

Villa Escondida

2203 1st Ave 98121-1614 · +12064482393 · Updated: Jan 14, 2026

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APPETIZERS 9

Chips & Salsa **\$3.50**

Basket of chips with a side of salsa

Chips & Guacamole **\$7.50**

Basket of chips with salsa and side of guacamole

2 Tamales de Rajas **\$10.00**

Shredded chicken cooked with tomato, onion, jalapeño. Covered with corn masa, wrapped in a corn husk

Nachos **\$13.00**

Freshly fried corn tortillas chips topped with black beans a blend of melted cheese, pico de gallo, jalapeños, mexican cream, guacamole and side of salsa

2 Tamales de Mole (Pork) **\$10.00**

Corn masa filled with a black mole center, shredded pork & wrapped in a corn husk

Spicy Buffalo Wings (7 Piece Bone-In or Boneless) **\$13.50**

Tossed in traditional buffalo sauce, Barbecue or mango habanero. (No mix flavors) served with a side of ranch

Tostadas de Tinga **\$10.00**

2 fried corn tortillas topped with shredded chicken slowly cooked with tomato and onion, topped with queso fresco and avocado slices

Chicken Strips & Fries (4) **\$14.00**

Tamales Verdes (Chicken) 2 **\$10.00**

The perfect balance of flavors by using masa harina (masa flour) stuffed with Shredded chicken filling with home made tomatillo sauce

LUNCH AND DINNER 15

Mole Oaxaqueño **\$17.50**

Our authentic black mole sauce on a chicken thigh. Served with white rice and side of corn tortillas

Estofado Oaxaqueño **\$17.50**

Chicken thigh on a rich special homemade sauce, served with white rice and side of corn tortillas

Birria de Res **\$18.00**

A slowly cooked beef stew topped with onion and cilantro. Served with red rice & black beans, tortillas and a side of spicy salsa

Enchiladas Verdes con Pollo **\$18.00**

Shredded chicken rolled in (3) soft corn tortillas with our homemade green tomatillo sauce poured over, topped with lettuce, mexican cream, mild sauce & queso fresco, served with white rice and black beans

Pollo Asado (Bone-In)	\$16.00
Seasoned chicken leg quarter, served with white rice, black beans side of green salsa and corn tortillas	
Carne Asada	\$25.00
Grilled thinly sliced beef steak, served with red rice, black beans, avocado slices, pico de gallo, jalapeño and side of corn tortillas	
Chicken Quesadilla	AVAILABLE OPTIONS
Chopped up chicken and melted mozzarella cheese in a flour tortilla. Served with sour cream, guacamole, pico de gallo & side of salsa	\$15.00 Beef Quesadilla: \$16.50
Shrimp Quesadilla	\$16.50
Marinated shrimp with tomato, onions, mozzarella cheese in a flour tortilla. Served with sour cream, guacamole, pico de gallo & side of green salsa	
3 Sopos (Jalisco Style)	\$15.00
Shredded beef slowly cook with dice carrots and potatoes on top of a soft corn tortilla, topped with shredded cabbage and queso fresco	
Taco Plate (2)	AVAILABLE OPTIONS
(Choice of meat) served on corn tortillas. Topped with onion & cilantro, served with white rice & black beans and side of green salsa. Meat option: Pork (pastor), Adodada (steak) +\$1, Chicken, Carnitas (pork)	\$13.50 Steak Add: \$1.00
Wet Burrito	AVAILABLE OPTIONS
Stuffed with choice of meat (chicken, pork or veggies) Red rice, black beans, cilantro, onion and salsa verde all wrap in a flour tortilla. Topped with our homemade red tomato sauce, melted cheese blend, mexican cream, pico de gallo & guacamole. Meat option: Adobada (beef) +\$1, Pastor (pork & pineapple), Carnitas (pork), Chicken	\$17.50 Choice of Beef: \$18.50 Shrimp: \$18.50
Regular Burrito	AVAILABLE OPTIONS
Stuffed with choice of meat (chicken, pork or veggies) red rice, black beans, cilantro, onion, salsa verde all wrapped in a flour tortilla. Meat option: Adobada (beef) +\$1, Pastor (pork & pineapple), Carnitas (pork), Chicken	\$12.00 Choice of Beef: \$13.00
Tortas	AVAILABLE OPTIONS
(Choice of meat) onion, cilantro, lettuce, tomato, jalapeño & mayonnaise on our grilled mexican bread (telera). Meat option: Adobada (steak) +\$1, Pastor (pork), Carnitas (pork)	\$11.00 Choice of Beef: \$12.00
Fish Tacos (2)	\$12.00
2 Grilled tilapia tacos on a flour tortilla with cabbage, avocado, pico de gallo drizzled with our spicy ranch. Add a side of rice, beans or fries for additional charge	
Enmoladas de Pollo	\$16.00
3 tortillas roll up with chicken, covered with mole negro topped up with queso fresco, garnish Parsley and onion	

SOUPS 4

Pozole	\$14.00
Traditional mexican dish. Rich red broth soup made with pork, red chillies & lots of hominy corn. Topped with shredded cabbage, radishes served with side of spicy sauce & fried corn tortilla chips	

Caldo de Pollo	\$10.00
Mexican chicken soup. A chicken leg in a homemade chicken broth with red rice. Topped with cilantro, onion, jalapeño slices served with a side of corn tortillas	
Pozole Verde (Green)	\$14.50
Another traditional mexican recipe made with chicken, chicken broth blend with tomatillo, cilantro and house spices And hominy corn. Served with cabbage, radishes, avocado and tortilla chips	
Caldo de Camaron (Shrimp Soup)	\$16.00
Grilled saute onions, diced tomatoes, zucchini, celery, diced carrots and green peas. Cook with our tomato and chipotle mix sauce. Seasoned with a special touch de #epazote with a side of corn tortillas	

VEGETARIAN (100%) 6

Veggie Enchiladas	\$18.00
Grilled red & green peppers, onions, zucchini & cheese, wrapped in (3) corn tortillas. Topped with our homemade green tomatillo sauce, shredded lettuce, queso fresco, mexican cream & mild sauce served with white rice and black beans	
Veggie Quesadilla	\$15.00
Grilled red & green bell peppers, Onion, zucchini, melted mozzarella cheese on a flour tortilla. Served with sour cream, pico de gallo, guacamole and side of salsa verde	
Veggie Tostadas	\$10.00
(2) deep fry corn tortillas topped with black beans, shredded cabbage, queso fresco, avocado and pico de gallo	
Chefs Special Salad	\$10.00
Lettuce, cheese, tomato, avocado, Onion, cilantro, corn tossed with homemade dressing and topped with tortillas strips	
Fish Tacos (2)	\$12.00
2 Grilled tilapia tacos on flour tortilla, with cabbage, avocado, pico de gallo and drizzled with our spicy ranch	
Veggie Reg. Burrito	\$12.00
Red pepper, green pepper, zucchini, onions cooked wrapped in flour tortilla with rice, beans, salsa verde onion & cilantro	

DESSERTS (POSTRES) 3

Churros (Fried)	\$7.50
Cut in to 6 small pieces covered with cinnamon sugar drizzled with caramel or chocolate sauce	
Deep Fried Plantain (Banana Macho)	\$7.50
Tossed with sugar and drizzled with lechera (condensed milk)	
Flan	\$7.50

COCKTAILS & NOT ALCOHOLIC DRINKS 18

House Margarita	\$11.00
Tequila blanco, fresh lime margarita mix, triple sec	
Cadillac Margarita	\$14.00
Cazadores blanco tequila, fresh margarita mix, triple sec and a float of grand marnier	

Bartenders Margarita	\$12.00
Blanco tequila, fresh marg, mix, triple sec and float of cranberry juice	
Top Shelf Marg	\$13.00
Milagro reposado, fresh margarita mix, triple sec, cointreau	
Jalapeño Margarita	\$12.00
Muddle jalapeño (spicy), tequila blanco, marg mix, cointreau	
Picante Margarita	\$12.00
Hot tequila infused (very sipcy) fresh, triple sec	
Paloma	\$12.00
Cazadores blanco, lime juice, grapefruit juice & squirt soda	
Mojito	\$12.00
Bacardi rum, muddle mint, lime & splash of soda water	
Moscow Mule	\$12.00
Vodka, spicy ginger beer, lime juice	
Mexican Mule	\$12.00
Tequila, lime juice, ginger beer	
Cantarito	\$13.50
Cazadores blanco, orange juice, lime juice & squirt served on a spicy rim	
Red Sangria	\$11.00
Red sangria house mix, brandy and a splash of soda water	
Red Bull Tropical Tequila	\$11.00
Choice of red bull, orange juice, lime juice, tequila blanco	
Coco Rita	\$11.00
Malibu liquor, Bacardi rum, coconut water	
Truly Fish Bowl	\$14.00
Vodka and can of Truly hard seltzer (Ask server for available flavor)	
Corona Rita	\$14.00
Tequila blanco, triple sec, house made margarita mix and a 7oz coronita	
Mezcal Margarita	\$11.00
Monte alban mezcal, triple sec, margarita mix on a spicy rim glass!	
Bloody Mary	\$12.00
Vodka, lime juice, bloody house mix, clamato	

BLANCO 13

El Jimador

1800

Hornitos

Mi Campo

Milagro

Corralejo

Azunia

El Tequileño

Cazadarez

Herradura

Don Julio

Patron

Casa Noble

REPOSADO 11

El Jimador

1800

Hornitos

Milagro

Corralejo

El Tequileño

Cazadarez

Herradura

Don Julio

Patron

Casa Noble

AÑEJO 11

El Jimador

1800

Hornitos

Milagro

Corralejo

Azunia

Cazadorez

Herradura

Don Julio

Patron

Casa Noble

PREMIUM TEQUILAS 4

Roca Patron

Herradura Ultra Añejo

1942

Herradura Suprema

FOUNTAIN DRINKS 7

Coke

Diet Coke

Sprite

Ice Tea

Fanta (Orange)

Lemonade

no refills

Cranberry Juice

no refills

BOTELLA 6

Corona

Sol

Bohemia

Victoria

Estrella

Carta Blanca

DRAFT BEER 14

Pacifico

Modelo Negra

Tecate

XX Amber

Coors Light

Modelo Especial

Lagunitas (IPA)

XX Lager

Bud Light

Manny's

Mac & Jacks

Blue Moon

Stella

Space Dust

MEXICAN RESTAURANT 3

Chorizo Con Huevo

\$10.00

Slowly cook pork chorizo scrambled with 2 eggs served with black beans and side of tortillas

Huevos Rancheros

\$11.00

Two half way fried tortilla with cheese with 2 eggs inside topped up with tomato sauce, avocado slice, sour cream served with black beans

Breakfast Burrito (No Hash Brown)

\$10.00

Sauteed Red & green peppers, onion all cook with pork chorizo (no substitutions) cheese wrap in flour tortilla

MAIN 9

Chips & Salsa

AVAILABLE OPTIONS

\$2.50

Extra Salsas (Each): \$0.75

Chips, Salsa & Guacamole

AVAILABLE OPTIONS

\$6.50

Extra Salsas (Each): \$0.75

2 Tostadas de Tinga **\$9.00**

2 Veggie Tostadas **\$9.00**

Nachos

AVAILABLE OPTIONS

Does not come with Guacamole

\$10.00

Add Guacamole for: \$2.50

Add Any Meat: \$4.00

Chicken or Veggie Quesadilla (Smaller Size)

AVAILABLE OPTIONS

Comes with sour cream and pico de gallo only

\$9.00

Add Guacamole for: \$2.50

2 Tamales de Rajas (Chicken) **\$7.00**

2 Tacos **\$6.00**

2 street tacos with your choice of meat, cilantro, cebolla and salsa verde on it

2 Veggie Tostadas **\$9.00**

DRINKS 3

House Margarita

AVAILABLE OPTIONS

\$8.00

Add Flavor for: \$1.00

Paloma **\$8.00**

Sangria **\$8.00**

Red sangria house mix, brandy and splash of soda

WELL DRINKS 3

House Tequila

Vodka

Wiskey

BEER DRAFT 6

XX Amber or Lager

Tecate

Modelo Especial

Modelo Negra

Coors Light

Bud Light

Corona

Sol

Bohemia

Carta Blanca

Estrella

Victoria
