

# LUCHA CARTEL



## GUACAMOLE & CHIPS

SMALL \$9 / LARGE \$13

GUACAMOLE ADD-ONS:  
ROASTED CORN (VEGAN) \$2  
QUESO FRESCO (VEGETARIAN) \$1  
BACON \$3

## FRIJOLES REFRITOS

REFRIED BEANS PINTO BEANS TOPPED WITH QUESO FRESCO SERVED WITH CORN CHIPS (VEGETARIAN) \$8

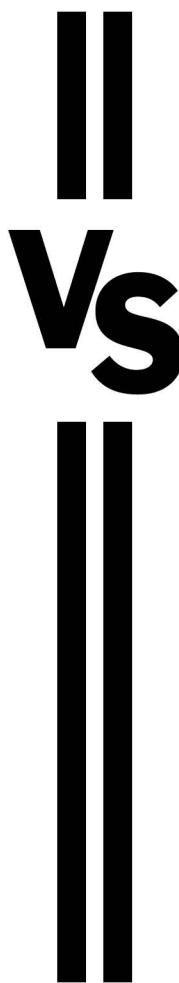


## LUCHA NACHOS



CRISPY CORN TORTILLA CHIPS,  
SLICED JALAPENOS, MONTEREY  
JACK AND CHIHUAHUA CHEESES  
TOPPED WITH PICO DE GALLO,  
GUACAMOLE AND CREMA \$10

ADD CHICKEN \$4, BACON \$3,  
FRIJOLES REFRITOS \$2, STEAK \$6



## TACOS GRANDE



CRISPY FISH - LETTUCE AND TOMATOES \$12  
GRILLED CHICKEN - ONIONS AND CILANTRO \$9  
PORK CARNITAS - RED ONIONS AND CILANTRO \$10  
CARNE ASADA - ONIONS AND CILANTRO \$13  
PORTOBELLO MUSHROOMS  
GRILLED SCALLIONS AND CILANTRO (VEGAN) \$10

3 SOFT OR HARD TACOS SERVED WITH PICO DE GALLO,  
CREMA AND SALSA VERDE AND LIME WEDGES

## SALADS

ADD BACON FOR \$3,  
CHICKEN FOR \$4,  
OR STEAK FOR \$6

AVOCADO SALAD - RED PEPPERS, TOMATOES, ORANGES AND AN AGAVE/LIME VINAIGRETTE \$10

CILANTRO SALAD (HOUSE SALAD) - LETTUCE, TOMATOES, ONIONS, GREEN LEAF LETTUCE,  
FRESH LEMON JUICE, OLIVE OIL \$8

LUCHA SALAD - CHICKEN, CORN, TOMATOES, OAXACA CHEESE, AVOCADO, BLACK BEANS AND  
CHIPOTLE RANCH DRESSING \$11

GRILLED STEAK SALAD - NY STRIP STEAK, RED LEAF LETTUCE, RED ONIONS, TOMATOES,  
SHAVED MANCHEGO CHEESE SERVED WITH A RED JALAPENO DRESSING \$13

CRISPY FISH SALAD - CRUNCHY WAHOO, CORN KERNELS, TOMATOES, CUCUMBER, RED LEAF  
LETTUCE, CARROTS, CILANTRO, OLIVE OIL WITH LEMON JUICE \$12

SOUP OF THE DAY      REGULAR OR VEGAN \$6

# LUCHA



# CARTEL

## SANDWICHES

CHEESE SELECTIONS - OAXACA, MONTEREY, QUESO FRITO (FRIED CHEESE), CHEDDAR, MANCHEGO  
ADD BACON OR AVOCADO TO ANY SANDWICH EACH \$2

**CHORIZO BURGER** - A MIX OF CHORIZO AND ANGUS BEEF WITH LETTUCE, TOMATO, ONION, QUESO FRITO (FRIED CHEESE) AVOCADO AND A PICKLE SPEAR WITH FRESH HAND CUT FRIES \$9

**CARTEL BURGER** - ANGUS BEEF PATTY WITH A HOUSE DRY RUB, LETTUCE, TOMATO AND ONION AND A PICKLE SPEAR WITH FRESH HAND CUT FRIES AND OAXACA CHEESE \$11

**CHIPOTLE CHICKEN** - GRILLED CHICKEN WITH LETTUCE, TOMATOES, ONION AND A PICKLE SPEAR \$10



## CACUS BURGER



CACTUS, LETTUCE, TOMATO, ONION, JULIENNED VEGETABLE PATTY (NOPAL, CARROTS, BEETS, CORN, CABBAGE)

SERVED WITH YOUR CHOISE OF CHEESE, SALSA VERDE A PICKLE SPEAR AND HAND CUT FRIES \$10

## QUESADILLAS

SERVED WITH PICO DE GALLO, CREMA AND GUACAMOLE

**CHEESE** - OAXACA, MONTEREY, AND CHIHUAHUA CHEESES \$9

**CHICKEN** - ONIONS AND PEPPERS MONTEREY CHEESE \$10

### PORTOBELLO MUSHROOMS

GRILLED SCALLIONS (VEGAN) AND OAXACA CHEESE (NOT VEGAN) \$11

## 16OZ. RIBEYE STEAK

SERVED WITH HAND CUT FRIES AND A NEGRO MODELO CREAM SAUCE \$29



### NY STRIP STEAK FAJITAS

SERVED WITH ONIONS AND PEPPERS, OAXACA CHEESE AND FLOUR TORTILLAS \$16

### DORADO A LA VERACRUZ (MAHI MAHI)

PAN ROASTED AND TOPPED WITH TOMATOES, PEPPERS, ONIONS, GREEN OLIVE, CARROTS, CELERY AND OLIVE OIL SERVED OVER WHITE RICE \$18

### STUFFED CHICKEN BREAST

FILLED WITH CHORIZO AND OAXACA CHEESE SERVED OVER RED RICE TOPPED WITH A TEQUILA ANCHO CREAM SAUCE \$16

### COCHINITA PIBIL

SLOW COOKED PORK IN CITRUS JUICE AND SPICES, SERVED WITH REFRIED BEANS, RICE AND PICKLED RED ONIONS \$17

## SIDES

- FRESH FRIES \$5
- RED RICE \$3
- AVOCADO \$3
- SIDE SALAD \$5
- REFRIED BEANS \$3

### PASTEL DE CHOCOLATE \$6

### FLAN CARAMEL \$6

### BRAZO GITANO WITH STRAWBERRY CREAM FILL \$6



## DESSERTS