



BOTANAS (APPETIZERS) 5

Chips & Salsa \$4.75

Grilled Mexican Corn \$6.95

Appetizer Platter \$13.25

Beef and chicken mini chimichangas, beef and chicken taquitos served with guacamole, house made Mexican crema, pico de gallo and cheese. Very popular

Quesadillas AVAILABLE OPTIONS

- 13" flour tortilla with Chihuahua cheese served with guacamole, house made Mexican crema and pico de gallo
- \$8.25

Add Carne Asada: \$2.75

Add Grilled Chicken: \$2.75

Add Carnitas: \$2.75

Add Cabeza: \$2.75

Add Lengua: \$1.75

Add Veggies: \$2.75

Add Chorizo: \$2.75

Queso Fundido \$9.25

Broiled Chihuahua and Monterrey cheese topped with strips of mild green chilies and our famous house made chorizo. Served with your choice of corn, flour or both tortillas, so good it will make your Corazon melt

COCTELES DE MARISCO (MEXICAN SEAFOOD COCKTAILS) 3

Camaron (Shrimp) AVAILABLE OPTIONS

- Large shrimp, cucumber, fresh tomato, red onion, jalapeno, avocado, lime juice served in our house made authentic Mexican cocktail sauce
- Sm: \$8.75

Lg: \$16.95

Portland's Own AVAILABLE OPTIONS

- Large shrimp, bay scallops, clams, octopus or squid and of course, Maine Lobster
- Sm: \$11.75

Lg: \$19.95

Campeche (Seafood Combo) AVAILABLE OPTIONS

- Large shrimp, bay scallops, clams, octopus or squid
- Sm: \$9.75

Lg: \$17.95

TACOS 7

Tacos	\$12.95
Two 6" corn tortillas with your choice of carne asada, Pollo Asado, carnitas, lengua, Cabeza or veggies topped with cabbage, onions, and cilantro. Served with rice, beans, pico de gallo, guacamole and Mexican crema	
Fried Green Tomato Tacos (2)	\$12.95
Two breaded fried green tomatoes topped with cabbage, onions, our famous chipotle aioli and cilantro. These tacos are wicked good	
Birria de Chivito (Young Goat) Tacos	\$17.95
Two delicately marinated and slow cooked young goat tacos, topped with cabbage, onion, cilantro and served with rice, beans, pico de gallo and side of guacamole and crema. You've never had goat like this. A must try to believe how delicious it is	
Tacos Dorados (Housemade Hard Shell) (Featured)	\$12.25
Two house made hard shell tacos, choice of shredded beef, chicken or potato, topped with chihuahua cheese, lettuce, tomato, onions and cilantro. Served with rice, beans, guacamole, Mexican crema and pico de gallo. Bet you've never had taco dorados this good	
Tacos al-Pastor (2)	\$12.95
Two marinated pork with pineapple, topped with cabbage, onions, radishes and cilantro. Very excellent	
Fish or Shrimp Tacos A-La-Carte/One Taco	\$5.75
One battered fish or shrimp tacos topped with cabbage, onions, our famous chipotle aioli and cilantro. Fish or shrimp, Fish, Shrimp	
Fish or Shrimp Tacos	\$12.95
Two battered fish or shrimp tacos topped with cabbage, onions, our famous chipotle aioli and cilantro	

BURRITOS 7

Burritos	\$13.45
Choice of Asada (grilled marinated skirt steak), Pollo Asado (grilled marinated chicken), Carnitas (pork), Lengua, or Cabeza. Filled with rice, beans, chihuahua cheese, guacamole, Mexican crema and medium salsa, wrapped in a 13" flour tortilla	
Bad Hombre	\$13.55
A spicy burrito loaded with carnitas and carne asada. Filled with fresh grilled jalapenos and onions, chihuahua cheese, rice, beans, Mexican crema, guacamole and our extra hot salsa. The other one of our big favorites	
No Meat Burrito	\$11.75
Rice, beans, cheese, guacamole, Mexican crema and medium salsa	
Birria de Chivito (Young Goat) Burrrito	\$13.45
Delicious slow cooked, marinated young goat burrito. Filled with rice, beans and our house salsa. All wrapped in a 13" flour tortilla. Incredibly delicious goat like you've never tasted before	
California	\$13.45
Created in San Diego for hungry surfers. Carne Asada, French fries, chihuahua cheese, Mexican crema, guacamole and salsa. One of our big favorites	
Vegetarian Burrrito	\$12.25
Grilled butternut squash, red, green, yellow and orange bell pepper, onions, veggie beans, guacamole, Mexican crema, chihuahua cheese and medium salsa	
Fish or Shrimp Burrrito	\$13.95
Fresh local white fish or large gulf shrimp battered and fried to perfection with rice, guacamole, Mexican crema, cabbage, lettuce, house salsa and our famous chipotle aioli. Both very popular	

ENCHILADAS 4

Suisas (Swiss) \$15.50

Three 6" corn tortillas filled with seasoned shredded chicken, chihuahua and cream cheese topped with our house made Hatch green chile sauce, drizzled with our house made Mexican crema and topped with cilantro and served with rice and beans

Pollo en Mole* \$15.50

Three 6" corn tortillas filled with seasoned shredded chicken, chihuahua cheese, topped with our incredible mole, queso fresco, sesame seeds, cilantro and drizzled with our Mexican crema. Served with rice and beans. A real favorite

Rosa's Enchilada's (My Mom's)* \$15.50

Three 6" corn tortillas filled with Monterey and cream cheese, topped with a mild New Mexico red chile sauce and drizzled with our Mexican crema and served with rice and beans. Absolutely delicious

Suisas with Shrimp \$15.95

Three 6" corn tortillas filled with shrimp and spinach cooked with finely minced garlic, chihuahua and cream cheese, drizzled with our Mexican crema, Hatch green chile sauce and cilantro. Served with rice and beans

SOUPS 1

Mexican Soups \$9.75

Pozole, Tortilla soup with chicken, Menudo or Hatch Green Chile with Pork

EL CORAZÓN SPECIALTY PLATES 7

Fajitas \$17.95

Grilled onions and a bell pepper medley with your choice of skirt steak (the original fajita meat), grilled chicken or large shrimp. Served with rice, beans, pico de gallo, Mexican crème, guacamole and warm corn or flour tortillas A real fan favorite

Camaron A-la-Diablo (Deviled Shrimp) \$18.95

This dish comes from the heart of Veracruz, Mexico. Nine large gulf shrimps (26-30) simmered in a slightly spicy red sauce consisting of tomato, chipotle adobo peppers, guajillo chiles, dry red chiles, chile de arbol, tender cactus and onions. Served with rice, beans, choice of tortillas and Laura's salad

Sundevil Carne Asada Steak Plate \$19.75

Twelve ounce cut of prime flavorful skirt steak chargrilled using mesquite wood for that added Northern Mexico and Southwest flavor. Served with rice, beans, guacamole, Mexican crema Pico de gallo, a fresh grilled jalapeno with an attitude and your choice of tortillas

El Corazon Platter \$53.95

Make your own tacos! Platter includes carne asada, pollo asado, carnitas and fresh grilled veggies (fresh grilled butternut squash, green, yellow, red and orange bellpeppers). Comes with rice, beans, guacamole, Mexican crema, tortillas and all the trimmings to build your own tacos. Easily serves between 4 to 5 people

Birria de Chivito (Young Goat) \$17.95

This dish originated in the state of Jalisco, Mexico. Young tender goat slow cooked for seven hours in a delicious mild red chile sauce and Mexican spices, using my Mom's old secret recipe, served with rice, beans and your choice of tortillas. Totally amazing and a huge favorite. You have to try it to believe it

Sundevil Combination Plate \$19.95

Choice of 3: One Enchilada (Suisa, Rosa's or Chicken Mole), One Taco (Carne Asada, Pollo Asado, Carnitas, Lengua, Cabezo, Al Pastor, Fried Green Tomato, Veggies), One Tamale, One Chile Relleno

Lamb Shank in Adobo Sauce	\$27.95
Large slow cooked tender lamb shank in adobo (mild dark chile sauce) served with rice, beans, choice of tortillas and Laura's salad. A wicked good must try dish from the heart of the State of Oaxaca, Mexico	

MAIN 5

Taquitos (3)	\$11.95
Three rolled taquitos fried, topped with Cotija and Chihuahua cheese. Served with guacamole, house made Mexican crema, pico de gallo, rice and beans. Choice of shredded beef/chicken or potato. Mix and match. Cojita & Chihuahua Cheese, Pico de Gallo, Rice & Beans. Choice of Shredded Beef, Chicken, or Potato	
Tostadas (2)	\$12.75
Two house made corn tostadas topped with beans, choice of meat or veggies, lettuce, pico de gallo, Mexican crema, guacamole, Queso Fresco and Chihuahua cheese. Served with rice and beans Choice of shredded beef/chicken, carnitas (pork), cabeza, lengua, veggies or our famous house made chorizo. Corn Tostadas w/Beans, Choice of Meat or Veggies, Lettuce, Pico de Gallo, Queso Fresco, & Chihuahua Cheese, served with Rice & Beans	
Chile Rellenos	\$15.25
Large egg dipped poblano pepper stuffed with Mexican asadero cheese, topped with hatch green Chile sauce, drizzled with Mexican crema and cilantro. Served with rice, beans and guacamole. Simply delicious	
Tamales (2)	\$15.25
Two large house made tamales served with rice, beans, guacamole, Mexican crema and pico de gallo. Choice of green chile and cheese tamale or red chile with beef/pork combination tamale. Mix or match. Red Beef/Pork; Green Chile/Cheese; One of each	
Chimichangas	\$15.95
Large deep fried chimichanga topped with queso fresco, chihuahua cheese and cilantro. Served with rice, beans and pico de gallo. Choice of Shredded beef, chicken or carnitas (pork)	

DESSERTS 2

Churros	\$6.95
Four 8" churros served with Cajeta, a Mexican style caramel made with goat milk. Best Churros you'll ever have	
Flan	\$6.95
Housemade Mexican/Spanish custard desert. Very delicious	

A-LA-CARTE AND SIDES 14

Tacos A-La-Carte/One Taco	\$4.95
Carne asada, pollo asado, carnitas, al-pastor, lengua, cabeza, veggies and fried green tomatoes. Only one taco a la carte. Tacos Dorados (hard shell) \$4.95 ea only one per order on the taco a la carte. Choice of shredded beef, chicken or potato	
Tamales A-la-Carte/One Tamale	\$4.75
Green chile and cheese or Red chile beef/pork combination	
Chile Relleno A-La-Carte/One (1)	\$8.75
Sonoran Hot Dog	\$8.95
Created in the state of Sonora, Mexico shortly after WWII. A ¼ lb. bacon wrapped weenie on a locally made grinder bun, topped with chihuahua cheese, refried beans, guacamole, pico de gallo, mustard and mayonnaise, a meal in itself. I made this hot dog on the Cooking Channel for celebrity chef Aaron Sanchez. It's absolutely out of this world	

Guacamole & Chips	\$5.95
Rice or Beans	\$2.50
Rice, Beans, Veggie Beans	
Side of Guacamole	\$1.25
Two ounce ramikin of guacamole	
Taquitos (3) A-la-Carte	\$6.95
Three (3) shredded beef, chicken or potato. Mix or match. Comes with guacamole, Mexican crema, pico de gallo and cheese	
Enchilada A-la-Carte/Two Enchiladas	\$9.20
Suisas, Pollo en Mole or Rosa's	
Tostadas A-la-Carte/One Tostada	\$4.50
Shredded beef, chicken, carnitas, lengua, cabeza, veggies or chorizo	
Wings	\$11.95
You asked for them, you got them. One pound of jumbo chicken wings served mild, medium, hot and lumbré (fire). Also featuring the spicy margarita wings. Great flavor with a little kick to it	
Jalapeno Poppers (3)	\$5.95
House made, delicious and hot	
Jalapenos Toriados	\$1.75
Two fresh grilled jalapenos with a bad attitude	
Side of Housemade Crema	\$1.25
two ounce of our housemade crema	

TRADITIONAL MEXICAN BREAKFAST 6

Huevos Rancheros	\$10.95
Two eggs (any style) over two corn tortillas topped with your choice of green or red house made ranchero sauce and cheese. Served with beans, homefries, house made Mexican crema and sliced avocado	
Chorizo con Huevos	\$10.95
Two eggs scrambled with onions and our house made chorizo, served with beans, homefries, side of house made Mexican crema and choice of corn or flour tortillas. Eggs can be prepared any style. I personally like them over easy with the chorizo on the side, but that's me	
Tamales con Huevos	\$11.95
Choice of either two green chili and cheese or two combination beef & pork red chili tamale toasted on both sides, served with two eggs (any style), beans, homefries and a side of either red, green sauce or mole. This is a traditional Christmas morning breakfast, but not at our house. We didn't wait for Christmas morning	

Chilaquiles	AVAILABLE OPTIONS
House made corn tortilla chips scrambled with two eggs, simmered in your choice of green or red sauce, topped with house made Mexican crema, queso fresco (fresh cheese), served with beans and homefries. Can also be served with eggs prepared any style	\$10.95 Add Your Favorite Breakfast Meat: \$1.50

Nopalitos (Tender Cactus) con Huevos	\$10.95
Three eggs scrambled with tender cactus topped with queso fresco (fresh cheese), served with beans, homefries and your choice of tortillas along with a side of either green, red sauce or mole	

Breakfast Burrito	AVAILABLE OPTIONS
Choice of chorizo, bacon, sausage or ham with homefries, Chihuahua cheese and salsa. Wrapped in a 13" flour tortilla flown in from L.A. (not Lewiston-Auburn) from a tortilleria dating back to the early 1940s	\$10.95 No Meat Burrito Available with Eggs, Beans, Homefries, Cheese & Salsa: \$9.95

TRADITIONAL AMERICAN BREAKFAST 6

Three Egg Omelete	\$8.25
Choice of cheese and one item, served with homefries, grilled English muffin or grilled grinder bread or tortilla. Additional items (\$1 ea.) - onions, red, yellow, orange or green bell pepper, mushrooms, fresh grilled jalapenos, chorizo, ham, sausage, bacon, cheddar, swiss, queso fresco (fresh cheese), chihuahua, monterey or cream cheese	

Steak and Eggs	\$12.75
Grilled six ounce steak with two eggs (any style), served with homefries, choice of grilled English muffin, grilled grinder bread or tortilla	

Pork Chop and Eggs	\$12.25
Grilled brined thick pork chop with two eggs (any style), served with homefries, choice of grilled English muffin, grilled grinder bread or tortilla	

Eggs Benedict	\$11.95
Two eggs with your choice of ham or chorizo, house made hollandaise and homefries	

Two Egg Breakfast	\$10.95
Two eggs (any style), homefries, grilled English muffin, grilled grinder bread or tortilla and choice of bacon, sausage, ham chorizo	

Buttermilk Pancakes	AVAILABLE OPTIONS
Two large buttermilk pancakes with real maple syrup	\$8.95 Add Blueberries: \$1.00

SIDES 5

Egg	\$1.25
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Homefries	\$1.75
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Grilled English Muffin or Grinder Bread	\$1.25
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Bacon, Sausage, Ham or Chorizo	\$3.00
Tamale	\$4.50