



Restaurant Week - 3 Course Dinner \$29.95
Select 1 Botana (Appetizer), 1 Entrée (From Tacos, Enchiladas & Platos Fuertes) & 1 Dessert

BOTANAS

SOPA DE TORTILLA

Tortilla soup with avocado, chicken, Chihuahua cheese, cilantro, passilla chile & crema

ROLLITOS DE POLLO

Crispy chicken flutes, crema, salsa rojo, cotija

QUESADILLAS CON QUESO

Flour tortillas stuffed with Chihuahua & cheddar cheeses, side of sour cream & ranchero

TAMALES

Pollo-Pulled chicken, corn tamal, mole poblano

ENSALADA DE CARACARA

Mixed greens, tomato, radish, mango, queso fresco, onion, avocado, pomegranate vinaigrette

EMPANADA del DIA

Made daily served with dipping salsa

ENCHILADAS

Two soft corn tortillas, garnished with cotija cheese, crema, cilantro, onion

ENCHILADAS SUIZAS

Pulled chicken, tomatillo cream, Chihuahua cheese

ENCHILADAS MIXTAS

Grilled chicken, hanger steak, chorizo in mole poblano

ENCHILADAS VEGETARIANA

Corn, onion, mushroom, spinach, yellow pepper habañero cream salsa

~ MOST OF OUR MOLES CONTAIN NUTS ~
PLEASE INFORM US OF ANY ALLERGIES YOU MAY HAVE

WE CATER ALL OCCASIONS

PLAZA TACOS

(Made with soft corn tortillas, 4 per order)

TACOS DE POLLO

Grilled adobo marinated chicken, chipotle aioli, Chihuahua cheese, pico de gallo

TACOS DE PESCADO

Mahi mahi, breaded with panko & regular bread crumbs, flash fried, green cabbage, habañero agave aioli & pickled red onion

TACOS DE CAMARONES

Shrimp, corn, poblano, mango aioli, pickled red cabbage

TACOS MIXTOS

Select two of the following:
Pollo, Pescado & Camarones

IRON SKILLET TACOS

Served with soft corn tortillas, rice & beans

POLLO a la PLANCHA

Adobo marinated chicken breast, Chihuahua cheese, rajas, salsas, jicama

*RES a la PLANCHA

Grilled hanger steak, Chihuahua cheese, rajas, salsas, jicama

CARNITAS a la PLANCHA

Slow cooked crispy pork topped with jalapeño and pico de gallo, salsa verde & chile morita salsa

PLATOS FUERTES

POLLO RELLENO

Rolled chicken breast breaded & stuffed with Chihuahua cheese, poblano pepper & mushroom. Flash fried and topped with tequila, mushroom cream sauce

POLLO PARRILLA

Grilled chicken breast, topped with tequila, mushroom cream sauce

CHILE RELLENO HAWAIANO

Roasted poblano peppers stuffed with raisins, pineapple & spinach, topped with melted cheese, baked in ranchero salsa

All Tacos, Enchiladas & Platos Fuertes served with house rice & frijoles negros

DESSERTS - POSTRES

TRES LECHE

HAZELNUT CHOCOLATE BROWNIE

CARACARA CHURROS

Menu items with Surcharges listed on back of menu

Share Charge \$10

*These items cooked raw or cooked to your specifications. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

caracaramex.com

CARACARA IS OPEN EVERY DAY FOR LUNCH & DINNER

We serve brunch on Saturday & Sunday till 3pm

