

Los Amigos Specials

Tonight

Starters

Ranch House Dip

Our House Cheese Dip 7

Crab Quesadilla

Lump Crab, Fresh Herbs, Chiles and Mix Cheese
Layered Between Flour Tortillas and Baked 12

Jalapeño Poppers

Stuffed Jalapenos with Cheddar Cheese and Deep-Fried,
Drizzled with Raspberry/Currant Sauce 6

Chile Relleno

Souffléd, Chihuahua Cheese Stuffed Chile Poblano,
Served with our Mexican Marinara Sauce & Sour Cream 6

Vegan Goat Cheese Nachos

Blackened Portabellas, Black Beans, Tomatoes, Scallions, Macadamia Nut Goat Cheese,
Toasted Sesame Seeds, Salsa Roja, Cilantro 9

Mains

Asian Seabass

With our Spicy Chile Arbol Sauce OR Spicy Roasted Jalapeno Sauce.
Served with Saffron Rice, Charros Beans & Guacamole 23

Blackened Salmon

Served with Chipotle Butter, Saffron Rice, Charros Beans,
Guacamole, and Flour Tortillas for Stuffing 23

Spicy Vegan Banh Mi Burrito

Flour Tortilla filled with Fried Portabellas, Avocado, Carrot & Radish Noodles, French
Fries, Jalapenos, and Basil, Drizzled with a Chili Sweet & Sour Reduction,
Served with Mexican Rice and Black Beans. \$ 16

Vegan Paella

Chile Marinated Portabellas, Roasted Sweet Potatoes, Soy Chorizo, Peas,
Saffron Rice, Coconut Chipotle Aioli, Tomato Fennel Broth \$ 18

Tacos al Pastor GF

Marinated Pork with Pineapple on Corn Tortillas, Topped with Onions,
Cilantro and Salsa Taquera, Served with Saffron Rice and Charros Beans. \$ 15

Vegan Taquitos

Corn Tortillas Rolled Around Seitan, Marinated in our Ancho Chile Relish, Fried & Topped with our Traditional Sabrosa Sauce, Coconut Sour Cream, Red Onions & Avocado. Served with Rice & Refried Beans 15

Scallop Tacos

Crispy Fried Sea Scallops, Chipotle Aioli, Iceberg Lettuce,
& Pico de Gallo on Warm Flour Tortillas App- \$12.50
With Achiote & Saffron Rice and Black beans \$ 16.75