

BOTANASIAPPETIZERS

Ceviche Tostadas

Two tostadas de shrimp ceviche, chopped bay shrimp, cooked in a lime juice, mixed with pico de gallo. \$9.95

Bean Dip

A bean dip with green sauce, sour cream and jack cheese. \$2.95

Shrimp Cocktail

Six large prawns marinated in lime juice, mixed with cilantro, diced tomatoes, jalapeno, avocado and tomato sauce. **\$10.95**

Guacamole Dip

Pure avocado, mixed with lime juice, onions and tomatoes. \$6.95

Nachos Supreme

A layer of beans, chips, melted jack cheese, green sauce, guacamole, sour cream, jalapenos, Mexican cheese and choice of meat. **\$8.95**

Camarones A Su Gusto

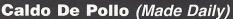
Six delicious jumbo prawns, sautéed in your choice of sauce,a la diabla or al mojo de ajo. \$10.95



CALDOSISOUPS

Caldo De Camaron (Made Daily)

A traditional Mexican shrimp soup, made with celery, carrots, chile de arbol, served with a side of rice, onion, cilantro and tortillas. \$12.95



A bowl of shredded chicken soup, sliced avocados, served with a side of rice and tortillas. **\$7.95**

Albondigas (Served Monday)

A bowl of ground pork meat ball soup, onions, tomatoes, rice and fresh vegetables. \$8.95

Caldo De Rez (Served Thursday)

A large bowl of hearty beef and vegetable soup, served with a side of rice, lime wedges and tortillas. **\$8.95**

Menudo (Served Saturday and Sunday)

A soup of tender tripe with hominy, served with onions, oregano, lime and tortillas. \$8.95

Pozole (Served Friday)

A traditional favorite, a heaping bowl of tender pork meat, hominy soup, served with a side of diced onions, shredded cabbage, lime wedges and tortillas. \$8.95



Fajita Salad

A large tortilla shell, with pinto beans, green salad, choice of grilled chicken or grilled beef, with tomatoes, onion, and bell peppers, topped with pico de gallo, with a side of green sauce.\$9.95

Grilled Chicken Breast Salad

Marinated chicken breast served over a salad, with tomatoes and avocados, served with a side of green sauce. **\$9.95**

Grilled Shrimp Salad

Specially seasoned grilled pawns served over a green salad, with sliced tomatoes and avocados, served with a side of green sauce.\$12.95

Chicken Milanesa Salad

A delicious breaded chicken breast over a bed of lettuce greens garnished with sliced tomatoes and avocados, served with a side of chile verde salsa. \$12.95

La Conpuesta

A crisp large flour tortilla topped with a layer of beans, choice of meat, tomatoes, lettuce, guacamole, sour cream and green sauce. **\$8.95**





BUELOS DIAS

All breakfasts served with rice, beans and tortillas.

Machaca - Two scrambled eggs with tomatoes, onions, jalapenos, mixed with pieces of steak. \$8.95

Two Huevos - With bacon, or carne asada with green sauce. \$8.95

Chorizo- Spicy Mexican sausage scrambled with two eggs, onions and tomatoes. \$8.95

Huevos a la Mexicana - Two eggs scrambled with tomatoes, onions and jalapenos. **\$6.95**

Huevos Rancheros - Two eggs over, served with mild sauce. \$6.95

Nopales con Huevos - Tender cactus scrambled together with eggs, onions and jalapenos. \$6.95

Chilaquiles - A traditional Mexican breakfast of chips mixed with eggs, toasted chile de arbol, onions, and tomatoes in a spicy red tomato sauce. **\$7.95**

KIDS MENU

Choose One:

Enchilada, taco, burrito, chicken tenders or plain quesadilla, served with rice, beans or fries. **\$5.95**

BEVERAGES

Milk, Orange Juice, Coffee (12 oz.), Ice Tea and Hot Tea. **\$2.50** All Soft Drinks. **\$2.50**

AGUAS FRESCAS

TAMARINDO, HORCHATA, PINA MANGO, JAMAICA, GUAVA

\$2.50 (No Refills)

DOMESTIC AND IMPORTED BEER

DRAFT BEER \$2.00

DOMESTIC \$3.00

IMPORTED \$3.50

MARGARITAS Z



WINE

CHARDONNAY, WHITE ZINE MERLOT • CARBONATE

\$5.00 PER GLASS



FLORENCIO'S FAJITAS



Choice of Chicken or Beef. \$24.95 / Shrimp \$26.95

FAJITAS FOR ONE

Beef or Chicken. \$13.95 / Shrimp \$15.95

Tender strips of marinated beef, chicken, or tiger prawns, sautéed with tomatoes, onions and bell peppers, served family style with rice, beans, sour cream guacamole, pico de gallo and tortillas.

COMBO PLATES

Los Tres Amigos

Pollo a la parilla (marinated breast of chicken), carne asada (steak fillet), garlic camarones (large shrimp), served with rice, beans and tortillas. \$18.95

Los Dos Amigos

Pollo a la parilla, carne asada, camarones al mojo de ajo, served with rice, beans and tortillas. \$15.95

PLATOS DEL MAR

Camarones A Su Gusto

Large prawns served as you like it, rancheros/mild red sauce, al mojo de ajo / garlic butter sauce / a la diabla / very spicy sauce, jack cheese and served with rice and beans. \$15.95

Enchiladas De Camaron

Two shrimp enchiladas with green sauce, specially seasoned large prawns, sautéed in garlic and butter, stuffed into corn tortillas and covered with green sauce, jack cheese and sour cream, served with rice and beans. Corn \$14.95 / Flour \$16.95

Bay Shrimp Tostadas

Two tostadas shells served with bay shrimp, marinated in lime juice, pico de gallo and sliced avocados, served with rice and beans. **\$12.95**

Tacos De Pescado

Grilled cod fish, served on two tortillas, shredded cabbage, pico de gallo, served with rice and beans. Corn \$10.95 / Flour \$12.95

Camarones Enpanisados

Six large fresh breaded prawns, served with guacamole garnish, rice and beans. \$14.95

LOS PLATOS TRADICIONALES

All dinners served with rice and beans. Substitute chicken breast for additional charge.

Dos Tostadas - Beef, chicken or pork. \$9.95

Dos Sopes - Beef, chicken or pork, a soft corn masa crust topped with beans, lettuce, tomatoes, Mexican cheese and green sauce. **\$10.95**

Dos Tamales - Served on the husk or with green or red sauce. \$9.95

Dos Tacos - Beef, chicken or pork. Corn \$9.95 / Flour \$12.95

Dos Flautas - Beef, chicken or pork, two rolled crispy corn tortillas covered with sour cream, green sauce, lettuce, jack cheese and guacamole. **\$10.95**

Dos Enchiladas - Beef, chicken, pork or cheese, served with choice of green sauce or red. Corn \$9.95 / Flour \$12.95

Chile Colorado - Tender chunks of lean pork, in a special mild red sauce, served with tortillas. \$9.95

Chile Verde - Tender chunks of lean pork, in a green sauce, served with tortillas. \$9.95

Dos Chiles Rellenos - Two mild green chiles stuffed with monterey jack cheese, cooked in light egg batter, served with salsa on the top. **\$11.95**

Dos Burritos - Carne asada, chicken, chile verde or chile colorado. \$9.95

Combo Plates - Choose three of these favorites: enchilada, chile relleno, taco, tamale, tostada, sope, flauta or plain quesadilla. Three / \$13.95 Two / \$11.95 One / \$8.95

SPECIALS DE FLORENCIO'S

Chimichangas - Two fried burritos made with beef, chicken or pork, rice and beans served with lettuce, tomatoes, guacamole and sour cream. **\$12.95**

Mole de Pollo - Chicken cooked in a rich, dark red sauce, spiced with a touch of chocolate and peanut butter, served with rice, beans and tortillas. \$12.95

Steak a la Mexicana - Strips of tender steak, sautéed with tomatoes, onions, jalapenos and bell peppers in a red sauce, served with rice, beans and tortillas. **\$12.95**

El Pollo Ranchero - Marinated chicken breast strips sauteed with tomatoes, onions, jalapenos and bell peppers in a mild red sauce, served with rice, beans and tortillas. **\$12.95**

Molcajete - A sizzling mortar rock, a traditional favorite from Michoacán, filled with Molcajete sauce, jack cheese, chorizo, green onions and orange. Served with a side of pico de gallo, sour cream, guacamole, rice, beans and tortillas. Choice of meat, beef or chicken. \$14.95 / Shrimp or Combo \$16.95

La Quesadilla Supreme - Melted jack cheese in a flour tortilla topped with our green chile verde or chile colorado, sour cream and guacamole served with rice and beans. \$9.95 / Shrimp \$14.95

Chile Con Carne - A traditional favorite from Michoacán, tender strips of beef, cooked in a very spicy chile de arbol, tomatillo, served with rice, beans and tortillas. \$12.95

Carne Asada - Thin filet of steak, grilled with green sauce, served with rice, beans and tortillas. \$12.95

Milanesa - A thin filet of steak or chicken breaded and deep fried with green sauce on top, served with rice, beans and tortillas. **\$12.95**

Pollo a la Parilla - A moist breast of chicken grilled and peppered, served with rice, beans and tortilla. \$12.95

Tacos de Trigo - Two soft tacos made with low fat sprouted wheat tortilla, choice of meat or vegetarian guacamole, served with pinto beans and rice. \$12.95

Tacos Frescos - Two soft tacos, choice of beef, chicken or pork, served with pinto beans and rice. \$12.95

Carnitas - (Friday - Sunday Only)

A favorite traditional plate from Michoacán, tender chunks of pork in a mild sauce, served with rice, beans and tortillas. \$12.95

La Tampiquena - Thin slices of steak, grilled with sliced jalapenos, bell peppers, tomatoes and onions, served with rice and beans. \$12.95



SIDE DISHES

Taco, Enchilada, Tostada, Tamale, Plain Quesadilla or Burrito. \$3.95

Sope, Chile Relleno or Chimichanga. \$4.95

Rice or Beans. \$2.50

Guacamole or Sour Cream. \$1.95

Jack Cheese, Pico De Gallo, Mexican Cheese, Green Sauce, Butter, Tomatoes, Lettuce or Jalapenos. **\$.95**

