

LUNCH & DINNER

APPETIZERS

GUACAMOLE _____ 13

Simple Guacamole, Lime, Sea Salt

QUESO MUCHACHO _____ 13

3 Cheese, Roasted Poblano, Caramelized Onion, Jalapeño

— *Make it Compuesto*

- A + Mexican Chorizo 3
- D + Smoked & Chopped Brisket 4
- D + Guacamole, Sour Cream, Beef Picadillo 5

QUESO FUNDIDO _____ 12

Skillet Roasted Asadero and Oaxaca Cheese, Handmade Tortillas

- A + Roasted Poblanos & Caramelized Onion 3
- D + Grilled Mushroom & Roasted Garlic 3
- D + Mexican Chorizo 3

NACHOS _____ 13

Refried Beans and Cheese Tostadas, Taqueria Style Pickles, Sour Cream, Guacamole

- A + Mesquite Grilled Shrimp 8
- D + Mesquite Grilled Steak 7
- D + Mesquite Grilled Chicken 5

SMOKED BRISKET SOPES _____ 16

Crispy Masa Boats, Black Beans, Chopped Brisket, Lime Crema, Charred Corn Relish, Queso Fresco, Habanero Salsa

PICADILLO EMPANADAS _____ 15

Spiced Beef Picadillo, Oaxaca Cheese, Avocado Crema, Pickled Red Onions, Pepitas

AHI TUNA TAQUITOS _____ 23

Ahi Tuna, Lime, Agave and Soy, Crushed Avocado, Serrano Chile, Salsa Macha

HAMACHI AGAUACHILE _____ 24

Truffle Ponzu, Habanero Salsa Negra, Cucumber, Pickled Red Onions, Gooseberries

SOUPS & SALADS

+ Mesquite Grilled Steak 15 + Mesquite Grilled Chicken 8

+ Mesquite Grilled Shrimp 13

POZOLE VERDE _____ 13

Stewed Chicken, Hominy, Radish, Lime, Mexican Oregano, Poblano Chile Broth, Guacamole Tostada

PEPITOS SALAD _____ 16

Butter Leaf Lettuce, Mango, Red Grapes, Cherry Tomatoes, Sweet TX Pecans, Goat Cheese, Red Onions, Honey-Lime Vinaigrette

MUCHACHO HOUSE SALAD _____ 15

Soft Lettuces, Avocado, Sweet Corn, Cilantro, Red Onion, Cucumber, Oaxaca Cheese, Tortilla Strips, Roasted Jalapeño Ranch

COMBOS CLASSICOS

COMBO # JUAN _____ 24

Crispy Beef Picadillo Taco, Cheese Enchilada, Chicken al Carbon Rolled Taco, Guacamole, Rice & Refried Beans

COMBO MUCHACHO _____ 27

Steak al Carbon Taco, Chile Con Carne Enchilada, Guacamole Tostada, Spanish Rice & Borracho Beans

LA TAMPIQUEÑA _____ 33

Mesquite Grilled CAB Flap Steak, Roasted Poblano Chiles and Onions, Cheese Enchilada, Guacamole, Spanish Rice & Refried Beans

ENCHILADA DINNERS

Served with Spanish Rice & Refried Beans

LA CHILANGA _____ 18

Pulled Chicken, Chili Con Queso, Sour Cream, Salsa Fresca

THE ROJO _____ 16

Ancho and Guajillo Sauce, Oaxaca, Jack & Chihuahua Cheese, Scallions

CHICKEN MOLE POBLANO _____ 17

Pulled Chicken, Mole Sauce, Toasted Sesame, Shaved Onion, Queso Fresco

CHICKEN VERDE _____ 17

Tomatillo and Poblano Salsa, Pulled Chicken, Cilantro, Broiled Jack Cheese

CHILE CON CARNE _____ 18

Oaxaca and Cheddar Cheese, Spiced Chile Con Carne Sauce, Lime Crema



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



TACOS

TACOS AL CARBON

House Flour Tortillas, Rolled with Caramelized Onion, Guacamole, Taqueria Style Pickles, Avocado Salsa

- Mesquite Grilled Steak _____ 20
- Mesquite Grilled Chicken _____ 19
- "Carnitas" Crispy Pork Belly _____ 18
- Mesquite Grilled Mojo Marinated Jumbo Shrimp _____ 22

BRISKET FLAUTAS _____ 19

Crispy Rolled Tacos, Shredded Brisket, Sour Cream, Guacamole, Radish Salad, Queso Fresco, Morita Salsa

CHICKEN FLAUTAS _____ 18

Crispy Rolled Tacos, Pulled Chicken, Sour Cream, Guacamole, Radish Salad, Queso Fresco, Avocado Salsa

GRINGA OCTOPUS TACOS _____ 28

Mojo-Grilled Octopus, Crispy Oaxaca Cheese, Flour Tortillas, Jalapeño Salsa, Pico de Gallo, Spanish Rice & Borracho Beans

PICADILLO HARD SHELL TACOS _____ 20

Spiced Beef Picadillo, Sour Cream, Lettuce, Pico de Gallo, Cheddar Cheese, Spanish Rice, Refried Beans

CORNMEAL DUSTED REDFISH TACOS _____ 23

House Flour Tortillas, Smokey Chile Mayo, Pickled Cabbage Slaw, Jalapeño Salsa

CRISPY SHRIMP TACOS _____ 23

Crispy Gulf Shrimp, Garlic Mayo, Mango and Cabbage Slaw, Chile de Arbol Salsa, House Flour Tortillas

TACOS DE COLIFLOR _____ 20

House Flour Tortillas, Guacamole, Crispy Cauliflower, Chile Torreado Aioli, Queso Fresco, Pepitas, Pickled Red Onions

SUADERO TACOS _____ 24

Slow Cooked Prime Brisket, House Flour Tortillas, Caramelized Onion, Sliced Avocado, Jack Cheese, Spanish Rice & Borracho Beans

The House Favorites

SINGLE / FAMILY of 4

FAJITAS AL CARBON

{Mesquite Grilled}

- Marinated Angus Flap Steak _____ 34/131
- "Carnitas" Crispy Pork Belly _____ 25/95
- Mojo Marinated Jumbo Shrimp _____ 34/131
- Mojo Marinated Spanish Octopus _____ 44/171
- Marinated Chicken Breast _____ 26/99
- Combo Marinated Angus Flap Steak and Chicken Breast _____ 31/119
- Marinated Portobello Mushrooms {VG} _____ 23/87
- Combo Marinated CAB Flap Steak/Mojo Marinated Jumbo Shrimp _____ 36/139

All Served with Refried Beans, Rice, Pico, Grilled Jalapeños, Guacamole, Shredded Cheese, Lime and Sour Cream, House Flour Tortillas

CHILE RELLENO _____ 25

Beef Picadillo Stuffed Poblano Pepper, Chihuahua Cheese, Charred Corn Salsa, Chile Guajillo Sauce

TX RED FISH _____ 35

Chile Rubbed, Butternut Squash & Calabacita Stew, Jasmine Rice, Chayote Slaw

RIBEYE CARNE ASADA _____ 50

14oz Mesquite Grilled Angus Ribeye, Morita Chile Butter Crispy Potatoes with Chile Torreado Aioli & Queso Fresco

CAMARONES "A LA DIABLA" _____ 34

Jumbo Shrimp, Roasted Tomato and Chipotle Butter, Lime, Shaved Red Onion, Crispy Garlic, Kaffir Jasmine Rice

POLLO PERFECTO _____ 25

½ Achiote and Citrus Rubbed Mesquite Smoked Chicken, Grilled Jalapeños, Caramelized Onions, Borracho Beans, Habanero Salsa, Corn Tortillas

*Make it chicken mole for just +2

ON
THE
LADO

REFRIED BEANS & JACK CHEESE	7
SPANISH RED RICE	7
BORRACHO BEANS	7
SWEET CORN "ESQUITES"	12

MUCHACHOTEXMEX.COM

Chef Omar Flores

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