CHILANGOS

Speak of Mexico is to speak about a very gastronomical rich country.
CHILANGOS is a little piece of Mexico City and it is our pride to have it in the heart of Lititz.

Where this family dream began in 2016 and continues to come true with the support and acceptance of all our clients.

At **CHILANGOS** we strive every day to continue making each of our recipes as our mothers and grandmothers did.

CHILANGOS is a transparent and sincere cuisine that will make you feel like home.

All our dishes are prepared with fresh and local products.

CHILANGOS

Authentic Mexican Restaurante

www.chilangosinlititz.com

@chilangos_mex

chilangosauthenticmexicanrestaurant

APPETIZERS

GUACAMOLE $7.35
With queso fresco and homemade corn tortilla chips.

CHEESE DIP $4.99
Our delicious made from scratch cheese dip with a touch of bell pepper and jalapeño.

CHILANGOS DIP $7.35
Cheese dip with made in house chorizo.

PAPAS LOCAS $9.99
French fries, cheese sauce, homemade chorizo, sour cream, pico de gallo, jalapeños and queso fresco.

NACHOS $11.45
With refried beans, cheese sauce, sour cream, queso fresco, lettuce and pico de gallo.
+Meat of your choice*

ESQUITES (NEW) $6.89
Mexican street food snack made of slow cooked corn kernels served with mayo, queso fresco, lime, salt, and a touch of chili powder.

GRINGA $6.49
Made with flour tortilla, Oaxaca cheese and pineapple pork, served with pico de gallo and guacamole.

SALADS

ENSALADA DE LA CASA $7.89
Lettuce, pico de gallo, avocado and bell pepper.
+ Chicken $10.89
+ Shrimp or beef steak $13.15

ENSALADA GUACAMOLE $9.99
Lettuce, guacamole, tomato, bell pepper.
+ Chicken $12.45
+ Shrimp or beef steak $13.99

ENSALADA CÉSAR (NEW) $9.99
Romanie, Cesar dressing made in house, parmesan cheese and butter croutons.
+ Chicken $12.45
+ Shrimp or beef steak $13.99

ANTOJITOS

TAMALES $3.45
Homemade tamales filled with: Chicken and red sauce, chicken and green sauce, chicken and mole or cheese with rajas.

TACOS DORADOS $10.99
Fried chicken tacos, served with lettuce, sour cream and queso fresco. (Order of 4).

SOPE $7.85
Tradicional Mexican masa based dish topped with refried beans, any meat of your choice*, lettuce, sour cream and queso fresco.

HUARACHE $8.45
Long sandal shaped fired bean masa base topped with refried beans, any meat of your choice* along with red or green sauce, chopped onion and queso fresco.

FAJITAS
Meat of your choice* with bell pepper, onion and tomato, served with rice, beans and flour or corn tortillas.
*Chicken $17.50 *Steak $18.99 *Shrimp $19.99 *Mixed $19.99

ENCHILADAS $13.75
The Chilanga's classic, corn tortilla filled with shredded chicken, in green and/or red sauce. Topped with lettuce, sour cream and queso fresco, served with rice and beans. (Order of 4).
+ Shrimp $16.45

TORTAS

All our tortas are prepared with Mexican authentic telera bread with refired beans, Oaxaca cheese, sliced onion, tomato, mayo, avocado and jalapeño or chipotle.

CLASSIC TORTAS (MEAT OF YOUR CHOICE) $13.50
Pastor, Chicken, Beef steak, Chili pork steak, Scrambled eggs with chorizo, Ham or Sausage.

SPECIAL TORTAS $15.65
-Country fried milanese (Chicken or steak)
-Chilanga (Chorizo, country fried veal steak, chili veal steak, ham, sausage, and bacon)
-Cubana (Country fried veal steak, ham and sausage).

BURRITOS & CHIMICHANGA

CLASSIC BURRITO $10.49
Flour tortilla filled with Mexican style rice, beans, queso fresco and any meat of your choice*.

SPECIAL BURRITO $12.49
Flour tortilla filled with Mexican style rice, beans, Oaxaca cheese and any meat of your choice*, topped with sour cream, queso fresco and lettuce.

BURRITO NORTEÑO $12.35
Filled with beef steak, caramelized onion, queso fresco and beans, served with guacamole.

BURRITO BROOKLYN (NEW) $11.99
Filled with Mexican style rice, beans, shredded chicken, chorizo and queso fresco.

BURRITO CAMPECHANO (NEW) $11.99
Filled with Mexican style rice, beans, beef steak, chorizo, pico de gallo and queso fresco.

CHIMICHANGA $12.49
The queen of the house
Fried flour tortilla filled with any meat of your choice* and Mexican style rice, topped with our cheese sauce, lettuce and pico de gallo

TACOS & QUESADILLAS

TACO REGULAR $3.35
Beef steak, chicken, pastor, spicy pork steak, or made in house chorizo.

TACO ESPECIAL $3.75
Beef tongue, beef chitterlings, shrimp, campechanos (beef steak & chorizo), ribeye.

HARD SHELL TACO $3.25
Our homemade stew of grounded meat, potato and tomato, served with lettuce, queso fresco and tomato.

TACO DE PESCADO $3.99
Fried fish filet tacos on flour tortilla, served with lettuce and pico de gallo.

QUESADILLA $12.75
Flour tortilla filled with Oaxaca cheese and any meat of your choice*. Served with sour cream and guacamole.
+Shrimp $14.35

VEGETARIANO

PLATILLO DE VEGETALES $11.45
Grilled broccoli, mushrooms, tomato, zucchini, asparagus, bell peppers and onion, served with rice, salad, and flour or corn tortillas.

VEGETARIAN BURRITO $9.99
Grilled veggies burrito with rice and beans, served with tomato and avocado.

Most of our dishes can be adjusted to your vegetarian form.
You can ask your waiter for more information.

PLATOS COMBINADOS

CHILAQUILES $10.35
With green sauce o red sauce with a slight spicy touch, served with cream, fresh cheese and onion.
+ Fried eggs $12.15 + Ribeye $16.89 + Fried eggs & Ribeye $18.45

CARNE ENCHILADA $16.45
11 oz of pork steak marinated in our mixed chilies adobo, served with rice, beans and flour or corn tortillas.

RIBEYE $19.99
8 oz of ribeye served with rice, beans, salad, grilled onion and flour or corn tortillas.

MILANESA DE RES O DE POLLO $16.75
Country fried veal or chicken milanese, served with French fries, rice, salad and flour or corn tortillas.

ALAMBRE $19.99
The meat of your choice (chicken, beef or shrimp) cocked with ham, bacon, mushrooms, onion, bell peppers and Oaxaca cheese.
Served with rice, beans and flour or corn tortillas.

VIVA MÉXICO $21.85
8 oz of ribeye, homemade chorizo and shrimps, served with pico de gallo, avocado, rice, queso fresco and flour or corn tortillas.

CAMARONES A LA DIABLA $19.45
Shrimps cooked with our chili cream sauce, served with rice, salad and flour or corn tortillas.

CAMARONES AL AJILLO $17.35
Slow cooked shrimps with butter, garlic, guajillo chili and white wine. Served with rice, salad and flour or corn tortillas.

MOJARRA FRITA $21.45
Mexican tilapia with garlic, lime and butter, served with salad, rice and avocado.

DRINKS

HOMEMADE FRESH FLAVORED WATER $3.75
Horchata (Milk, cinammon and rice)
Jamaica (Prepared with hibiscus flower)

MILKSHAKES $3.99
Strawberry, bannana, or chocolate.

MEXICAN ORIGINAL SOFT DRINKS $3.75
Mexican Coke, Mexican Sprite, Squirt (grapefruit soda), Sidral Mundet (apple soda), Sangria (grape soda), Mango or guava Boing juice, Jarritos (strawberry, pineapple, tamarindo, lime, fruit punch, grapefruit, mandarin, mango, guava).

FOUNTAIN SODAS $2.85
Coke, Cherry Coke, Diet Coke, Root beer, Fanta, Sprite, Pink lemonade, Raspberry tea, Sweet tea.

BOTTLED WATER $1.45

DESSERTS

FLAN $6.25
CHURROS $3.89
FRIED ICE CREAM $6.49

SIDE ORDERS

PICO DE GALLO $2.45
MEXICAN STYLE RICE $2.00
GRILLED SPICY PEPPERS $2.45
QUESO FRESCO $2.45
FRIED TORTILLA & SALSA $3.45
BEANS $2.00
SOUR CREAM $0.99
TORTILLAS $0.99
LIME $1.45
JALAPEÑOS $0.99
LETTUCE $0.99

MEAT TO CHOOSE

STEAK
CHICKEN
PASTOR
CARNE ENCHILADA
HOMEMADE CHORIZO

ALL OUR DISHES ARE PREPARED A LA MINUTE TO RESPECT THE FRESHNESS OF EACH PRODUCT, EXCUSE US FOR THE TIME THIS MAY CAUSE

YOU CAN CHOOSE TORTILLAS MADE WITH FLOUR OR CORN