#### Burritos & Quesadillas - From the North of Mexico Steak Burrito

12" flour tortilla stuffed with steak, fiesta rice, refried beans, sour cream, mozzarella cheese, lettuce, tomato and cilantro. Served with chips and your choice of salsa.

Chipotle Chicken Burrito

\$20.50

12" flour tortilla stuffed with chipotle chicken, fiesta rice, refried beans, sour cream, cheese and lettuce. Served with chips and your choice of salsa.

Vegetarian Burrito V

\$19.50

12" flour tortilla stuffed with mixed grilled peppers, vegetarian rice, refried beans, lettuce, tomato, sour cream and mozzarella cheese. Served with chips and your choice of salsa.

Add guacamole to any burrito \$3.50

#### Flour Tortilla Quesadillas

12" flour tortilla stuffed with your choice of filling. Served with sour cream and your choice of salsa.

<b>Veggie &amp; Cheese</b> (mix of grilled peppers, onions and cheese)	\$16.00
Chipotle Chicken & Cheese	\$17.00
Chorizo and Cheese	\$17.00
Steak and Cheese	\$18.00

Gringa 🦈 Two 8" flour tortillas stuffed with pastor meat (pork marinated with spices), ham and melted mozzarella cheese, topped with pineapple salsa. Served with spicy guacamole.

Fiesta Bowl V

Your choice of chipotle chicken, steak, or grilled vegetables, served in a bowl with fiesta rice, refried beans, lettuce, tomato, sour cream and cheese. Served with chips and your choice of salsa.

Chicken Fiesta Bowl \$19.00 Steak Fiesta Bowl \$19.50 Veggie Fiesta Bowl \$18.50

#### Extra Sides

**V**Vegetarian Options

Fiesta Rice:	\$3.00	Extra Salsa 8 oz:	\$5.00
Vegetarian Rice:	\$3.00	Tortillas:	\$1.00
Refried Beans:	\$3.00	Grilled Chicken 5 oz:	\$6.00
Guacamole 2 oz:	\$3.50	Grilled Steak 5 oz:	\$7.00
Guacamole 8 oz:	\$10.00	Side of Chips:	\$3.00
Pico de Gallo 3 oz:	\$3.50	Medium Chips:	\$6.00
Pico de Gallo 8 oz:	\$8.00	Large Chips:	\$8.00
Extra Salsa 2 oz:	\$2.00	Sour Cream:	\$1.00
		Extra Cheese:	\$3.00

Postres (Desserts)

Churro Bites	\$6.50
Ten Mexican style donuts tossed in cinnamon	
sugar, and served with chocolate dipping sauce.	
Flan Napolitano 🚳	\$7.00
Sweet custard made with eggs and milk	
then glazed with a hint of sweet caramel.	
Chipotle Chocolate Cake <b>V ⊘</b>	\$7.00
A delicious vegan/gluten free chocolate cake,	
garnished with a hint of chipotle and berries.	
Pastel de Tres Leches 💭	\$8.00
A must have at a Mexican party! Homemade,	
traditional three milk cake with peaches.	
Xango	\$9.00
Our delicious deep fried cheese cake tossed in	
cinnamon sugar, served with vanilla ice cream and caramel.	

#### **Drinks** Caft Duinka

SOTT Drinks	
Coca-cola products	\$4.00
Mexican Coca-Cola (Imported)	\$4.50
Jarritos	\$4.00
Sidral Mundet (Apple)	\$4.00
Aguas Frescas (Horchata, Tamarindo & Jamaica)	\$6.00
Limonada	\$5.00

# Alcoholic drinks

Imported Beer		
Corona Light 3.99% <b>\$7.00</b>	Modelo Especial 4.6%	\$8.00
Corona 4.6% \$7.50	Sol 4.5%	\$8.00
Dos Equis Lager XX 4.5% \$8.00	Negra Modelo 5.3%	\$8.50
Domestic Beer Per bottle,		\$6.50
Molson Canadian 5%, Coors L	ight 4%, Alexander Keit	:h's 5%
Margaritas (Tequila) - Spicy Lime	Jalapeño, Lime, 1 oz. 5	\$11.00
Strawberry or Mango, Strawberry,	, Guava, Hibiscus & Passion	n Fruit
Pina Colada (Rum)	1 oz. !	\$11.00
Strawberry Daiquiri (Rum)	1 oz. 9	\$11.00

# Having a fiesta? Book our restaurant for your event. Please contact the Manager.

365 North Front St., Belleville (Bell Tower Plaza) | (613) 771-9292 chilangos.ca

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To order visit chilangos.ca



\$8.00

\$12.00



### **Botanas / Appetizers**

Chips and Salsa Homemade tortilla chips served with your choice of salsa on the side.

Chips and Pico de Gallo **▼**∅ Homemade tortilla chips served with pico de gallo -

a fresh salsa made from chopped tomato, onion, cilantro and lime.

Chips and Guacamole **▼ ②** \$16.00 Our traditional freshly made avocado dip.

Served with our homemade tortilla chips.

Tres Amigos Platter **V**∅ \$15.00 Our homemade chips served with quacamole,

pico de gallo and your choice of salsa.

#### Banchos Nachos

Our homemade tortilla chips with melted mozzarella cheese, refried beans, sour cream, tomato, cilantro, jalapeños and your choice of salsa.

Vegetarian Chicken \$24.00 \$21.00 \$24.00 \$26.00 Chorizo Steak Add Guacamole \$3.50 **Double The Cheese** \$5.00 Choriqueso (2) \$21.00

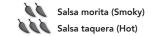
Delicious Mexican style chorizo pork sausage with melted mozzarella cheese, garnished with cilantro, served with pico de gallo, your choice of salsa and four corn tortillas (Substitute corn for flour tortillas \$1.00).

Tacos Botaneros ூ 🛭

\$15.00

Eight crispy taquitos stuffed with poached chicken breast and topped with cheese, sour cream, spicy guacamole and your choice of salsa.





Chilangos Favourite

# Sopas y Ensaladas (Soups and Salads)

Tortilla Soup (8) Homemade tomato broth soup with chicken and crispy corn tortilla strips. Garnished with

avocado, cheese, onions and sour cream. Pozole 🔮 🛭 \$17.00

A traditional hearty soup built on a base of hominy and tender pork. Topped with lettuce, radishes, onion, oregano and lime. Served with three tostadas shells.

Consome de Pollo 🚳 \$8.00

Traditional chicken broth soup with shredded chicken, fiesta rice, cilantro, onion and lime.

Aztec Salad **V**∅ \$16.00

A fresh salad made with romaine lettuce, a mix of beans, avocado, tortilla strips and our homemade vinaigrette. Add Grilled Chicken \$6.00 Add Grilled Steak \$7.00

# **Antojitos From The Streets of Mexico City**

Tamal Verde 🖗 \$7.00

A delicious tamal made with corn masa, stuffed with pork and salsa verde, steamed in a corn husk.

Sopes V 🕢 \$14.00

Three hand-made corn tortillas with refried beans, lettuce, onions, cheese, sour cream and your choice of salsa. Add: Scrambled Eggs \$4.50

Chipotle Chicken or Pork Chorizo Sausage \$6.00

Grilled Steak \$7.00

\$17.00 Pambazo 🦈

One of Mexico City's favourites. Hot sandwich filled with potatoes and pork chorizo sausage, dipped in warm guajillo pepper salsa, grilled and topped with lettuce, cheese and sour cream. Served with your choice of salsa and a side of chips.

Tacos Dorados 🕅 \$15.00

Four crispy tacos stuffed with poached chicken breast and topped with lettuce, cheese, sour cream, tomato and your choice of salsa. Add quacamole \$3.50

Gorditas 🕅 \$17.00

Two hand-made gorditas made with corn dough, stuffed with pork, cilantro, onions, radishes and cheese. Served with cactus salad and your choice of salsa

Tostadas de Tinga 🛞

Chipotle shredded chicken in a mild chipotle sauce served on two crispy corn tortillas, topped with lettuce, cheese, sour cream and your choice of salsa.

Torta de Milanesa 🗘

\$19.00

\$17.00

Sandwich stuffed with breaded chicken breast, onions, tomato, refried beans, avocado, jalapeños and spicy mayonnaise. Served with chips and your choice of salsa.

#### From the Abuela's Kitchen (Entrées)

\$9.00

Enchiladas Verdes 🔮 🚳

\$23.50

Three corn tortillas filled with chicken in a green salsa, topped with melted mozzarella cheese, sour cream and onions. Served with fiesta rice and refried beans.

Enchiladas Poblanas

\$23.50

Three corn tortillas filled with chicken in a roasted poblano cream sauce, topped with melted mozzarella cheese, sour cream, roasted poblano slices and corn. Served with fiesta rice and refried beans.

Enchiladas Suizas 🐼

\$24.00

Three corn tortillas filled with chicken in a red salsa, topped with melted havarti jalapeño cheese, sour cream and onions. Served with fiesta rice and refried beans.

Carne a la Tampiqueña

\$26.00

Two enchiladas verdes topped with melted mozarella cheese, sour cream and onions. Served with a grilled carne asada (beef cutlet), refried beans, fiesta rice, and our homemade quacamole.

**▲** Enmoladas

\$23.00

Three corn tortillas filled with chicken, smothered with delicious mole sauce topped with sour cream, cheese and onions. Served with fiesta rice and refried beans.

Mole, our national dish with more than 20 ingredients including chile pasilla, chile mulato, cinnamon, cookies, toasted almonds and chocolate!

Chile Relleno Ժ 🗸 🗞

\$21.00

Whole poblano pepper stuffed with mozarella cheese, covered in egg batter and simmered in tomato sauce. Served with vegetarian rice, refried beans and three corn tortillas.

# Tacos 🗘 🛭

A la Parrilla

From the Heart of Mexico City

All orders consist of four soft corn tortillas with your choice of 8 oz. of meat andtopped with onions, cilantro and your choice of salsa.

• Bistec ② Tasty, grilled steak	\$21.00
• Al Pastor  Pork marinated with spices and pineapple	\$20.00
• Chorizo   Delicious, mild Mexican-style pork sausage	\$20.00
• Pollo ② Grilled marinated chicken	\$20.00
• <b>Nopales ⊘ ♥</b> Cactus, onions, avocado, cilantro & queso fresco	\$18.00
Add ons: Fiesta Rice Guacamole 2 oz	\$3.00 \$3.50

Three fish tacos (battered cod), topped with our homemade coleslaw, pico de gallo, chipotle dressing and your choice of salsa.

Quesabirria Tacos 💣 🛭

Baja Fish Tacos 🐣

Melted Mozzarella Cheese

Substitute Corn for Flour Tortillas

\$22.00

\$3.00

\$1.00

\$22.00

Four tacos stuffed with slow cooked beef (Birria style) and mozarella cheese, griddled until crispy, topped with cilantro and onions. Served with your choice of salsa and a side of birria broth to dip your quesabirria tacos.

Alambres (Mexican Style Fajita) 🔊

Make your own tacos with your choice of steak or chicken mixed with grilled peppers and onions with melted mozzarella cheese. Served with fiesta rice, refried beans, lime, sour cream, lettuce, your choice of salsa and corn or flour tortillas.

Steak	\$27.00
Chicken	\$26.00
Vegetarian	\$23.00