

SPECIAL MENU

Created specifically for our gluten-sensitive guests.*

✦ SALADS ✦

GUACAMOLE SALAD

Fresh seasoned avocado with diced tomatoes, minced onion and lime.

GARDEN SALAD

Fresh green salad tossed with grape tomatoes, jicama and radishes.

SHRIMP FAJITA SALAD

Barbeque shrimp served over fresh green salad with a variety of mixed cheeses, diced fresh tomatoes and fresh guacamole.

✦ TEX MEX ✦

SOFT TACO PLATE

Three soft corn tortillas with ground beef, lettuce and mixed cheeses. Served with your choice of two sides: refried or charro beans, cilantro lime rice or seasonal vegetable medley.

TAMALE PLATE

Two steaming hot beef tamales topped with melted cheddar and Jack cheese and fresh pico de gallo. Served with your choice of two sides: refried or charro beans, cilantro lime rice or seasonal vegetable medley.

✦ SPECIALTIES ✦

RIBEYE STEAK

10 oz. wood-grilled ribeye served with charro beans and seasonal vegetable medley.

• PORK TENDERLOIN WITH HONEY CHILE GLAZE

A grilled, rustic pork tenderloin basted in a sweet and spicy honey chile glaze. Served with charro beans and seasonal vegetable medley.

ALAMBRE DE CAMARON

Six jumbo shrimp stuffed with cheese and jalapeño, and wrapped in bacon. Served with cilantro lime rice and seasonal vegetable medley.

SALMON SANTA CRUZ

Fire-grilled Norwegian salmon filet topped with a lemon wine sauce. Served with cilantro lime rice and seasonal vegetable medley.

✦ FAJITAS ✦

Bacon-Wrapped Stuffed Shrimp • Barbeque Shrimp • Vegetable

Fire-grilled and served sizzling with garden fresh vegetables, charro beans, homemade guacamole, sour cream, shredded cheeses, pico de gallo and your choice of soft corn tortillas or fresh Romaine leaves for wrapping.

✦ DESSERTS ✦

TRADITIONAL FLAN

Our award-winning recipe of traditional Mexican egg custard.

BACON-WRAPPED STUFFED SHRIMP FAJITAS



VEGETARIAN MENU



Abuelo's offers a variety of selections that we specially prepare for our vegetarian and vegan guests.

For those guests who prefer a vegan diet, please place your order with the manager on duty.

For our guests who prefer our vegetarian selections, please inform your server when placing your order. All of our tortilla products are free from animal products.

▶ STARTERS ◀

GUACAMOLE

Fresh seasoned avocado with diced tomatoes, minced onion and lime.

CHILE CON QUESO

Traditional dip made with melted, blended cheeses and fresh roasted Poblano and Anaheim chiles.

GREEN CHILE QUESADILLA

Grilled quesadilla stuffed with roasted red and green chile strips, mushrooms and sautéed onions.

NACHOS

Individual tortilla chips baked with mixed cheeses, served with shredded lettuce, sour cream, guacamole and sliced jalapeños.

▶ CHILDREN'S MENU ◀

For our guests 12 and younger. Each served with seasoned broccoli and Papas con Chile™ or French fries. Small soft drink or milk is included.

- CHEESE NACHOS
- CHEESE ENCHILADA WITH CHILE CON QUESO
- VEGETABLE QUESADILLA

▶ ENTRÉES ◀

DINNER SALAD

Fresh mixed green salad served with mandarin oranges, toasted caramelized almonds, tomatoes, golden raisins and avocado slices. Dressings: Honey Mustard, Honey Lime, Southwest Ranch, Fat-Free Vinaigrette.

FAJITAS

A medley of steamed fresh zucchini, corn, button mushrooms, broccoli crowns, yellow onions, red and green peppers served on a sizzling platter with a side of Papas con Chile™, guacamole, sour cream, cheese, pico de gallo and hot flour tortillas.

ENCHILADAS

Three enchiladas - one spinach with cream sauce, one cheese with chile con queso and one avocado with ranchera sauce. Served with Papas con Chile™ and grilled vegetables.

CHILE RELLENO

Two delicious chile rellenos - one stuffed with blended cheeses and one with grilled vegetables, oven baked and served with seasoned broccoli and Papas con Chile™.

QUESADILLAS AL HORNO

Oven-baked quesadilla filled with your choice of espinaca casserole or grilled vegetables and topped with blended cheeses. Served with seasoned broccoli and Papas con Chile™.



▶ GREEN CHILE
QUESADILLA ◀