## Apenitivos Appetizens

# GUACAMOLE



Fresh corn cakes served with house salsas, sour cream and queso fresco

#### QUESO FUNDIDO

Melted Chihuaha cheese with your choice of spicy chorizo or poblano pepper strips

#### LACOYOS

Oval-shaped corn cakes stuffed w/ your choice of: Pork rinds, beans or whey cheese served with sour cream and cheese



TLACOYOS



QUESO FUNDIDO



ENFRIJOLADAS

## Desayunos Breakfast served with Rice and Beans

## MACHACADO LUPIA

Scrambled Eggs with Cecina (smoked beef) served with Cactus, Rice and black beans

#### HILA[]LILES

2 Eggs, corn tortillas mixed with Red or Green sauce, cheese and sour cream

## HUEVUS DIVORCIADUS

The "divorced" part of this breakfast comes in two different salsas. One egg is served with guajillo pepper salsa, while the other is served with green tomatillo salsa

#### CHORIZO CON PAPAS

Spicy and savory potatoes with chorizo, panela cheese and egg cooked to your taste.



HUEVOS DIVORCIADOS

#### ENFRIJOLADAS

Lupita's classic features our homemade corn tortillas smothered in a velvety black bean sauce, topped with chicken, sour cream and queso fresco and one egg cooked to your taste.

CHORIZO CON PAPAS



#### HUEVOS CON BISIEL

2 Eggs any style with a 3oz skirt steak

#### HUEVOS CON JAMON

2 Scrambled Eggs mixed with Ham

#### HUEVOS CON CHORIZO

2 Scrambled Eggs mixed with Mexican sausage

## HUEVIS A LA MEXICANA

2 Scrambled Eggs with Hot Peppers, Onion and Tomato

## HUEVUS RANCHERUS

2 Eggs Over Easy topped wth Ranchero Sauce

## HUEVIS ESIRELLADIS

2 Eggs Sunny Side Up

## HUEVIS CON SALCHICHA

2 Scrambled Eggs with Wieners

# Patillas Dinners Served with Rice, Beans and homemade Tortillas

## FAJIAS DE BISIEL, POLLO O LAMARON

Skirt steak, chicken or shrimp sautéed with onions, tomatoes and green bell peppers

#### ENCHILADAS / ROJAS, VERDES DE QUESO O POLLO

3 rolled up corn tortillas stuffed with your choice of cheese or chicken topped with our homemade Guajillo or Tomatillo sauce

#### [EEINA

Smoked beef served with rice, black beans, cactus and guacamole

## MILANESA DE POLLO

Chicken breast fried in breadcrumbs

## TAMPIQUEÑA

Tender skirt steak cooked to perfection, served with a cheese enchilada and guacamole

#### ACO DINNER

TAMPIQUEÑA

3 Tacos with your choice of meat

#### CHILES RELLENIS DE GUESI

2 Poblano Peppers stuffed with cheese, egg battered and pan fried. A vegetarian delight!!





CHILES RELLENOS DE QUESO

BARRIGON

ENCHILADAS ROJAS

## BISIEK A LA MEXICANA

sauteed with sliced Jalapeños

## MILANESA DE RES

Breaded Ribeye steak

#### PECHUGA DE POLLO

Tender chicken breast grilled to perfection

#### BARRIGIN

Combination of seasoned pork, steak and Mexican sausage marinated with our very own signature sauce and topped with melted cheese. A Meat Lovers delight!!

## LUPIA S FAJIAS MIXED

Combination of skirt steak, chicken and shrimp sautéed with onions, tomatoes and green bell peppers



LUPITA'S FAJITAS MIXED

## Lunch Menu

#### WEEKDAY LUNCH MENU BPECIALB BERVED FROM 9AM TO 3PM

MINI FAJIJAS

## MIN FAJIAS

Grilled skirt steak or chicken breast witj tomatoes, onion and green peppers.

## CHEESE ENCHLADAS

Two red adobo, green tomato or Mole sauce cheese enchiladas topped with sour cream and cheese.

## BURRIO LUNCH

Your choice of meat Burrito stuffed with beans, lettuce, tomatoes, sour cream and cheese.

## RES ALIS

Your choice of steak, chicken, chorizo or al pastor tacos, garnished with onion and cilantro.

## MIN BARRIGIN

Combitation of season pork, steak and Mexican sausage marinated with our very own homemade sauce and topped with melted cheese.

## LUPIAS MOLE POBLANO

Broiled chicken in our homemade Poblano Mole sauce.







FILEE DE PESCADO

## FILEE DE PESCADO

Fish Fillet in our homemade Diabla, Tamarind or mango sauce.

## LUNCH FLAUAS

3 Crispy rolled tacos fillet with your choice of chicken or shredded beef. Garnished with lettuce, tomato, sour cream and cheese.

## CHILE RELLENO

One poblano pepper stuffed with cheese, topped with a miled ranchero sauce.

## CHICKEN ENCHLADAS

Two red adobo, green tomato or Mole sauce chicken enchiladas topped with sour cream and cheese.



LUPIAS MOLE POBLAND

# legetariano legetarian

(Soya bean, also known as edamame bean, is fresh from the pod and consumed as an alternative to meat. The Based of Soy milk, tofu, miso, tempeh and soya protein)

#### FAJIAS DE POLLO O BISTEK DE SOYA

Soy Fajitas served with Rice and Black Beans

#### FLAUIAS DE PAPA

Delicious fried potato tacos served with cheese, sour cream, Rice, Pinto Beans and salad

#### G山鸟ADO DE PAPA鸟

Spicy and savory potatoes sautéed with ranchero sauce, onions, tomatoes, jalapeño and green bell peppers. Served with Rice, Black Beans and salad



FAJIAS DE SOYA

## NOPALIIOS AZIELA

Diced mexican cactus scrambled with eggs, onions, tomatoes and jalapeño. Served with savory potatoes, Black beans and Panela cheese

## CHAMPIÑONES A LA MEXICANA

Mushroom stew with onions, tomatoes and jalapeño. Served with Rice and Black Beans

## BIBIEK DE BIJYA A LA MEXICANA

Soy Beef cooked with Onions, Tomatos and Jalapeños served with Rice and Black Beans

### [ALABAZIIAS [IIN ELI]E

Zucchini with Corn served with Rice and Black Beans

#### CHILES RELLENIS DE QUESI

2 Poblano Peppers stuffed with cheese, egg battered and pan fried. A vegetarian delight!!



MOJARRA

# LANGOSINOS

# Mariscos Seafood

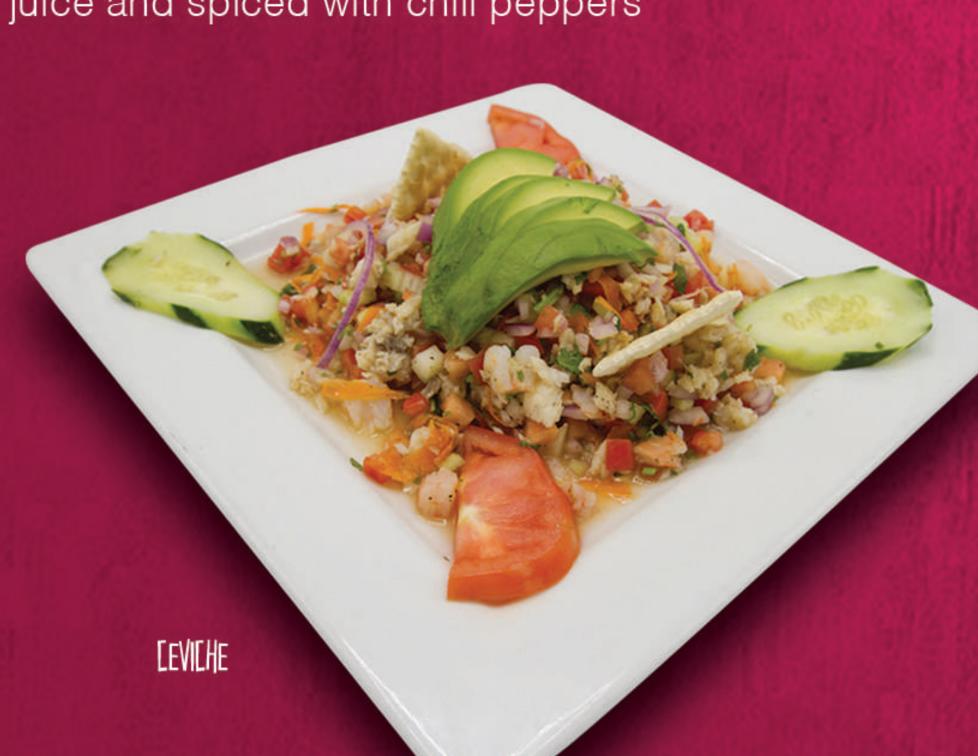
## MILIARRA FRITA DE LA CASA

A fried Bluegill seasoned with your choice of Garlic, Diabla or Ranchero sauce. Served with fries, salad, rice and garlic bread

Lupita style Prawns. Served with rice, Salad and garlic bread

#### LEVILHE [PEZCADO / CAMARON / MIXIO]

Fresh cooked fish or Shrimp marinated in fresh lime juice and spiced with chili peppers





Served with rice, salad and garlic bread. Topped with your choice of one of our famous and very own Signature Salsas

- . Tequila Diablo (Spicy)
- Spicy Tamarindo (Medium)
- Orange Mango Chipotle (Mild)

# Bebidas Dunks

AGUA DE HORCHAIA Rice Water

JAMAILA Hibiscus

AMARINDO Tamarind

## LAFE DE DLLA

Mexican cinnamon Style Coffee

## JUGIS NATURALES

Fresh Natural Juices

Bamba Juice (Orange, Celery, Beets & Carrots) Hercules (Orange, Carrots & Beets) Bionico (Orange, Celery & Beets) Vampiro (Carrots, Celery & Beets)



AGUA DE JAMAICA

## REFREE[[] MEXICANI]

Coca Cola, Sangria, Jarritos & Sidral Mexican Sodas

## REFREE[1] DE LAIA

Coke, Sprite, Orange Crush & Diet coke

# Lupitas Signature Margaritas

Homemade recipe mixed with 100% Agave Tequila. Frozen or on the rocks! Pitchers available

Tamarindo

Mango Lime Our very own 100% Natural blended mango margarita combined with Chamoy Azul-Clasica lime recipe primed with Blue Curacao and Grand Marnier.

Pepino (Cucumber)

Fresa

Tamarindo Limon

## JARRIIS LIIS

Mexican Jarrito mixed with Agave house tequila, fresh lime, spices and salt

gave and salt

Mandarina



MICHELADAS

Beens MPORTED

#### DOMESIC BEER

Corona, Modelo Especial, Pacifico, Negra Modelo, Tecate, XX (Dos Equis), Victoria, Heineken, Modelo Especial de Bote, Miller Lite, Victoria, Blue Moon y Cruz blanca \*Rick Bayless



LA [LASICA - Fresh Lime juice, salt & our house mix. BEST IN TOWN! PIÑACHELA - Prepared with Chamoy and fresh Pineapple fruit

MANGILHELA - Chamoy & our fresh homemade Mango nectar

AMACHELA - Prepared with fresh Tamarindo fruit

NURICHELA - Signature Michelada -

House mix with fresh orange juice cucumber and mango fruit

Lupita's Signature

Lupita's very own homemade recipe

mixed with your choice of Cerveza

Michelagas

Please advise your server of any food allergies. Prices do not include tax and may change without notice. 18% gratuity is added on parties of 6 or more. Additional charge will apply on carry out orders.

# Postnes Dessents



## ARROZ CON LECHE

Homemade rice pudding mixed with cinnamon and raisins

PLAIANI MACHI CON LECHERA

Fried Plantain with sweetened condensed milk and strawberry jam





Homemade Custard served with an eggnog vanilla drink

CHURROS CON CHOCOLATE



