

WELCOME TO HACIENDA EL COYOTE

STARTERS

Guacamole and chips.....\$ 60.00
A savory tradition seasoned with a unique blend of Mexican spices.

Ceviche Acapulco Style.....\$ 95.00
Down south, they let fresh citrus juice and onions work their magic on delicate, firm local fish.

Shrimp cocktail.....\$100.00
Combine 'Pico de gallo', avocado and succulent shrimp and you get a fiesta on a chip.

Grilled Panela Cheese.....\$ 75.00
Flavorful Mexican cheese complimented with berry chipotle sauce.

Queso Fundido & Chips.....\$ 90.00
Whether you choose plain melted cheese or with mushrooms or sausage, you'll be happy.

Tostadas de Salpicón.....\$ 70.00
Looking for something different but authentic? Try a tortilla with seasoned shredded beef, coffee and chile guajillo vinaigrette.

Huitlacoche Crepes.....\$120.00
You can't get more authentic than these delicious crepes filled Huitlacoche and smothered in Chile Poblano sauce.

SOPAS

Cream of Corn.....\$ 65.00
An unexpected delight featuring Huitlacoche dumplings and Poblano chili oil.

Cream of Pumpkin.....\$ 65.00
A Mexican favorite with shrimp dumplings and Poblano chili oil.

Tortilla Soup.....\$ 60.00
What can we say? You've had it before but not like here. Accompanied with Cotija cheese, fresh sour cream, avocado, tortilla strips and 'chile de arbol' (red chilli) on a side.

Mushroom soup from Desert of the Lions\$ 60.00
Our own recipe from a place famous for mushroom soup. Delicately flavored with Epazote herbs.

Noodle Soup.....\$55.00
Your kids will love it! Flavorful chicken broth, brimming with mini meatballs.

The Village.....\$ 60.00
A flavorful combination of shredded chicken, rice, chickpeas, avocado, coriander, onion, tomato and Serrano chili.

ENSALADAS

Beet Salad\$ 85.00
Diced beets on a bed of mixed greens with cottage cheese, and a chipotle - orange- 'Ancho chile' and brown sugar glaze dressing. Yum!

House Salad\$ 85.00
Crisp Romaine lettuce mixed with tomatoes, red beans, chickpeas, black olives, shredded Oaxaca cheese, roasted garlic with Cotija cheese dressing and sprinkled with white and blue tortilla strips.

Tomato Salad\$ 85.00
Tomato slices topped with shredded Oaxaca cheese, coriander and roasted corn vinaigrette.

COMBINATION FAVORITES

QUESADILLAS, SOPES and FLAUTAS (One of each).....\$ 85.00

All are served with a traditional garnish of Cotija cheese, fresh sour cream and lettuce, but you decide what goes inside. Choose from squash blossoms, Huitlacoche, potatoes With Chorizo, beans, Oaxaca cheese with epazote, mushrooms, Rajas (Julianne of Poblano Chile), Rajas con crema (Julianne of Poblano chile with fresh cream), Chicken Tinga (Shredded chicken in Chipotle Sauce), Cochinita Pibil (Slow cooked pork served with achiote sauce) Carne Deshebrada (shredded beef), or Picadillo (seasoned ground beef).

CHALUPAS (Serving of three).....\$ 85.00

Whether you make all three the same or different you can fill these delicious Mexican favorites with Huitlacoche, beans, Chicken Tinga (Shredded chicken in Chipotle Sauce), Rajas (Julianne of Poblano chile with fresh cream), Cochinita Pibil (Slow cooked pork served with achiote sauce), or Carne Deshebrada (shredded beef) .

ENCHILADAS

Enchiladas Potosinas\$ 120.00
Potosinas is famous for its cheese enchiladas topped with a savory red sauce.

Enchiladas de Cerdo.....\$ 120.00
Corn or wheat tortillas stuffed with slow-cooked, tender pork and topped with our tasty green Mole sauce.

Enchiladas de Pollo\$ 120.00

Your choice of tortillas filled with seasoned shredded chicken and topped with zesty Poblano Mole sauce.

TACOS (Serving of three)

Tacos de Pescado.....\$ 115.00
Delicate, firm white fish served Ensenada-style with coleslaw and Chipotle aioli.

Tacos de Arrachera\$ 120.00
Tender marinated skirt steak served with Mexican sauce, guacamole, coriander and onion.

Vegetarian Tacos.....\$ 90.00
As delicious as it is healthy. Fresh mushrooms, corn, sliced poblano peppers, onion, Panela cheese and sweet potato.

Tacos de Tinga de Pollo\$ 90.00
Smoky, tangy Chipotle sauce brings out the best in our delicious shredded chicken.

TAMALES

Tamales Oaxaqueños.....\$ 115.00
This is how they make them in Oaxaca. Choose chicken in green sauce, chicken in Mole Poblano, cheese with Huitlacoche, or cheese with julienne Poblano chile.

Stuffed Poblano Peppers\$ 120.00
Mild peppers stuffed with melted Panela cheese and topped with tomato sauce, rice and beans.

POLLO

Enchiladas de Pollo\$ 120.00
Tortillas filled with seasoned shredded chicken and covered with red or green sauce, Cotija cheese, lettuce and fresh sour cream.

Mole Poblano\$ 145.00
Tender leg and thigh prepared in our Famous Mole Poblano sauce and served with rice and beans.

Duck Enchiladas\$ 135.00
You're not going to find this at your fast food restaurants. Tortillas filled with tender duck topped with cottage cheese and Ancho chile sauce.

Broiled Chicken Breast \$ 145.00
Tender white meat stuffed with Huitlacoche, topped with zesty Jamaica sauce and served with mashed sweet potatoes.

CARNE

Sábana Beef\$ 140.00

Tender grilled beef prepared au gratin with melted cheese and topped with green or red sauce. Served with guacamole, grilled nopal cactus.

Carne en su Jugo\$120.00

Thinly sliced beef steak slow-cooked in its own juice with a special spice mixture, beans and bacon.

Arrachera\$ 160.00

A Mexican favorite! Marinated skirt steak served with guacamole, Panela cheese, rice and refried beans.

Beef Tenderloin\$ 250.00

A choice cut of beef glazed with Ancho chile and honey sauce and served with mashed potatoes.

Lamb Mixiote\$ 160.00

Lamb marinated in Tree chili sauce then steamed until tender. Served with handmade tortillas.

Beef Tenderloin Tampiqueña Style\$ 195.00

Thin slices of grilled steak topped with melted cheese, sautéed onions, tomatoes and rajas (Poblano chilis). Served with enchiladas dipped in Mole sauce, guacamole and tortilla chips.

PORK

Cerdo Adobado.....\$ 140.00

Marinated pork cooked to perfection and accompanied with grilled tender cactus, roasted onions, red and green chorizo, grilled Panela cheese, and guacamole.

Green Pipian.....\$ 150.00

Prime pork tenderloin cooked with dried Pepita seeds and complimented with tasty rice and beans.

Cochinita Pibil\$ 140.00

A favorite dish from the Yucatan. Slow cooked pork served with achiote and sour orange sauce.

SEAFOOD

Shrimp Pozole (Green style)\$ 130.00

Plump tender shrimp prepared in a tasty Poblano chili sauce.

Fish Fillet “A la talla”.....\$ 165.00

Firm fresh fish marinated in Adobo, a rich, flavorful tomato sauce. Accompanied by coleslaw, coriander vinaigrette.

Fish Fillet “Al pastor”\$ 165.00
Marinated with achiote sauce, served with caramelized roasted pineapple, beans and rice

Tequila Shrimp.....\$ 250.00
Viva! A shot of tequila to sauteed shrimp makes this flavorful dish even better. Served with rice and fried plantain.

Azteca Shrimp\$ 250.00
Sautéed in chipotle -lime and tequila sauce

Lobster “Puerto Nuevo”\$ 380.00
Ready for something new? Try Puerto Nuevo fried lobster, Ensenada Style!. It ‘s a delicious twist on a traditional favorite. Served with flour tortillas, rice and beans.

Chile Relleno de Mariscos.....\$ 160.00
Poblano peppers stuffed with fresh seafood on a two tomato sauce. Served with rice and beans.

CHEF’S SPECIALS

Duck Burrito\$ 140.00
Grilled duck breast served with a mouth-watering berry and chipotle sauce.

Tuna Toast\$ 150.00
Tuna with ‘Al dente’ black beans, avocado, cumin, avocado, sour cream and onions.

Tacos de Salmon ‘Al pastor’\$ 130.00
Hand-made taco shells stuffed with salmon, grilled pineapple, onions and roasted chiles.

BEEF TENDERLOIN\$ 250.00
Roasted beef strips with Agave, served with a chocolate - chile guajillo and coffee sauce, mashed potatoes and sweet potatoes.

Marinated Shrimp\$ 250.00
Succulent shrimp served with grilled onions, refried beans, corn tortillas, guacamole, and our house Cilantro sauce.

Lobster Crepes.....\$ 220.00
Fresh-made crepes filled with lobster, corn, goat cheese, pumpkin flower sauce and roasted tomatillo cream.

DESSERTS

Churros.....\$ 50.00
Spanish doughnuts served with caramel sauce.

Buñuelos\$ 50.00
A special treat! Fried flour tortillas served with brown sugar sauce.

Cajeta Flan.....\$ 50.00
Flan lovingly made with sweet goat's milk caramel sauce. You have to try this.

Guava Flan.....\$ 50.00
Mexican-style flan, with an exotic taste of guava.

Sorbet.....\$ 45.00
A variety of flavors. Just ask your server.

Soursop Sorbet..... \$ 45.00
Mexican fruit that can only be described as a combination of strawberry, pineapple and citrus with an underlying creamy flavor of coconut or banana. You won't be disappointed.

Corn Cake.....\$ 50.00
A traditional recipe made with sweet, tender corn.

Pineapple or Apple Empanadas\$ 50.00
A Mexican favorite of scrumptious pastry stuffed with either pineapple or apple.

Prices are in Pesos.