

STARTERS & BITES

BOTTOMLESS CHIPS & SALSA .99¢

JALAPEÑO POPPERS (9) \$7⁹⁵

HOMEMADE GUAC & CHIPS \$9⁹⁵

CRISPY QUESO TOTS \$5⁹⁵

CHIPOTLE QUESO DIP & CHIPS \$8⁹⁵

CHIPOTLE DIP+GUAC+SALSA \$12⁹⁵

CHICKEN WINGS: (7) \$9⁹⁵ (12) \$12⁹⁵
MANGO-HABANERO OR CHEF'S ROTATING SPECIAL

CANTINA'S DELUXE NACHOS \$12⁹⁵
RICE, BEANS, GUAC, PICO, SOUR CREAM, CHIPOTLE QUESO
STEAK +4 CHORIZO +3 CHICKEN +3

THREE CHEESE GRILLED QUESADILLA
(4 SLICES) \$8⁹⁵ OR (8 SLICES) \$13⁹⁵
WITH SAUTÉED PEPPERS AND ONIONS
STEAK +4 CHORIZO +3 CHICKEN +3

BURRITOS

WITH SAUTÉED PEPPERS & ONIONS, SPANISH RICE,
BEANS, AVOCADO SAUCE, MEXICAN CHEESE BLEND

ADD ANY SIDE FOR +3

SAUTEED SEASONED VEGGIES \$11⁹⁵

CHILI-LIME CHICKEN \$12⁹⁵

SPANISH CHORIZO \$12⁹⁵

MEXICAN PULLED PORK \$13⁹⁵

SEARED TIJUANA STEAK \$13⁹⁵

SLOW COOKED BEEF BRISKET \$14²⁵

~CANTINA CHIMICHANGA~

Deep fried burrito with Tijuana Steak, Spanish rice, black beans, sautéed peppers and onions. Topped with corn salsa, avocado sauce, sour cream \$13⁹⁵

e-Gift Cards Available!

TACOS

ALL SERVED ON AUTHENTIC HOMEMADE
NIXTAMAL CORN TORTILLAS AND
~ TOPPED WITH PICO-DE-GALLO ~

GRILLED CHILI-LIME CHICKEN \$3²⁵
Lettuce/Avocado Sauce/Queso Fresco

PACIFICO BATTERED FISH \$3⁷⁵
Purple Cabbage/Chipotle Crema/Lime

SPANISH CHORIZO \$3⁵⁰
Avocado Sauce/Cilantro /Queso Fresco/*No Pico

AL PASTOR \$3⁶⁵
avocado sauce/cilantro/onions/grilled pineapple

MEXICAN PULLED PORK \$3⁷⁵
avocado sauce /shredded lettuce

SEARED TIJUANA STEAK \$4¹⁵
avocado sauce/peppers/onions/cilantro

SLOW COOKED BEEF BRISKET \$4²⁵
peppers/onions/chili-hoisin sauce

SRIRACHA SHRIMP \$4²⁵
cucumbers/shredded lettuce/ranch aioli

MANGO-JERK CHICKEN \$3⁵⁰
mango-jerk sauce/corn salsa

MEDITERRANEAN FALAFEL \$3⁹⁵
cucumber/lettuce/tzatziki sauce

Salads

CANTINA HOUSE SALAD \$9⁹⁵

Arugula, queso cotija, corn, sliced avocado, crisp tortilla strips, tomatoes, homemade mango vinaigrette

MEXICAN BABY-KALE CAESAR \$10⁹⁵

Baby kale, queso cotija, croutons, caesar dressing

SOUTHWEST TORTILLA BOWL \$12⁹⁵

Shred. lettuce, fresh corn, radishes, sliced avocado, red onions, black beans, tomatoes, topped with cheddar-jack cheese and served in a large crispy tortilla bowl. With homemade avocado dressing

7TH AVE SALAD \$12⁹⁵

Baby spinach, sliced strawberries, avocado, fried goat cheese, sliced almonds, lemon champagne vinaigrette

ADD MEAT TO YOUR SALAD

SEARED STEAK +4 TEQUILA SHRIMP +4 CHILI-LIME CHICKEN +3

RICE BOWLS

SPANISH RICE, SAUTÉED BELL PEPPERS & ONIONS,
BLACK BEANS, FRESH CORN, SLICED AVOCADO,
SHREDDED LETTUCE, & SOUR CREAM

ADD ANY SIDE FOR +3 EXTRA PROTEIN +2

GRILLED CHILI-LIME CHICKEN \$12⁹⁵

SURF N' TURF \$15⁹⁵
seared steak & sautéed tequila-lime shrimp

SEARED TIJUANA STEAK \$13⁹⁵

TEQUILA SAUTÉED SHRIMP \$14⁹⁵

MEXICAN PULLED PORK \$13⁹⁵

VEGGIE BOWL \$11⁹⁵
with sautéed kale or spinach

SLOW COOKED BEEF BRISKET \$14⁹⁵

SIDES

JALAPEÑO POPPERS (5) \$5⁹⁵

ELOTES "MEXICAN STREET CORN" \$4⁹⁵

BRUSSELS SPROUT & CHORIZO \$5⁹⁵

SWEET PLANTAINS \$4⁹⁵

SPANISH RICE & BEANS \$5⁹⁵

SOUP

CUP \$6⁹⁵ BOWL \$10⁹⁵

CILANTRO CORN CHOWDER

CHEF'S SEASONAL SPECIAL

*SOUPS AVAILABLE OCTOBER - APRIL

18% gratuity applied to groups 6+
Questions/Comments/Feedback: eat@CantianNY.com