

El Nuevo Mexicano

2914 N. Clark St. Chicago IL 60657 · +17735282131 · Updated: Jan 14, 2026

[View online menu](#)



LAS MARGARITAS DE LA CASA 3

Lime	AVAILABLE OPTIONS
	Glass: \$9.00
	Pitcher: \$24.00
Strawberry	AVAILABLE OPTIONS
	Glass: \$10.00
	Pitcher: \$26.00
Mango	AVAILABLE OPTIONS
	Glass: \$10.00
	Pitcher: \$26.00

LAS MARGARITAS ESPECIALES 6

La Nueva Margarita	AVAILABLE OPTIONS
	Glass: \$11.00
	Pitcher: \$32.00
Pomegranate Margarita	AVAILABLE OPTIONS
	Glass: \$12.00
	Pitcher: \$34.00
Azulita	AVAILABLE OPTIONS
	Glass: \$12.00
	Pitcher: \$32.00
Golden Cadillac Margarita	AVAILABLE OPTIONS
	Glass: \$13.00
	Pitcher: \$34.00
Skinny Margarita	\$12.00
Agave Nectar Margarita	AVAILABLE OPTIONS
	Glass: \$12.00
	Pitcher: \$36.00

ADD A PREMIUM TEQUILA 5

Don Julio	
Patron	

Don Eduardo	
Tru Generaciones	
Herradura	

LOS TEQUILAS 10

Casa Noble (Organic)	AVAILABLE OPTIONS
	Blanco: \$12.00
	Reposado: \$13.00
	Anejo: \$15.00
Patron	AVAILABLE OPTIONS
	Blanco: \$11.00
	Reposado: \$12.00
	Blanco: \$14.00
Don Julio	AVAILABLE OPTIONS
	Blanco: \$12.00
	Reposado: \$13.00
	\$15.00
Herradura	AVAILABLE OPTIONS
	Blanco: \$11.00
	Reposado: \$12.00
	Anejo: \$14.00
Don Eduardo	AVAILABLE OPTIONS
	Blanco: \$11.00
	Anejo: \$14.00
Tres Generaciones	\$12.00
Cazadores	\$12.00
Corralejo	\$10.00
Hornitos	\$10.00
1800	\$10.00

CERVEZAS DE MEXICO 9

Pacifico	\$5.00
Tecate	\$5.00
Carta Blanca	\$5.00
Bohemia	\$5.00
Corona & Corona Light	\$5.00

Negro Modelo	\$5.00
Dos Xx - Amber or Lager	\$5.00
Sol	\$5.00
Victoria	\$5.00

CERVEZAS DOMESTICOS 2

Miller Lite	\$3.75
O'doul's Beer	\$3.75

ROJO (RED) 4

Gascon Malbec (Argentina)	AVAILABLE OPTIONS
Full-bodied, deep violet color, blackberry, plum, dark cherry, and a hint of mocha, soft, round tannins and long velvety finish	\$9.00 \$31.00
Red Rock Merlot (California)	AVAILABLE OPTIONS
Lush concentrations of black cherry, plum and boysenberry flavors complimented by soft, rounded tannins	\$8.00 \$28.00
Almonds Cabernet Sauvignon (Argentina)	AVAILABLE OPTIONS
Red fruit flavors, sweet spice & a touch of fresh mint. Soft with red currant & cassis layered with notes of cigar box and eucalyptus	\$8.00 \$26.00
Tierra De Vientos Tempranillo (Spain)	AVAILABLE OPTIONS
Medium bodied, juicy acidity and bright raspberry fruit enlivened by notes of dry herbs	\$9.00 \$29.00

BLANCO (WHITE) 3

Martin Codax Albarino (Spain)	AVAILABLE OPTIONS
Crisp refreshing wine citrus fruit, pear and peach flavors. Medium bodied, bright fruit, bright fruit character	\$9.00 \$28.00
Frontera Chardonnay (Chile)	AVAILABLE OPTIONS
Soft, round, fresh and slightly sweet with baked apple, mineral, peach and grapefruit rind flavors	\$8.00 \$27.00
Canyon Road Pinot Grigio (California)	AVAILABLE OPTIONS
Hints of green apple, citrus, white peach and floral blossom. Refreshing and revitalizing	\$7.00 \$26.00

ESPECIALES DE LA CASA 9

Mojito	\$10.00
Light bacardi rum, fresh mint, lime & sugar	

Pomegranate Mojito	\$10.00
Light barcard rum, pomegranate juice, fresh mint, lime, sugar	
Pineapple Mojito	\$10.00
Light bacardi, pineapple juice, fresh mint, lime & sugar	
Martini	\$10.00
Vodka, dry vermouth	
Cosmopolitan	\$9.00
Vodka, cranberry & lime juice, twist of lemon	
Pina Colada	\$9.00
Rum, coconut cream, & condensed milk, garnished with orange & cherries	
Champagne & Pomegranate Cocktail	\$8.00
Dry with a splash of pomegranate juice	
Sangria	AVAILABLE OPTIONS
Red wine, peach schnapps, pineapple, & orange	Glass: \$8.00
	Pitcher: \$22.00
Michelada	\$8.00
Pacifico or corona beer with lime juice, worcestershire and hot sauce	

LAS BOTANAS 4

Guacamole	\$10.00
Fresh avocado, onion, tomato, cilantro & lime	
Queso Fundido	AVAILABLE OPTIONS
Chihuahua cheese broiled and served with flour tortillas	\$7.00
	Add Poblano Pepper Strips or Chorizo: \$8.00
Quesadillas	AVAILABLE OPTIONS
Corn tortillas stuffed with chihuahua cheese	\$8.00
	Add Beef, Chicken or Chorizo: \$9.00
Los Nuevos Nachos	AVAILABLE OPTIONS
Tortilla chips, beans & chihuahua cheese, guacamole & sour cream	\$9.00
	Add Ground Beef, Chicken or Chorizo: \$11.00

LOS PLATOS FUERTES 10

Pollo Asado En Salsa Molcajete	\$15.00
Grilled boneless amish chicken breast nestled in roasted tomatillo, chipotle and epazote sauce. Spanish rice & beans	
Pollo En Mole Poblano Con Ajonjoli	\$14.00
Tender boneless free-range, hormone-free chicken breast pan grilled, bedded in homemade poblano mole. Rice & beans	
Combinacion Taxco	\$14.00
Beef taco/homemade poblano mole enchilada with chihuahua cheese/beef tostada or pork tamale	

Combinacion Fiesta	\$15.00
Enchilada suiza with chicken/ground beef taco/beef or cheese filled poblano pepper. Guacamole tostadita	
Carnitas Chipotle Con Mango Y Platano	\$16.00
Tender pork in a zesty chipotle sauce with mango and plantain bananas, pico de gallo. Spanish rice	
Carnitas De Puerco	\$16.00
Tender fried pork, avocado slices & hot chipotle sauce on the side. Spanish rice, frijoles, tortillas	
Salmon Con Duraznos Y Chipotle	\$15.00
Pan grilled salmon nestled in chile chipotle, peaches and raisins. Chipotle mashed potatoes veggies	
Carne Asada Con Salsa Verde	\$19.00
Grilled skirt steak plated in green tomatillo sauce. Chipotle mashed potatoes and grilled veggies	
Carne Asada Tampiquena	\$19.00
Grilled skirt steak, poblano chiles, enchilada filled with chihuahua cheese and nestled in homemade poblano mole. Spanish rice and beans	
Carne Asada En Salsa Molcajete	\$19.00
Grilled skirt steak nestled in roasted tomatillo, chipotle and epazote sauce. Served in an iron skillet. Spanish rice & beans	

VEGETARIANO / VEGANO 4

Combinacion Vegetariana	\$14.00
Poblano pepper stuffed with chihuahua cheese/beans & rice chimichanga/guacamole burrito	
Enchiladas De Chorizo, Papa Y Zanahoria En Salsa Tomatillo	\$14.00
Three corn tortillas filled with upton's chorizo, potatoes & carrots, nestled in a zesty tomatillo salsa and topped with daiya mozzarella cheese. Quinoa or white rice and beans	
Flautas De Verduras Con Papa Y Chorizo	\$13.00
Three crispy corn tortillas filled with grilled veggies, upton's chorizo & daiya mozzarella. Plated in zesty chipotle & tomatillo salsas. Spring salad with mango & jicama. White rice or quinoa	
Chimichangas Vegano	\$14.00
Flour tortillas stuffed with upton's chorizo, mango, plantain bananas, red & yellow peppers, almonds & raisins. Chipotle peach salsa. Spring mix salad with mango & jicama. Yams roasted with agave nectar, dusted with chile powder	

LOS PLATOS TIPICOS 6

Tacos Al Gusto	AVAILABLE OPTIONS
Three crispy or soft with free-range chicken, ground beef, pork or vegetarian. Lettuce, tomato, cheese	\$12.00
	Grilled Skirt Steak or Al Pastor, Cilantro, Onions:
	\$14.00
Tostadas	\$11.00
Two flat crispy corn tortilla with chicken, ground beef, pork, chorizo or guacamole. Lettuce, tomato, cheese	

Burritos		AVAILABLE OPTIONS
Three flour tortillas filled with free-range amish chicken, tender pork, ground beef or guacamole. Nestled in ranchera salsa		\$12.00
		Skirt Steak: \$14.00
Flautas		\$11.00
Three crispy corn tortillas filled with tender pork, ground beef or free-range amish chicken. Salsa verde, chile pulla, sour cream and queso anejo		
Chimichangas		AVAILABLE OPTIONS
Three soft flour tortillas, ground beef, or free-range amish chicken, tomatillo salsa		\$12.00
		Shrimp: \$14.00
Dos Chiles Rellenos		\$14.00
Poblano peppers filled with ground beef, almonds & raisins or grated chihuahua cheese. Ranchera sauce		
ENCHILADAS 5		
Tradicional		\$12.00
Tender free-range amish chicken, grated cheese and onion or ground beef. Choose ranchera, chipotle, tomatillo or poblano mole		
Veracruzanas		\$12.00
Plantain bananas plated in homemade poblano mole		
Al Pastor En Salsa Verde		\$14.00
Seasoned grilled pork plated in tomatillo sauce		
Chorizo En Salsa Verde		\$12.00
Spicy mexican sausage plated in tomatillo sauce		
Carne Asada		\$14.00
Grilled skirt steak plated in ranchera, tomatillo or chipotle sauce		
FAJITAS 4		
Pollo		\$17.00
Free-range amish chicken		
Combinacion		\$20.00
Skirt steak, amish chicken, shrimp		
Camaron O Carne		\$19.00
Shrimp or skirt steak		
Vegetariana		\$13.00
Vegetarian		
SIDE DISHES 11		
Cinnamon Yams		\$3.00

Chipotle Mashed Potatoes	\$3.00
House Salad	\$4.00
Guacamole Side	\$4.00
Quinoa	\$5.00
Beans	\$3.00
Spanish Rice	\$3.00
Sour Cream	\$2.00
Chihuahua Cheese	\$2.00
Extra Chips & Salsa	\$3.00
Extra Salsa	\$3.00
Chipotle, tomatillo, ranchera or chile pulla	

LAS BOTANAS (APPETIZERS) 4

Ceviche De Tres Mares Con Ensalada	\$11.00
Salmon, shrimp & scallops marinated in fresh juices with pico de gallo. Spring mix salad.	
Una Empanada De Pollo O Espinaca Con Salsa Tomatillo	\$7.00
One chicken or spinach empanada in tomatillo salsa, drizzled w/ sour cream and queso anejo.	
Un Tamal De Puerco O Pollo	\$5.00
A homemade pork or chicken tamale sliced and nestled in tomatillo & ranchera salsa.	
Botana Combinada	\$11.00
Guacamole served with two crispy chicken or vegan flautas.	

LOS PLATOS PRINCIPALES 8

Enchiladas Crema De Chipotle	\$13.00
Corn tortillas stuffed with chicken and simmered in a homemade creamy chipotle sauce, spanish rice and frijoles.	
Tacos De Salmon Con Salsa Poblano	\$15.00
Grilled salmon nestled in warm corn tortillas with poblano salsa and sautéed pico de gallo, white rice, spring mix.	
Camarones Entomatados	\$16.00
Jumbo shrimp simmered in a zesty chipotle sauce with white wine, avocado & chile serrano, spanish rice.	
Tilapia Limon Alcaparras Con Jalapeno	\$15.00
Pan grilled tilapia simmered in a lime and jalapeno caper sauce. Chipotle mashed potatoes and grilled veggies.	
Combinacion Guadalajara	\$20.00
Grilled 4 oz. Skirt steak, chicken taco and cheese enchilada. Spanish rice and frijoles. Served with warm tortillas.	

Tacos De Carnitas	\$16.00
Tender pork nestled in flour or corn tortillas with guacamole, pico de gallo and salsa verde. Frijoles & spanish rice.	
Pollo Chipotle Agave Con Maiz Posolero Y Pina	\$17.00
Amish chicken breast simmered in a savory chipotle and agave sauce with hominy and pineapple. Spanish rice.	
Carne Asada Marinada En Chipotle Con Chimichurri	\$19.00
Chipotle marinated carne asada grilled and topped with chimichurri sauce. Cinnamon yams & veggies.	

LOS POSTRES 9

Flan De Caramel Con Salsa De Fresa Y Mango	\$5.00
Homemade mexican custard with caramel and strawberry and mango puree	
Plantanos Fritos Con Helado	\$6.00
Fried plantain bananas with ice cream	
Platanos Fritos Con Nieve Vegano	\$6.00
Fried plantain bananas served with vegan coconut ice cream. Dusted with cinnamon	
Helados	\$3.00
Vanilla ice cream	
Sopapillas	\$4.00
Flour tortilla with honey & cinnamon	
Chimichangas De Chocolate Con Helado	\$7.00
Warm, crisp flour tortilla infused with chocolate. Scoop of vanilla ice cream	
Chimichangas De Camote En Chipotle Durazno Salsa	\$7.00
Flour tortillas filled with sweet mashed potatoes, flash fried and plated in warm zesty chipotle with peaches and raisins. Scoop of vegan ice cream. Dusted with cinnamon	
Pastel De Tres Leaches	\$6.00
Three milk cake	
Nieve Frito	\$5.00
Fried ice cream in a flaky corn ball with drizzled honey or strawberry	

BEVERAGES 6

Cappuccino	\$4.00
Mexican Hot Chocolate	\$4.00
Hot Tea	\$2.50
Espresso	\$3.00
Cafe	\$3.00
Iced Tea	\$2.50

Chimichangas Veganos	\$15.00
-----------------------------	----------------

Stuffed with upton's chorizo, mango, plantain bananas, red and yellow peppers, almonds ans raisins nestled in chipotle peach salsa.
Side of yams roasted with agave and chili powder.

Enchiladas Veganos	\$15.00
---------------------------	----------------

Upton's chorizo, potatoes and carrots, in tomatillo salsa, topped with daiya cheese. Frijoles.

Fajitas Veganos	\$16.00
------------------------	----------------

Protein strips served in a sizzling cast iron skillet with red, yellow and green peppers, tomatoes, onions, and garlic served with guacamole, pico de gallo, tortillas and frijoles.

Flautas Veganos	\$15.00
------------------------	----------------

Three crispy tortillas stuffed with veggies, onions, potatoes, upton's chorizo and daiya cheese. Plated in a zesty chipotle and tomatillo salsa. Spring salad with mango and jicama.

Combinacion Vegetariano	\$16.00
--------------------------------	----------------

Cheese chile relleno, veggie quesadilla, spinach empanada, spring salad.

SIDES 14

Cinnamon Yams	\$4.00
----------------------	---------------

Guacamole Side	\$4.00
-----------------------	---------------

Chihuahua Cheese	\$2.00
-------------------------	---------------

Extra Chipotle Salsa	\$3.00
-----------------------------	---------------

Extra Tomatillo Salsa	\$3.00
------------------------------	---------------

Extra Ranchera Salsa	\$3.00
-----------------------------	---------------

Extra Chile Pulla Salsa	\$3.00
--------------------------------	---------------

Chipotle Mashed Potatoes	\$4.00
---------------------------------	---------------

Side of Salsa for Entree	\$3.00
---------------------------------	---------------

Extra Chips and Salsa	\$3.00
------------------------------	---------------

Spanish Rice	\$4.00
---------------------	---------------

Beans	\$4.00
--------------	---------------

Quinoa	\$5.00
---------------	---------------

Sour Cream	\$2.00
-------------------	---------------