



To speak of Mexico, is to speak of a country rich in flavor, tradition, and culture.

CHILANGOS is a little piece of Mexico City and we are proud to share it in this beautiful town of Lititz.

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 preparing each of our recipes as our mothers and grandmothers did.

CHILANGOS is honest, heartfelt cuisine that will make you feel right at home. ❤️

All of our dishes are prepared with fresh and, local products.

CHILANGOS IS MORE THAN FOOD- IT'S A FEELING HOME.



CHILANGOS
Authentic Mexican Restaurante

We deliver with **GRUBHUB**
www.chilangosinlititz.com

📷 [chilangosinlititz](https://www.instagram.com/chilangosinlititz)

Tuesday-Saturday 11am-8pm
Sunday 10am-3:30pm



APPETIZERS

SALADS

ANTOJITOS

TORTAS

GUACAMOLE \$10.99

With a touch of queso fresco.

Add crispy pork belly + \$4.00 (NEW)

CHEESE DIP \$8.89

Our delicious cheese dip, made from scratch with a touch of bell pepper and jalapeño.

GRINGA \$9.99

Flour tortilla, melted Oaxaca cheese and pastor meat. Served with cilantro, and onions.

ESQUITES \$10.35

Mexican street snack made of slow-cooked corn kernels served with mayo, queso fresco, lime, and a touch of chili powder.

CHILANGOS DIP \$11.35

Cheese dip topped with our homemade chorizo.

PAPAS LOCAS \$14.89

French fries covered with cheese sauce, homemade chorizo, pico de gallo, jalapeños and queso fresco.

NACHOS \$15.35

Covered with refried beans, cheese sauce, sour cream, queso fresco, lettuce, and pico de gallo. **Add meat of your choice* + \$3.75**

Chips and salsa refill – the first round is on us! \$4.89

MEXICAN BOWL (NEW) \$14.75

White rice, black beans, roasted baby vegetables, grilled queso fresco, spinach, and cherry tomatoes, finished with our house-made spicy cilantro mayo.

Add Protein:

- Soft-boiled egg + \$2.75 | • Grilled Chicken + \$3.99

ENSALADA GUACAMOLE \$15.35

Lettuce, pico de gallo, tomato, bell peppers, and guacamole.

-With Chicken + \$3.00

-With Shrimp or beef steak + \$4.50

ENSALADA FRESCA (NEW) \$15.75

Mixed baby greens, mango, avocado, cherry tomatoes, and crispy tortilla strips.

Dressed with homemade honey-lime vinaigrette.

-With Chicken + \$3.00

-With Shrimp + \$4.50

TAMALES \$5.89

Homemade tamales

Filled with: Chicken and red sauce, chicken and green sauce, chicken and mole sauce or cheese with rajás.

TACOS DORADOS \$16.35

Fried chicken tacos, topped with lettuce, sour cream and queso fresco. (Order of 4 rolled taquitos).

SOPE \$13.99

Traditional Mexican corn dough-based dish topped with refried beans. (any meat of your choice*), lettuce, sour cream and queso fresco.

HUARACHE \$14.75

An oblong-shaped masa base topped with refried beans, cheese, any meat of your choice* along with red or green sauce, chopped onions and queso fresco.

FAJITAS

Meat of your choice* mixed with bell peppers, onions and tomato. Served with rice, beans and flour or corn tortillas

- Chicken \$19.89
- Grilled Steak or Shrimp \$23.00
- Mixed \$24.99

ENCHILADAS \$18.35

A traditional Mexico-City style dish. Four corn tortillas, filled with shredded chicken, covered in green, red sauce or both sauces. Topped with lettuce, sour cream and queso fresco. Served with rice and beans. **Add Shrimp + \$3.50**

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

CLASSIC TORTAS (MEAT OF YOUR CHOICE) \$17.89

Pastor, Grilled chicken, Beef steak, seasoned pork, Scrambled eggs with chorizo, Ham or Chorizo.

SPECIAL TORTAS \$19.15

- Seasoned breaded beef that are pan-fried
- Chilanga (Chorizo, breaded beef, ham, sausage, and bacon)
- Cubana (Breaded beef, ham and sausage).

BURRITOS & CHIMICHANGA

All of our burritos are filled with rice, refried beans, melted cheese, and our signature roasted bell pepper cream with caramelized onions.

RIB-EYE BURRITO (NEW) \$20.89

SHRIMP BURRITO (NEW) \$18.85

BURRITO BROOKLYN \$17.35

Grilled chicken, and chorizo.

BURRITO CAMPECHANO \$17.35

Beef steak and chorizo.

CLASSIC BURRITO WITH MEAT OF YOUR CHOICE \$15.75

ADD STEAK + \$2.00

CHIMICHANGA \$16.99

The queen of the house

Fried flour tortilla stuffed with any meat of your choice* and Mexican style-rice. Covered with our cheese sauce, lettuce and pico de gallo. **ADD STEAK OR SHRIMP + \$2.00**

TACOS & QUESADILLAS

Add melted cheese for \$0.99 on select tacos (Taco Regular through Beef Tongue)

TACO REGULAR \$4.25 (each)

Grilled chicken, pastor, grilled seasoned pork, or house chorizo.

TACO ESPECIAL \$4.85 (each)

Grilled beef steak, beef chitterlings, shrimp, or campechanos (beef steak & chorizo)

TACO RIB-EYE \$5.35 (each)

TACO BEEF TONGUE \$5.35 (each)

HARD SHELL TACO \$4.35 (each)

Our homemade stew of ground beef, cooked with potato and tomato. Served with lettuce, queso fresco and tomato.

TACO DE PESCADO \$6.99 (each)

Baja-style fish taco. Fried breaded fish fillet. Served in a flour tortilla with chipotle mayonnaise and crunchy pickled salad.

QUESABIRRIA-TACOS (NEW) \$18.35

Order of 3. Handmade corn tortilla filled with cheesy braised beef. Served with cilantro, onions, broth and chiles toreados [Grilled Chiles]

TACO GOBERNADOR (NEW) \$7.35

Shrimp Taco, marinated with butter, chopped garlic, bell peppers, red onion.

Covered in a light layer of melted cheese. Topped with chipotle mayonnaise sauce and avocado.

QUESADILLA \$16.35

Flour tortilla filled with Oaxaca cheese and any meat of your choice*. Served with sour cream and guacamole.

ADD SHRIMP OR STEAK + \$2.00

VEGETARIAN

PLATILLO DE VEGETALES \$15.75

Grilled broccoli, mushrooms, tomato, zucchini, asparagus, bell peppers and onions. Served with rice, salad, and flour or corn tortillas.

VEGETARIAN BURRITO \$13.79

Filled with grilled veggies, rice and beans. Topped with tomato and avocado.

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

PLATOS COMBINADOS

CHAMORRO CANTINA (NEW) *AVAILABLE FRIDAY AND SATURDAY * \$25.75

Juicy pork shank steamed in banana leaf with dried chili. Marinade, with a touch of orange juice. Served with our Mexican -style white rice with corn, a mix of lettuce, pickled onions curtido and handmade corn tortilla.

CHILAQUILES \$15.35

A classic Mexican breakfast dish featuring crispy corn tortillas. Simmered in red or green salsa. Topped with sour cream, cheese and onions.

- Fried eggs + \$3.50 | • Ribeye(8oz) + \$8.99 | • Fried eggs & Ribeye + \$9.99

CARNE ENCHILADA \$18.35

12 oz of grilled pork marinated in our mixed chilies adobo. Served with rice, refried beans and flour or corn tortillas.

RIBEYE \$24.75

8 oz of ribeye served with rice, refried beans, salad, grilled onions and flour or corn tortillas.

ALAMBRE \$24.35

The meat of your choice (chicken, beef or shrimp) cooked with ham, bacon, mushrooms, onions, bell peppers and melted with Oaxaca cheese.

Served with rice, refried beans and flour or corn tortillas. ***Mixed (All 3 meats) \$26.15**

VIVA MÉXICO \$26.35

A platter of 8 oz of ribeye, homemade chorizo and shrimp. Served with pico de gallo, avocado, rice, queso fresco and flour or corn tortillas.

CAMARONES A LA DIABLA \$22.75

Shrimp cooked with our chili cream sauce, served with rice, salad and flour or corn tortillas.

CAMARONES AL AJILLO \$19.45

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

HOMEMADE FRESH FLAVORED WATER

Horchata \$5.35 (Milk, cinnamon and rice)

Jamaica \$5.15 (Prepared with hibiscus flower)

MEXICAN SMOTHIE \$7.35

Thick, tasty beverage made of milk. Made with real fruit. Strawberry, banana, or chocolate.

MEXICAN SODA BOTTLES \$4.35

- Sidral Mundet (apple soda), Sangria (non-alcoholic soda), Jarritos (Watermelon, strawberry, pineapple, tamarind, lime, fruit punch, grapefruit, mandarin, mango or guava).
- Mexican Coke \$4.90
- Bottle of Unsweetened Tea or Sweetened tea \$4.75 (same price if refill is required)
- Boing Juice (Bottle) - Mango or Guava \$4.90

FOUNTAIN SODAS \$3.10 REFIL \$0.75

Coke, Cherry Coke, Diet Coke, Root beer, Fanta, Sprite, Pink lemonade, Raspberry tea.

BOTTLED WATER \$1.65

DESSERTS

FLAN \$9.15

CHURROS* \$4.99

Add Vanilla Ice cream + \$3.00

FRIED ICE CREAM \$9.99

SIDE ORDERS

• PICO DE GALLO \$3.00

• MEXICAN RICE \$3.25

• GRILLED SPICY PEPPERS \$2.99

• QUESO FRESCO \$3.00

• BEANS \$3.25

• SOUR CREAM \$1.89

• TORTILLAS \$1.89

• LIME \$1.99

• JALAPEÑOS \$1.45

• LETTUCE \$2.00

MEAT TO CHOOSE

- GRILLED STEAK (The price varies depending on the dish)
- GRILLED CHICKEN
- PINNEPLE PORK (PASTOR)
- GRILLED SEASONED PORK
- HOMEMADE CHORIZO

ALL OUR DISHES ARE PREPARED AT THE MOMENT, TO RESPECT THEIR FRESHNESS, SOME MAY TAKE LONGER THAN EXPECTED.

Consumer Advisory:

Consuming raw or undercooked foods may increase the risk of foodborne illness.