



# **NOPALITOS**



*Cantina & Grill*

**2000 S. Interstate Highway 35  
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## **Hours of Operation**

**Sunday thru Thursday**

**10:00 AM - 9:00 PM**

**Friday and Saturday**

**10:00 AM - 10:30 PM**

**Take Out Available**



# s t a r t e r s

## Sizzling Queso \$7.25

A blend of cheddar and jack cheese served on a hot skillet with zesty salsa fresca. Substitute chorizo for \$2.00 more.

## Guacamole Ranchero

A Mexican Classic! We make our creamy guacamole with fresh avocados, zesty salsa fresca and a hint of lime.

**Large \$6.95**

## Nachos \$10.25

A mountain of food to share! Piled with tortilla chips, cheese, beans, salsa fresca and olives. Topped with guacamole, sour cream, chicken, beef, or ground beef. Substitute Mexican Carnitas for \$1.00, real crab meat or carne asada for \$2.00 more.

## Mini Quesadillas \$8.25

Two 6" tortillas folded with cheese with your choice of chicken, shredded beef, or ground beef. Served with guacamole, sour cream, and salsa fresca for dipping. Substitute Mexican Carnitas for \$1.00 more.



Taquitos

## Taquitos \$8.99

Corn tortillas stuffed, rolled, and fried to a crisp with your choice of chicken or shredded beef. We cut these into eight manageable pieces to dip in sour cream, guacamole, and salsa fresca that's served on the side. Substitute Mexican Carnitas for \$1.00 more or make it a full meal for an extra \$3.50.

## El Platon Tradicional \$32.00

A large platter with all your favorites; sope, tamale, chile relleno, taquitos, mini-quesadillas, and enchiladas. Served with our house guacamole and sour cream to dip. This platter is perfect to share with your amigos, and can feed up to four people.

## ✓ Mushroom Skillet \$9.99

Cooked in garlic butter white wine sauce and topped with cheese. Served in a hot skillet. This is our idea of a guilty pleasure!



Mushroom Skillet

## Flautas \$7.95

12" of flour tortilla filled with chicken or shredded beef. Rolled up and fried until crunchy. Served with guacamole, sour cream, and salsa fresca. Substitute Mexican Carnitas for \$1.00 more or make it a full meal for an extra \$3.50.

## Ceviche \$12.50

Refreshing light fresh Catch of the Day fish cooked and marinated in a blend of lemon and lime juices. Tossed with salsa fresca, and served chilled with sliced avo-



Ceviche

## Ceviche de Camarones \$12.50

Just as delicious as our fish ceviche, but made with shrimp! Tossed with salsa fresca, and served with sliced avocado.

## ✓ Garlic Scallops \$13.95

The most succulent way to enjoy scallops! A steaming plate of scallops that is undeniably delicious.

## Shrimp Cocktail \$11.95

Muchos camarones! We mix perfectly cooked shrimp with salsa fresca, ketchup, and spicy red sauce. Top it off with sliced avocado, and it's muy bueno!

## Mexican Fish Stick Dippers \$11.50

Deep-fried breaded deliciously seasoned fish sticks served with a tasty ranchero sauce and a creamy chipotle sauce.

## Jumbo Shrimp Skillet

Fun to peel and eat! These monster size shrimp are available two ways!

**Garlic \$12.50**

**Chorizo \$13.50**

## FIRE EATER



## Diablo Wings

A pile of fried chicken wings tossed in spicy diablo sauce with cool ranchero dressing for dipping. **\$9.95**

## Chipotle Scallops

So good, you'll want more! Sauteed in our homemade chipotle sauce. **\$14.50**



Diablo Shrimp Skillet

## Diablo Shrimp Skillet

Fun to peel and eat! Smothered in our delicious diablo sauce. **\$12.50**



# La Tradicion Mexicana

All plates are served with salsa fresca, rice, and refried beans.  
Substitute a salad or black beans for \$1.00 more.

## Crispy Tacos

Crispy corn tortillas stuffed with cheese, lettuce, salsa fresca, and your choice of chicken, shredded beef, or ground beef. Substitute Mexican Carnitas for \$1.00 more. Available in a soft corn or flour tortillas.  
**One \$6.50 Two \$8.25 Three 10.99**

## ✓ Enchilada

. Soft corn tortilla rolled with cheese and your choice of shredded chicken, shredded beef. Topped with rojo and verde sauce  
**One \$7.99 Two \$9.50 Three \$12.95**

## Grande Sope \$9.25

A thick homemade masa tortilla piled high with lettuce, cheese, black beans, sour cream with your choice of shredded chicken, shredded beef, ground beef, or Substitute for carnitas \$1.00

**Grilled Chicken or Carne Asada \$11.95**

## Chalupas \$8.99

Two Corn tostadita topped with refried beans, your choice of shredded chicken or shredded beef, lettuce, cheese, sour cream and salsa fresca.



Chalupa

## Burrito \$8.99

A large flour tortilla filled with beans, cheese, and your choice of shredded chicken, shredded beef, or ground beef. Served wet with rojo or verde sauce. Substitute Mexican Carnitas for \$1.00 more.

## Quesadilla \$9.99

A large flour tortilla deliciously melted with cheese and your choice of shredded chicken, shredded beef, or ground beef. Served with sour cream. Substitute Mexican Carnitas for \$1.00 more.

**Grilled Chicken or Carne Asada \$11.95**

## Tamal (Texas Size) \$8.99

Home made hot tamale in its natural corn husk filled with marinated chicken or marinated pork. The way the real abuelitas do it! Topped with rojo sauce.



Tamal

## Chile Relleno \$9.99

Poblano pepper stuffed with cheese. Fried in a deliciously fluffy batter then smothered in verde sauce and more cheese. Served with a dollop of cool sour cream.

## Mexican Combination

Create Your Own Combination

Make your own plate! With your choice of shredded chicken, shredded beef, or ground beef. All served with Spanish rice and refried beans. Substitute black beans, salad, or Mexican Carnitas for \$1.00

**TWO \$12.25**  
**THREE \$15.25**



Soft or Hard Taco

Burrito

Enchilada

Tamal

Chile Relleno

Mini Quesadilla

Chalupa



# La Pansa del Chef

\* = Served with Spanish Rice and Refried Beans.

## Grande Burrito \$11.50

This is a **BIG** one! It has shredded chicken, shredded beef, lettuce, tomatoes, cheese, rice and beans. Topped with verde and rojo sauce, guacamole and sour cream. Served with a salad.

## El Mariachi Burrito \$11.25

Chile verde pork wrapped in a flour tortilla with beans and cheese. Served wet with sour cream, salsa fresca. \*

## Fajita Burrito \$11.50

Filled with fajita style chicken or steak, beans, cheese, salsa fresca, grilled peppers and onions. Served wet with sour cream. \*

## Mexico Burrito \$11.50

Tasty carne asada burrito screaming "Eat Me!" Stuffed with refried beans, cheese, lettuce and salsa fresca. Topped with guacamole. \*



Mexico Burrito

## Lengua Burrito \$13.25

Lengua (beef tongue) smothered in our delicious chili verde sauce wrapped in a flour tortilla. Topped with cilantro and onion. \*

## Adobada Burrito \$11.50

Flavorful pork adobo grilled and then wrapped burrito style. \*

## California Burrito \$12.25

Filled with steak, papas a la mexicana, cheese, salsa fresca, lettuce, guacamole and sour cream. \*

## Menudo \$9.50

Large bowl of traditional Mexican spicy soup made with tripe. So good you'll want more! (Large Size Only)

## Chile Verde \$10.95

Traditional Mexican slow simmered pork in spicy verde sauce. Served with sour cream, salsa fresca and warm flour tortillas.

## Carnitas Plato \$11.95

Tender pork gently simmered and served "build your own taco style" with sour cream, cilantro, onions, salsa fresca and flour tortillas.

## Carne Asada \$13.50

Tender and flavorful! Charbroiled marinated Top



Sirloin Steak topped with grilled peppers and onions. Traditionally cooked well done. Served with flour tortillas, guacamole and salsa fresca. \*

## Carne Arriera \$11.25

Grilled steak marinated and cooked with spicy salsa, bell peppers, tomatoes and onions to bring out the best flavor. Served with flour tortillas, salsa fresca and guacamole. \*

## Carne a la Tampiquena \$12.50

A rib eye steak topped with grilled peppers and onions. Served with two cheese enchiladas and salsa fresca. \*

## ✓ El Patron Plate \$16.25

This one is for the boss! A rib eye steak, a chile relleno and a cheese enchilada. Served with salsa fresca and guacamole. \*

## Chimichanga \$11.25

One huge crispy flour tortilla stuffed with cheese and your choice of shredded chicken, shredded beef or ground beef. Substitute Mexican Carnitas for \$1.00 more. Served with sour cream, guacamole and salsa fresca. \*

## Pollo Asado a la Maria \$12.95

Charbroiled chicken breasts topped with grilled vegetables, cheese and our special Maria tomato sauce. Served with salsa fresca, lettuce and sour cream. \*

## Tacos Tradicionales \$9.75

Two soft corn tortillas filled with your choice of marinated meat, onion, cilantro and tomatillo sauce. Your choice of: carne asada, grilled chicken, adobada pork, lengua, (beef tongue) or carnitas. \*





# Fajitas

Served with Refried Beans, Sour Cream, Guacamole, Salsa Fresca and warm Flour Tortillas.

## Traditional Fajitas \$14.95

Heaping with chicken, steak or a combination. This one is sure to please! Sizzling with onions, mushrooms, baby corn and bell peppers.

## ✓ Vallarta Fajitas (Seafood) \$16.95

Island style with fresh fish, shrimp and scallops. Sizzling with a blend of onions, mushrooms, baby corn, and bell peppers.

## Guadalajara Fajitas \$15.25

Just like back in the boss man's home. This classic has chicken, steak, and shrimp with onions, mushrooms, baby corn and bell peppers.



Vallarta Fajitas

# La Flaca Salads

All salads served with Ranchero or Cilantro Vinaigrette Dressing on the side.

## Tostada Ranchero \$8.99

Fried flour tortilla shell bowl with fresh iceberg lettuce, refried beans, cheese, olives, salsa fresca, sour cream and guacamole. Your choice of chicken, shredded beef, or ground beef. Substitute Mexican Carnitas for \$1.00 more.

**Carne Asada, Grilled Chicken, or Fish \$2.50**



Tostada Ranchera

## Taco Salad \$8.50

Served in a crispy taco shell bowl with fresh iceberg lettuce, cheese, olives, salsa fresca, salad beans and guacamole. Your choice of shredded chicken, shredded beef or ground beef. Substitute Mexican Carnitas for \$1.00 more.

**Carne Asada or Grilled Chicken \$2.50**

**Fish or Crab \$3.00**

## Chicken Fajita Salad \$9.95

Iceberg lettuce with grilled chicken fajita, onions, bell peppers and cheese. Topped with tomatoes, olives, sour cream, salad beans and guacamole.

## Fajita Wrap \$9.99

Grilled fajita style chicken or steak with peppers, onions, beans, lettuce, tomatoes, cheese and guacamole. Served with salad.

## Fresh Fish Wrap \$9.99

Our fresh "Catch of the Day" fish wrapped in a large flour tortilla with lettuce, salsa fresca, cheese and guacamole. Served with salad.

## Gabriela's Avocado Salad \$8.99

Iceberg lettuce, tomatoes, olives, papaya-avocado salsa, cheese, salad beans and sliced avocado.

**Grilled Chicken or Grilled Fish for \$2.50 more**



# OLE SEAFOODS

## Shrimp Plate

Burning with flavor! Roasted jumbo peel your own shrimp. Served with salsa fresca and guacamole. \*

Garlic, Diablo, or Chipotle \$13.99  
Chorizo \$14.99

## Mexico Shrimp \$14.99

A large crispy flour tortilla shell filled with salad, mushrooms, Spanish rice and sauteed garlic shrimp. Topped with cheese and sour cream.

## Fish Tacos **Best in Texas!** \$11.95

Two corn tortillas filled with, "Catch of the Day" fish. Served with lettuce, cheese, guacamole and salsa fresca. \*

## Shrimp Tacos \$12.50

Two soft flour tortillas filled with shrimp. Served with lettuce, cheese, guacamole and salsa fresca. \*

Substitute with scallop tacos \$15.95

## Scallops Plate \$14.95

Grilled scallops mixed with your choice of chipotle or garlic flavor. Served with salsa fresca, black beans, guacamole and Spanish Rice.

## Crab Chimichanga \$14.99

A deep-fried burrito stuffed with real crab meat and cheese. Topped with sour cream and papaya-avocado salsa. \*

## Acapulco Pescado \$15.95

Our grilled fresh "Catch of the Day" goes great with our papaya-avocado salsa & salsa fresca.

## Crab Quesadilla \$14.99

A large flour tortilla filled with blue read crab meat and melted cheese. Served with sour cream and salsa fresca.

## Crab Chile Relleno \$13.95

One Poblano peppers stuffed with real crab meat and cheese. Topped with verde sauce, sour cream and salsa fresca.

\* = Served with Spanish Rice and Refried Beans.



## Mama Mia Burrito \$13.95

A sauté of fresh fish, shrimp and scallops wrapped in a flour tortilla with tomatoes, onions, olives, garlic, and cheese. Mixed with our delicious creamy white sauce. Topped with papaya-avocado salsa and salsa fresca. \*

## Crab Enchiladas **Best in Texas!** \$16.25

Two flour tortillas filled with real crab meat and cheese. Topped with verde sauce, sour cream and salsa fresca. \*

Substitute with shrimp \$14.50

## Lobster Enchiladas \$18.50

Delicious enchiladas made with flour tortillas stuffed with lobster, topped with our delicious white creamy sauce and papaya-avocado salsa. \*

## Vegetariano

### Veggie Quesadilla \$9.95

A large flour quesadilla folded and stuffed with cheese, mushrooms, olives, tomatoes, bell peppers and onions. Served with papaya-avocado salsa, rice and black beans on the side.

### Veggie Wrap \$9.95

Black beans, guacamole, cheese and papaya avocado salsa wrapped in a large flour tortilla. Served with salad.

### Veggie Burrito \$9.99

A large flour tortilla filled with black beans, Spanish rice, salsa fresca, cheese and lettuce. Topped with verde sauce and papaya-avocado salsa. Served with salad.





# Los Angelitos

**For Your Kids... \$4.95**

All plates (except nachos) are served with rice and beans and your choice of shredded chicken, shredded beef or ground beef. (Substitutions extra) Kids fountain drink included.

**Enchilada • Hard Taco • Soft Taco • Quesadilla  
Burrito • Mini Chimichanga • Nachos**

## Platillos Con Huevo

Plates served with Spanish rice & beans. Breakfast served all day.

### Huevos Rancheros \$7.95

Three over easy eggs served on top of corn tortillas. Smothered with cheese, rojo and verde sauce.

### Mexican Omelette \$8.25

Three scrambled egg omelette with spicy chorizo and cheese.

### Machaca \$8.25

Scrambled egg with shredded beef, salsa fresca, jalapenos, cheese and a side of flour tortillas

### Chilaquiles con Huevo \$7.99

Tortilla chips, scrambled with eggs, onions, cheese and verde sauce.

## SIDES

Chips & Salsa (To Go)	\$2.00	Tortillas (3 flour 4 corn)	\$1.50
Salsa	\$1.00	Jalapeño	\$0.50
Habanero Salsa (To Go)	\$1.00	Cheese	\$2.00
Fresh Jalapeño	\$1.00	Refried Beans	\$3.25
Guacamole Ranchero Sm	\$3.00	Black Beans	\$3.50
Sour Cream	\$1.95	Spanish Rice	\$3.25
Salsa Fresca	\$1.50	Side Salad Fiesta	\$4.95
Papaya-Avocado Salsa	\$3.00	Chiles Torreados	\$1.00



## Postres

**Best in Texas!**

Fried Ice Cream	\$4.25
Fried Banana w/ Ice Cream	\$4.95
Flan	\$3.95



## Bebidas

(Fountain drinks)

Coke, Diet Coke, Sprite, Fruit Punch	\$2.50
Raspberry Tea, Green Tea, Root beer	\$2.50
Orange Juice, Cranberry Juice (NO REFILLS)	\$2.95
Milk (NO REFILLS)	\$1.99
Mexican Coca Cola (NO REFILLS)	\$2.25
Bottled Water	\$1.50

**Fresh Homemade  
Horchata & Lemonade  
LARGE SIZE ONLY \$3.50**

(No Refills)

## Virgin Margarita

This virgin drink is blended \$5.00

**Strawberry   Lime   Mango   Hawaiian   Li-hing-mui**

# The Origin of Mexican Food

Traditional Mexican food as we know today, began when invading Spanish conquistadores introduced livestock, rice, wheat, barley, olive oil, and many spices into a diet that was mainly corn based with chiles and herbs. They were complemented with beans, tomatoes, and nopales. The Mesoamericans also made use of indigenous ingredients such as chocolate, avocados, tomatillos, sweet potatoes and pineapples among many others.

Mexican food, as many ethnic cuisines, varies from region to region. Northern Mexico is well known for its raising beef, goat, and ostrich as well as famous meal dishes. Such as the Cabrito .

Down in the Yucatan there is a natural sweetness to the produce grown locally; achiote seasoning is very popular there. The Oaxaca region is a great place to stop by for fresh tamales and mole. Head down to the southeastern part of the country for great fresh seafood. With it's popularity, Mexican food has been incorporated into several regional American and international cuisines. Tex-mex, Southwestern, and Baja each have their own uniqueness. There is still nothing better than a good tequila and enchilada!

