



#### DALIA CHILAQUILES \$15

Blue corn tortilla chips simmered in salsa rosa, topped with Mexican cream, fresco cheese, and a touch of onion and cilantro, served on a bed of pinto beans with avocado on the side. With an Egg on top.

# MAGNOLIA CHILAQUILES \$15

White corn tortilla chips simmered in salsa verde, topped with Mexican cream, Oaxaca cheese, and a touch of onion and cilantro, served on a bed of pinto beans with avocado on the side. With an Egg on top.

# CHE BUENA CHILAQUILES \$15

White corn tortilla chips simmered in salsa roja, topped with Mexican cream, Oaxaca cheese, and a touch of onion and cilantro, served on a bed of pinto beans with avocado on the side. With an Egg on top.

## ORQUIDEA CHILAQUILES \$15

Blue corn tortilla chips simmered in salsa blanca, topped with Mexican cream, Chihuahua cheese, and a touch of onion and cilantro, served on a bed of pinto beans with avocado on the side. With Beef Fajita on top.

## ALCATRAZ CHILAQUILES \$15

White corn tortilla chips simmered in mole, topped with Mexican cream, fresco cheese, and a touch of onion and cilantro, served on a bed of pinto beans with avocado on the side. With Chicken Fajita on top.

NDS CHILAQUILES \$10 White corn tortilla chips simmered in beans salsa, topped with your choice of cheese, with avocado on the side. With an Egg on top.



MAKE YOUR OWN \$12

**1. SALSA** Choose up to two.

-SALSA ROSA ♪♪ Tomato, Beets & Habanero Chile

-SALSA VERDE ♠♠♠ Tomatillo, & Jalapeño Chile.

-SALSA ROJA 🔥 👌 Tomate & Serrano Chile.

-SALSA BLANCA Garlic, Onion & Habanero Chile.

-MOLE 🔥 Mole. **2. CHEESE** Choose up to one.

-FRESCO CHEESE -CHIHUAHUA CHEESE -OAXACA CHEESE

**4. TOPPINGS & SIDES** Choose up to all.

-MEXICAN CREMA -ONION -CILANTRO -PINTO BEANS -AVOCADO



**3. PROTEIN** Choose up to all.

-EGGS \$3 -BEEF FAJITA \$3 -CHICKEN FAJITA \$3



#### DRINKS

-120Z. MEXICAN COKE \$4 -120Z. TOPO CHICO \$4 -16.90Z. ARTESIAN WATER BOTTLE \$4

#### **SIDES**

-TORTILLA CHIPS \$4 -40Z. SALSA \$4 -40Z. GUACAMOLE \$4

#### CATERING

Order Online, call or email: daliachilaquiles@outlook.com

