

Allan's Restaurante Mexicano

Aperitivos & Botanas (Appetizers)

Aguachile de Camarones on Saffron Sopas**

Shrimp Submerged in Aguachile Made with Fresh Squeezed Lime, Avocado, Cucumber, & Onion. Served on Saffron Infused Sopas

\$12

Mini Pretzel Bolillos de Cerveza con Chipotle Queso Dip**

Mexican Bread Style Pretzels with our Rich & Spicy Chipotle Queso Dip.

\$12

Churros de Papa**

"Churros" Made with Potato and Queso Añejo, Topped with Scallions & Drizzled Mex Sour Crema

\$10

Molletes de Guacamole de Salvia & Queso Azul**

Handmade Bread Topped with Beans, Guacamole de Salvia, & Queso Azul

\$10

House Handmade Flour Quesadilla Allan's **

Quesadilla filled with Cuatro Quesos, Sauteed Bell Peppers, Onions, Mushrooms, & Spinach with choice of meat: Shredded Pork Carnitas, Marinated Chopped Pork Al Pastor, Chopped Carne Asada Steak, OR Shredded Chicken Breast Served with Guacamole, Pico de Gallo, & Mex Sour Crema.

\$12

Flautas or Taquitos **

Shredded Pork Carnitas, Marinated Chopped Pork Al Pastor, Chopped Carne Asada Steak, OR Shredded Chicken Breast Rolled in Flour or Corn Tortillas Topped with Queso Cotija, Lettuce, Pico de Gallo, Mex Sour Crema, and Guacamole Aioli

\$10



\$10

Ensaladas y Caldos (Salads & Soups)

Chica Ensalada (Side Salad)**

Small House Romaine Salad with Shredded Carrots, Tomato, Queso Fresco de Rancho & one of our Homemade Dressings: Guajillo Ranch or Chipotle Vinaigrette Dressing

\$4

Ensalada Cuatro Estaciones**

Arugula, Radishes, Cabbage, Seasonal Berries, Our Agave Vinaigrette, Cilantro, Queso Fresco de Rancho Add Grilled Chicken Breast for \$4 or Grilled Steak for \$5

\$10

Leo's Green Eye Chopped Salad**

Romaine, Queso Monterrey, Queso Fresco de Rancho, Garbanzo Beans, Pinto Beans, Tomato, Olives, Tortilla Strips, & Cebollino. Add Grilled Chicken Breast for \$4 or Grilled Steak for \$5

\$10

Salmon Con Agave**

Grilled Alaskan Wild Salmon Accompanied with Romaine, Swiss Chard, Baby Spinach, Baby Kale, Radicchio, & Green Oak, Green Beans, Tomato, Shredded Carrots, & Queso Fresco de Rancho in our Agave Vinaigrette Dressing Accompanied With Cilantro Calabaza & Chile Ahumado Salsas.

\$19



Pozole Verde Soup** \$12

Brother of Pozole Rojo, Made with a Tomatillo Broth, Tender Pork Shoulder, Poblano, Onions, Jalapeno, Cabbage, Radishes, Lime, and White Hominy

Tlalpeno Soup** \$12

Straight from Tlalpan, Mexico, Rich & Flavorful Chipotle Broth with Chicken, Garbanzo, Carrots, Onions, Cilantro, Tomato, & Avocado

Albondigas Soup \$12**
Delicious Meatball Soup Seasoned with Mexican Spices & Loaded with Tomatoes, Carrots, Celery, Onions, & Poblano Chiles

Enchiladas

Comes in Orders of Two Enchiladas. Served with Rice & your Choice of Beans.

Gratinadas** \$12

Chicken. Serrano-Chipotle Salsa, & Torched Queso. Served with Arroz Mexicano.

Verdes Con Guacamole** \$13

Chicken or Pork. Salsa Verde, Guacamole, Mex Sour Crema, & Queso. Served with Arroz Mexicano.

Tradicionales** \$12

Choice of Meat. Salsa Roja or Verde, Mex Sour Crema, Queso. Served with Arroz Mexicano.

Camarones** \$14

Shrimp, Onion, & Tomato. Salsa Roja or Verde, Mex Sour Crema, Queso Served with Arroz de Azafran.

Salmon** \$14

Grilled Salmon, Salsa Gratinada, Salsa Roja, Mex Sour Crema, Queso. Served with Arroz de Azafran.

Mole Chihuahua** \$12

Chicken. Mole Salsa, Cilantro, Onion, & Cotija. Served with Arroz Mexicano.

Tacos

Comes in Orders of Two Handmade Corn Tortilla Tacos. Served with Rice & your Choice of Beans.

Carnitas Chihuahua** \$12

Slow Cooked Carnitas, Scallions, Cilantro, & Salsa Roja. Arroz Mexicano.

Chicken Breast** \$12

Grilled Chicken Breast, Poblano Tostado Pico de Gallo, Queso Fresco.

Arroz Mexicano.

Camarones** \$14

Shrimp, Sauteed Onion & Tomato, Mex Sour Crema, Queso. Arroz de Azafran.

Pescado** \$14

Grilled Salmon or Tilapia, Salsa Gratinada, Cabbage, Tomato, Queso.

Arroz de Azafran.

Al Pastor** \$12

Marinated Chopped Pork, Peanuts, Cilantro, Onions, Guajillo.

Arroz Mexicano.

Carne Asada** \$12

Marinated Chopped Steak, Salsa Verde, Avocado, Queso Fresco. Arroz Mexicano.

En Comal

Fajitas en Comal

Sizzling Skillet with Sauteed Bell Peppers, Onions & Choice of Meat.

Served with Rice, Tortillas, Guacamole, Mex Sour Crema, and Pico de Gallo, & Choice of Beans:

--Carne Asada**--

Steak

Served with Arroz Mexicano \$18

--Pollo**--

Grilled Chicken Breast

Served with Arroz Mexicano \$16

--Camarones**--

Shrimp

Served with Arroz de Azafran \$19

--Alambre**--

Steak, Tocino, & Torched Cheese

Served with Arroz Mexicano \$19



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **
Some of our dishes may contain allergens; please let us know if you have any food allergies or intolerances.
While we try to minimize allergens as much as possible, it is difficult to guarantee a 100% allergen-free kitchen.





Guisados Tradicionales

Guisado de Boda Estilo Chihuahua** \$14
Chopped Pork Tenderloin Cooked in a Traditional Salsa Roja Made with Chile Mirasol. Served with Arroz Blanco de La Casa, Choice of Beans, & Tortillas.

Puerco en Guisado de Salsa Verde** \$14
Chopped Pork Tenderloin Cooked in a Traditional Salsa Verde de Tomatillo. Served with Arroz Blanco de La Casa, Choice of Beans, & Tortillas.

Guisados de Camarones** \$19
Shrimp Specialty Dishes Served with Arroz de Azafran, Tortillas, & Choice of Beans.

-- **A la Diabla**--
Bell Peppers, Onions, & Mushrooms Sauteed in a Spicy Salsa a la Diabla.
-- **A la Crema Chipotle**--
Mushrooms & Onions, in a Rich, Creamy, Chipotle Sauce

Medallones de Lengua en Chile Pasado** \$18
Traditional Chihuahua Style Beef Tongue Medallions Cooked in Salsa Made With 12-Month Aged Chile Chilaca. Served with Arroz Blanco de La Casa, Choice of Beans, & Tortillas.

Guisados de Pollo** \$14
Grilled Chicken Breast, Prepared in One of Our Traditional Preparations. Served with Arroz Blanco de La Casa, Tortillas, & Choice of Beans.

Choose One Preparation Style:
--**Crema Chipotle**--
Mushrooms & Onions, in a Rich, Creamy, Chipotle Sauce
--**Guajillo**--
Sauteed Mushrooms in a Smoky & Spicy Guajillo Pepper Salsa



Platos Fuertes del Chef (Chef Specialties)



Chuleta En Mole Chihuahua** \$18
Grilled All-Natural Pork Chop, Topped with Mole, Garnished with Cilantro, Queso Cotija, & Onion Served with Arroz Blanco de La Casa, & Choice of Beans.

Ribeye Steak with Chipotle-Maguey Glaze** \$19
Grilled Ribeye Seasoned with Mexican Spices, a Spicy-Sweet Chipotle-Maguey Glaze, and Roasted Peppers. Cilantro Calabaza Salsa Drizzle. Served with Arroz Blanco de La Casa, and Choice of Beans.

Chile Relleno Tradicional ** \$14
Poblano Pepper Stuffed with Queso Monterrey. Lightly Battered and Fried to Perfection. Topped with Salsa Roja or Verde & Queso. Served with Arroz Blanco de La Casa, Tortillas, & Choice of Beans. Add Grilled Shrimp for \$5

Chef Leo's 20-Spice Chicken** \$18
Grilled Chicken Breast Seasoned with Chef Leo's 20 Spices. Served with our Chile Ahumado, and Cilantro Calabaza Salsas & Calabaza Seeds. Accompanied with our Arroz Blanco de La Casa & Choice of Beans.

Tamal de Camarones** \$16
Abuela's Corn Tamal Wrapped in Corn Husk, With Shrimp in a Corn & Roasted Garlic Crema. Served with Arroz de Azafran, Choice of Beans, & Drizzle of Chile Ahumado Salsa.

Costillas de Cordero En Mermelada de Chile Cascabel** \$22
Lamb Ribs in our House Sweet & Spicy Chile Cascabel Marmalade. Served with Arroz Blanco de La Casa, & Choice of Beans.

Salmon en Salsa Roja con Piloncillo ** \$19
Grilled Alaskan Wild Salmon with A Delicious Red Chile-Piloncillo Salsa. Served with Arroz de Azafran, Choice of Beans, & Cilantro Calabaza Salsa.

Tamal Oaxaqueño** \$16
Abuela's Corn Tamal Wrapped in Banana Leaves. Filled with Pollo in Mole & Garnished with Onion, Cilantro, Queso Cotija, & Mole. Served with Arroz Blanco de La Casa, & Choice of Beans.

Chile Relleno Hojaldrado** \$16
Poblano Pepper Stuffed with Beef, Pork, Potato, Carrot, Peas, & Queso Monterrey. Wrapped in a Flaky Baked Crust with Sesame. Served with Arroz Mexicano & Choice of Beans.

Ribeye Steak al Aguachile en Molcajete** \$19
Grilled Ribeye Steak Seasoned with North Mexican Spices & Submerged in Aguachile Made with Fresh Squeezed Lime, Avocado, Cucumber & Onion. Served in a Traditional Molcajete with Roasted Baby Peppers Wrapped with Tocino, & Tortillas.

Postres (Desserts)

Nachos Dulces de Rancho** \$10
Delicious Fluffy Cinnamon Sugar Pastry Triangles. Topped with Melted White & Milk Chocolate, Toasted Marshmallows, Candied Walnuts, & Seasonal Fruit.

Tres Leches de Chocolate** \$7
The Most Popular Cake of Mexico. Rich, Moist, & Creamy, Made with Three Milks and Chocolate. Topped with Chocolate Cream Cheese, and a Drizzle of Dulce de Leche de Cabra.

Allan's Fried Ice Cream on Churro Waffle** \$8
Old Fashioned Vanilla Ice Cream in a Deep Fried Crunchy Crust. Topped With Maguey Nectar & Served on a Cinnamon Sugar Churro Waffle.



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