



## Jalapeno's

Raul Aboytes began his journey love of food and cooking as a young boy, helping his mother earn a living for his 10 brothers & sisters out of her taco stand. Food making memories involved grinding the corn, making salsas, using the molcajates (food processors for Americans), and eating the greatest, simple food with freshness and full of flavor. His journey to America at 18 years old left him craving his Mexican style barrio home down cooking. Disappointed with many Mexican-American food establishments and his passion for cooking, he began creating many of his mom's recipes and Southwest food of Mexico to satisfy his culinary palate. Many years later, him and his wife Janet decided to pursue the challenge of opening a food venture. They started with a cart five years ago and named it Jalepeno's. Two years later they opened a sit down eatery and hope you enjoy the "Real Flavor" of Mexico made with the freshest ingredients and a lot spice!

MUST MAKE A RESERVATION FOR RESTAURANT WEEK!

## Dinner

*(\$19.95 Per Person)*

### **BOTANAS**

SOPA DE TORTILLA - A flavorful chicken broth seasoned with tomatoes, onion, chiles and strips of crispy fried corn tortillas. Served with avocado, cheese and sour cream

TRES AMIGOS - Trio of 3 salsas & house-made guacamole with stone-ground tortilla chips

Ensalada Tropical - Organic spring greens, fruit of the season, red onion, cucumber with a balsamic vinaigrette dressing

### **Platos Especiales**

JALAPENO COMBINATION - Chile Relleno stuffed with Oaxacan cheese, plus choice of one enchilada (cheese, mushroom & spinach, pollo, or ground beef), and one potato or bean flauta. Served with rice and beans

Mole Cornish Hen - 1/2 Bone-in Cornish Hen with choice of mole red poblano or Oaxacan green mole. Served with rice, beans, and corn tortillas

Seafood Fajitas - A combination of shrimp, fish & scallop fajitas, served with rice, beans, guacamole, pico de gallo, salsa, & corn tortillas

Molcajete de Tacos - Choice of Al Pastor, Carne Asada or Carnitas

## **POSTRES**

BUNUELO AL LA MODE - Sopapilla-like dessert with ice cream drizzled in a caramel-guava sauce

FLAN - Caramel egg custard sweetness

## **Lunch**

*( Per Person)*

### **Jalapeno's**

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<http://www.jalapenossf.com>