



TEJABAN RESTAURANT

· DINNER MENU ·

Salads

MEXICAN CAPRESE \$9
*Tomato, Panela Cheese, Cherry Tomatoes,
Pesto & Balsamic Glaze*

CLASSIC CAESAR \$12
*Romaine Lettuce, Parmesan Cheese,
Croutons & Caesar Dressing*

CITRUS SALAD 🌿🥒 \$9
*Lettuce Mix, Spinach, Kiwi, Strawberries,
Citrus Supreme & Honey Mustard
Vinaigrette*

BEETS 🌿🥒 \$8
*Lettuce Mix, Spinach, Beets, Jicama,
Green Pear, Apple, Alfalfa Sprouts
& Orange Supreme*

COUSCOUS 🌿 \$8
*Couscous, Lettuce Mix, Tomato, Figs,
Pepper Mix, Carrot, Sundried Cranberries
& Cherry Tomatoes*

Creams & Soups

TORTILLA SOUP \$8
*Tortilla Strips, Panela Cheese, Avocado,
Chilli Pepper & Sour Cream*

CLAM CHOWDER 🍷 \$9
White Clams, Vegetables & White Wine

MUSHROOM SOUP 🌿 \$8
*Cremini Mushrooms, Tomato, Corn
& Poblano Pepper*

Pasta

SPAGUETTI \$17
Tomato Sauce & Parmesan Cheese

FETTUCCINE ALFREDO \$18
Parmesan Cheese

CHICKEN FETTUCCINE ALFREDO \$20
Chicken Breast & Parmesan Cheese

SPAGUETTI BOLOGNESE \$17
*Ground Beef, Tomato Sauce
& Parmesan Cheese*



Entrées

OCTOPUS TACOS 🌿🍷 \$18

Octopus, Nixtamal Corn Tortilla, Avocado, Cherry Tomatoes, Onion, Cilantro & Radish

SEAFOOD MOLE RISOTTO 🍷 \$18

Shrimp, Octopus and Scallops, Parmesan Cheese, Asparagus, Radish & Rice

CHICKEN BREAST STUFFED WITH CORN SMUT \$20

Chicken, Corn Smut, Plantain, Hibiscus Sauce, Mozzarella Cheese & Mashed Potatoes with Roasted Garlic

PORK SHANKS \$20

Baked Pork Shanks, Bean Stew, Rice & Tortillas

CHICKEN BREAST IN MOLE \$18

Chicken Breast, Homemade Mole, Refried Beans & Rice

CHICKEN TOSTADA \$15

Corn Tostada, Shredded Chicken, Chipotle Sauce, Panela Cheese, Tomato, Red Onion, Refried Beans & Lettuce

BLACKENED FISH FILLET 🐟 \$24

Fish Fillet, Sautéed Poblano Pepper, Corn Tamale & Mexican Spices

SEAFOOD STUFFED FISH FILLET 🐟 \$22

Fish Fillet, Spinach, Stewed Seafood, Mashed Potatoes & Creamy Chipotle Sauce

CRAB ENCHILADAS 🍷 \$21

Tomato, Panela Cheese, Cherry Tomatoes, Pesto & Balsamic Glaze

SEAFOOD STUFFED 🍷 POBLANO PEPPER \$21

Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing

COCONUT SHRIMP 🍷 \$24

Lettuce Mix, Spinach, Kiwi, Strawberries, Citrus Supreme & Honey Mustard Vinaigrette

 Vegetarian
  Gluten Free
  Crustaceans
  Fish

Entrées

GARLIC SHRIMP 🍷 \$24

Shrimp, Sautéed Mushrooms, Roasted Garlic & Mashed Potatoes

STUFFED SKIRT STEAK \$25

Skirt Steak, Bacon, Sautéed Vegetables, Sweet Potato Purée & Guajillo Chili Glaze

BBQ RIBS \$38

Ribs, French Fries, Corn on the Cob & BBQ Gravy

Chef's Specialties

🍷*SEAFOOD MOLCAJETE 🍷🐟 \$93

Lobster Tails, Shrimp, Scallops, Vegetables, Crab Meat, Mexican Red Sauce, Melted Cheese & Fish Fillet

🍷*MEXICAN MOLCAJETE 🍷 \$72

Flank Steak, Chicken, Shrimp, Spanish Sausage, Sautéed Vegetables, Mexican Green Sauce, Melted cheese & Prickly Pear Cactus

🍷*SURF & TURF 🍷 \$60

Beef Medallion, Lobster Tail, Sautéed Vegetables, Mashed Potatoes with Roasted Garlic & Gravy

🍷*ROASTED SALMON 🐟 \$34

Salmon, Spanish Risotto, Fresh Capers, & Sautéed Vegetables

🍷*LOBSTER TAILS 🍷 \$64

Two Lobster Tails, Rice, Sautéed Vegetables, Garlic Mashed Potatoes & Garlic-Butter Gravy

🍷*FILET MIGNON \$45

Filet Mignon, Baked Potato, Sautéed Vegetables & Gravy

Prices are in US Dollars, 16% tax included.

🍷 Chef's Specials are not included in your Meal Plan (Get a 25% discount with your Meal Plan).

*In compliance with Mexican sanitary regulations please be aware that consuming raw or undercooked meat, poultry Shellfish, or egg can increase the risk of illness transmitted through food and they are served at the customer's discretion. Please let your server if you have any dietary restrictions.