

Caliente Cab

61 7th Ave S 10014-6701 · +12122438517 · Updated: Jan 14, 2026

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ENCHILADAS 5

Suizas **\$13.95**

a choice of mexican chicken, mexican beef or cheese, topped with a green tomatillo and sour cream suiza sauce.

La Bandera **\$16.95**

a trio of enchiladas including one beef with ranchero salsa, one chicken with suiza sauce and a third cheese enchilada with tomatillo salsa.

Grilled Tomatillo Chicken Enchiladas **\$17.95**

grilled fajita chicken breast, topped with cheddar jack cheese.

Blue Corn Chipotle Enchiladas **AVAILABLE OPTIONS**

farm-raised chicken breast, sauteed in a chipotle salsa, baked in blue corn indian tortillas and topped with melted cheddar jack cheese and pico de gallo

\$17.95

With Shrimp: \$18.95

Fajita Enchiladas **\$17.95**

diced fajita chicken or steak and onions with enchilada sauce and baked with melted cheese on top! served with avocado-tomato salad

QUESADILLAS 5

El Cinco De Mayo **\$7.95**

cheddar jack cheese and fresh pico de gallo.

Vegetales Frescos **\$7.95**

zucchini, eggplant, roasted peppers, portobello mushrooms and mozzarella.

La Cantina **\$8.95**

shredded mexi chicken and cheddar jack cheese.

El Dorado **\$9.25**

fajita steak, shrimp or chicken, grilled with pico de gallo, onions, and cheddar jack cheese

Chipotle **\$9.25**

sliced breast of chicken in chipotle sauce and cheddar jack cheese.

TAPAS 5

Chips And Salsa **\$2.00**

caliente white-and-red, super thin desert corn masa and ruby red jersey tomato salsa with cilantro.

Toasted Ravioli **\$7.95**

lightly breaded pasta squares, stuffed with creamy ricotta cheese and served with our own enchilada sauce.

Mini Tacos **\$7.95**

a mini version of traditional taco beef, mexi chicken or combo, topped with pico de gallo, and cheddar jack cheese.

Seafood Tacos Costenos **\$9.95**

three hard corn masa mini tacos stuffed with icy alaskan crab, gulf shrimp, calamari, and fresh white fish filet, all served chilled in a veracruz red salsa valentina.

Empanadas De La Casa **AVAILABLE OPTIONS**

your choice of shredded chicken breast, colombian ground beef, or mozzarella and zucchini.

\$8.50

Gulf Shrimp: \$9.50

ESPECIALES DE LA CASA 5

California Shrimp Rolls **\$17.95**

a tomato tortilla filled with shrimp, avocado, black beans, pico de gallo and mexican rice. sliced sushi style and served with wasabi salsa and enchilada dipping sauces

Paella Mexicana **\$20.95**

a flavorful fiesta of shrimp, chicken, little neck clams, fresh blue swimming crab, pepper, olives, onions and vegetables simmered with mexican rice and spices. served in an iron skillet.

Portobello Stuffed Breast Of Chicken **\$16.95**

game chicken breast stuffed with portobello mushrooms, poblano peppers and cheddar jack cheese. slow baked in creamy enchilada salsa. served with a salad of avocado chunks, red onions, jersey tomatoes, cilantro and a side of red rice.

Chimichanga **AVAILABLE OPTIONS**

a crisp fried tortilla bursting with plenty of chicken or beef, cheese and beans. served with sour cream and guacamole.

\$15.95

With Sliced Fajita Chicken Or Fajita Steak:

\$17.95

Shrimp Ensueno **\$18.95**

caliente caribbean shrimp done three ways: mexicajun shrimp, lightly golden fried with bamba sauce; al mojo de ajo, sauteed in garlic, white wine and lime juice; and grilled mesquite shrimp in a guajillo lime marinade served over a bed of mexi rice with pico de gallo and limes on the side.

DESSERTS 5

Ice Cream **\$3.95**

haagen-dazs vanilla, chocolate, dulce de leche or chocolate chip.

Flan **\$5.50**

a mexican-style vanilla custard baked with a caramel topping and drizzled with strawberry sauce. garnished with whipped cream & a cherry.

Fried Ice Cream **\$5.95**

haagen-dazs chocolate chip ice cream coated with cinnamon flakes and deep fried till its crispy.

Churritos**\$6.95**

small candy chunks of flour dough dipped in egg yolks and sugar, then deep fried and served with a scoop of your favorite ice cream on the side.

Chocolate Eruption**\$6.95**

a warm fudge-filled chocolate cake topped with chocolate and raspberry syrup and served with your choice of haagen-daz ice cream on the side.
