

Tropisueño

Traditional, authentic Mexican food, simply prepared. Bienvenidos and enjoy!

The House Margarita \$8

El Jimador Blanco, fresh lime juice and organic agave nectar. On the rocks with house salt.

Guacamole \$7

Ripe avocados, lime juice, cilantro, jalapeños, and red onion.

Mariscos ~ Seafood

Traditional Cocteles:

Mexican style seafood, two choices, each in spicy tomato broth.

Coctel de Camarones 9
classic Mexican prawn cocktail

~ or ~

Seafood Campechana 10
with shrimp, octopus, bay
scallops and mussels

Ceviche de Pescado 8

Fresh Tilapia marinated in lime juice with onion, cucumber, cilantro, serrano and avocado.

Tostada de Camarones 7

Lightly poached shrimp with lime juice and pico de gallo on a crisp tostada with guacamole.

Antojitos ~ Starters

Platanos Fritos 6

Fried sweet plantains served with seasoned black beans and Mexican crema.

Empanadas de Hongos 8

Two Mexico City style turnovers filled with pasilla, mushrooms, and cheese, topped with guacamole.

Scallops de Hacha a la Plancha 11

Seared Sea Scallops on a plantain-chorizo hash. Avocado-tomatillo salsa. Mmmmmm

Molotes de Elote y Chorizo 8

Corn masa "cigars" filled with Mexican chorizo, fresh corn and cotija cheese. Black bean sauce and crema.

Tacos al Pastor 8

Two soft tacos with grilled marinated pork, pineapple, onion, cilantro and salsa.

(always taco truck style)

Yucatan Poc Chuc 7

Grilled skewered pork marinated in citrus. Roasted habanero salsa. Watch out!

Crispy Flautas 6

Crisp corn tortillas filled with chicken tinga, topped with salsa verde and finished with crema.

Camarones al Mojo de Ajo 10

Wild white shrimp sautéed with butter and lots of garlic, finished with a squeeze of lime.

A Note About Heat: The chiles and peppers can vary greatly from bushel to bushel and people experience heat differently. Our servers will do their very best to guide you in choosing dishes to accommodate your tastes. **About the food:** Our dishes are prepared with excellent, fresh and authentic products and we urge you to ask your server about the produce, tortillas, meats and fish on the menu. Comments are always welcome! Email us at info@tropisueno.com

Entradas ~ Entrees

Our Entree dishes are served with traditional accompaniments, family style.
Classic refried pinto, white or black beans, Mexican rice and warm tortillas.

Chile Relleno de Beef Picadillo o Queso 12

Mild Poblano chile stuffed with ground beef, green olives, raisins and savory spices.
Or one traditional cheese filled chile relleno.

Chicken with Mole Poblano 15

Leg and thigh braised in a traditional sauce made with dry chiles, spices, nuts, herbs and chocolate.

Chile Verde 12

Tender pieces of pork simmered in tangy tomatillos, pepper, chiles and herbs.

Tampiqueño 15

Niman Ranch beef, thin-cut carne asada, and served with a beef barbacoa enchilada.

Pozole Vegetariano 12

Hominy, mushrooms, vegetables and potatoes in a spicy tomato broth.

Albondigas Guisadas 13

Traditional meatballs stewed in a rich, velvety stew with epazote, potatoes and carrots.

Pollo Asado 15

Plump, Petaluma free-range chicken on the bone, citrus and achiote. Grilled and served with sautéed zucchini, mushrooms, yellow squash, peppers and onion.

Chuleta de Puerco Adobada 16

Grilled Niman Ranch pork chop brined in chiles and spices served with house slaw.

Los Favoritos

Old-school combo plates with rice and beans:

Taco ~ Enchilada ~ Tamal ~ Flauta

Two items ~ 10.95 or Three items ~ 12.95

Camarones Tropisueño a house favorite

16

Large wild shrimp in an chile de arbol sauce finished with crema, lime juice and cilantro. Spicy!

Caldo de Mariscos a la Casa

18

Seafood soup with large shrimp, calamari, sea scallops, mussels and fresh fish in a lobster-chile broth topped with crispy tortillas.

Fresh Mahi-Mahi en la Parilla

16

Grilled Mahi-Mahi seasoned with ground chiles over a shredded red cabbage slaw.

We welcome all major credit cards and some fine jewelry. ~ an 18% gratuity is added to parties of five or more.

3% Sf Healthy Tax added to all checks.

~ Thank you for coming tonight!