



# TRADITIONAL CUISINE

All dishes come with tortillas, rice and beans (refried, whole, pinto or black).

## Pasion Tequila Fiesta Platter 98.00

**Serves up to 5 people**

- 4 pan fried bone in pork shanks
- 16 oz of skirt steak (carne asada)
- 12 prawns cooked with mushrooms, garlic or diablo sauce 
- Queso fundido (melted Jack cheese, chile jalapeño, chorizo and refried beans) 

## Molcajete Mexicano 32.00

A delicious and very traditional mix of chicken, skirt steak (carne asada) and chorizo (Mexican sausage) cooked in a mild sauce and fresh tomatoes. Served in a bowl and topped with melted Jack cheese, slices of avocado and sour cream.

## Flautas 16.95

Three rolled crispy tortillas (corn or flour) filled with your choice of chicken or shredded beef (picadillo). Topped with lettuce, tomatoes, guacamole and sour cream.

## Tacos Pasion 23.00

Two soft corn tortillas filled with choice of skirt steak, chorizo o pastor (pork), fried onions, cilantro, pinto beans and a green sauce. Served with slices of avocado.

## El Seco's Favorite Special 32.00

Slice of skirt or rib eye steak cooked at your request. Topped with fried onions and served with your choice of prawns (Al Mojo de Ajo or A la Diabla). Served with guacamole.

## Tacos al Pastor 20.00

Two soft corn tortillas filled with our famous marinated Sirloin pork seasoned with tomatoes and topped with cilantro, onions and our special green sauce. Sour cream and guacamole on the side.

## Tacos Mexicanos 22.00

Two soft tortillas (corn or flour) simmered in red sauce (mild) and filled in your choice of marinated steak, chicken or pork and chunky salsa. Topped with guacamole, sour cream and cotija cheese.

## Fiesta Tacos (2) 22.00

Breast chicken strips marinated with our spicy and smoky chipotle sauce served in a taco style (corn tortillas) then filled with green sauce, onions, cilantro, cotija cheese, tomatoes, guacamole and sour cream.

## Arturo's Special 36.00

Strips of rib eye steak fresh cooked, pan fried prawns, scallops, jalapeño peppers, mushrooms and a crushed pepper in special seasonings. Served with guacamole.

## Sopitos 15.95

Three corn meal patties topped with beans and your choice of meat (chicken, ground or shredded beef), lettuce, tomatoes, shredded cheese, guacamole and sour cream.

## Tacos al Carbon 23.00

Two soft tortillas (corn or flour) simmered in red sauce (mild) and filled with strips of skirt steak and a chunky salsa. Topped with cotija cheese and served with guacamole and sour cream.

## Tacos Dorados 15.00

Two fried corn tortillas rolled and filled with mashed potatoes and your choice of chicken or shredded beef. Topped with cotija cheese, tomatoes, guacamole and sour cream.





## Chile Verde 23.00

Cubed Sirloin pork simmered in a delicious green sauce, served with rice, beans and tortillas.

# VEGETARIAN

## The Veggie Plate! 16.50

Sautéed bell peppers, onion, zucchini, carrots, mushrooms, tomatoes and spinach. Served on a bed of rice, melted cheese, tortillas, guacamole and sour cream. Choose plain sautéed or your choice of sauce:


- **Red** traditional mild
- **Verde**  green, tangy lightly spicy
- **Macha**  spicy hot (for machos)
- **Chipotle**  spicy smoky
- **Creamy**
- **Mole** sweet peanut
- **Spicy Mole**  sweet peanut lightly spicy

## Vegetarian Fajitas 17.95

Sautéed zucchini, carrots, mushrooms, spinach, tomatoes, green peppers and onions.

## Vegetarian Fajita Burrito 17.00

A large flour tortilla filled in our delicious mix of sautéed zucchini, carrots, mushrooms, tomatoes, spinach, green peppers and onions. Topped with our house made red salsa (mild). Garnished with lettuce, tomatoes, melted cheese, guacamole and sour cream.

 Meat, raw fish and eggs that are under cooked to your specifications may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are allergic to any food ingredients, please let your server know.

 May contain hot peppers or spicy ingredients.