SEAFOOD BURRITO

\$19.95

Sauteed shrimps, calamari, fish of the day, with mushrooms, corn, onions, bell peppers wrapped in a flour tortilla topped with red sauce melted cheddar and monterrey jack cheese, jalapeño aioli Served with rice, beans, lettuce, guacamole and pico de gallo

Fajitas

Sauteed with onions, bell peppers, served with guacamole, pico de gallo, sour cream, flour tortillas, rice and beans

Vegetarian \$14.95 • Chicken \$18.95 • Shrimp \$21.00 Mixed (chicken, steak & shrimp) \$22.00

Steak \$19.95 / Seafood (shrimp, calamari & fish of the day) \$22.00

From the Grill

GRILLED NEW YORK STEAK

\$24.00

With avocado, demi-glace sauce served with rice, vegetables lettuce and Pico de Gallo

T-BONE STEAK

Market Price

Grilled T-Bone steak served with garlic roasted potatoes, grilled vegetables, southwestern onion rings and cabemet sauvignon butter sauce

SURF AND TURF

\$24.50

Grilled Sirloin Steak and 3 jumbo shrimp served with rice, lettuce, pico de Gallo, grilled vegetables and a scallion cajun lime butter sauce

POLLO A LA PARRILLA

\$17.95

Boneless chicken breast marinated with herbs and spices served with rice, beans, pico de gallo, guacamole chipotle sauce and flour tortillas

SANTA FE STYLE CHICKEN BREAST

Boneless chicken breast with mushroom, corn, onions and chipotle cream sauce served with rice and salad

CARNE ASADA CON RAJAS

\$21.00

\$18.95

Grilled tender skirt steak topped with mixture of onions and poblano peppers served with rice, beans, guacamole, sour cream, pico de gallo and com tortillas

TAMPIOUEÑA

\$19.95

NY steak and a chicken enchilada topped with red sauce melted Monterrey jack and cheddar cheese served with rice, beans, guacamole, pico de gallo and sour cream

CARNE ADOBADA

\$21.00

Grilled Skirt steak served with rice, beans, guacamole, pico de gallo flour tortillas, orange chipotle sauce

Children's Menu

CHEESE QUESADILLA Served with sour cream	\$6.95
TWO HARD SHELL BEEF TACOS with rice & beans	\$8.95
CHEESE BURGER with french fries	\$8.25
CHICKEN FINGERS with french fries	\$8.95
CHICKEN QUESADILLA Served with sour cream	\$7.95
(12 years and under kids menu are served with a soft drink)	
Dine in only	

Side Orders

GUACAMOLE	\$6.00
GUACAMOLE & CHIPS	\$7.95
FRENCH FRIES	\$3.95
SOUR CREAM	\$2.00
TORTILLAS (4)	\$1.50
RICE & BEANS	\$4.50
VEGETABLES	\$4.50
TOSTONES	\$3.95
Additional chips and salsa for your table \$2.95 / To	Go \$4.00

Desserts

DEEP FRIED VANILLA ICE CREAM	\$6.50
KAHLUA OR VANILLA FLAN	\$4.95
PASTEL DE TRES LECHES	\$5.95
CHOCOLATE BROWNIES	\$4.95
BANANA SOPAPILLA WITH VANILLA ICE CREAM	\$6.50

Beverages

Coke / Diet Coke / Sprite / Pink Lemonade / Ginger Ale		
Iced Tea / Coffee / Hot Tea / Hot Chocolate & Milk	\$2.00	
MEXICAN SODA	\$4.00	
MEXICAN COKE	\$4.00	
AGUAS FRESCAS	\$4.00	

Additionals

HUEVOS RANCHEROS

11.95

con Capas de Tortillas de Maiz, Frijoles, Guacamole, Salsa Roja y Queso Gratinado, Decorado con Lechuga y Pico de Gallo

Huevos Rancheros with Layers of Corn Tortilla, Beans, Guacamole, Red Sauce and Gratinated Cheese

SANTA FE STYLE WRAP

12.50

Grilled Chicken with lettuce, tomato, avocado and chipotle mayo. Served with French fries

CHEESE BURGER

11.95

Served with Sauteed Mushrooms, Onions, Lettuce, Tomatoes & French Fries



Southwestern - Mexican Cuisine



6025 BROADWAY, BRONX, NY 10471

Tel. 718.796-5095 Fax. 718.796-5096

FREE DELIVERY

www.santafegrillandbar.com

Business Hours: Monday to Thursday 11:30AM to 10:00PM Friday & Saturday 11:30AM to 11:00PM Sunday 11:30AM to 10:00PM

FOOD ALLERGIES? If you have a food allergy, please speak to the owner, manager, chef or your server

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\$9,95

BLACK BEAN SOUP SM. \$4.95 LG. \$7.95 Garnish with chopped red onions, jalapeño aioli and cilantro

SM. \$5.50 LG. \$9.95 CHICKEN SOUP with vegetables

SOUP OF THE DAY (Ask your server)

Appetizers

SANTA FE NACHOS Quartered corn tortilla chip with refried beans, melted cheddar and monterrey cheese topped with guacamole, pico de gallo, jalapeño pickles and sour cream

(ALSO AVAILABLE WITH CHICKEN OR BEEF \$11.95)

\$11.95 MINI EMPANADAS Filled with grilled chicken, mexican sausage, fresh jalapeños, scallions, monterrey jack and cheddar cheese, served with sour cream pico de gallo and chipotle sauce

\$12.95 CAJUN FRIED CALAMARI Served with salsa fresca and jalapeño aioli

OUESO FUNDIDO CON CHORIZO \$11.95 A blend of two cheeses with Mexican sausages, green chiles. garnished with tomatoes. Served with warm flour tortillas

GUACAMOLE DIP \$11.95 Fresh ripped avocado blended with tomatoes, jalapeños, onions, cilantro, lime juice, spices, sour cream, pico de gallo and corn tortillas chips

\$14.95 SANTA FE SPICY CHICKEN WINGS Served with celery sticks, carrots sticks and blue cheese dressing

\$13.50 FIESTA PLATTER Mini empanadas, jalapeño poppers and chicken wings

\$12.50 FLAUTAS Deep fried hand roll corn tortilla filled with chicken or steak garnished with pico de gallo, lettuce, white cheese and jalapeño aioli

\$8.50 SANTA FE TOSTADAS Two crispy corn tortillas with beans, lettuce, pico de gallo, cheese and jalapeño aioli

GUACAMOLE GRANDE 12.95 Fresh Table side Guacamole made with cilantro, onions,tomato, fresh jalapeño fresh lime.

HOUSE SALADS Lettuce, tomatoes, onion, avocado \$6.50

\$9.95 SOUTHWESTERN CHOPPED SALAD Hearts of romaine, tomatoes, lean bacon, scallions, black beans avocado and queso fresco with balsamic dressing

With Grilled Chicken \$13.95 With Grilled Shrimp

\$18.95

CAESAR SALAD

Chopped romaine lettuce, tomatoes, parmesan cheese & chipotle croutons With Chicken \$12.95 With Shrimp \$17.95

GRILLED NEW YORK STEAK SALAD \$18.95 Grilled sliced NY Steak served with tomatoes, avocado, queso fresco and cilantro cumin lime vinaigrette

TACO SALAD \$14.95 Flour tortilla shell filled with Chicken or Beef, tossed greens, tomatoes red onions, black beans, queso fresco, guacamole and house dressing

Quesadillas

(3) GRILLED CHICKEN \$13.95 With melted cheese in a flour tortilla served with guacamole, sour cream and pico de gallo

STEAK OR CHORIZO 14.95

OUESADILLA POBLANA \$14.95 Home made corn tortilla stuffed with spicy shredded chicken breast, with tomato, onion, chipotle mayo and melted Oaxaca cheese. Served with salad

ROASTED VEGETARIAN OUESADILLA \$11.95 Served with guacamole, sour cream and pico de gallo

Tacos

ORDER OF THREE Al pastor, cecina, lengua, enchilada, steak \$13.95 POLLO \$11.95 CARNITAS \$11.95 INDIVIDUAL TACO \$4.50 PESCADO \$12.95 \$13.50 CAMARON

Burrito & Enchiladas

ROASTED VEG. BURRITO VERDE Sauteed zucchini, vellow squash, broccoli, mushrooms, corn, wrapped in a flour tortilla, covered in green tomatillo sauce & melted cheese Served with rice, beans, guacamole and pico de gallo

\$15.95 CHICKEN BURRITO Sauteed chunks of chicken with bell peppers, onions wrapped in a flour tortilla, cover with red sauce and melted cheese served with rice, beans, lettuce, guacamole and pico de gallo

\$17.25 BURRITO COLORADO Sauteed chunks of steak with bell peppers, onions wrapped in a flour tortilla, covered with red sauce, melted cheddar and monterrey jack cheese, served with rice, beans, lettuce, guacamole and pico de gallo

BURRITO SUPREME \$19.95 Sauteed chunks of steak, chicken, shrimp, bell peppers, onions wrapped in a flour tortilla, covered with red sauce, melted cheddar and monterrey jack cheese, served with rice, beans, lettuce, guacamole, pico de gallo and jalapeño aioli

PUEBLA STYLE ENCHILADAS

15.95 Three corn tortillas filled with chicken, or ground beef topped with mole sauce, melted cheese served with rice, beans, guacamole and pico de gallo

ENCHILADAS TRES AMIGOS \$16.25 Three enchiladas ground beef, chicken and cheese, each topped with different sauce (red, green and mole sauce) melted cheese, served with rice, beans, guacamole and pico de gallo

ENCHILADAS RANCHERAS Sauteed chicken with with bell peppers, cilantro rolled in three corn tortillas, topped with salsa verde, melted cheese. Served with guacamole and pico de gallo

VEGETARIAN ENCHILADAS VERDES \$13.95

\$14.95

\$18.95 CHICKEN CHIMICHANGAS Sauteed chicken breast stuffed in a flour tortilla with onions, peppers and monterrey jack cheese served with rice, beans, guacamole, jalapeño aioli and pico de gallo

\$16.95 CHILES RELLENO Stuffed poblano peppers with chicken and cheese. Served with rice, beans, pico de gallo and corn tortillas

Seafood

CAMARONES SANTA FE \$21.50 Blackened jumbo shrimp served with rice, vegetables, scallions and a cajun lime butter sauce

SHRIMP ENCHILADAS \$19.50 Sauteed shrimp with onions, corn, spinach in three corn tortillas topped with green tomatillo sauce and melted cheese served with

BLACKENED OR GRILLED SALMON \$21.95 Served with rice, spinach sautéed with corn and mushrooms, jalapeño mango butter sauce

rice, beans, guacamole, pico de gallo and sour cream

CAMARONES AL MOJO DE AJO \$21.00 Sauteed Shrimp in garlic sauce served with rice and vegetables

ARROZ CON CAMARONES \$17.95 Sauteed shrimp with mushrooms, onions, peppers served on a

bed of rice melted cheese garnished with guacamole, sour cream pico de gallo and flour tortillas

\$21.00 CAMARONES AL CHIPOTLE Sauteed shrimps with onions, tomatoes and cilantro with a chipotle sauce, served with rice, beans and corn tortillas

\$17.95 WHOLE FRIED TILAPIA Served with rice and salad