

No Manches!

MEXICAN GRILL

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DINE IN MENU



BOTANAS

- GUACAMOLE**
Fresh avocado, tomato, cilantro, onion, garlic oil, lime and salt. Med. \$10 / Large. \$11
- ESQUITE**
Grilled corn, fresh epazote, mayo, cotija cheese, lime and tajin \$8
- QUESADILLAS**
Choice of meat: Asada, Picadillo and Tinga \$12
- PANUCHOS**
Crispy corn tortilla, refried beans, yucatan style pulled pork and pickled red onion. \$12
- CEVICHE "NI VALENTINA OCUPA"**
Scallops, shrimp, cod cooked in citrus, red onion, cherry tomatoes, cilantro, avocado, cucumber and fresh serrano peppers.
Single \$14 Duo \$15 Trio \$16
- QUESO DIP**
Melted cheese jalapeno dip. \$8
- NACHOS**
Crispy tortilla chips, beans, queso dip, lettuce, tomato, jalapenos, sour cream and fresh guacamole and your choice of meat. (asada, ground beef, pastor, tinga) \$13
- QUE ME VES SAMPLER**
Nachos, quesadillas, flautas and empanadas. \$17
- CHORIQUESO**
Homemade chorizo, melted chihuahua cheese with your choice of tortillas. \$11
- EMPANADAS**
3 turnovers served with a chipotle mayo and chimichurri sauce.
Picadillo \$10 / Tinga \$10 / Shrimp \$11



ENSALADAS

- Add your protein: Chicken \$2 / Steak \$3 / Shrimp \$4
Choice of Ranch or Margarita Dressing
- TACO SALAD**
Romaine lettuce, black beans, cheese, grilled corn, avocado and cherry tomatoes. \$11
 - CHOP SALAD**
Mix greens, black beans, corn, cheese, avocado, tomato, tortilla strips. \$11

SOPAS

- TORTILLA SOUP**
Traditional homemade chicken soup topped with avocado, sour cream, queso fresco, tortilla strips and cilantro. Cup \$5 Bowl \$9
- CALDO DE CAMARON**
Shrimp in broth with season veggies. Bowl \$18

TACOS

All tacos come with their recommended toppings to best highlight their individual flavors (No Substitutions)

- 🌶️ **ASADA/SKIRT STEAK** \$3.50
Cilantro, onion, and queso fresco.
- 🌶️ **PASTOR/ADOBO PORK** \$3.50
Cilantro, onion and grilled pineapple.
- 🌶️ **PICADILLO/GROUND BEEF** \$3.50
Lettuce, tomato and cheese.
- 🌶️ **TINGA/MARINATED SHREDDED CHICKEN** \$3.50
Queso fresco and sour cream.
- 🌶️ **EL PUERQUITO/CARNITAS** \$3.50
Cilantro, onion, tomato and jalapeno. (Pico de Gallo).
- 🌶️ **COCHINITA PIBIL/YUCATAN STYLE PULLED PORK** \$3.50
Pickled red onion and cilantro (side habanero sauce).
- 🌶️ **CAMARON/GRILLED SHRIMP** \$4.50
Chipotle mayo, avocado and chipotle slaw.
- 🌶️ **BACALAO/COD** \$4.50
Chipotle mayo, avocado, chipotle slaw. (Fried or Grilled).
- 🌶️ **CHORIZO/MEXICAN SAUSAGE** \$3.50
Melted cheese cilantro and onion.

-SPECIALTY TACOS

- 🌶️ **QUE ONDA** \$4.50
Skirts steak, grilled onion, avocado, queso fresco and cilantro.
- 🌶️ **HIJOLE** \$4.50
Grilled chicken breast al Pastor, red pickled onion and cilantro.
- 🌶️ **AL CHILE** \$4.50
Stuffed cheese poblano pepper, avocado, sour cream and cilantro.
- 🌶️ **LOMO** \$4.50
Ribeye, grilled onions and cilantro.
Add rice and beans, fries or sweet potato fries for only \$3.50

ENCHILADAS

Choice of meat: Asada, Picadillo, Tinga, Pastor. \$16
Choice of sauce: Verde, roja, mole.

BUR-RICOS

Choice of Meats: Asada, Pastor, Picadillo, Tinga, Cochinita Pibil, Chorizo.
*Add rice and beans, fries, or sweet potato fries for only \$4.50.
also available as burrito bowls

- BURRITO TRADICIONAL** \$10
Beans, rice, cheese, sour cream, lettuce and tomato.
- 🌶️ **CHIMICHANGA** \$10
Beans and cheese. Topped with melted cheese and chipotle mayo.
- LOS SUIZO** \$13
Choose your sauce: Red, Green or Mole melted cheese on top, beans, rice, cheese, sour cream, lettuce and tomato.
- 🌶️ **EL TRICOLOR** \$13
3 sauce burrito (salsa verde, queso dip, salsa roja on top) stuffed with beans, rice, sour cream, cheese, lettuce and tomato.
- 🌶️🌶️ **"HAY GÜEY" BURRITO** \$14
Ribeye, grilled onions, beans, rice, chihuahua cheese, sour cream, lettuce and tomato topped with melted cheese and Salsa Diabla.

EL RINCON DE CHEF JULIO

- 🌶️🌶️ **NO MANCHES MOLE** Chicken \$19 / Steak \$27
Chef Julio's signature red mole sauce served with your choice of grilled chicken or skirt steak.
Served with rice and beans.
- 🌶️ **CHILE RELLENO** \$18
2 soufflé battered poblano peppers stuffed with cheese topped with "caldito de jitomate".
Served with rice and beans.
- 🌶️ **FLAUTAS** \$16
(4) stuffed rolled fried corn tortillas your choice of meat (chicken or steak). Topped with, sour cream, lettuce, pico de gallo and queso fresco.
Served with rice and beans.
- ORALE TORTA** \$14
Ribeye, ham, sausage, cheese, chipotle mayo, beans, lettuce, tomato and onions.
Choice of fries or sweet potato fries.
- LA NETA TORTA** \$13
Carnitas, queso fresco, avocado, beans and pico de gallo.
Choice of fries or sweet potato fries.
- TORTA TRADICIONAL** \$13
Choice of meat: Tinga, Pastor, Asada, Chorizo Beans, lettuce, tomato, mayo, avocado, onion and queso.
Choice of fries or sweet potato fries.
- 🌶️ **TAMALES** \$16.00
(3) Chicken and Pork tamales.
Served with rice and beans.
- 🌶️ **COCTEL DE CAMARON** \$19
Shrimp, signature cocktail sauce, combined with tomato, cilantro, onion, dice jalapenos and avocado.

DE LA PARRILLA

All entrees served with rice and beans

- ANDALE CARNE ASADA** \$25
🌶️ Served with grilled green onions and chile toreado.
- QUIUBOLE ARRACHERA** \$30
🌶️ Topped with melted Chihuahua Cheese served with grilled chorizo, nopal, onion and chile toreado.
- A TODA MADRE** \$28
🌶️ Served with 3 jumbo grilled shrimp, onion and chile toreado.
- DE TOCHO MOROCHO PARRILLADA**
Grilled Chicken, skirt steak, pastor, chorizo and shrimp served on a sizzling platter of caramelized onions, mix bell peppers, green onions, chiles toreados and nopal
Serves Two \$65 or Four \$95



ACOMPANANTES

- 🌶️ **RICE** \$3.50
- 🌶️ **BEANS** \$3.50
- 🌶️ **FRIJOLE NEGROS** \$3.50
- FRIES** \$3.50
- SWEET POTATO FRIES** \$4.50
- 🌶️ **SIDE VEGGIES** \$4.50

PARA LOS Niños \$8

All kids meals come with a complimentary drink
Choice of rice and beans or fries.

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| KIDS TACO
(PICADILLO, ASADA OR TINGA) | DRINK OPTIONS |
| KIDS QUESADILLA
(PICADILLO, ASADA OR TINGA) | |
| KIDS BURRITO
(PICADILLO, ASADA OR TINGA) | |
| KIDS TENDERS | |
| KIDS HOTDOG | |
| | MILK |
| | APPLE JUICE |
| | AGUAS FRESCAS |
| | SOFT DRINKS |

POSTRES

HOMEMADE DESSERTS

- CHURROS** \$5
- FLAN** \$5
- PASTEL DE 3 LECHES** \$5
- EMPANADAS DE PINA** \$8 (2 with vanilla ice-cream)



FAJITAS

Served with guacamole, sour cream, rice, beans and your choice of tortillas.

- 🌶️ **TRADICIONALES FAJITAS**
Sizzling platter of caramelized onions, mix bell peppers, choice of meat.
Veggie \$17 . Chicken \$17 . Steak \$23 . Shrimp \$24
Combo (Chicken, steak and shrimp) \$27
- 🌶️ **ESTA CAÑÓN FAJITAS**
Sizzling platter of caramelized onions, mix bell peppers, choice of meat. Topped with melted chihuahua cheese and crispy bacon.
Chicken \$20 . Steak \$23 . Shrimp \$24