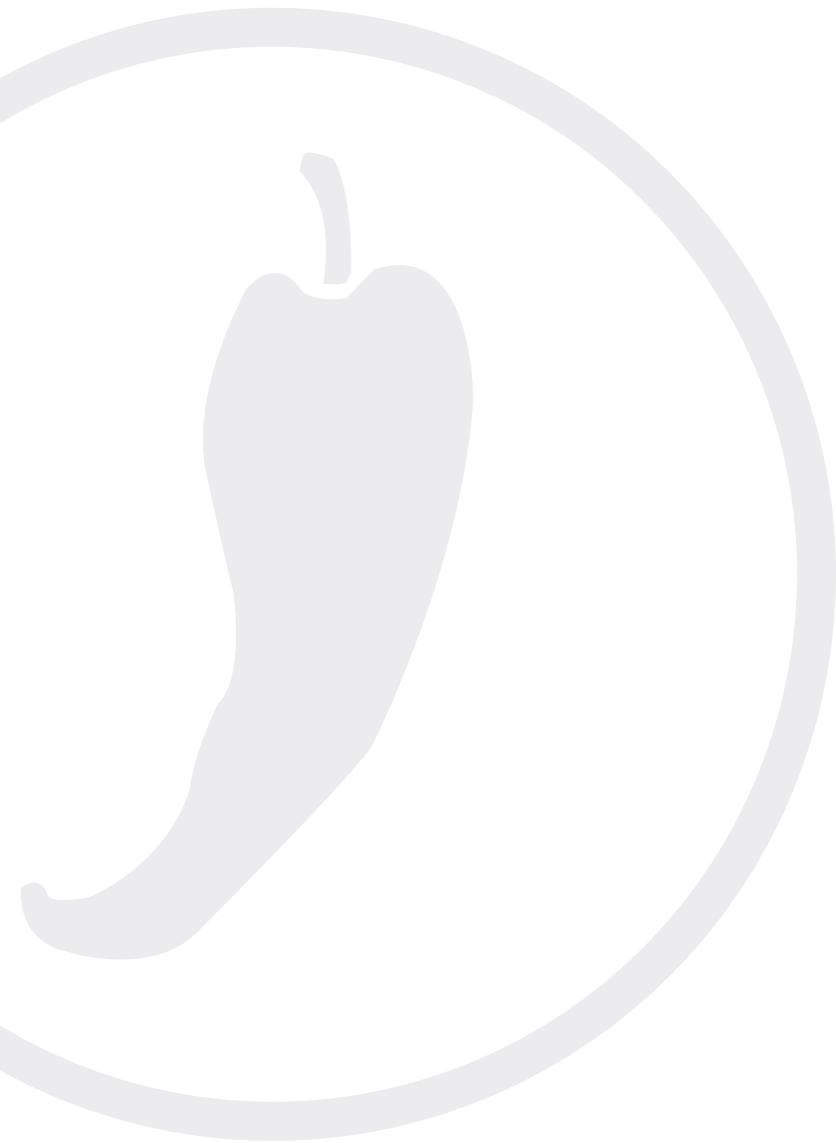


MEXICAN GRILL | TEQUILA BAR

Cafe
Salsa™



9932 WEST 55TH STREET
COUNTRYSIDE, IL 60525

WWW.CAFESALSA.COM

ENTRANTES

APERITIVOS

GUACAMOLE  HALF \$4.25 FULL \$7.50

FIESTA GRANDE \$9.50

A combination of beef taquitos, cheese quesadillas, and nachos. Served with guacamole and sour cream.

GARNACHAS \$7.00

Our chips layered with beans and melted chihuahua cheese. Served with our mild ranchero sauce, guacamole and sour cream.

EMPANADAS \$8.00

Beef filled corn masa turnovers, topped with chihuahua cheese and ranchero sauce. Served with guacamole and sour cream.

QUESO FUNDIDO  \$7.50

Mexican cheese fondue with pico de gallo in a crispy flour tortilla bowl with tortillas or chips. Add chorizo \$1.10

GRILLED SHRIMP \$10.50

Grilled shrimp and avocado slices on baby greens accompanied by a basil mustard sauce.

CEVICHE DEL MAR \$9.50

Tilapia marinated in lime with tomatoes, chiles, onions and avocados.

COCKTAIL DE CAMARON \$9.50

Traditional mexican shrimp cocktail with avocado, cilantro, tomato and onions.

SOPAS CUP \$3.00 BOWL \$7.00

CALDO DE POLLO

Our classic chicken soup.

SOUP OF THE DAY

Ask for our daily selection.

ENSALADAS

GARDEN SALAD OR CAESAR SALAD  \$4.50

TACO SALAD \$7.50

Lettuce, tomato, onions, green peppers, chihuahua cheese and seasoned beef or shredded chicken served in a crispy tortilla shell.

MAZATLAN SALAD  \$8.50

Baby greens, blue cheese, tomatoes, granny smith apples, craisins, and walnuts with balsamic dressing.

SOUTHWEST SALAD \$8.50

Strips of blackened chicken breasts with black beans, avocado, chihuahua cheese, red onion, tomatos and tortilla strips with an italian lime vinaigrette.

CHICKEN CHOPPED SALAD \$8.50

Iceberg lettuce, red onion, avocado, tomato, grilled chicken with chunky blue cheese dressing.

Additional items

Grilled chicken \$2.75

Blackened chicken \$3.75

Steak \$4.00

Shrimp \$4.50

Crumbled blue cheese \$1.25

Dressings

Balsamic vinaigrette

Blue cheese

Cesar

Italian

Ranch

QUESADILLAS

CHEESE  \$7.00

GRILLED CHICKEN OR STEAK \$10.00

BBQ CHICKEN \$9.50

CHIPOTLE CHICKEN \$10.00

CHIPOTLE SHRIMP \$11.00

SPINACH AND CHICKEN \$10.00

STEAK AND MUSHROOM \$10.00

BASIL AND GOAT CHEESE  \$9.50

TACOS

DE CASA TACOS  \$6.50

Choice of two ground beef, shredded chicken, veggie or beans.

CHARGRILLED TACOS \$9.50

Choice of two grilled steak or grilled chicken breast.

SEARED AHI TUNA TACOS \$12.00

Two fresh seared to order, topped with lime-cilantro cabbage salsa and guacamole.

PLAYA DEL CARMEN \$12.00

Two fresh pan fried or grilled tilapia tacos topped with tomatillo avocado salsa, cabbage and pico de gallo.

ENCHILADAS

Meat or beans rolled in a tortilla topped with melted cheese and choice of mild ranchero, spicy verde or mole sauces.

DE CASA  \$7.00

Choice of two ground beef, shredded chicken, beans or cheese.

CHARGRILLED \$10.50

Choice of two steak or chicken breast.

SPINACH CHICKEN MUSHROOM \$10.50

Two freshly sauteed spinach, mushrooms and grilled chicken breast topped with chihuahua cheese and our salsa verde.

FLAUTAS

DE CASA \$9.50

Three flute shaped ground beef or shredded chicken fried tacos topped with lettuce, onions, tomatoes, avocado tomatillo salsa and parmesan cheese.

BURRITOS

A burrito prepared either suizos style; topped with melted chihuahua cheese and ranchero sauce. Or prepared chimichanga style; deep fried and topped with guacamole.

DE CASA \$7.50

Choice of ground beef or shredded chicken served with beans and rice and the following; lettuce, tomato, sour cream, cheese, pico de gallo and refried beans.

CHARGRILLED \$9.75

Choice of grilled steak, chicken breast, or carnitas served with beans and rice and the following; lettuce, tomato, sour cream, cheese, pico de gallo and refried beans.

Note some burritos are not fully hot inside because of cold ingredients.

Tacos, enchiladas, flautas and burritos are served with choice of refried, black or charro beans and spanish rice.

ENTRADAS

PLATOS

CHICKEN CHIPOTLE \$11.50

Chicken served with a spicy salsa of chipotle, green peppers, mushrooms and onions topped with chihuahua cheese.

CHICKEN IN MOLE \$10.50

Strips of chicken breast in our classic mole sauce.

CHICKEN LIMÓN \$11.50

Chicken breast topped with our lemon butter sauce.

TRADITIONAL CARNITAS \$9.50

Tender pork cooked in a traditional copper pot.

CHIPOTLE PORK MEDALLIONS \$16.50

Pork tender loin served with sautéed vegetables, charro beans and garlic mashed potatoes.

CHILE RELLENO \$9.00

Chihuahua cheese stuffed poblano pepper, fried with our special batter.

CHILE RELLENO AND CARNE ASADA \$14.00

A chile relleno and ½ portion of carne asada served with our ranchero santa fe sauce.

MEXICAN SHISH-KA-BOB \$13.00

Carne asada skewered with green peppers and onions served with ranchero sauce.

CARNE ASADA \$13.50

A skirt steak chargrilled to perfection. Churrasco style add \$1.00.

STUFFED CARNE ASADA \$14.50

Carne asada stuffed with mushrooms, onions, bacon and green onions served with our ranchero santa fe sauce.

GRILLED RIB-EYE \$23.00

Rib-eye with a spicy chipotle mushroom salsa and choice of blue cheese or chihuahua cheese.

MARGARITA ATLANTIC SALMON \$17.50

Pan-seared Atlantic salmon in our salsa rita served with mango salsa.

CAMARONES A LA DIABLA \$13.50

Sautéed garlic shrimp with a mild or spicy chipotle cream sauce.

CAMARONES AL MOJO DE AJO \$13.50

Sautéed jumbo shrimp in a garlic, lime and tomato sauce.

SCALLOPS PUERTA VALLARTA \$15.00

Grilled sea scallops with tomatillo avocado salsa served with sautéed veggies and rice.

COCHINITA PIBIL \$10.00

Roasted pork marinated with our pibil sauce served with rice, charro beans and avocado slices.

All entrees served with choice of two of the following; rice, refried beans, black beans, charro beans, garlic mashed potatoes or veggies.

FAJITAS

Grilled to perfection, served with green peppers, tomatoes and onions in our special sauce. Includes refried beans, guacamole, sour cream and your choice of corn or flour tortillas.

CHICKEN \$9.00

STEAK \$11.00

SHRIMP \$13.50

PORTABELLA MUSHROOM \$9.50

COMBO \$10.50

Add seafood for \$2.00

COMBINACIÓN

INDEPENDENCE \$12.50

½ order of fajitas, quesadilla and a flauta.

FIESTA \$12.50

Skirt steak shish-ka-bob, enchilada suiza and a quesadilla.

CREATE YOUR OWN TWO \$7.50 THREE \$9.00

Choose from the following:

Taco	Tamale
Enchilada	Tostado
Flauta	Chile relleno, add \$2.00
Quesadilla	

All "create your own" are "de casa" (seasoned beef, chicken, vegetable, cheese or beans). For grilled steak or grilled chicken, add \$2.00

SANDWICHES AND TORTAS

CHIPOTLE CHICKEN TORTA \$8.50

Grilled chicken breast topped with pico de gallo, guacamole, lettuce and our chipotle mayonnaise.

GRILLED STEAK TORTA \$10.00

Strips of our grilled skirt steak sautéed with tomatoes, onions, peppers and fajita sauce topped with melted chihuahua cheese.

1/2 LB. STEAKBURGER \$7.50

Our handmade burgers are chargrilled and served on a toasted bun.

All sandwiches are served with french fries or rice and beans.

Additional items add \$.75

Mushrooms	Grilled onions	Cajun blackening
Bacon	Green peppers	American cheese
BBQ	Grilled jalpenos	Blue cheese

SIDES

Guacamole \$2.00

Beans \$1.75

Fries \$2.50

Avocado slices \$2.00

Spanish rice \$1.75

Rice and beans \$2.50

Grilled jalapeño peppers \$2.00

Vegetables \$2.00

Garlic mashed potatoes \$1.75

BEBIDAS

CERVEZAS

IMPORTED BOTTLES

Amstel Light	Dos XX Amber	\$4.50
Bohemia	Dos XX Lager	Pacifico
Carta Blanca	Heineken	Sol
Corona	Modelo Especial	Tecate
Corona Light	Negro Modelo	Victoria

DOMESTIC BOTTLES

		\$4.00
Bud	MGD	
Bud Light	MGD 64	
Miller High Life	Sharps	
Miller Lite		

IMPORTS ON TAP

PINT \$4.50 PITCHER \$16.00

Dos XX Amber Lager
Modelo Especial

Café Salsa offers a full bar. Our mixed drinks are made with a generous 1.5 oz. pour, and on the rocks or straight up is a 2 oz. pour, 1.5 oz. Shots are also available.

VINO

HOMEMADE RED OR WHITE SANGRIA

GLASS \$6.00 1/2 LITER \$11.00 LITER \$20.00

WINES BY THE GLASS

\$6.00

Bella Sera Pinto Grigio
Copperridge White Zinfandel
Copper Ridge Merlot
Pepperwood Grove Cabernet
Pepperwood Pinot Noir
Copperridge Chardonnay

SPANISH BOTTLES OF WINES

\$21.00

Paso a Paso Verdejo, La Mancha, Spain
Como Loco Monastrell, Jumilla, Spain
Honoro Vero Old Vine Garnacha, Calatayud, Spain
Venta Morales Tempranillo, La Mancha, Spain

BOTTLES OF WINE SPLIT \$22.00 BOTTLE \$42.00

Kendall Jackson Chardonnay
Kendall Jackson Cabernet Sauvignon
Kendall Jackson Merlot

MARGARITAS

Café Salsa offers over 50 premium tequilas. Please ask for our full tequila menu, our 16 oz. margarita is made with 2 oz. of tequila, 1 oz. of triple sec and sweet and sour mix. Grand Marnier or Cointreau are premium upgrades.

	12 oz. GLASS	16 oz. GLASS	PITCHER
SALSA RITA Traditional house margarita.	\$5.75	\$8.00	\$24.00
GOLDEN Made with 100% agave Ranchero tequila.	\$6.50	\$8.75	\$31.50
SALSA RITA NATURAL Our low calorie margarita made with real lime and lemon juice, agave nectar, premium reposado tequila and triple sec.	\$7.00	\$9.00	
HERRADURA BLANCO	\$7.35	\$9.00	\$34.50
DON JULIO BLANCO	\$8.35	\$10.00	\$38.50
CAZADORES REPOSADO	\$8.35	\$10.00	\$38.50
CADILLAC Made with Ranchero tequila, choose from Grand Marnier or Cointreau.		\$11.00	\$37.00
STRAWBERRY INFUSION Premium reposado tequila macerated with strawberries for a time served straight up in a 10oz. martini glass.	\$9.25		
FLAVORED MARGARITA Raspberry, strawberry, mango, passion fruit, peach, guava and piña colada with rum.		\$9.00	\$31.50

NON-ALCOHOLIC

SODAS

Pepsi, Sierra Mist, Diet Pepsi, Crush, Mountain Dew and Tropicana Pink Lemonade.

\$2.00

COFFEE

Freshly ground mexican beans from Chiapas, regular and decaf.

\$2.00

IBC ROOT BEER

\$2.50

MEXICAN HOT CHOCOLATE

Hot chocolate made from pressed chocolate, raw sugar, and cinnamon. Melted and blended with milk.

\$2.00