

Curra's Grill

614 E Oltorf St 78704-5667 · +15124440012 · Updated: Jan 14, 2026

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APPETIZERS 13

Chips & Salsa **\$1.99**

free, if accompanied with chile con queso, ceviche, guacamole or escabeche

Escabeche **\$4.99**

pickled carrots, cauliflower, onions & jalapenos

Queso Flameado **\$7.99**

melted monterey jack cheese, with rajas & chorizo. served with your choice of tortillas

Quesadillas **AVAILABLE OPTIONS**

chicken, steak, chorizo, mushrooms or al pastor. served with guacamole, pico de gallo & sour cream **\$6.99**

Cancun Quesadillas:

\$9.99

Ceviche **AVAILABLE OPTIONS**

snapper, octopus or shrimp marinated in lime juice, tossed with pico de gallo & cilantro **Large: \$10.99**

Small: \$8.99

Campechana **\$9.99**

shrimp, octopus & scallops tossed with onions, olives & cilantro in a rich tomato mexican style cocktail sauce

Chile Con Queso **AVAILABLE OPTIONS**

ground beef, pico de pito & guacamole. you may also sub veggie chorizo **Large: \$7.29**

Small: \$5.79

Curra's Molletes **\$7.99**

bolillos topped with chorizo, black beans & monterey jack cheese

Veggie Molletes **\$8.49**

bolillos topped with veggie chorizo, grilled onions, sliced avocado, black beans & monterey jack cheese

Curra's Papas **\$7.49**

french fries sauteed with chorizo or veggie chorizo & chipotle sauce, topped with monterey jack cheese

Nachos Especiales **\$9.99**

totopos (crispy corn tortillas) with refried beans, choice of steak, chicken, chorizo or combo, topped with monterey jack cheese, guacamole, sour cream & jalapenos

Empanadas **\$7.99**

filled with lamb or curra's own veggie chorizo, fried and served with a chipotle pepper and cream chipotle sauce

Jalapeno Relleno **\$5.99**

jalapeno stuffed with cheese topped with a choice of sauce. served with rice, beans & choice of tortillas

Huevos Sucios	\$7.99
two eggs any style smothered with mole. served over rice with beans.	
Huevos Al Albanil	\$4.99
two eggs any style with pasilla and borracho sauce.	
Huevos Curra's	\$7.99
two eggs any style over carne guisada.	
Hungry Ranchero	\$8.99
same as huevos curra's with two tamales.	
Huevos Sinaloenses	\$6.99
two eggs any style over chilorio.	
Machacado Con Huevo	\$7.99
shredded dry beef with eggs sauteed with borracho sauce.	
Huevos Motulenos	\$6.99
two eggs over refried black beans, chipotle sauce & fried bananas.	
Huevos Rancheros	\$4.99
two eggs any style with salsa borracha.	
Huevos Montados	\$5.99
two eggs any style on top of a corn tortilla smothered with sauteed onions & borracho sauce. served with choice beans & choice of tortillas.	
Chilaquiles	\$6.99
fried corn tortilla strips sauteed with our green and chipotle sauces sprinkled with goat cheese, fresh onions, cilantro with two eggs any style.	
Chorizo Con Huevo	\$7.99
scramble eggs with curra's own chorizo sauteed with borracho sauce.	
Migas	\$4.99
fried corn tortillas scrambled with eggs and pico de gallo.	
Breakfast Tacos	AVAILABLE OPTIONS
choose two of these items: egg, bacon, potato, country sausage, chorizo, machacado, mushrooms, beans, ham, cheese, vegetarian chorizo (texturized vegetable protein).	\$1.50
	Extra Items: \$0.35
	Each Breakfast Taco:
	\$2.00
Cochinita Pibil	\$12.99
the foremost traditional dish of yucatan. pork leg marinated & then cooked in a banana leaf. served with rice, black beans & plantains when in season, (otherwise regular banana will be served).	
Carne Guisada	\$10.99
choice flank steak in a rich tomato, onion & pepper sauce with mexican herbs & spices. served with rice & beans.	

Chile Colorado	\$8.99
cubed pork braised in a guajillo sauce. served with rice, beans & tortillas.	
Carnitas	\$11.49
michoacan's most traditional plate, pork marinated in coca- cola, milk and orange juice then fried. served with guacamole, salsa, beans & tortillas.	
Chicken Or Steak Fajita	AVAILABLE OPTIONS
served with guacamole, sour cream, pico de gallo, rice, beans & tortillas.	
	Single: \$12.99
	Double: \$20.99
Veggie Fajita	\$12.99
grilled squash, zucchini, chile poblano, onions, potatoes, tomatoes, mushrooms, eggplant & carrots. served with guacamole, sour cream, pico de gallo, rice, beans & tortillas.	
Pollo Maniaco	\$12.49
rotisserie half chicken marinated on mexican chiles herbs. served with rice, charro beans & tortillas.	
Pollo Chipotle	\$11.49
grilled chicken breast smothered with chipotle sauce topped with monterey jack cheese, grilled onions, sliced avocado served with rice, beans & tortillas.	
Tampiquena	\$14.99
8 oz. choice ribeye steak cooked to perfection, topped with grilled onions & borracho sauce. served with pork tamal, chicken enchilada with green sauce, rice & charro beans.	

HUEVOS RANCHEROS ADDITIONS 6

Pork Chorizo	\$0.99
Veggie Chorizo	\$0.99
Mushroom	\$0.79
Cheese	\$0.79
Banana	\$0.79
Sub Charro Beans	\$0.99

TACOS Y MAS 15

Tacos Al Pastor Plate	\$7.99
pork cooked on a rotisserie. served with cilantro, onions, pineapple & avocado	
Tacos Carnitas Plate	\$7.99
michoacan's most traditional plate, pork marinated in coca-cola, milk and orange juice then fried. served with guacamole, salsa, beans & tortillas	
Steak Tacos	\$7.49
grilled strip steak with rajas and cheese	

Tacos Al Carbon	\$7.99
mesquite grilled beef steak	
Tacos Campesino Plate	\$7.99
grilled strip steak served on an open face tortilla with charros beans, onions, green & chipotle sauce	
Fish Tacos Plate	\$8.99
snapper filet strips lightly battered & fried. served with fresh fruit pieo de gallo and cream chipotle sauce	
Blackened Fish Tacos	\$8.99
snapper filet strips rubbed with spices. served with fresh fruit pico de gallo and cream chipotle sauce	
Tacos Cancun Plate	\$9.99
large shrimp with green bell peppers, guajillo & pineapple	
Tacos vegetarianos Plate	\$7.49
sliced avocados, nopalitos, mushrooms & veggie chorizo	
Chicken Tacos	\$7.49
marinated chicken breast	
Flautas	\$9.99
three deep fried rolled corn tortillas stuffed with your choice of chicken, shrimp or chilorio. topped with lettuce, tomatoes, onions, goat cheese & avocado sauce. served with rice	
Burrito	\$8.99
ground beef, steak, chicken, carne guisada, al pastor or mushrooms, large tortila filled with rice, beans and monterrey jack cheese. served with guacamole salad and chipotle sauce on the side	
Tostada	\$8.49
chicken, pork, vegetables, beans or al pastor. a flat tortilla with beans, monterey jack cheese & guacamole salad. sprinkled with goat cheese	
Home Made Tamales	\$9.99
(6 tamales) filled with your choice of pork, chicken, beans, sweet or veggie. served with rice & beans	
Jr. Plate (4 Tamales)	\$7.99

ENCHILADAS 8

Two Enchiladas With Your Choice Of Filling & Sauce	\$7.99
served with rice & beans. choice of filling: cheese, chicken, beef or chilorio. choice of sauce: pasilla, green, red, borracho or chipotle	
Enchiladas Curras	\$8.99
filled with monterey jack cheese smothered with carne guisada	
Enchiladas Con Chile Colorado	\$8.99
filled with monterey jack cheese smothered with pork tips, that have been simmered in guajillo & chipotle sauce	
Mole Enchiladas	\$9.99
juliela’s famous. choice of filling	

Enchiladas Chiapas	\$8.99
choice of enchilada filling smothered with a poblano pepper cream sauce	
Blackened Fish Enchiladas	\$9.99
snapper filet strips, topped with cream chipotle sauce. served with rice & beans	
Cancun Shrimp Enchiladas	\$9.99
large shrimp, bell pepper, grilled onions, guajillo & pineapple	
Award Winning Vegetarian Enchiladas	\$7.99
grilled zucchini, mushrooms, onion, squash & spinach	

SOUPS & SALADS 3

Crema De Calabaza	\$5.99
cream of zucchini. served hot or cold	
Caldo Tlalpeno	\$8.99
traditional chicken soup with fresh vegetables, tortillas, rice & chipotle pepper	
Special Salads	
chef's choice	

CURRA'S COFFEE 2

Cafe Oaxaca	
dark roast coffee with a hint of vanilla	
Cafe Niexicano	
made with curra's own coffee, hot chocolate, piloncillo, kalhua. choice of sauza tequila or presidente brandy	

POSTRES / DESSERTS 6

Flan	
add kalhua or cajeta	
Tres Leches	
cake that is soaked in a mix of three different milks (thus the name). it is very rich & moist	
Chocolate mocha Cake	
this chocolate mocha cake is deliciously moist and completely covered in a rich chocolate icing	
Platano Veracruzano	
fried plantain sauteed with butter, topped with goat cheese & sour cream	
Flambe Bananas	
banana cut in half, sauteed in butter, sugar & orange liqueur. top it off with a sprinkle of cinnamon, if you choose	
Curra's Chipotle Brownie	
chocolate brownie flavored with kahlua, oaxaca coffee, pecans & chipotle pepper	