



Aperitivos y Sopas



Guanajuato Guacamole

Our rich and creamy guacamole prepared with fresh avocados, cilantro, tomatoes and onions. Regular or Spicy. With Chips - \$6.95. With Cucumber and Jicama - \$8.95.

Coctel de Camarones

Fresh shrimp cocktail straight from the beaches of Playa del Carmen with avocado, onion, cilantro and a pinch of jalapenos. \$10.95

Nachos a la Mexicana

Crispy corn tortilla chips with black beans, lettuce, tomatoes, guacamole, sour cream and melted cheese. \$7.95. Chicken/Ground Beef - \$8.95. Steak - \$9.95.

Tostadas de Ceviche

Two crispy open-faced tortillas topped with a savory ceviche marinated in lime juice and mixed with diced tomatoes, onions, cilantro and a pinch of jalapeno and avocado. \$10.95

Queso Fundido con Chorizo

Melted mozzarella cheese with spicy pork sausage. Served with flour tortillas. \$6.95. Add mushrooms or poblano peppers. \$8.95

Salsalito Tamales

Choose two of our chicken, pork or sweet corn tamales served with two of our home-made sauces -- a creamy roasted poblano salsa and tangy red guajillo salsa. \$6.95

Tortilla Soup

A delicious traditional Mexican soup garnished with avocado, cheese and tortilla strips. Cup - \$3.50. Bowl - \$6.95.

Sopa del Dia

One of our freshly prepared traditional Mexican soups. Ask when you call.



Ensaladas



Chef Salad

A fresh, crisp salad made with a mix of Romaine lettuce, shaved carrots, tomatoes, red onion, cucumbers and tortilla strips. \$7.95

Jardin Salad

Crisp Romaine lettuce, tomatoes, mushrooms, onions, avocado and cilantro. \$8.95

Vallarta Salad

Mixed greens, fresh strawberries, diced green apples and walnuts served in a half a pineapple. A light balsamic vinaigrette dressing comes on the side. \$9.95

San Miguel Chop Salad

Crispy Romaine lettuce, tomato, cilantro, radishes, cucumber, kalamata olives and crumbled bleu cheese. \$8.95

Taco Salad

Your choice of grilled chicken, steak or ground beef served in a tortilla shell with a mix of Romaine lettuce, tomatoes, cheese and sour cream. Rice and beans come on the side. \$9.95

Jicama Salad

Mixed greens, cucumbers, radishes and pomegranate served with a light lemon dressing. Grilled chicken is recommended. \$9.95

Arugula Salad

Arugula, cherry tomatoes, fresh avocado, pine nuts and parmesan cheese. \$8.95

Caesar Salad

A traditional Caesar salad with crispy Romaine lettuce and croutons. \$7.95

All of our salads can be ordered with grilled chicken or ground beef for \$3.50, skirt steak for \$4.50 salmon or shrimp for \$5.00 extra.



Del Mar



Michoacan Grilled Avocado & Shrimp

A lightly grilled avocado filled with fresh shrimp cocktail delightfully mixing the flavors of land and sea. Seved with vegetables and Mexican rice. \$16.95

Margarita Salmon

Wild Alaksa salmon grilled with our house marinade. Served on a bed of home-made black beans, sautéed vegetables and garnished with cucumber, radishes and lime sauce. \$17.95

Acapulco Shrimp

Half-dozen shrimp sautéed in a light garlic sauce on a bed of our own Mexican rice. Served with salad greens and pico de gallo. \$16.95

Point Zuma Enchiladas

Three wild Alaksa salmon enchiladas with roasted green salsa and cotija cheese. Served with California guacamole and garnished with julienned cucumber, tomato and scallions. \$18.95

Scorching Hot Shrimp!

Our scorchingly hot half-dozen shrimp served with pico de gallo, rice and avocado. \$16.95

Blackened Tilapia Fajitas

This dish comes from Tequila Jalisco. A sizzling hot blackened tilapia accompanied with tequila-marinated vegetables. Served with black beans, guacamole and Margarita's salsa. \$16.95

Grilled Guajillo Tilapia

Fresh grilled tilapia served on a bed of spinach and lightly basted with a roasted guajillo pepper sauce. Comes with a side of grilled vegetables and white rice. \$14.95

Grilled Shrimp Tacos

Three grilled shrimp tacos with avocado and Pico de Gallo on flour tortillas. Served with rice and beans. \$15.95

Fresh Whole Red Snapper

A delicious whole red snapper lightly fried and covered with a Veracruzana sauce. Served with Mexican rice and pico de gallo. \$21.95

Cozumel Grilled Scallops

Our freshly grilled scallops prepared with a Cozumel citrus sauce over garlic spinach and red pimento peppers. Served with white rice. \$18.95



Carnes



El Molcajete

From the Mexican countryside: Steak, grilled cactus, onions, black beans and salsa are slowly simmered together to bring out all the flavors. Garnished with cilantro, radishes and cotija cheese. \$15.95

Pollo con Mole Poblano

A slow-cooked half chicken served with a rich mole poblano, rice and black beans. \$14.95

Pollo Azteca

Grilled half-chicken hand-rubbed with a combination of Aztec spices and charbroiled to perfection. Served with jalapeno mashed potatoes and soup or a house salad. \$14.95

Bistec a la Mexicana

Lightly sautéed skirt steak served with onions, tomatoes, green pepper making a traditional Mexican sauce. \$13.95

Tampiquena

Gently marinated steak grilled to your specifications and served with onions, avocado and a cheese enchilada. \$16.95

Cecina Estilo Guerra

Thinly sliced beef drizzled in olive oil and orange juice, and served with beans, salsa Guerrerense, avocado and fried onions. \$13.95

Guanajuato
juan-a-wolff

Guanajuato Contemporary Mexican & Tequila Bar

847-242-0501

www.myguanajuato.com



Carnes



Carne Asada

A tender skirt steak grilled to perfection and served with rice and beans. Garnished with avocado and fried onions. \$15.95

Cecina Taco Dinner

Three Cecina tacos garnished with onions, cilantro and guacamole. Served with grilled onions, salsa, rice and beans. \$13.95

Barbacoa (Goat) Taco Dinner

Three tortillas filled with slowly cooked, pulled-apart goat meat. Garnished with onions and cilantro. Served with rice and beans. \$10.95

Mar y Tierra

Grilled skirt steak and garlic shrimp served with salad and avocado, rice and beans. \$17.95



Cenas Mexicanas



Sizzling Fajitas

A delicious choice of chicken, steak or shrimp fajitas with Spanish onions, green and red peppers, tomato and cilantro. Chicken \$12.95/Steak \$13.95/Shrimp \$14.95. Combination \$16.95.

Bonita Chimichanga

A burrito with your choice of meat or vegetarian grilled golden brown with red and green salsa. Served on a bed of black beans. Rice and vegetables on the side. \$14.95

Salmon or Tiliapia Tacos

Three grilled salmon or tilapia tacos with chipotle mayonnaise, pico de gallo and avocado. Served with rice and black beans. Tilapia \$13.95/Salmon \$15.95

Grilled Salmon or Tilapia Burrito

Our wild Alaska grilled salmon or tilapia burrito is richly made with black beans, chipotle mayonnaise, Romaine lettuce and cotija cheese. Tilapia \$10.95, Salmon \$12.95

Combo Platter

This tasty combo includes a Chile Relleno (a classic soufflé-battered Poblano pepper) stuffed with cheese, a taco (your choice of meat) and a cheese enchilada. \$14.95

Burrito Fajita

This delicious variation on our traditional burrito comes filled with Spanish onions, green and red peppers, tomatoes, cilantro, rice and beans wrapped in a grilled tortilla. Chicken \$12.95/Steak \$13.95/Shrimp \$14.95. Combine all three \$16.95.

Esperanza's Chile Relleno

A classic soufflé-battered Poblano pepper stuffed with picadillo (ground beef) or cheese and covered in Caldillo de jitomate. Served with black beans, rice and Cotija cheese. \$13.95



Enchiladas



Enchiladas Poblanas

Three cheese, chicken or steak enchiladas lightly covered with a delicious mole poblano sauce. Served with rice and beans. Garnished with pickled onions and sesame seeds. \$12.95

Enchiladas Margarita

Three chicken, ground beef, or cheese enchiladas lightly covered with a salsa verde and a sprinkle of sour cream and cotija cheese. Served with sautéed spinach and black beans. \$13.95

Enchiladas San Miguel

From the lovely town of San Miguel de Allende in Guanajuato. Three enchiladas with your choice of cheese, chicken or steak lightly sautéed in a rich red sauce sprinkled with diced carrots, potatoes, cotija cheese. Served with Mexican rice and black beans. \$13.95

Enchiladas Suizas

Three enchiladas filled with cheese, shredded chicken, ground beef or steak and topped with a mild Ranchero sauce and melted cheese. Served with rice and beans. \$13.95



Platos Vegetarianos



Tacos Santa Fe

For the light of heart, our very own tortilla-less taco. Diced yellow squash, green zucchini, carrots, spinach, pico de gallo with a very light sprinkling of Cotija cheese served on a bed of crispy Romaine lettuce. Served with our healthy black beans. \$12.95

Spinach, Mushroom or Veggie Quesadillas

Three flour tortillas filled with cheese and either fresh spinach, mushrooms or our delicious blend of sautéed vegetables. \$7.95

Taco Dinner

Three corn tortillas filled with our own black beans, guacamole, lettuce and tomato. Cheese is optional. White rice and salad greens are on the side. \$9.95

The Grilled V Burrito

A mouthwatering vegetarian burrito filled with grilled vegetables, sautéed spinach, avocado, beans and cheese. White rice and salad greens on the side. \$9.95

Tostada del Campo

Two of our crispy, open-faced corn tortillas topped with a pinto bean spread, rice, avocado, lettuce, tomato, cheese and sour cream. White rice and salad greens are on the side. \$10.95

Enfrijoladas

Three soft tortillas filled and bathed with black beans. Garnished with avocado and cotija cheese. \$7.95



Traditionales



Three Taco Dinner

Three corn tortillas filled with your choice of chicken, ground beef, pork, steak or chorizo. Garnished with lettuce, tomato, onions and cilantro. Served with rice and beans. \$9.95

Tacos

Chicken, Ground Beef, Steak or Chorizo on corn tortillas with cilantro, onions, lettuce and tomato. In the Mexican style, pork tacos come with cilantro and onions only. \$2.50

Tortas

A delicious Mexican sandwich made with warm Telera bread, pinto beans, lettuce, tomato, cheese and mayonnaise. Chicken, Ground Beef and Pork. \$4.95. Steak, Milanese (breaded steak) or Chorizo. \$5.50. Add avocado \$1.00.

Tostadas

Traditional Mexican open-faced crispy tortilla served with pinto beans, shredded lettuce, tomatoes, cheese and sour cream. Chicken, Ground Beef, Pork, Steak or Chorizo. \$4.50

Burritos

Giant flour tortillas filled with pinto beans, lettuce, tomatoes, cheese and sour cream. Vegetarian, Chicken, Ground Beef or Pork \$5.95. Steak or Chorizo. \$6.95. Burrito Dinner with rice and beans. \$9.95. Super Burrito. \$9.95.

Quesadillas

Three soft flour tortillas grilled with cheese. Cheese \$5.95. Chicken, Ground Beef, Pork, Steak or Chorizo. \$7.50

Flautas

Three crispy tacos filled with chicken and topped with lettuce, pico de gallo, sour cream and cotija cheese. Served with rice and black beans. \$10.95



Platos los Niños



Tacos Niños

Three mini tacos on either soft or crispy tortillas served with rice, beans and your choice of chicken, steak or ground beef. \$5.50

Nachos

Tortilla chips covered in melted cheese, beans, Wholey Guacamole and sour cream. Add \$1.00 for chicken or ground beef. \$5.50

Quesadillas

Four mini cheese quesadillas served with rice and beans. \$5.50. Add chicken, ground beef or steak for \$1.00.

Grilled Cheese

The great American Grilled Cheese sandwich for our hardest to please customers. Served with rice. \$5.50



Adicionales



Chips & Salsa \$3.50
Chiles Toreado (Sautéed peppers) \$2.50
Cebolliats fritas (Fried green onions) \$2.50
Arroz (Rice) \$2.00
Frijoles (Beans) \$2.50
Avocado \$1.50

Red Salsa (Hot) \$3.50
Green Salsa \$3.50
Pico de Gallo \$3.50
Sour Cream \$0.75
Guacamole \$2.00
Ranchero Sauce \$3.50

Join us for Lunch or Dinner!

If you dine in, we have a fabulous selection of over 30 wines all with a 90+ rating. Our Margaritas are made with all fresh ingredients and are the best on the North Shore.

Prices subject to change without notice.



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