

Appetizers

Quesadilla Especial \$10.50
(Grilled chicken or Beef) A flour tortilla filled w/melted cheese served w/guacamole and sour cream

Crab and Shrimps Quesadilla \$13.50
Queso Fundido \$ 8.99

Guacamole Dip \$ 5.99

Taquitos \$ 8.99
Shredded beef rolled in fried corn tortilla, served with taquito sauce, topped with cheese, guacamole and sour cream

Nachos Supreme \$ 8.99
Corn chips covered w/refried beans, enchilada sauce, shredded beef, mozzarella and cheddar cheese. Served w/guacamole, sour cream, tomato and jalapeño.

Nachos "El Amate" \$ 11.50
Corn chips covered w/ refried beans, mozzarella cheese, grilled chicken or beef. Served w/guacamole, pico de gallo and sour cream.

Vuelve a la Vida \$14.50
Mixed ceviche, baby shrimps, kalamari and scallops. Cooked in lime juice

Cocktail de Camaron \$14.50
Oyster (Market price)
Curiles (Seasonal) (Market price)

Alex Special (Appetizer Samples) \$15.99
pupusa, taquito, yuca, chicharron y quesadilla

Buffalo Wings (8 wings) \$9.50
Kalamari Frito \$8.99

Antojitos Salvadoreños

Pupusas, Mixed, Cheese or Loroco \$2.50

Tamales de Pollo (chicken tamale) \$2.75

Tamal de Elote (corn tamale) \$3.50

Yuca con Chicharron \$8.99

Platanos Frito Crema y Frijoles \$6.99

Edwin Guanaco \$13.99
Para saborear nuestra comida tipica Salvadoreña. Frijoles, crema, huevos con carne, tamal y platanos.

Sopa del dia

Sopa de Mondongo \$14.50
Tripe soup, cow feet, yuca, corn cob, plantain and carrots

Sopa de res \$14.50
Beef Soup with yuca, carrots, plantain, and cabbage

Sopa de Gallina \$14.50

Sopa de Camarones \$14.99
(Shrimps Soup)

Super Mariscada (Market price)
Mixed shell seafood ,shrimps and whole lobster

Sopa de Mariscos \$ 18.99
Seafood soup with shrimps, clam, fish, mussels and crab

Mariscada \$ 24.99
Mixed shell sea food clam, mussels, shrimps, and half lobster

Todas las Sopas acompañadas de 2 Tortillas.

Salads

House Salad \$4.50 \$5.99

Ensalada Mixta \$5.99 \$7.99

Fajita Salad \$11.99
(Grilled beef or chicken served over iceberg lettuce, tomatoes, onions, avocado and cucumbers

Side Orders

Platano \$2.99

Guacamole \$3.50

Sour Cream \$1.99

Yuca or French fries \$2.99

Desserts

Tres leches \$ 5.99

Flan \$2.99

Empanada de platano \$2.99

Xango \$4.99

El Amate Specials

All the following are served with rice, beans and fresh flour tortillas

Plato San Luis \$18.50
Seasoned, broiled jumbo shrimps, w/fajitas (chicken or beef)

Fajitas al Carbon \$16.50
Beef, chicken or mixed served with pico de gallo and guacamole

Pollo Asado \$15.99
Broiled chicken breast with pico de gallo and guacamole

Plato Morelos \$17.99
Costillas (pork ribs) and fajitas (chicken or beef)

Costillas de Puerco (pork ribs) \$16.99

Plato "El Amate" \$19.50
Shrimps brochette, with fajitas (chicken, beef or mixed)

Lomo Saltado \$15.99
Beef Strip sautéed w/vegetables french fries served w/ rice and beans

Camarones Brochette \$19.99
Jumbo shrimps stuffed with jalapeño and Monterey jack cheese wrapped with bacon.

Plato Especial Picadera \$24.50

Plato Especial Picadera \$40.50

Madrecita (Market price)
Shrimps, Lobster tail with grilled beef or chicken fajitas

Platillos Mixtos a la Parrilla

T.B Steak \$20.99
Grilled marinated T-bone steak, served with rice, beans and salad

Salmon Fillet (Market price)
Grilled salmon Served with garlic cream sauce rice and sauteed vegetables

Carne con Camarones \$20.99
Grilled marinated N.Y. strip, sauteed jumbo shrimps served With rice, beans and salad

Beef Steak a la Salvadoreña \$16.99
Grilled N.Y. strip steak served with rice, refried beans and salad

Pollo Encebollado \$15.99
Chicken breast sautéed with garlic butter, onions, green peppers and tomatoes. Served with rice, salad and refried beans

Camarones a la Plancha \$18.50
Sauteed shrimps served with rice, beans and salad

Camarones Entomatados \$18.50
Sauteed shrimps with sliced tomatoes served with rice, beans and salad

Platillos Mixtos/Tacos

(No exceptions) Rice, Beans and Pico de Gallo

Tacos Mexicanos \$15.99
Tacos de Lengua \$15.99
Tacos al Carbon \$15.99

Tacos de Carnitas de Cerdo \$14.99

Pollo a la Crema \$14.99
Grilled chicken breast and cream sauce. Served with rice and beans

Lengua Guisada \$15.99
Stew cow tongue served with rice, beans and salad

Camarones a la Crema \$18.99
Sauteed shrimps and vegetables in cream sauce, served with rice and beans

Plato Gordo para 2 o' 4 personas

\$40.50 o' \$76.99

Beef and chicken fajitas, costillas (ribs), Camarones (Shrimps), served with rice, beans, pico de gallo, guacamole and our fresh flour tortilla.

Only served for two or four people.

(No exceptions) (No excepciones)

Plato Estrella

Shrimps brochette , a la plancha , lobster , fish, Costilla (ribs) yucca,beef and chicken fajitas Served with rice, beans, guacamole, pico de gallo and flour tortillas

(No exceptions) (No excepciones)

Filet Migñon \$31.99
Served with rice and vegetables
Add lobster tail for \$10.99

Pescado Frito (Market price)
Fried whole fish Served with salsa, rice, beans and salad

Bistec a Caballo \$17.99
Served with two eggs over the steak, rice, beans and salad

Lunch Special

Weekdays only from 11:00 am – 3:30 pm (No substitutions)

#1 Tortilla Soup with Taco al Carbon	\$7.99
<i>Beef or chicken taco, pico de gallo, guacamole, rice and beans</i>	
#2 Spinach Quesadilla	\$7.99
#3 Enchilada and Crispy Taco	(Served with rice and beans) \$7.99
#4 Chicken Tamale and Crispy Taco	(Served with rice and beans) \$7.99
#5 Pollo Primavera	\$9.99
<i>Grilled chicken breast covered with sautéed vegetables and mozzarella cheese. Served with rice and beans</i>	
#6 Veggie Burrito	\$8.99
<i>Burrito stuffed with beans, Sauteed Vegetables topped with Ranchera sauce melted cheese served with rice and sour cream</i>	
#7 Baby Shrimp Fajita	\$9.99
#8 Taco Salad	\$7.99
<i>Tortilla shell filled w/shredded beef or chicken, tossed salad, cheese, pico de gallo, guacamole and house dressing</i>	
#9 Fajitas Fiestas	\$12.99
<i>(Shrimps, beef and chicken fajitas, sautéed with ranchera sauce served with pico de gallo guacamole, rice, charro beans and flour tortillas</i>	
#10 Crispy Taco Platter	\$6.99
<i>Three crispy tacos served with rice and beans</i>	
#11 Grilled Chicken Salad	\$7.99
<i>Served with iceberg lettuce, tomatoes and cucumber</i>	
#12 California Burrito	\$8.99
<i>Burrito stuffed with chicken , beef, rice and refried beans. Served with guacamole and pico de gallo</i>	

Enchiladas

Mario's Platter	\$13.99
<i>Cheese and beef enchiladas covered with sauce and cheddar cheese served with beef taco and rice and beans</i>	
Crab and Shrimp Enchilada	\$14.99
<i>Baby shrimps and lump crabmeat sautéed in garlic butter and mushrooms, rolled in a flour tortilla and covered w/our ranchera sauce. Served with rice and beans.</i>	
Beef Enchiladas	\$12.99
<i>Corn tortilla stuffed with shredded beef and covered with ranchera sauce, topped with melted cheese, Served with rice and beans</i>	
Enchilada Monterrey	\$11.99
<i>Corn tortilla stuffed with cheese covered with ranchera sauce topped with more melted cheese, served with rice and beans</i>	
Enchiladas Super de Pollo	\$12.99
<i>Delicious corn tortilla stuffed with chunk tender chicken rolled and topped with enchilada sauce, melted cheese, garnished with sliced avocados and sour cream, served with rice and beans.</i>	
Trios Enchiladas	\$13.99
<i>Chicken , cheese and beef enchiladas served with rice and beans</i>	

Burritos y Chimichangas

Chicken /Beef Burrito	\$12.99
<i>Shredded beef or chicken in a flour tortilla topped with fresh enchilada sauce and melted cheese garnished with rice and beans</i>	
Santa Fe Burrito	\$15.50
<i>Chunk steak portion rolled in a flour tortilla topped with home made enchilada sauce and melted cheese, served w/rice, beans</i>	
Twins Burritos	\$12.99
<i>Two burritos, one filled with chicken topped with ranchera sauce and cheese the other filled with beef topped with enchilada sauce and melted cheese, served with rice and beans</i>	
Beef or Chicken Chimichanga	\$12.99
<i>Large flour tortilla filled with good portion of beef, beans and cheese, rolled and grilled served with sour cream and rice</i>	
Farms Platter	\$13.99
<i>Chicken tamale, chicken enchilada covered with melted cheese and taco al carbon, Served with rice and beans</i>	
Crab and Shrimps Chimichanga	\$14.99
<i>Served with rice and beans</i>	

CONGNAC

Hennessy
Courvoiser
Remy Martin

WISKEY

Wild Turkey
Jack Daniel's
House
V.O
Sengran's 7
Canadian Club
Evan Williams

VODKA

Smirnoff
Gordon's
Absolut
Finlandia
Stolishnaya
Belverdere
Ketel one
Ciroc
Grey Goose

GIN

Biffeater
Gordon's
Tanqueray
Bombay

SCOTCH

Black Label
Red Label
Blue Label
J & B
Chivas Regal
Buchanan's 12
Buchanan's 18

RON

Bacardi Gold
Bacardi Silver
Flor de caña
Malibu
Bacardi Limon
Captain Morgan

ALCHOLIC DRINKS

White Wine
Red Wine Merlot
White Zinfandel

CERVEZAS

Coors / Bud Light
Modelo Especial
Corona
Budweiser
Tecate
Victoria
Miller Lite
Regia / pilsener
Negra Modelo
Stella / Becks
Heineken / Heineken light

MARGARITAS

Margarita de la Casa
Margarita Especial
Daiquiri
Cadillac
Blue Curacao
Mango
Fresa

TEQUILAS

Patron Silver, Reposado y Añejo
Don Julio Silver / Añejo
Don Eduardo Silver / Añejo
Jose Cuervo Gold / Black
1800 Gold / Silver
Avion
El Jimador
Corazon
Zauza
Centenario
Hornito
Herradura
Cazadores

DIGESTIVO

Baileys
Grand Marnier
Frangelico
Kahlua
Amaretto

LICUADOS

Piña Colada sin licor
Mango con fresa
Fresa con leche
Mango
Mora o Maracuya



