

Appetizers / Aperitivos

A1. Frijoles Charros (Cup)	\$1.99
Charros beans, sausage, tomato	
A2. French Fries	\$1.99
A3. Empanada Argentina	\$1.99
Argentinian dumpling (Choice of beef or ham and cheese)	
A4. Guacamole	\$3.99
Mashed avocado served with chips	
A5. Chile con Queso	\$3.99
Cheedar cheese chips served with pickled jalapenos	
A6. Chicken Wings (6)	\$3.99
Fried chicken wings served with ranch dressing	
A7. Pastelitos Hondureños (2)	\$3.99
Honduran corn dumplings with beef	
A8. Fajita Nachos	\$6.49
Nachos with fajita meat, cheese and sour cream (Choice of beef or chicken)	
A9. Mango Ceviche de Pescado **	\$7.99
Fish cooked in lime juice with garlic, jalapeños and salt mixed with mango, shalots, tomatoes and cilantro	
A10. Coctel de Pulpo	\$7.99
Octopus cocktail, served with crackers	
A11. Coctel de Camaron	\$8.99
Shrimp cocktail, served with crackers	
A12. Vuelve A La Vida **	\$11.99
Shrimp, crab, fish, oyster, octopus cooked in lime juice, mixed with avocado, jalapeños, tomatoes, onion and cilantro	

Salads / En Saladas

SA1. Caesar Salad	\$4.99
With grilled chicken, * \$2.00	
SA2. Fajita Salad	\$6.99
Fajita meat salad served in crispy tortilla basket with sour cream and guacamole (Choice of beef or chicken)	
SA3. Shrimp Salad	\$8.49
Grilled jumbo shrimp salad topped with Italian dressing	

** Spicy / Picoso

Lunch / Almuerzo

L1. Taco	\$1.49
Corn or flour tortilla with avocado, onion, cilantro and your choice of meat or nopales below	
L2. Sope / Gordita	\$2.25
Served with avocado, lettuce, tomato, cheese and your choice of meat or nopales below	
L3. Tostada	\$2.49
Crispy tortilla with avocado, salad, sour cream and your choice of meat or nopales below	
L4. Quesadilla	\$2.49
Corn or flour tortilla with avocado, onion, cilantro, melted cheese and your choice of meat or nopales below	
L5. Torta	\$4.49
Sandwich with avocado, lettuce, tomato, onion, mayo and your choice of meat or nopales below	
Barbacoa	Carnitas
Boiled Beef	Fried Pork
Cochinita Pibil	Fajita Res
Boiled Pork	Fajita Beef
Pollo	Jamon
Chicken	Ham
Pastor	Pescado
Grilled Pork	Fried Fish Fillet, * \$1.00
Camaron	Nopales (Vegetarian)
Shrimp, * \$1.00	Cactus

L6. Pupusa Salvadoreña	\$1.79
Corn cake filled with pork skin and cheese	
L7. Enchilada Hondureña	\$2.49
Crispy corn taco with ground beef, chimole, cream, cheese and cabbage salad	
L8. Tacos Hondureños (2)	\$3.99
Crispy corn taco with chicken, cheese and cabbage salad	
L9. Hamburger	\$4.49
100% homemade steak	
L10. Burrito Mojado	\$5.99
Served with beans and salad (Choice of beef or chicken)	

Specialties / Especialidades

E1. Cabrito	\$19.99
Baby goat served on hot plate with green pepper, onion and jalapeño, served with rice, charros beans and salad	
E2. Enchiladas Estilo El Jalapeño **	\$7.49
Served with rice, beans (Choice of ground beef, fajita beef or chicken)	
E3. Milanesa Res / Pollo	\$7.99
Deep fried breaded steak served with french fries and green salad (Choice of beef or chicken)	
E4. Parrillada para 1 / 2	\$9.99 / \$18.99
Grilled beef, chicken and shrimp served on hot plate with green pepper, onion and jalapeño, served with rice, charros beans and guacamole	
E5. Bistec Ranchero	\$7.49
Grilled beef steak with ranch spicy sauce, served with rice, beans and salad	
E6. Carne Asada A La Tampiquena	\$10.99
Grilled beef steak served with 2 cheese enchiladas, beans, salad, rice, guacamole and sour cream	
E7. Carne Asada Catracha con Tajadas	\$8.49
Honduran style deep fried beef steak served with fried green bananas, beans and salad	
E8. Carne Molida con Tajadas	\$7.99
Honduran style ground beef with cheese and dressing, served with fried green bananas and cabbage salad	
E9. Mole de La Abuela **	\$6.99
Chicken slow-cooked over an open fire in a rich sauce of chocolate, crushed seeds, species and all the peppers you can find in Mexico	
E10. Pollo Frito con Tajadas	\$6.99
Honduran style deep fried breaded chicken, served with fried green bananas and cabbage salad	
E11. Camarones A La Diabla **	\$9.99
Shrimp platter in hot sauce served with rice and salad	
E12. Camarones A La Plancha	\$9.99
Shrimp platter served with rice and salad	
E13. Camarones Al Mojo de Ajo	\$9.99
Shrimp platter smothered in garlic, served with rice and salad	
E14. Filete de Pescado	\$7.99
Fish fillet served with rice and salad	
E15. Mojarra Frita	\$7.49
Deep fried tilapia, served with rice and salad	

Breakfast / Desayunos

Open to 11AM Daily (After 11AM: B3 - B9, add \$1.00)

B1. Taco (Tocino / Papas / Jamon / Chorizo)	\$0.99
Eggs with bacon or potatoes or ham or chorizo	
B2. Boleada Hondureña	\$1.99
Eggs, beans, cheese wrapped in XL flour tortilla With meat, * \$1.00 (Choice of beef or chicken)	
B3. Pancakes	\$2.99
3 fresh steamy homemade pancakes	
B4. Breakfast Burrito	\$2.99
Eggs, beans, avocado, tomato, onion, cheese and sour cream	
B5. Huevos con Papas / A La Mex. / Rancheros	\$2.99
Eggs with potatoes or A La Mexicana or ranch eggs	
B6. Huevos con Tocino / Jamon / Chorizo	\$3.99
Eggs with bacon or ham or chorizo	
B7. Chilaquiles	\$3.99
Fried mini tortillas with red / green sauce and cheese With meat, * \$2.00 (Choice of beef or chicken)	
B8. Desayuno Salvadoreño - Hondureño	\$4.99
Plantano maduro huevos refritos queso crema y aguacate	
B9. Chuleta de Puerco	\$5.99
Grilled pork chop, served with rice and beans	

Soups / Caldos

S1. Menudo **	\$6.99
Beef tripe, white corn with a kick of spicy	
S2. Caldo de Pollo / Res	\$6.49 / \$6.99
Chicken or beef soup with vegetables	
S3. Pozole	\$6.99
Pork leg soup with white corn	
S4. Sopa de Mondongo con Coco	\$7.49
Honduran style beef tripe soup with coconut cream	
S5. Caldo de Camaron / Jaiba	\$7.99
Shrimp or crab soup with vegetables	
S6. Caldo de Mariscos	\$9.99
Soup with shrimp, crab, fish, oyster, clam and octopus (Choice of Honduran coconut cream or Mexican spicy soup **)	

** Spicy / Picoso

Chinese-Mex / Chino-Mex

FR1. Chinese Fried Rice	\$6.49
(Choice of beef, chicken or pork)	
FR2. Shrimp Fried Rice	\$7.49
FR3. Jalapeño Special Fried Rice **	\$8.49
(Beef, chicken, shrimp and jalapeño; no spicy upon request)	

Deserts / Postres

D1. Arroz con Leche	\$3.00
Rice pudding with milk	
D2. Gelatina de Coco	\$2.50
Coconut Pudding	
D3. Flan	\$3.00

Beverages / Bebidas

* Free Refill for Dine-in Only

Y1. Coffee *	\$1.39
Y2. Bottled Water	\$1.00
Y3. Canned Soda	\$1.00
Y4. Hot Jasmine Tea *	\$1.50
Y5. Hot Green Tea *	\$1.50
Y6. Milk	\$2.00
Y7. Iced Tea *	\$2.00
Y8. Soda Mexicana	\$2.25
Y9. Soda Hondureña	\$2.25
Y10. Hot Chocolate	\$3.00
Y11. Iced Coffee Frappie	\$3.75
Y12. Avocado Smoothie	\$3.75
Y13. Banana / Mango / Strawberry Milkshake	\$3.75
Y14. Agua de Frutas	M (20oz) \$1.95 L (32oz) \$2.50
Natural fruit water	
Y15. Orange Juice	\$3.50 \$5.50



El Jalapeño

We Do Catering
Hacemos Banquetes

Private Parties
Fiestas Privadas

9322 Fulton St. (Cross Tidwell Rd.)
Houston, TX 77022

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Monday - Thursday	7:00AM - 11:00PM
Friday	7:00AM - 2:00AM
Saturday	10:00AM - 2:00AM
Sunday	10:00AM - 9:00PM

