

ARMANDOS

PRE-SET MENUS

No. 1 \$25 per person

A P P E T I Z E R

- **Chips, Salsa, Guacamole and Chili Con Queso**

E N T R E E

- **Fish Tacos**

Spinach or homemade corn tortillas with fresh grilled tilapia, avocado, cabbage, cheeses and pickled jalapeño aioli sauce, served with gallo pinto and pico de gallo

- **Tacos al Carbon**

Three homemade flour tortillas with your choice of steak or chicken served with chili con queso, guacamole, mixed chopped onions and cilantro, Mexican rice and refried beans

No. 2 \$30 per person

A P P E T I Z E R

- **Chips, Salsa, Guacamole and Chili Con Queso**

E N T R E E

- **Chicken Enchiladas**

Three corn tortillas rolled with chicken topped with your choice of verde, ranchera or mole sauce and served with Mexican rice and refried beans

- **Fajitas**

Beef or chicken fajitas served on sizzling skillet with grilled onions, peppers and tomato and accompanied by fresh flour tortillas, Mexican rice and refried beans

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PRE-SET MENUS

No. 3 \$35 per person

A P P E T I Z E R

- **Chips, Salsa and Guacamole**

- **Queso Flameado**

Homemade flour tortillas with mozzarella cheese and sautéed vegetables

E N T R E E

- **Fajitas**

Beef or chicken fajitas served on sizzling skillet with grilled onions, peppers and tomato and accompanied by fresh flour tortillas, Mexican rice and refried beans

- **Grilled Snapper**

8oz. filet of grilled fresh red snapper served on sizzling skillet with grilled onions, peppers and tomato and accompanied by fresh flour tortillas, Mexican rice and refried beans

D E S S E R T

- **Platters of Sopapillas and Churros**

Sopapillas: Lightly fried flour tortillas dusted with powdered sugar and cinnamon and served with whipped cream and honey

Churros: Golden strips of lightly fried pastry rolled in sugar and cinnamon and accompanied by a chocolate custard sauce

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PRE-SET MENUS

No. 4 \$40 per person

A P P E T I Z E R

- **Chips, Salsa and Guacamole**
- **Queso Flameado**
Homemade flour tortillas with mozzarella cheese and sautéed vegetables

E N T R E E

- **Fajitas Mixta**
Beef, chicken and shrimp fajitas served on sizzling skillet with grilled onions, peppers and tomato and accompanied by fresh flour tortillas, Mexican rice and refried beans
- **Spinach Enchiladas**
Two corn tortillas rolled with sautéed spinach and topped with mozzarella cheese, creamy leek sauce, garnished with julienne vegetables, almonds, and served with Mexican rice and refried beans
- **Chili Relleno**
Fresh roasted poblano pepper stuffed with ground beef slow cooked with a mix of raisins and pine nuts with white rice and finished with a touch of chipotle sauce, garnished with cheese

D E S S E R T

- **Tres Leches**
Three milk moist white cake infused with white rum and topped with a white frosting
- **Mexican Brownies**
Warm fudge brownies with chunks of chocolate drizzled with cajeta caramel sauce and chocolate syrup and served with vanilla ice cream

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PRE-SET MENUS

No. 5 \$50 per person

A P P E T I Z E R

- **Chips, Salsa and Guacamole**

- **Chipotle Crab Cake**

Crab meat mixed with chopped poblano and red bell peppers, coated with panko bread crumbs, served with chipotle sauce and lemon butter

E N T R E E

- **Armandos Cut**

8oz. Beef tenderloin filet served on sizzling skillet with grilled onions, peppers and tomato and accompanied by fresh flour tortillas, Mexican rice and refried beans

- **Crab Enchiladas**

Two corn tortillas rolled with lump crab meat and cheese, topped with mozzarella cheese and a creamy lobster sauce, and served with Mexican rice and refried beans

- **Grilled Salmon**

8oz. North Atlantic salmon filet served over bed of sautéed spinach with lemon butter sauce

D E S S E R T

- **Churros**

Golden strips of lightly fried pastry rolled in sugar and cinnamon and accompanied by a chocolate custard sauce

- **Cheesecake**

Classic homemade cheesecake with a graham cracker crust

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PRE-SET MENUS

No. 6 \$60 per person

A P P E T I Z E R

- **Chips, Salsa and Guacamole**

- **Ceviche**

Fresh tilapia and shrimp mixed with pico de gallo and green olives, tossed with lime juice

E N T R E E

- **Beef Kebobs**

8oz. beef tenderloin medallions skewered with bell peppers, onions and mushrooms, served on sizzling skillet with grilled onions, peppers and tomato and accompanied by fresh flour tortillas, Mexican rice and refried beans

- **Lobster Enchiladas**

Two corn tortillas rolled with lobster meat and cheese, topped with mozzarella cheese and a creamy lobster sauce, and served with Mexican rice and refried beans

- **Lamb Chops**

Australian baby lamb chops served with rosemary roasted potatoes and fresh sautéed spinach with a side of mint jelly

D E S S E R T

- **Tres Leches**

Three milk moist white cake infused with white rum and topped with a white frosting

- **Mexican Brownies**

Warm fudge brownies with chunks of chocolate drizzled with cajeta caramel sauce and chocolate syrup and served with vanilla ice cream

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