

Appetizers

Cocktail Playera

Seafood cocktail with shrimp and crabmeat, prepared ceviche-style and garnished with avocado, tomato, and jicama \$9.95

Stuffed Avocado

Filled with shrimp, scallops, and crabmeat in a Tarragon sauce \$10.95

Seafood Nachos

Made with chihuahua cheese, shrimp, and crabmeat. Topped with escabeche, olives, radish, and avocado \$9.95

Spanish Flowers Nachos

Beans, cheese, taco meat, bacon, jalapenos, guacamole, and sour cream \$8.95
With beef or chicken fajitas \$9.95

Chile Con Queso

Plenty for four \$5.25
With taco meat \$5.75
With beef or chicken fajitas \$6.75

Botana Combo

Flauta, crispy beef taco, tamale, mini-quesadilla, chile con queso, and guacamole \$7.95

Queso Flameado

Melted chihuahua cheese with our homemade chorizo and grilled onions \$9.75
With beef or chicken fajitas \$10.75

Guacamole Salad

Served over a bed of lettuce \$6.95

La Cocina Specialties

Fajitas Asadas

Beef or chicken fajitas served with grilled onions, rice, beans, pico de gallo, guacamole, and sour cream. Served on a sizzling platter \$11.95

Fajitas Tampiquenas

Beef or chicken fajitas prepared with sliced onions, bell peppers, fresh jalapenos, poblano peppers, and cilantro. Served with a cheese enchilada, guacamole, and charro beans \$12.95.

Tostadas de Carnitas (2)

Sliced pork topped with Monterey Jack cheese, lettuce, tomato, and sliced avocado. Served with charro beans \$10.75

Carnitas Tejanas

Tender, juicy pork prepared Jalisco style. Served with avocado, sour cream, grilled green onions, and pico de gallo. Best with corn tortillas \$12.95

Steak Chipotle

8-ounce beef strip loin steak topped with chipotle sauce and Chihuahua cheese. Served with ranch potatoes, cheese-stuffed Anaheim pepper, rice, and charro beans \$16.95

Cabrillo in Birria Sauce

Steam-baked cabrito, smothered in birria sauce. Served with rice, beans, and pico de gallo \$15.95

Menudo – Tripe Soup

Prepared in a guajillo pepper soup with hominy and oregano, garnished with diced onion, jalapeno, and lime \$8.95

Chile Relleno

Poblano pepper stuffed with cheese or beef. Served with rice, beans, and guacamole \$11.25

Pollo Marinero

Baked chicken breast stuffed with shrimp and crabmeat in a meyorana cream sauce. Served with veggies, rice, and salad \$13.95

Pollo Rostizado

Rotisserie-baked half chicken. Served with black beans, grilled vegetables, and roasted corn \$9.50

Monterrey Chicken

8-ounce grilled chicken breast topped with chile ancho sauce and Monterey Jack cheese. Served with rice and beans \$11.95

Molé Poblano

Chicken in a rich molé sauce. Served with rice and beans \$10.95

Carne Guisada

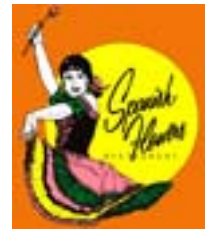
Cubed steak in rich gravy. Served with rice and beans \$9.75

Beef Short Ribs

Short ribs slow-baked, served on a roasted tomatillo sauce. Served with rice and charro beans \$10.75

Caldo De Rez

Soup made with beef shank and a large variety of vegetables. Served with rice \$8.95



Dinners and Combinations

Pueblito's Combo

*Cheese enchilada, fajita taco and a bean tostada.
Served with rice, pico de gallo, guacamole, and sour cream \$11.75*

Vegetarian Special

*Cheese enchilada, bean tostada, chile con queso, guacamole,
and a mini-quesadilla. Served with rice \$8.95*

Steak and Enchilada

*Grilled steak and a cheese enchilada topped
with our very own chile con carne. Served with rice,
beans, guacamole, and sour cream \$13.95*

Tacos Al Carbon

*Beef or chicken fajitas rolled in corn or flour tortillas.
Served with rice, beans, pico de gallo, and guacamole \$10.95*

Quesadillas

*Our freshly made jumbo flour tortilla filled with chihuahua cheese
and any 3 items of your choice: spinach, mushrooms,
pork carnitas, or beef or chicken fajitas. Served with
charro beans, guacamole, pico de gallo, and sour cream \$11.95*

Enchiladas

Spinach Enchiladas

*Topped with Chihuahua cheese sauce and sour cream.
Served with rice and black beans \$9.95*

Chicken Enchiladas De Mole

*Made with our own special molé sauce, topped
with Chihuahua cheese and sour cream.
Served with rice and beans \$9.75*

Cheese Enchiladas

*Served with rice, beans, and sour cream \$7.95
Add chile con carne \$0.75*

Beef Enchiladas

*Served with rice, beans, and sour cream \$8.25
Add chile con carne \$0.75*

Chicken Enchiladas

*Served with rice, beans, and sour cream \$8.25
Add chile con carne \$0.75*

Chicken Enchiladas Verdes

*Made with our own tomatillo sauce, topped with chihuahua
cheese. Served with rice, beans, and sour cream \$9.50*

Shrimp Enchiladas

*Spicy shrimp filling topped with chihuahua cheese sauce.
Served with rice, beans, and sour cream \$10.95*

Combo Especial

*One enchilada verde, fajita tostada,
rice, beans, and guacamole \$10.50*

Tamale Dinner

*Topped with chile con carne, cheese, and onions.
Served with rice and beans \$7.75*

Poblano Combo

*Cheese-stuffed poblano pepper, poblano-style enchilada,
tostada de carnitas and a beef flauta. Served with rice, beans,
and sour cream \$11.95*

Spanish Flowers Dinner

*Chicken enchilada, crispy beef taco, chile con queso, tamale,
guacamole, rice, and beans \$10.75*

Chicken Flautas

*Topped with sour cream and avocado sauce.
Served on a bed of lettuce, with rice and beans \$9.50*

Parrilladas

Parillada for One

*2 shrimp, 2 jalapeno sausage, 1 pork rib,
beef and chicken fajitas \$16.95*

Parillada for Two

*4 shrimp, 4 jalapeno sausage, 1 quail, 2 pork ribs
beef and chicken fajitas \$32.95*

Parillada for Four

*8 shrimp, 8 jalapeno sausage, 2 quail, 4 pork ribs
beef and chicken fajitas \$62.95*

Fajitas for Two

*Chicken or beef fajitas. Served with rice,
beans, guacamole, pico de gallo
and sour cream \$22.95*

**All of the above entrees are served with:
grilled onions, rice, beans, pico de gallo,
guacamole, and sour cream.*

**Please note: Tortillas are served with
entrees only.*

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Fajitas Enchiladas

Beef or chicken fajitas rolled in the traditional enchilada corn tortilla. Topped with enchilada sauce and Jack cheese. Served with rice, beans and sour cream \$10.95

Salads, De-Lites and More

Fiesta Chef Salad

Mounds of fresh greens loaded with tomato, cucumber, jicama, bell pepper, sliced avocado, olives, queso fresco, topped with beef or chicken fajitas with a choice of dressing \$8.95

Crab Cake Salad

Fresh greens, sweet jicama relish and homegrown tomatoes topped with sundried tomato vinaigrette and cotija cheese \$9.75

Spanish Flowers Torta

Beef or chicken fajitas on a bollio bun with grilled onions, bell pepper, lettuce, tomato, guacamole, mayonnaise or mustard. Served with sliced jicama \$7.95

Taco Salad

Our own homemade crispy shell filled with beans, taco meat, lettuce, tomato, avocado, sour cream, and chile con queso \$8.95

De Lite Special

Crispy beef taco, bean tostada, chile con queso, and guacamole \$7.50

Crispy or Soft Tacos (3)

Beef or chicken, with lettuce, tomato, cheese, and sour cream. Served with rice and beans \$7.75

Fruit Platter

A large variety of fresh seasonal fruits. Served with fruit yogurt \$8.75

Del Mar - Seafood

Pescado ala Veracruzana

Whole Red Snapper pan-fried topped with our Veracruzana sauce of tomato, onion, olives, capers, and herbs. Served with rice, charro beans, and green salad \$21.95

Camarones ala Brouchette

Five bacon-wrapped jumbo shrimp stuffed with Jack cheese and jalapenos. Covered with our chipotle BBQ sauce. Served with rice and charro beans \$13.95

Shrimp ala Mexicana

Prepared in a rich spicy sauce of tomatoes, capers, onions and jalapenos. Served with rice or fries and salad \$12.95

Fried Shrimp

Six large shrimp fried golden brown with a light corn meal breading. Served with salad and choice of Veracruz rice or fries \$13.95

Tilapia

Pan-fried filet topped with seasonal vegetables in a guajillo cream sauce. Served with rice and charro beans \$12.75

Fish or Shrimp Tacos (2)

Your choice of either grilled shrimp or breaded cod on corn tortillas, with shredded cabbage, grated cheese, chile Serrano sauce, and guacamole. Served with Veracruz rice and charro beans \$12.95

Smoked Catfish

9-ounce apple-smoked catfish filet served with guajillo cream sauce, Veracruz rice, charro beans, and grilled vegetables \$11.95



Los Chiquitos - Children's Plates

**Children 12 years and under*

Cheese Enchilada

Served with rice and beans \$4.50

Crispy or Soft Beef Taco

Served with rice and beans \$4.50

Chicken Tenders

Served with french fries or rice \$4.75

Breakfast

Jalapeno Sausage and Eggs

*6-ounce spicy jalapeno sausage, 3 eggs,
ranch potatoes, beans, and sliced avocado \$8.95*

Spanish Flowers Breakfast

*One pork chop, 2 eggs, ranch potatoes.
Served with beans and guacamole \$7.95*

Huevos Rancheros

*2 eggs on a corn tortilla topped with our ranchero sauce,
served with beans, ranch potatoes
and choice of bacon or sausage \$6.25*

Breakfast Enchiladas

*2 enchiladas filled with scrambled eggs,
diced jalapeno sausage, onion, mushrooms, and bell pepper.
Topped with our ranchero sauce and Jack cheese.
Served with ranch potatoes and beans \$8.95*

Potatoes and Eggs

*Ranch potatoes scrambled with 2 eggs,
served with beans \$5.95*

Burrito Grande

*Choice of any 2 items – eggs, ham, bacon, potato, cheese,
chorizo, beans, or sausage \$3.50 Additional items .75¢ each.*

Huevos ala Mexicana

*Scrambled eggs with diced onions, tomato and jalapenos.
Served with beans and bacon \$5.95*

Chilaquiles

*Diced corn tortillas mixed with eggs and salsa,
topped with Chihuahua cheese. Served with beans \$6.75*

Barbacoa Taco

*Garnished with diced onion,
chopped jalapenos, and cilantro \$2.75*

Huevos Con Chorizo

*Scrambled eggs with our homemade Mexican sausage.
Served with beans \$5.75*

Chicharrones Con Chile

Topped with 1 egg, served with beans \$7.95

Pancakes, Eggs and Cereal

Breakfast Americano

*2 eggs, 3 pancakes, choice of bacon, ham, or sausage.
Served with oatmeal \$6.95*

Banana Peanut Butter Pancakes

*2 fluffy pancakes with fresh bananas cooked in batter,
sandwiched with a layer of peanut butter.
Served with 2 eggs and your choice of
ham, bacon, or sausage \$7.95*

Strawberry Cream Cakes

*2 fluffy pancakes topped with strawberries
and whipped cream \$6.25*

Mango Pancakes

2 pancakes topped with fresh mango and whipped cream \$6.25

Oatmeal

*Topped with bananas or raisins, served with
brown sugar and buttered toast \$4.25*

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Omelettes

Ranchero Omelet

Filled with chihuahua cheese, sausage, jalapenos and onions, topped with our ranchero sauce. Served with ranch potatoes, bacon, and beans \$8.25

Veggie Omelette

Made with 6 egg whites and a rich filling of corn, broccoli, potatoes, mushrooms and chihuahua cheese, topped with fresh tomatoes, onions, and sliced avocado. Served with black beans and jicama \$8.25

Spinach Ham Omelette

Made with 3 eggs filled with ham, garlic herb spinach, mushrooms and Monterey Jack cheese. Served with breakfast potatoes, beans, and avocado 8.25

Soft Drinks and Beverages

Sprite, Coca-Cola, Diet Coke, Dr. Pepper

Apple juice, Grapefruit juice, Pineapple juice, Tomato juice

Fruit Drinks

**Jamaica Tamarindo Horchata
Strawberry Lemonade Lemonade**

Beer, Wine, and Mixed Drinks

**Margaritas
Pina Coladas
Bloody Marys
Daiquiris**

**Mexican Beers
Domestic Beers
Wines
Call Drinks**

** Alcoholic beverages are served with food only.
Call drinks additional charge. We reserve the right to limit alcoholic beverages.*

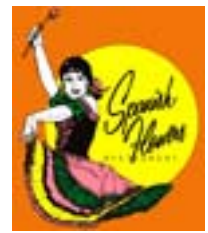
Liquados

**Made with your choice of milk, soy, or ice cream*

**Strawberry
Banana
Mango
Papaya**

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Desserts

Flan

*Homemade vanilla flavored custard
topped with caramelized sugar \$4.50*

Sopapillas

*Homemade puffed bunuelos sprinkled generously
with ground cinnamon sugar. Served with honey \$4.50*

Chocolate Fudge Cake

Served with ice cream \$5.95

Ice Cream

*Vanilla ice cream on a sopapilla shell
topped with cajeta \$4.75*

Strawberry Cheesecake

Cheesecake served with strawberry topping \$5.95

Tres Leches Cake

Our kitchen favorite. Enough for two \$6.25

Jalapenos and wines contain sulfites to preserve freshness.

Before ordering, please alert your server of any food allergies.

Due to the characteristics of seafood, some entrees may contain small bones and/or shells.

Complimentary soup and fruit served with most entrées from 10:00 am-10:00 pm.

Some substitutions subject to an additional charge. For a table of 6 or more, a 15% gratuity will be added.

No separate checks for parties of 15 or more. To-go orders add \$.25 each entree.

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