mild, medium or spicy chipotle pepper sauce, topped with a sprinkle of Monterrey Jack. 18.95

## Carne Asada Estilo Jalisco

Large ranchero steak seasoned Jalisco style and grilled over an open fire. Served with a cheese enchilada. 12.95

## Sabana Carmelo

Seasoned ranchero steak topped with sauteed pepper, onions, tomato and potatoes. 12.95

## Enchiladas Suiza

Two chicken and cheese enchiladas with a creamy tomatillo sauce, lightly covered in melted cheese. 11.95

## Enchiladas Popeye

Two enchiladas stuffed with shrimp and Monterrey Jack cheese, covered in a creamy spinach sauce. 14.95

# Don Carmelo's Fajitas

All dishes served with Mexican style rice and beans, with your choice of corn or flour tortillas. Add jumbo shrimp (3) for 6.00

New York Steak 15.95

Chicken Breast 12.95

Veggie 10.95

Shrimp 15.95

New York Steak and chicken breast 18.95

# Don Carmelo's A La Carte

Your choice from all our traditional mexican: taco, tamale, chile relleno, enchilada or quesadilla, or build your combo of two choices for 10.95 or three choices 12.95 combos, served with rice and beans.

## Taco

Your choice of flour or corn tortilla, soft or crispy, filled with your choice of shredded or ground beef, steak, chicken or carnitas. 4.95

## Tamale

Our homemade corn masa tamale filled with your choice of meat and topped with our special sauce. 5.95

## Chile Relleno

A large lightly toasted Pasilla pepper peeled and filled with Monterrey Jack, given an egg bath, dipped in seasoned flour and lightly fried. Topped with our mild Ranchera sauce. 5.95

## Enchilada

Your choice of meat rolled and smothered in our special enchilada sauce, topped with Monterrey Jack and baked to perfection. 5.95

## Tostada

Specially prepared corn tortilla smothered with refried beans and your choice of shredded beef, carnitas or shredded chicken, topped with Monterrey Jack, lettuce, tomatoes, Ranchera sauce, sour cream and guacamole. 5.95

## Quesadilla

Made with Monterrey Jack cheese. 4.95  
Add carne asada or chicken for 2.00 more.

## Burrito Grande

A large flour tortilla filled with your choice of shredded chicken, shredded beef or carnitas, along with rice, refried beans, diced tomatoes, onions, cilantro, cheese, guacamole and sour cream. 10.95

## Chimichanga

Burrito stuffed with rice and beans with choice of shredded chicken or shredded beef and fried in pure corn oil, served with sour cream, avocado and your choice of Salsa Ranchera or Salsa Verde. 10.95

## Taquitos

Three taquitos with shredded beef, carnitas or shredded chicken, deep fried to a light golden brown, topped with shredded lettuce, Monterrey Jack, guacamole and sour cream. 8.95

For above selections, rice and beans add 2.50