

Frida's

Pescado y mariscos

(Pish ah mah-seh-koos)

Your choice of soup of the day or Cesar Mexican salad. \$2.50

Pescado Don Guillermo

Filet of halibut steamed in a banana leaf with red bell peppers, onions, white wine, green olives, tomatoes and cilantro. \$19.25

Pescado San Francisco

Filet of halibut is covered in a salsa of dried mild chilies, tomatoes, white wine, oregano juice and green olives. It is steamed in a banana leaf and served with a garnish of fried plantains. \$19.25

Juan O Gorman

Filet of salmon pan seared served with a sauce of roasted red peppers and cream. \$18.95

Crepas Abuelita Emma

Two rolled crepes stuffed with crab meat, covered with light avocado sauce and garnished with avocado slices. \$16.95

Camarones Picantes

Prawns sautéed with mushrooms and topped with a spicy sauce of roasted tomatoes, blended with chilies de arbol, cloves, garlic and spices. \$12.95

Camarones al Ajillo

Sautéed prawns with garlic butter, mushrooms and fresh lime juice. \$12.95

Camarones de Alejandro Arias

Large prawns are covered in a batter made with sweet shredded coconut, deep fried and served with a mango dipping sauce. \$12.95

Crepas Don Antonio

Two rolled crepes stuffed with shrimp. Covered with a sauce of roasted red peppers and light cream. \$14.95

Morrones

Dona Rocio

A lovely blend sautéed vegetables wrapped in a large crepe. Served in a sauce of blended light cream cheese, zucchini. \$12.95

Chiles

Chiles en nogada

Roasted Poblano chiles filled with ground beef, ground pork, pears, almonds and peaches served with a sweet Walnut sauce made or Ranchero cheese, sherry and pineapple finished with dried cranberries or pomegranate seeds. \$13.50

Chiles en hojaldre

Poblano Chiles filled with Chihuahua cheese wrapped in thin layers of pastry baked served with a light zucchini blossom sauce. \$13.95

Gourmet Mexican Cuisine

Frida's

Frida's
tradicional

Chicken tamales

Corn dough flavored with dried chilies filled with chicken served with roasted Tomatoes sauce. \$12.95

Tamal vegetarian

Spinach corn dough stuffed with feta cheese and Poblano chilies served in a bed of guano sauce. \$12.95

Pork Tamales

Corn dough stuffed with chunks of pork loin cooked in green tomatillo sauce. \$12.95

Enchiladas & Burritos

Two corn enchiladas and one flour tortilla burrito with your choice of sauce and filling. Filling choices: chicken, shredded or ground beef, azadeh cheese or vegetables.

Enchiladas suizas

Two corn tortillas covered with cream cheese and tomatillo sauce. \$11.95

Enchiladas chipotle

Two corn tortillas covered with light cream sauce with chipotle chilies and roasted peanuts. \$11.95

Enchiladas rojas

Two corn tortillas covered with roasted tomatoes, guajillo, California and New Mexico chilies. \$11.95

Enchiladas Mole Poblano

Ten corn tortillas covered with chiles, almonds, cinnamon, piloncillo raisins and light touch of chocolate. \$12.50

Burrito Suizo

Flour tortilla covered with cream cheese and tomatillo green sauce. \$12.50

Burrito Chipotle

Flour tortilla covered with chipotle chilies sauce, guacamole tomatoes and green onions. \$12.95

Burrito rojo

Flour tortilla covered with red tomatoes sauce and cheese. \$12.50

Burrito de Mole

Flour tortilla covered with Mole sauce made with chiles, almonds, cinnamon, piloncillo raisins and light touch of chocolate. \$12.95

Combination Dinners

- *1 Enchilada roja & taco \$11.95
- *2 Enchilada Chipotle & Chile en nogada \$12.95
- *3 Enchilada Suiza and tamal \$11.95

Frida's tacos

Three tacos filled with your choice of chicken, shredded beef or potatoes, and then topped with shredded lettuce, fresh diced tomatoes and Ranchero cheese. \$11.95

Frida's fajitas

Your choice of steak or chicken sautéed with onions, red peppers and green peppers served with your choice of flour or corn tortillas. \$12.95

Children's menu

Your choice of burrito, quesadilla, soft taco or enchilada roja served with rice and beans. \$4.95

Gourmet Mexican Cuisine

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<http://www.fridasmexrestaurant.com/>

Gourmet Mexican Cuisine

Frida's Welcome

Our family welcomes you to Frida's. We named our restaurant after famous Mexican artist Frida Kahlo. Frida was the wife of other famous Mexican artists: styles, the classical mariachi Diego and avant garde Frida. This has inspired us to produce a menu of your favorite classical Mexican dishes and new regional favorites found in chef owned restaurants throughout Mexico.

We hope you enjoy your evening with us.

Cuervo Collection \$30.00
Perfuma Baroque \$35.00
Gran Patron Baroque Ancho \$35.00

**Sipping
tequilas**

Don Julio Real Ancho \$85.00
El Jimador Ancho Edition Lim. \$60.00
Herradura Sección Suprema \$55.00

15 ounces served with sangrita (tomato juice based, cheese)
We have an extensive Tequila Menu for your pleasure

Cognacs

Hennessey Paradis \$40.00
Berry martin XO \$22.00

Courvoisier XO \$22.00
Hennessey XO \$22.00

MARGARITAS

House Margarita
House tequila, triple sec and lime juice \$6.00
Over size house margarita in a special glass \$14.00

Cadillac
Cuervo gold, grand mariner, cinnamon and lime juice \$7.50

Patron
Patron tequila, citrange and lime juice \$7.50

Frida's margaritas
Over size house margarita in a special glass \$14.00

Don Julio
Don Julio tequila, cinnamon and lime juice \$7.50

Herradura
Herradura tequila, chambel and lime juice \$7.50

Home made sangria

Triple sec, burgundy wine, lime and orange juice, finished with fruits, glass \$7.00, half carafe \$12.00, full carafe \$24.00
For strawberry, mango, blackberry, banana, raspberry, peach, coconut or melon add \$1.00
Domestic and imported beer and wine are available by the glass.

TEQUILA'S FLIGHTS

30, 4 1/2 ounce pours of our best Tequilas

Silver: Cabo Wabo, Milagro, Corralito \$32.00
Cabo Wabo: Plata, Reposado, Ancho \$35.00
Platinum: Plata, Reposado, Ancho \$33.00
Reposado: Don Julio Patron Herradura \$34.00
Ancho: Cazadores Don Julio Herradura \$37.00
Alto Toro Flight: Silver Reposado Ancho, Extra Ancho \$45.00

Luxury Flight: Don Julio 1942 Ancho, Milagro reserve Ancho, Casa Noble Extra Ancho \$40.00
Frida's Premium: El Tesoro Paraiso Cuervo Reserva de Familia Ancho Ancho \$38.00
Frida's Favorites: Jimador Ancho limited, Herradura Sección Suprema and Centenario Reserva del Tequilero Ancho \$80.00

Frida's Vines By the Glass

Vites Vines
Home Chardonnay \$6.50
Rose \$6.50
Sauvignon Blanc \$ 6.50
Pinot Gris \$6.50
Riesling \$ 6.50

Red Vines
Cabernet Sauvignon \$7.00
Merlot \$ 7.00
Syrah \$7.00
Malbec \$ 7.00

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Aperitivos (appetizers)

Empanadas de camarun
A handmade corn tortilla stuffed with a creamy mixture of shrimp, onions, mushroom and tomatoes, finishes with a light avocado sauce with a touch of cream Mexican. \$9.95

Tacos de salmon
Salmon marinated in habanero chiles sautéed served with corn tortillas, organic wild greens and pineapple. \$9.95

Queso fundido
A bowl of melted Asadero cheese with your choice of sautéed mushrooms, chorizo, sautéed cactus trips. Served with salsa pico de gallo and either flour or corn tortillas. \$9.95

Agua de refresco
Avocado guacamole topped with shrimp, garlic, mushroom and Asadero cheese. \$9.95

Maya Lima
Tomatoes, green onions and garlic roasted, then combined with chicken and simmered. The roasted vegetables are removed puree and then add back with the shredded chicken breast, simmered with lime leaves and lemon wedges. \$6.50

Sopas (soups)

Sopa de Buena Matilde Calderon
Start with a bowl of thick blended soup made of chicken stock and fresh tomatoes topped with a roasted tortilla strips. Surrounded on the side with the point pot of queso fresco, roasted red peppers, avocado and sour cream. \$6.50

Ensaladas (salad)

Ensalada Caesar
Enjoyed for decades by the Italians, but originally created by Alex Caesar, Cardini of Tijuana. His recipe includes chipotle chili vinaigrette served on the side with large Romaine leaves, queso cotija and shredded tortilla strips. \$6.75
add grilled chicken \$3.00

Jorge Camarena
Organic wild greens, feta cheese, mandarin oranges, served with fresh mint dressing. \$6.95

Espinacas y mango
A fresh spinach salad topped with tomatoes, Chihuahua Cheese, pecan and mango slices and a dressing made of hibiscus flowers. \$6.50

Quesadillas de petalo de rosas
Homemade tortilla stuffed with Asadero cheese and rose petals and topped with a strawberry and lime sauce. \$9.95

Champinones al ajillo
Sautéed mushrooms, onions, Guajillo chiles and house herbs served with a roasted garlic sauce and corn tortillas. \$9.95

Guacamoles con flautas
Avocados, jalapenos and onions homemade style in a mukajete served with 4 rolls corn tortillas filled with potatoes. \$9.95

Cielo Mary Tierra
A plate of six handmade masa shells individually served with chicken chorizo sausage and shrimp salad. \$9.95

Camarones de coco
Large prawns covered in a batter made with sweet shredded coconut, are deep fried and served with a dipping mango sauce. \$9.95

Frida's Pollos (chicken)

Your choice of soup of the day or Cesar Mexican salad. \$2.50

Pollo Picasso
This dish of sautéed strips of chicken breast, spring onions and zucchini, finished with chipotle sauce made from smoked jalapenos chiles and Mexican herbs and roasted peanuts. \$5.95

Maria Tiqueria
Breast of chicken stuffed with poblano chiles, onions and Monterey cheese served with a sauce of Poblano chiles and cream. \$5.95

Remedios Varo
A simply but tasty and elegant dish of plum boneless chicken thighs which are stuffed with spinach and feta cheese then oven roasted and covered with a creamy avocado sauce. \$5.95

Pollo Dolores Olmedo
We take a chicken breast stuffed with pineapple and Chihuahua cheese serve it with a sauce of roasted coconut. \$5.95

Mole Poblano
Grilled breast of chicken served with our delicately blended complex Mole sauce with six different chiles. Roasted almonds, cinnamon, pineapple raisins and a light touch of chocolate finishes with toasted sesame seeds. \$5.95

Polla Alfaro Saquetras
We take a chicken breast stuffed with sautéed vegetables and Monterey cheese and finished with a mango sauce and pineapple and guacamole with almonds. \$5.95

Carnes (beef)

Los medallones de Kablo
These medallions of tenderloin are marinated in a vinegrette salsa, grilled and then finished with a sauce of 6 different chiles and hibiscus flowers. \$12.50

Lola Alvarez B
Oven baked beef ribs marinated in tequila served with a mango sauce. \$10.50

Filete Gomez de la Serna
Grilled seasoned skirt steak, served with sautéed mushrooms, onions and bell peppers finished with an avocado sauce. \$13.50

Bisteque Marillo
We take pan sautéed fillets of skirt steak and present it with spicy smoky sauce of roasted tomatoes, garlic, onions, oregano, chiles guajillo and a splash of Tequila. \$13.50

Cerdo (pork)

Lomo Guadalupe Rivera
Our version is pork marinated in wine then stuffed with baby carrots, bacon and prunes, grilles and then topped with a guava sauce. \$16.50

Lomo Orzoco
Here pork tenderloin and beef tenderloin are rolled together stuffed with peas, carrots, potatoes and chorizo. It is served with a mild flavorful guajillo peppers sauce, tomatoes, oregano and red wine. \$16.50

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