

MEXICAN CUISINE

**HECHO
EN
MÉXICO**

BAR & GRILL

AUSTIN TX

6001 W. William Cannon Dr.
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www.hechoenmexico-restaurant.com

Catering provided by **SABOR**
CATERING

Breakfast Menu

Served Daily from 9am - 11am Sun 9am - 2pm

Chilaquilles Rojos

Deep fried tortilla chips with a spicy ranchero sauce topped with queso fresco, cilantro and sour cream.

Served with egg \$6.00 Served with Beef steak \$6.50

Huevos

Served with your choice of roasted potatoes or refried beans, and tortillas

Huevos Rancheros \$5.50

Two fried eggs topped with ranchero sauce and Monterrey Jack cheese.

Huevos a la Mexicana \$5.50

Two scrambled eggs with onions, tomatoes and hot Serrano peppers.

Machacado a la Mexicana \$7.00

Two eggs scrambled with Mexican style shredded beef, onions, tomatoes, and Serrano peppers.

Huevos Motuleños \$7.00

Two fried eggs served over a huarache topped with black beans and sliced ham, covered with chipotle cream sauce, Panela cheese & green peas.

Huevos con Chorizo \$6.00

Two eggs scrambled with our very own homemade Mexican Sausage.

Papas con Huevo \$6.00

Two eggs scrambled with diced fried potatoes.

Papas con Huevo y Chorizo \$6.00

Two eggs scrambled with diced fried potatoes and our very own homemade Mexican sausage.

Huevos con Jamón o Tocino \$6.00

Two eggs any style served with ham or bacon.

Hot Cakes \$6.00

Two pancakes served with one egg, and black beans.

Lunch Menu

Served Monday - Saturday from 11am - 3pm

Chiles En Nogada \$ 8.00

Roasted Poblano pepper stuffed with shredded pork, almonds & raisins; topped with a creamy walnut sauce; garnished with pomegranates (when in season).

Cochinita Pibil \$ 9.00

Achiote-marinated roast pork served with pickled red onions, black beans and rice.

Plato de Fajita \$ 6.00

Two soft tacos filled with broiled beef skirt or chicken breast served with guacamole, Mexican rice, pico de gallo & your choice of refried or charro beans.

Enchiladas de Mariscos \$ 8.50

Three sautéed shrimp and calamari enchiladas covered with a chipotle cream sauce; topped with & Monterrey Jack cheese and served with black beans & rice.

Enchiladas de Espinacas \$ 6.00

Three sautéed spinach & roasted almond enchiladas topped with salsa Verde; and with a Monterrey Jack cheese. Served with black beans & rice.

Plato de Enchilada \$ 7.00

Three chicken, beef or cheese enchiladas topped with a salsa Ranchera; served with black beans and rice.

Filete de Pescado \$ 9.00

Tilapia filet in a Salsa Veracruzana; served with a small green salad & rice.

Chicken Spinach Salad \$ 7.00

Fresh spinach garnished with red onions, Panela cheese, sunflower seeds and served with grilled chicken fajita.

Botanas

Par de Huaraches \$7.00

Two traditional oval-shaped corn tortillas topped with a fresh cactus salad and queso fresco.

Homemade Guacamole \$5.00

Made with fresh tomatoes, Serrano peppers, onions and cilantro.

Taquitos al Pastor \$6.00

5 bite size pastor taquitos, garnished with cilantro, onions and fresh pineapple

Ceviche \$7.00

Your choice of fresh fish, gulf shrimp or combo, marinated in lime juice with fresh tomatoes, onion, cilantro & Serrano peppers

Ceviche Campechano \$9.00

Fish & shrimp mixed with our Mexican style cocktail sauce.

Calamares a la Mexicana \$9.00

Calamari sauteed with onions, Serrano peppers, cilantro & fresh tomatoes

Mariscada a la Mexicana \$11.00

Shrimp, calamari, and fish sautéed with onions, peppers, cilantro & tomatoes.

Queso Flameado \$7.00

Melted Monterrey Jack cheese topped with our homemade chorizo (Mexican sausage) or sautéed mushrooms & poblano peppers.

Nachos Compuestos \$7.00

Pinto beans, Monterrey Jack cheese, jalapenos, & guacamole add beef or chicken fajita **\$8.50**

Quesadillas de Espinacas \$7.00

Flour tortillas filled with sautéed spinach, roasted almonds, Mushrooms & Monterrey Jack cheese; served with pico de gallo and sour cream.

Sopas y Ensaladas

Caldo Tlalpeño Cup \$4.25 Bowl \$6.50

White chicken consommé with shredded chicken, tomatoes, onion, cilantro, & sliced avocados; served with a side of rice

Sopa de Tortilla a la Mexicana Cup \$4.25 Bowl \$6.50

Our traditional version of an all time favorite.

Ensalada de Espinacas con Mango \$8.50

Fresh spinach, almonds, mango, sunflower seeds, sesame seeds, tomatoes, Panela cheese; served with a cucumber mint vinaigrette dressing.

Con Pollo \$10.00

Con Pescado \$13.00

Ensalada de la Casa \$5.00

Fresh cucumbers, green beans, green leaf lettuce, avocado, black olives and garnished with Panela cheese; served with a lime-vinaigrette dressing

Especialidades Mexicanas

Carne Pibil \$14.00

Roast pork; achiote-marinated and baked in banana leaves & served with pickled red onions.

Pollo en Mole Poblano \$14.50

Grilled chicken breast in a mole poblano sauce garnished with sesame seeds.

Chiles en Nogada \$13.50

Roasted Poblano pepper stuffed with shredded pork, cooked in peanut sauce with almonds & raisins; garnished with a creamy walnut sauce & sprinkled with pomegranates.

Tacotlan

Burro Norteño \$5.00

Your choice of chicken, beef or guacamole Burrito; filled with rice, black beans, lettuce & sour cream and our special salsa Ranchera.

Tacos Puritito Monterrey \$6.00

Two flour tortillas wrapping chicken, beef or guacamole; topped with pico de gallo, sautéed vegetables with lemon and Monterrey Jack cheese; served with rice and black beans.

Tacos de Pescado \$9.50

Two fish tacos served with rice and a small green salad of tomatoes and avocados and garnished with pico de gallo and our favorite salsa Chipotle.

Tostada de Tinga de pollo \$6.50

One crispy corn tostada topped with all white shredded chicken cooked in a Chipotle spicy sauce; topped with lettuce & sour cream and served with rice.

Flautas Maya \$8.50

Two corn tortillas filled with your choice of chicken or beef; rolled and fried & covered in a unique Mayan sauce with Xoconostles and peppers; served with rice.

Albondigas de res en salsa de cacahuete y chiles \$9.00

Meat balls served in a special Salsa made with chiles and peanuts and garnished with tortilla strips; served with rice.

Mancha Manteles \$14.50

(One of the seven moles from Oaxaca)

Pork or chicken sautéed with plantain, sweet potato, & pineapple in a peanut and chile Ancho; garnished with sesame seeds.

Pollo o Pescado en Mole Blanco \$14.50

Chicken breast or fish filet cooked in a traditional Oaxaca style mole blanco, garnish with pickled red onions.

Chiles Rellenos \$13.50

Poblano pepper stuffed with your choice of picadillo (beef) or Queso Monterrey Jack cheese; topped with an entomatada sauce and garnished with sour cream.

Platillos Mexicanos

Enchiladas de Mariscos \$14.50

Sautéed shrimp, calamari & fish enchiladas with chipotle cream sauce.

Enchiladas Suizas Tradicionales \$11.50

Chicken, cheese or beef enchiladas topped with tomatillo, & sour cream suace.

Pescado a la Veracruzana \$14.50

Fresh fish filet covered with our traditional Veracruzana sauce.

Pescado al Tequila \$14.50

Fresh fish filet sautéed with onions, cilantro, Serrano peppers, mushrooms and Silver Tequila.

Enchiladas de Mole Poblano \$12.00

Chicken, cheese or beef enchiladas topped with Mole Poblano; topped with red onions.

Enchiladas de Espinacas \$12.50

Sautéed fresh spinach & roasted almonds enchiladas with tomatillo sauce & Queso Monterrey Jack.

Especialidades del Mar

Camarones a la Diabla \$14.50

Gulf shrimp covered with a spicy chile Morita salsa.

Camarones Adobados \$14.50

Gulf shrimp wrapped in bacon and bathed in our special adobo salsa.

Carnes Asadas – Sizzling Specialties

Parillada

Sizzling charcoal broiled beef skirt, or chicken breast, or vegetables in season

For one \$10.50

For two \$18.00

Sizzling Shrimp

For one \$12.00

For two \$20.00

Molcajete

Steak, Mexican sausage, cactus paddle, green onions, plancha-cooked Serrano peppers, and Queso fresco served with tortillas.

For two \$24.00

Postres

Nieve de Mole \$6.00

Crepas de Limón con salsa de Zarzamora \$6.00

Flan de Cájeta \$6.00

Pastel de tres leches con Chongos Zamoranos \$7.00