

Guanajuato

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APERTIVOS

- GUACAMOLE** \$10/14
Creamy guacamole with cilantro, tomato and onion. Regular or Spicy.
Tortilla chips or Jicama & Cucumber.
- CRAB CEVICHE.** \$16
Blue crab, mango, arugula, tomatoes and avocado.
- NACHOS A LA MEXICANA** \$13
Black beans, lettuce, tomato, guacamole, sour cream, cheese. Add chicken,
ground beef for \$2. Add steak for \$3.
- TOSTADAS DE CEVICHE** \$17
Two crispy open-faced tortillas topped with our savory ceviche.
- SKINNY CEVICHE** \$17
Our savory ceviche served with cucumber.
- QUESO FUNDIDO** \$13
Spicy pork sausage, melted cheese and flour tortillas. Add mushrooms or
pobalno peppers for \$2.
- SALSALITO TAMALES.** \$14
Two chicken, pork or sweet corn. Poblano, guajillo or mole salsa.

SOPAS & ENSALADAS

- TORTILLA SOUP** \$6/9
With avocado, sour cream, cheese, tortilla strips.
- CHICKEN VEGETABLE SOUP** \$6/12
Soup with fresh vegetables, cilantro, and onion.
- MARGARITA'S SALMON SALAD** \$22
Tossed arugula, salmon, roasted beets, mango, avocado, pumpkin seeds
sprinkled with goat cheese in a light vinaigrette dressing.
- TACO SALAD** \$15
Chicken, steak or ground beef with a mix of Romaine lettuce, tomatoes,
cheese and sour cream. Rice and beans come on the side.
- JICAMA SALAD** \$12
Greens, cucumbers, radishes and pomegranate (in season) served with a light
lemon dressing. Grilled chicken is recommended.

CARNES

- EL MOLCAJETE** \$19
Chicken, grilled cactus, onions, black beans and salsa are simmered slowly to
bring out all the flavors. Garnished with cilantro, radishes and cotija cheese.
Steak add \$4. Chicken & Steak add \$6. Chicken, Steak & Shrimp add \$9.
- POLLO CON MOLE POBLANO** \$19
Slow-cooked chicken served with a rich mole poblano and rice.
- TAMPIQUENA** \$23
A gently marinated steak grilled perfectly to your specifications and served
with onions, and a cheese enchilada.
- CARNE ASADA** \$23
A tender skirt steak grilled to perfection and served with rice, beans and
fried onions.
- STEAK AND VEGGIES.** \$26
Our grilled skirt steak served with a medley of vegetables.
- BURRITO FAJITA** \$16
Chicken, spanish onions, green and red peppers, tomatoes, cilantro, guaca-
mole and black beans wrapped in a grilled tortilla. Served with rice and a
side salad. Steak add \$2. Shrimp add \$3. All three add \$6.
- MAR Y TIERRA** \$26
Skirt steak and freshly sautéed garlic shrimp served with salad.

DEL MAR

- ACAPULCO SHRIMP** \$21
Half-dozen shrimp sautéed in a light garlic sauce and served on a bed of
Mexican rice. Served with salad greens and pico de gallo.
- GRILLED AVOCADO & SHRIMP** \$21
Lightly grilled avocado filled with fresh shrimp cocktail mixing the flavors of
land and sea. Served with vegetables and Mexican rice.
- MARGARITA SALMON** \$26
Grilled hormone-free salmon served on a bed of sautéed vegetables and
garnished with cucumber, radishes and lime sauce.
- SCORCHING HOT SHRIMP!** \$21
Shrimp with our spicy, smoky salsa. Served with Mexican rice.

CHIPOTLE SHRIMP \$25

Sautéed shrimp in a creamy chipotle sauce with cherry tomatoes, mushrooms, broccoli and asparagus. Mexican rice and arugula.

CHIPOTLE SALMON \$28

Salmon and shrimp in a creamy chipotle sauce, and served on a bed of spinach, cherry tomatoes, mushrooms, broccoli and asparagus.

BLACKENED TILAPIA FAJITAS \$20

Blackened tilapia or salmon with tequila-marinated vegetables, black beans, guac and salsa. Blackened Salmon add \$5.

GRILLED SHRIMP TACOS \$21

Three grilled shrimp tacos with skinny coleslaw and a creamy avocado sauce on flour tortillas. Served with rice and beans.

ENCHILADAS

ENCHILADAS POBLANAS \$17

Three cheese, chicken or steak with mole. Rice and beans, pickled onions and sesame seeds. Melted cheese add \$2.

ENCHILADAS MARGARITA \$17

Three chicken, ground beef, or cheese with salsa verde, sour cream and Cotija cheese. Sautéed spinach and black beans.

ENCHILADAS SAN MIGUEL \$17

Three cheese, chicken or steak in a rich red sauce, carrots, potatoes, cotija cheese and sour cream. Rice and beans.

ENCHILADAS SUIZAS \$17

Three cheese, chicken, ground beef or steak with a mild Ranchero sauce and melted cheese. Rice and beans.

SHRIMP ENCHILADAS \$21

Two shrimp enchiladas covered with chipotle roasted Roma tomato sauce, arugula and avocado. Rice and beans.

POINT ZUMA ENCHILADAS \$21

Three grilled salmon enchiladas with roasted green salsa. Served with red cabbage, avocado, radishes, crema and cotija cheese.

CRAB ENCHILADAS \$21

Three blue crabmeat enchiladas with Mole Coloradito with red cabbage, avocado, radishes, crema and queso fresco.

CENAS MEXICANAS

SIZZLING FAJITAS \$20

Sizzling chicken fajitas accompanied by Spanish onions, green and red peppers, tomato and cilantro marinated in our tequila and herb sauce. Steak add \$2. Shrimp and either Chicken or Steak add \$2. All three add \$5.

BONITA CHIMICHANGA \$18

Choice of meat or vegetarian grilled golden brown with cheese, pico de gallo, red and green salsa. Black beans, rice and vegetables.

FISH TACOS \$18

Three grilled tilapia tacos served with skinny coleslaw and a creamy avocado sauce. Rice and black beans. Salmon or Mahi Mahi add \$3.

COMBO PLATTER \$19

Chile Relleno (a soufflé-battered Poblano pepper) stuffed with cheese, a taco (your choice of meat) and a cheese enchilada. Rice & beans.

CARNITAS TACOS \$20

Three slow-cooked pulled pork tacos. Black beans, guacamole, pickled onions, radishes and cilantro. Rice and beans or Soup.

TACO PLATTER \$21

Three steak, chicken or ground beef tacos garnished with red cabbage, avocado sauce, radishes and cilantro. Rice and beans or Soup.

ESPERANZA'S CHILE RELLENO \$19

A classic soufflé-battered Poblano pepper stuffed with cheese and covered in Caldillo de Jitomate, Cotija cheese and a dash of sour cream. Served on a bed of black beans and rice on the side.

VEGETARIANOS

TACOS SANTA FE \$16

Our tortilla-less taco. Yellow squash, zucchini, carrots, spinach, pico de gallo with Cotija cheese served on a bed of crispy Romaine lettuce. Served with black beans.

THE GRILLED V BURRITO \$16

A vegetarian burrito filled with grilled vegetables, sautéed spinach, avocado, beans and cheese. Rice and salad greens on the side.

VEGETARIAN ENCHILADAS \$17

Three vegetarian enchiladas lightly covered with a salsa verde, a sprinkle of sour cream and Cotija cheese. Rice and black beans.

DESSERTS

HELADO FRITO \$9

MARGARITA'S BROWNIE \$10

VANILLA FLAN \$8

TRES LECHES \$10

CHURROS CON NIEVE \$10