Primero lo Primero… First Things First

Botanas · Appetizers

Quesadillas V $6.95
Three flour or corn tortillas grilled and stuffed with melted chihuahua cheese. Includes sour cream and guacamole. Your choice of chicken, chorizo, or beef (shrimp or steak add $2.00)

Guacamole and Chips V VE $6.50
A winning recipe – you’ll have to try it to believe it!

Maduros V G $2.75
Sweet plantains slowly fried to perfection

Tostones V G $2.75
Green plantains fried until crisp

Mofongo $3.95
A special recipe that combines plantains, pork rinds, butter, and of course, garlic

Mini Jibaritos $5.95
Four green plantains with roasted pork, lettuce, tomato, cheese and mayo

Ahora el Plato Principal... Now on to the Main Course...

Antojitos Mexicanos · Mexican Favorites

All meals include traditional Mexican Rice & Beans

Flautas $8.95
Three deep fried corn tortillas stuffed with your choice of chicken, pork, topped with lettuce, tomato, añejo cheese, sour cream and avocado slices, served with our special green salsa for dipping

Chimichanga $8.95
Large tortilla filled with cheese and your choice of chicken or ground beef then fried golden brown. Side of sour cream and guacamole (steak, chorizo or Shrimp add $2.00)

Enchiladas al Gusto V $8.95
Three enchiladas of your choice of chicken, ground beef, cheese and onion, and topped with melted cheese, then smothered with sauce Red (Mild) Green (Med) Ranchero (Hot)

Sizzling Fajitas al Gusto V G VE $13.95
The perfect balance of onions, green and red peppers grilled to perfection with your choice of steak, chicken, vegetarian (shrimp add $2.00) Your choice corn or flour tortillas

Burrito Dinner $8.95
One burrito stuffed with your choice of beef, chicken, steak. Topped with melted Chihuahua cheese (chorizo or Shrimp add $2.00)

Gorditas $8.95
Two handmade corn pockets filled with your choice of chicken, ground beef, or pork then slowly cooked and topped with lettuce, tomato, añejo cheese, sour cream and refried beans

Tacos a la Plancha (3) V $8.95
Steak, vegetarian or chicken with onions, green and red bell peppers and sour cream and guacamole on the side (shrimp add $2.00)

Carne Asada a la Tampiqueña $13.95
Grilled skirt steak with one quesadilla and a side of guacamole

Chile Relleno V $8.95
Stuffed pepper with Chihuahua cheese dipped in batter and smothered with Ranchero sauce.

V – Vegetarian Item (No use of animal fat to fry) G – Gluten Free Item VE – Vegan option available

Consuming undercooked meats may increase your risk of food-borne illness, especially for sick and elderly people

Prices subject to change without notice
Parties of 6 or more 18% gratuity added
## Especialidades de Café el Sol · House Specialties

The house specialties are served with a green salad and your choice of two of the following side dishes: Mexican, Puerto Rican or White Rice, Beans.

<table>
<thead>
<tr>
<th>Specialty</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Camarones en Salsa a su Gusto V G</td>
<td>$12.95</td>
</tr>
<tr>
<td>Shrimp simmered to perfection in your choice of butter, garlic, or chipotle sauce</td>
<td></td>
</tr>
<tr>
<td>Pastel con Arroz Puertorriqueño</td>
<td>$8.95</td>
</tr>
<tr>
<td>Our special recipe of this simmered Puerto Rican delicacy made with a mixture of plantains and savory pork filling</td>
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<tr>
<td>Churrasco (Estilo Puertorriqueño)</td>
<td>$13.95</td>
</tr>
<tr>
<td>Grilled steak served with Chimichurri sauce (garlic, onion, and parsley)</td>
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<tr>
<td>Bistec Empanado</td>
<td>$9.95</td>
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<tr>
<td>Your choice of thin steak or chicken breast, breaded, and deep fried</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Specialty</th>
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</thead>
<tbody>
<tr>
<td>Chuletas</td>
<td>$9.95</td>
</tr>
<tr>
<td>Two fried pork chops traditionally served with white rice and Puerto Rican beans</td>
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</tr>
<tr>
<td>Carne Frita</td>
<td>$9.95</td>
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<tr>
<td>Chunks of pork deep fried until crispy on the outside and juicy in the middle</td>
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</tr>
<tr>
<td>Bistec Encebollado (Estilo Puertorriqueño)</td>
<td>$9.95</td>
</tr>
<tr>
<td>Sirloin steak topped with onions Puerto Rican Style</td>
<td></td>
</tr>
<tr>
<td>Mofongo Relleno</td>
<td>$12.95</td>
</tr>
<tr>
<td>Stuffed mofongo served only with salad Your choice of chicken, churrasco, chunks of pork deep fried (Shrimp add $2.00)</td>
<td></td>
</tr>
</tbody>
</table>

### Especial del día a Estilo Puertorriqueño · Puerto Rican Daily Special

Enjoy the daily special for $8.95

<table>
<thead>
<tr>
<th>Day</th>
<th>Special</th>
</tr>
</thead>
<tbody>
<tr>
<td>lunes/monday</td>
<td>Pechuga a la Plancha Grilled chicken breast served with white rice and beans</td>
</tr>
<tr>
<td>Martes/Tuesday</td>
<td>Pollo al Horno con Mofongo Seasoned baked chicken with mofongo served with Puerto Rican rice</td>
</tr>
<tr>
<td>miércoles/Wednesday</td>
<td>Carne Guisada estilo puertorriqueño con arroz blanco y ensalada Beef Stew “Puerto Rican style” served with white rice and salad</td>
</tr>
<tr>
<td>jueves/thursday</td>
<td>Lechón Asado Lightly seasoned roast pork served with Puerto Rican rice and salad</td>
</tr>
<tr>
<td>viernes/Friday</td>
<td>Bistec en salsa, arroz puertorriqueño y tostones Steak in tomato sauce with onions, served with Puerto Rican rice and fried plantains</td>
</tr>
<tr>
<td>viernes/Friday</td>
<td>Pescado Frito o al horno Fried or broiled fish served with your choice of french fries or Puerto Rican rice and salad</td>
</tr>
</tbody>
</table>

### Need a quick and tasty lunch?

<table>
<thead>
<tr>
<th>Lunch Taco &amp; Salad Bar V VE</th>
<th>$7.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey Wrap w/Tortilla Soup V</td>
<td>$7.95</td>
</tr>
<tr>
<td>Taco and Salad Bar with all the fixings to make a fresh salad, tacos or tostadas complete with chicken, beef, rice &amp; beans</td>
<td>Wrap includes lettuce, tomato, cheese and light ranch dressing</td>
</tr>
</tbody>
</table>

- **Voted By Journal Sentinel Readers As One Of The Best Ethnic Fish Fry’s In Milwaukee…**

### All You Can Eat Friday Fish Fry Dinner Buffet - $13.95

(Includes rice, beans, and other delicious specialties)

**LIVE LATIN ENTERTAINMENT EVERY FRIDAY EVENING!**

Join us for our famous Fish Fry Buffet, a Margarita, and Latin Music!

6:30 p.m. – 8:30 p.m.
**Desayunos · Breakfast**

Served from 7:30 a.m. to 11:00 a.m.

**Breakfast entrees are served with toast or tortillas.**

**Omelets**
- Choose any two of the following ingredients: cheese, green or red pepper, sausage, chorizo, ham, mushrooms (each additional ingredient $.50)
  - $8.95

**Chilaquiles**
- Crispy fried corn chips in ranchero sauce and scrambled eggs. Served with refried beans (chicken or chorizo add $1.00)
  - $8.95

**Breakfast Sides**
- Bagel w/Cream Cheese
  - $1.95
- Toast
  - $1.25
- White or Wheat Bread
  - $1.25

**A La Carte**

**Arroz Mexicano/Mexican Rice**
- $1.95

**Arroz Puertorriqueño/Puerto Rican Rice**
- $3.50

**Arroz Blanco/White Rice**
- $1.75

**Frijoles/Refried Beans**
- $1.95

**Habichuelas**
- $2.95

**Aguacate/Avocado** (3 slices)
- $1.95

**Side Guacamole**
- $2.75

**Tortillas** (corn or flour)
- $1.00

**Bowl of Fruit**
- $3.75

**French Fries**
- $1.85
  - (with cheese) $2.90

**Two Empanadas** (2 pastelillos)
- Turnovers filled with ground beef or chicken and deep fried to golden brown (Shrimp add $3)
  - $5.00

**Huevos Rancheros**
- Two eggs over easy topped with Ranchero Sauce. Served with refried beans
  - $8.95

**Huevos (2) any style**
- Your choice bacon, ham or sausage
  - $8.95

**Huevos con Chorizo**
- Scrambled eggs with Mexican Sausage served with refried beans
  - $8.95

**Bagel Sandwich**
- (ham & cheese) $3.95
  - (egg, ham or bacon & cheese) $5.95

**Ham & Cheese Sandwich**
- White or Wheat Bread
  - $3.95

**Enchilada**
- One Tortilla filled with your choice of chicken, beef or cheese and red or green salsa
  - $2.75

**Ahora la Mejor Parte... **Now for the Best Part....

**Postres · Desserts**

**Flan** (Vanilla or Cream Cheese)
- $3.50

**Fried Ice Cream**
- $3.50

**Refrescos · Beverages**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soda</td>
<td>$1.50</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$1.50</td>
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<tr>
<td>Milk</td>
<td>$1.00</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$2.50</td>
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<tr>
<td>Coffee</td>
<td>$1.95</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>$2.50</td>
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<tr>
<td>Cappuccino</td>
<td>$2.50</td>
</tr>
<tr>
<td>Cranberry Juice</td>
<td>$2.50</td>
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</tbody>
</table>

**Cervezas · Beers**

Domestic Beer (Miller Lite, Coors Light) $3.00
Imported Beer (Heineken, Corona, Modelo, XX) $4.00
Wine (Cabernet, Sauvignon Blanc, Chardonnay) $5.00
Margaritas (Regular or Frozen, Strawberry or Mango) $6.00
Premium Margaritas $8.00
Rail Rum, Gin and Vodka $4.00
Premium Tequila, Brandy, Whiskey and Cocktails $8.00

No refills