



888-312-3443

<http://www.johnnymarshallsmenus.com>

# Sin Fronteras Cafe

## Snacks and Appetizers

Guacamole	\$9.99
<i>A generous serving of fresh homemade guacamole with fresh cilantro tomato onion jalape o served with warm corn tortilla chip</i>	
Nachos Sin Fronteras	\$9.99
<i>Corn tortilla chips piled high topped of with refried beans pico de gallo lettuce fresh jalape os sour cream guacamole sauce and your choice of beef chorizo, or chicken</i>	
Tacos	\$3.25
<i>Soft corn tortilla filled with your choice of chicken, beef, carnitas, chorizo, shrimp or tilapia served with pico de gallo</i>	
Chile Con Queso	\$9.99
<i>Our special blend of chile, cheese chorizo served with warm corn tortilla chips</i>	
Quesadilla	\$9.99
<i>Large flour tortilla stuffed with cheese and your choice of chicken, chorizo, carnitas, fish, shrimp or beef</i>	
Yucca con Chicharon	\$10.99
<i>Fried or steam yucca with fried chicharon (fried pork) served with fresh cabbage topped with our sweet cream sauce</i>	
Camarones al Ajillo (Garlic Shrimp)	\$10.99
<i>Saut ed with el maestro tequila garlic fresh lime and served with baguette points</i>	
Shrimp Ceviche	\$9.99
<i>Fresh marinated shrimp with Caribbean flavored and tomatoes red onions jalape os cilantro your choice: spicy, medium or without spicy</i>	
Calamari	\$9.99
<i>Grilled or fried lightly breaded calamari served with our famous tomatillo sauce and lime</i>	
Tajaditas	\$5.99
<i>Green plantain chips Honduras style served with fresh cabbage and homemade salsa</i>	

## ENTREES

Baleada	\$9.99
<i>A Honduran specialty 2 tortillas, stuffed with refried beans, fresh grated cheese, avocado and imported Honduras cream. Choice of carne asada (steak) or chorizo with egg</i>	
Burrito	\$9.99
<i>A large flour tortilla stuffed with rice, beans, cheese, chipotle, with your choice of chicken, chorizo carnitas beef or vegetarian, topped with guacamole sauce and sour cream</i>	
Chimichanga	\$9.99
<i>Our burrito fried and your choice of chicken chorizo, carnitas, beef or vegetarian, topped with sour cream and guacamole sauce</i>	
Cuban Sandwich	\$9.99
<i>Miami style pork, ham, Swiss cheese, dill pickles, and mustard, served with your choice of french fries, sweet plantains, yucca or small salad</i>	
Pollo Tropical	\$13.99
<i>Grilled chicken breast marinated with Caribbean spices topped with tropical curry mango salsa, made with onions, cilantro, tomatoes, sweet peppers, served with rice</i>	
Pollo a la Barbacoa	\$15.99
<i>chicken Mexican style wrapped in waxed paper. Marinated with herbs topped with our famous Mexican barbacoa sauce, served with rice tortilla and green secret sauce on the side</i>	
Pollo Ranchero	\$13.99
<i>Lightly floured chicken breast cooked with tequila topped with ranchero sauce and Monterey cheese, served with rice and salad</i>	
Enchiladas Mexicana	\$12.99
<i>3 soft hand rolled tortillas filled with your choice of chicken, chorizo, carnitas, beef, tilapia or vegetarian served with casamiento and your choice of our homemade mole or tomatillo sauce</i>	
Chicharron En Salsa Verda	\$15.99
<i>Crispy saut ed pork with onions and cilantro topped with green tomatillo sauce, served with flour tortillas and rice</i>	
Carne Asada a la Mexicana	\$15.99
<i>A thinly sliced New York steak marinated and topped with rancheros sauce, served with house salad and casamiento or tajaditas</i>	
Chile Relleno	\$15.99
<i>A toasty Poblano pepper filled with cheese, tomatillo sauce and your choice of chicken or vegetarian, served with casamiento</i>	
Picadillo Cubano	\$13.99
<i>Cuban style ground beef, raisins, peppers, onions and garlic. Served with side of rice and fried sweet</i>	

## SOUP AND SALAD

Acapulco Salad	\$16.99
<i>Grilled blackened filet of salmon paired with fresh baby greens, tomatoes, cucumber, Monterey cheese and avocado, tossed with our homemade raspberry chipotle vinaigrette dressing</i>	
Taco Salad	\$13.99
<i>12 crispy tortilla shell filled with lettuce, tomato, onion, black beans, fresh grated cheese, with your choice of chicken, beef, shrimp or vegetables. Served with our homemade dressing, sour cream and guacamole sauce on the side</i>	
Ensalada Sin Fronteras	\$13.99
<i>Garden greens, grilled vegetables, beans, pico de gallo and avocado with your choice of shrimp, tilapia, chicken or beef</i>	
Chicken Vegetable Soup	\$13.99
<i>Hearty soup prepared fresh daily, served with flour tortillas and rice</i>	
Mariscada Soup	\$18.99
<i>Saut ed shrimp, scallops, calamari, and tilapia, with tomato, peppers, and onions, cooked with shrimp, stock and served with or without Coconut Cr ma</i>	
Side Order of Tortillas	\$1.00
<i>3 tortillas</i>	

<i>plantains</i>	
<b>Chile En Nogada</b>	<b>\$15.99</b>
<i>A toasty Poblano pepper, filled with seasoned ground brisket beef combined with raisins and sweet plantains, topped with our delicious, homemade cold creamy Nogada Sauce served with white rice</i>	
<b>Ropa Vieja</b>	<b>\$16.99</b>
<i>Shredded marinated beef, cooked with red wine and fresh vegetables, served with casamiento and sweet plantains</i>	
<b>Fajit</b>	<b>\$17.99</b>
<i>Saut ed onions, peppers, served with casamiento, flour tortillas and your choice of chicken, beef or shrimp (All meats add \$2.00)</i>	
<b>Peruvian Lomo Saltado</b>	<b>\$15.99</b>
<i>Slices of tender beef steak, cooked with olive oil, soy sauce, white wine, aji, pepper, tomato, and onion served over French fries or Yucca, with a side of rice</i>	
<b>Margarita Salmon</b>	<b>\$18.99</b>
<i>A fillet of salmon, marinated in tequila, fresh lime juice and spices, cooked with garlic and tomatoes. Served with chipotle mashed potatoes and grilled asparagus</i>	
<b>Camarones Michuacanos</b>	<b>\$16.99</b>
<i>Saut ed shrimp with green and red peppers, onions and Mexican chipotle cream sauce. Served with white rice and flour tortillas</i>	
<b>Pascado Oaxaca</b>	<b>\$16.99</b>
<i>Grilled fillet of Tilapia, topped with white wine chipotle cream sauce, peppers and Serrano ham, served with house salad and casamiento</i>	
<b>El Maestro Seared Ahi Tuna</b>	<b>\$18.99</b>
<i>A filet of tuna encrusted with Peruvian spices on top of garlic chipotle mashed potatoes served with julienne vegetables saut ed with el maestro tequila, soy sauce, fresh ginger, and a touch of red roasted wasabi sauce</i>	
<b>Tilapia Caribbean Style</b>	<b>\$16.99</b>
<i>Marinated filet of tilapia cooked with white wine, onions, sweet peppers, topped with mango chutney sauce. Served with rice and salad</i>	
<b>Pork Chop a la Mamajuana</b>	<b>\$18.99</b>
<i>A thick cut pork chop marinated in citrus and topped with Serrano ham and onion rings, served with mashed potatoes, saut ed vegetables and homemade mama Juana liquor sauce</i>	
<b>Cordero a la Barbacoa</b>	<b>\$19.99</b>
<i>Lamb foreshank slowly cooked in our barbacoa sauce topped with baby cactus served with white rice and our secret homemade green barbacoa sauce</i>	