

hola!

NOUVEAU MEXICAN-PERUVIA CUISINE

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Principio /Appetizers

Guacamole Fresco

Made fresh at your table! 8

Tiraditos

Ahi Sashimi style fish and Peruvian ponzu (citrus-based sauce) with a truffle vinaigrette infusion. Served with avocado and fresh scallions. 9

Ceviche Tradicional ~ Peru

The traditional Peruvian ceviche marinated in three citrus and aji Amarillo (yellow Peruvian chile), mixed with peppers. Served with corn, sweet yams and marinated onions. 10

Ceviche Mexicano

Halibut poached then marinated in lime juice with onion cilantro tomatoes and avocado. Served with tortilla chips. 10 With Mexican Prawns 12

Papa Rellena ~ Peru

Delicate fritter of mashed potato, stuffed with chorizo and shrimp covered with quinoa and topped with a Aji Amarillo chile cream sauce and red pickle onion salad. 8

Empanadas de camaron (Turnovers)

Fresh homemade jalapeno turnovers stuffed with shrimp tomatoes, onion and cilantro. Served with sour cream, guacamole and tomatillo sauce. 12 Portobello 9

Ensaladas /Salads

Ensalada Mixta (Mixed salad)

A healthy mix of greens, jicama, tomatoes, mango, cucumber, avocado, spicy peanuts dressed with a hibiscus agave vinaigrette. 10 Add Chicken 12 Add Halibut 14

Ensalada de Espinaca (spinach salad)

Fresh baby spinach with mixed peppers, jicama, cucumber, mango verde, queso fresco (Mexican fresh cheese), dressed with key lime cilantro vinaigrette. 10

Taco salad

Seasoned tortilla strips on a bed of fresh greens with chicken or shredded beef. Topped with sour cream, guacamole, cheese and tomatoes. 10

Sopas /soups

Sopa de Pollo (Chicken soup)

Shredded chicken, tomatoes, onions, avocado and crispy tortilla strips simmered in a savory broth topped with sour cream, cilantro and cheese. 10

Sopa de Jitomate (Tomatoes soup)

Roasted tomatoes and chile guajillo broth. Topped with jalapeno crispy tortilla strips with avocado, crema and queso fresco(fresh mexican cheese). 8

Enchiladas

All enchiladas served with rice and beans.

Rojas (red)

Two Corn tortillas filled with your choice of shredded chicken, shredded beef or cheese. Topped with Roasted tomatoes sauce and cheese. 10

Rancheras

With your choice of chicken, cheese, shredded beef or seasoned potatoes. Topped with red sauce, romaine lettuce, sourcream, avocado, tomatoes and mexican cheese. 12

Queretanas

Corn tortillas filled with shredded chicken breast topped roasted tomatillo sauce, Monterrey cheese and Chorizo (Seasoned mexican sausage).Served with sour cream and avocado. 12

Mole

Stuffed tortilla with chicken covered with Mole (sweet and spicy sauce) cheese, avocado, sour cream and roasted sesame seeds. 12

Shrimp

Pacific prawns with tomatoes, onions, cilantro sauteed with white wine rolled in corn tortillas and covered with green tomatillo sauce topped cheese, sour cream and avocado slices. 15

Lobster

Warm water Lobster tail sautéed in a white wine reduction with spinach, tomatoes, onion, and Mexican spices, topped with green sauce sour cream and avocado. Served with rice and refried black bean. 17

Platos Fuertes / Main entrees

Lomo Saltado (sautéed sirloin loin) ~Peru

Top sirloin strips sautéed with, red onions, mixed peppers, Roma tomatoes, and simmered in Rocoto chile sauce; tossed with golden fried potatoes and served with rice. 14

- **A vegetarian version is available with Portobello mushrooms**

Lomo de puerco (Pork loin) ~Mexico

Pork loin medallions marinate in Achiote paste wrapped in banana leaves delicately baked and topped with green tomatillo salsa. Served with rice, beans and tortillas. 14

Ahi Chile Relleno ~Mexico

Roasted Poblano chile filled with seared Ahi in a white cheese cream sauce, served on a light red chile de arbol sauce dressed with guava balsamic reduction and mango verde pico de gallo. Accompanied with rice and black beans. 16

Mole poblano ~Mexico

Chicken breast simmered in a light chocolate sweet sauce with a hint of spice. This recipe has been in our family for over 75 years. Served with rice bean and homemade tortillas. 15

Causa Limena ~Peru

Traditional Preparation of Peruvian Tataki spicy tuna. With Aji pepper, key lime infused mashed potato mixed and pressed into a cake. Served cold, with avocado, cilantro oil and fresh scallions. 17

Quesadilla with portabello and epazote (Savory, Mexican herb)

Flour tortilla filled with seasoned Portobello mushrooms and Jack cheese. Accompanied with sour cream pico de gallo and guacamole. 12

Tacos de Atun (Ahi) ~Mexico

Seared Ahi glazed with key lime and cilantro served on fresh hand made jalapeno tortillas. Topped with mango, avocado and pico de gallo. Served with rice and doble fried black beans. 17

Srimp al tequila ~Mexico

Wild pacific prawns wrap in a banana leaves with red onions, Portobello mushroom and fresh bananas, specialty baked with chipotle chile and hint of anejo tequila. Served with rice and beans. 16

Tequila Tacos ~Mexico

Hand made corn tortillas filled with grilled skirt steak basted with cilantro and onion in a citrus-tequila, topped avocado slices. Served with rice and beans. 14

Platos Fuertes / Main entrees

Carne Azada ~ Mexico

Marinated skirt steak grilled in a citrus- wine . Served with rice, beans, guacamole and fresh corn tortillas. 14 add Prawns 8

Camarones Envueltos (wrapped Shrimp) ~Mexico

Jumbo Wild Mexican Prawns wrapped in smoked apple wood bacon grilled to perfection, topped with a creamy mango wine sauce, on grilled pineapple with mixed peppers and mushrooms. Served with rice and refried black beans. 17

Halibut Filet ~ Mexico

Grilled Alaskan Halibut glazed with mango Aji Amarillo chile reduction .Served with rice, refried black beans mango verde pico de gallo and cold avocado slices. 16

Chile Relleno ~Mexico

Pasilla pepper roasted stuffed with corn and Mexican cheese place on top of black bean puree with light red Chile arbol salsa. Topped creamy cheese sauce, and pico de gallo. 12

Burrito Relleno ~ Mexico

A flour tortilla rolled with a Chile Relleno, rice, refried black beans covered with red sauce topped with Monterrey cheese, romaine lettuce, tomatoes and guacamole. 12

Baja Burrito ~ Mexico

Flour tortilla filled with your choice of chicken or shredded beef. Topped with red sauce and Moterrey chesse. Served with rice and beans . 12

Marcos Pollo ~ Mexico

Chicken breast cut into strips sautéed with mushrooms and simmered in a chipotle mango cream sauce. Served with Mexican rice and black beans. 14

Seco de Pollo ~Peru

A traditional Peruvian stew made with tender chicken with home fried potatoes, red onion, sweet yams, peas, with Aji amarillo chile-cilantro sauce. 14

Tacos de Halibut ~Mexico

Three soft corn tortillas filled with grilled halibut mango-passion fruit glaze. Accompanied with lettuce, Mexican sour cream, pico de gallo and avocado slices. Served rice and refried black beans. 15

Combinaciones (Combinations)

All combination with choice of meat, chicken, shredded beef.
Served with rice and beans.

- Enchilada & Taco 10
- Three tacos 11
- Two Tacos & One Enchilada 11
- Chimichanga & Enchilada 12
- Enchilada & Chicken Tamal 11
- Tostada and Enchilada 10
- Two Chicken Tamales 12

Postres

Flan

A light egg based custard. (Check with your server for the flavor of the day) 6

Churros

Fried sticks of tender dough, made from 100% wheat flour and other fine ingredients with a crispy outer shell and a cake like center. Served with Vanilla ice cream. 7.5

Bannas Flameadas

Sliced bananas pan fried with butter, brown sugar, cinnamon, and fired up with Demerra, Cruzan Rum and Myer's Rum. Served on top of vanilla ice cream. Made at your table! 12

Bebidas Refrescantes

Soft drinks 1.95

Sprite
Coke
Diet Coke
Iced tea
Root beer
leamonade

Bebidas Especiales

Non Alcoholic 2.5

Mango Margarita
Strawberry Margarita
Jamaica (Hibiscus) Margarita
Mango Mojito
Strawberry Margarita