



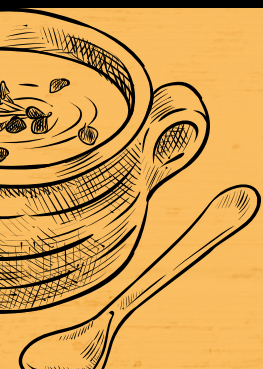
# Mi PueblO

AUTHENTIC MEXICAN CUISINE

577 Main St, Hyannis, MA 02601

Tel. (508) 771-4382

[www..com](http://www..com)



# APPETIZERS

## Menu



### GUACAMOLE

Serrano peppers, onion, tomatoe, cilantro, lime - Served with tortilla chips.

\$15

### SHRIMP al AJILLO

Shrimp simmered in a roasted garlic, olive oil sauce seasoned with red chili flakes. Served with garlic bread.



\$16



### PUEBLO ALITAS

Mango habanero wings comes with celery, carrots. Ranch dressing.

\$15

### CEVICHE DE CAMARON

Shrimp ceviche prepared with lime juice, mango, cucumber, red onion, cilantro, serrano peppers, tomato, avocado. Served with tortilla chips.



\$19



### PUEBLO SAMPLER

Cheese nachos, chicken taquitos, jalapeno cheese poppers, wings, cheese quesadilla, mozzarella stick, sour cream, guacamole, salsa.

\$22

### TOSTADAS CAMARON

Two shrimp tostadas, prepared with chipotle sweet tomato broth, onion, cilantro, serrano peppers, tomato, avocado.



\$17



### HUARACHE

Corn masa ( flatbread ) layered with pinto beans purée, morita sauce. Topped with diced onion, cilantro, lettuce, sour cream, fresh cheese. Add Chicken \$6.00 - Al Pastor \$7.00. Steak \$7.00

\$9

### COCKTEL DE CAMARON

Shrimp Cocktail prepared with sweet tomato broth, clam juice, onion, tomato, cilantro, serrano pepper, avocado. served with saltine crackers.



\$22

# APPETIZERS

Menu



## QUESO FUNDIDO

Combination of Chihuahua & Monterrey cheese bubbling fondue, finished with poblano peppers, diced tomato, scallions. Served with flour tortillas. Add Chorizo \$ 5

\$11

## CALAMAR FRITO

Sweet 'n Spicy fried calamari, jalapenos. Served on a bed of shredded lettuce finished with mango pico de gallo, chipotle aioli.



\$17



## PUEBLO NACHOS

Corn tortilla chips topped with pinto beans, pico de gallo, jalapeños, monterrey & cheddar cheese, sour cream, guacamole.  
Add Chicken \$6.00      Shrimp \$9.00  
Steak \$7.00

\$14

## CHORIZO MUSSELS

Negra Modelo beer braised PEI mussels, chorizo, onion, cilantro, tomatoes, chile negro & guajillo sauce, garlic bread.



\$20



## MINI TAQUITOS

Rolled crispy mini corn tortillas filled with shredded chicken, Served with tomatillo salsa, sour cream, guacamole.

\$11

## TAMALES

Two pork tamales, topped with green tomatillo salsa, sour cream, fresh cheese.



\$10



## RAW BAR

Oysters (6) \$ 17 - (12) \$ 28  
Littlenecks (6) \$ 11 - (12) \$ 20  
Shrimp Cocktail (4) / \$ 16



# SALADS - SOUPS

## Menu



\$10

### PUEBLO SALADO

Chop lettuce, nopales (cactus) tomato, red onion, fresh cheese, mandarin, crispy tortilla strips, avocado.



\$9

### MIX GREEN SALAD

Mixed greens, carrots, tomato, red onion, cucumber, fresh cheese.



\$12

### LA MEXICANA SALAD

Fresh chop romaine, black beans, sweet corn, cherry tomatoes, red onion, panela cheese, avocado, creamy mango dressing, crispy tortilla strips.



\$9

### CEASAR SALAD

### TORTILLA CHICKEN SOUP

Our house chicken broth, chicken, crispy corn tortillas strips, tomatoes, cilantro, onion, avocado.

Cup ... \$ 6 Bowl .... \$ 10



### CHILI VERDE

Our house green chili is made with pork, beef, bacon, tomatillo salsa, potatoes, pinto beans.

Cup ... \$ 6 Bowl .... \$ 10



### SOPA TARASCA

Pinto beans soup, oaxaca cheese, sour cream, dry chile pasilla, avocado, crispy corn tortilla strips.

Cup ... \$ 6 Bowl .... \$ 10



### ADD A TOPPING TO YOUR SALAD

- Chicken \$6.00
- Shrimp \$9.00
- Salmon \$10.00
- Steak \$7.00

# QUESADILLAS

All quesadillas come with a side of the house salsa, sour cream, guacamole

### CHIHUAHUA CHEESE QUESADILLA \$ 11

### TINGA QUESADILLA \$ 13

Shredded chicken

### ASADA QUESADILLA \$ 16

Grilled steak, caramelized onion, poblano pepper strips.

### CHORIZO QUESADILLA \$ 14

Mexican pork sausage

### CHEESEBIRRIA QUESADILLA \$ 18

Beef birria, cheese.

### SHRIMP QUESADILLA \$ 18

Sautéed red & green bell peppers, onions.



# HOUSE SPECIALITIES

Menu



## CHICKEN MOLE POBLANO

Chicken breast, mole sauce, rice, pinto beans, corn tortillas. Sauce contains, almonds, peanuts, bread.

\$23

## POLLO EMPANISADO

Breaded chicken breast, rice, french fries, avocado, corn tortillas.



\$22



## CHILE RELLENO

Poblano pepper stuffed with cheese, dipped in egg batter fried with tomato sauce, sour cream, rice, black beans.

\$21

## RICKY'S COSTILLAS DE RES

Boneless beef short ribs braised in a red wine - Served on mole sauce, white coconut jasmine rice, broccoli.



\$28



## CARNITAS PLATE

Slow roasted pork shoulder, rice, pinto beans, pico de gallo, jalapeños, guacamole, corn tortillas.

\$24

## CHILE COLORADO

Tender chunks of pork in colorado chili sauce, white coconut jasmine rice, black beans, corn tortillas.



\$23



## CARNE ASADA

Grilled steak, rice, pinto beans, serrano pepper, scallions, corn tortillas, guacamole.

\$27

## CARNE TAMPIQUEÑA

Grilled steak, chicken Azteca enchilada, rice, pinto beans, scallions, guacamole.



\$29

# HOUSE SPECIALITIES

Menu



## MAR Y TIERRA

Surf and Turf  
Grilled steak, grilled shrimp, rice, guacamole, pinto beans.

\$30

## FLAUTAS

Crispy corn tortilla fillet with chicken  
Served on a bed of swith lettuce, salsa tomatillo, sour cream, fresh cheese.



\$17



## MOJARRA FRITA

A whole Tilapia fish deep fried, white coconut jasmine rice, french fries, coleslaw, lettuce, tomato, red onion, lime, avocado, garlic bread.

\$25

## NUEVA YORK BISTEK

Grilled NEW YORK STEAK, fingerling potatoes, grilled corn, asparagus, mushrooms gravy sauce.



\$32



## CAMARONES AL MOJO DE AJO

Sautéed shrimp with garlic sauce, white coconut jasmine rice, coleslaw, lettuce, red onion, tomato, avocado, garlic bread.

\$25

## RANCHERO MOLCAJETE

All grilled steak, chorizo, chicken, shrimp, pork chop, fry cheese, serrano peppers, scallions, pinto beans, rice, tortillas. For 2 people



\$40



## CAMARONES A LA DIABLA

Sautéed marinated shrimp in our house diablo sauce, white coconut jasmine rice, coleslaw, lettuce, tomato, avocado, red onion, garlic bread.

\$26

## SOPA DE MARISCOS

Our tasty SEAFOOD soup with local littlenecks, oyster, mussels, lobster, assorted fresh seafood, potatoes, carrots, simmered in our home-made sea food broth, cilantro, garlic bread.



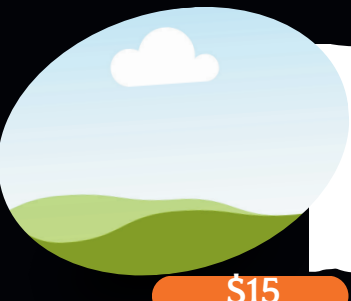
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# STREET TACOS



3 tacos per order

*Menu*



## CHICKEN TACO PLATE

Grilled chicken, onion, cilantro, lime, rice, beans.

\$15



## CARNITAS TACO PLATE

Slow roasted pork, onion, cilantro, lime, rice, beans.

\$16



## AL PASTOR TACO PLATE

Marinated pork, pineapple, corn tortilla, onion, cilantro, lime, rice, beans.

\$17



## BIRRIA TACO PLATE

w/Consomme  
Beef birria, melted cheese, onion, cilantro, lime, house salsa.

\$18



## CARNE ASADA TACO PLATE

Grilled steak, onion, cilantro, lime, caramelized onion, poblano pepper strips, rice, beans.

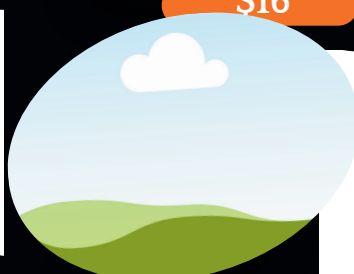
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## FISH TACO PLATE

Deep fried Tilapia or Cod LOCAL fish served on a flour tortilla, lettuce, pico de gallo, lime, chipotle aioli.

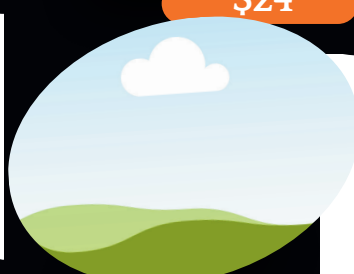
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## SHRIMP TACO PLATE

Marinated shrimp served on a corn tortilla, coleslaw, mango pico de gallo, chipotle aioli.

\$24



## VEGETARIAN TACO PLATE

Mix veggies, served on a corn tortilla, diced onion, cilantro, lime, rice, black beans.

\$13

## FAJITAS

Sautéed red & green bell peppers, onions - served with rice, pinto beans, sour cream, guacamole, corn tortillas.



### FAJITA

Choice of steak, chicken or shrimp.

\$20



### FAJITA COMBO

Choice of two of our meats.

\$22



### PUEBLO FAJITA

Sautéed chicken, steak, shrimp.

\$25



### FAJITA VEGGIE

Sautéed red & onion, green bell peppers, green & yellow squash, corn, mushrooms - served with rice and black beans, corn tortillas. - Vegetarian friendly.

\$19

## TORTAS - SANDWICH



### CHICKEN MILANESA TORTA

Breaded chicken with pinto beans, tomato, onions, avocado, lettuce, jalapeños, mayo, sour cream.

\$14



### STEAK MILANESA TORTA

Breaded steak with pinto beans, tomato, onions, fry cheese, avocado, lettuce, mayo jalapeños, sour cream.

\$16



### CARNITAS TORTA

Slow roasted pork shoulder with pinto beans, pico de gallo, jalapeños, avocado.

\$15



### PUEBLO TORTA

Breaded chicken & steak with pinto beans, tomato, onions, avocado, ham, chipotle aioli.

\$18

# BURRITOS

Menu



## VEGETARIAN BURRITO

Mix veggies, rice, black beans, cheese, pico de gallo, guacamole, sour cream.

\$14

## CHICKEN BURRITO

Grilled chicken, rice, pinto beans, cheese, guacamole, pico de gallo, sour cream.

\$14



## CHORIZO BURRITO

Mexican pork sausage, rice, pinto beans, guacamole, pico de gallo, cheese, sour cream.

\$15



## AL PASTOR BURRITO

Marinated pork, pineapple, rice pinto beans, pico de gallo, guacamole, cheese, sour cream.

\$16

## FISH BURRITO

TILAPIA OR COD fish deep fried, rice, lettuce, pico de gallo, guacamole, chipotle aioli, valentina sauce.

\$17

## CARNITAS BURRITO

Slow roasted pork shoulder, rice, pinto beans, pico de gallo, guacamole, jalapeños, salsa verde.

\$15

## CARNE ASADA BURRITO

Grilled steak, rice, pinto beans, onion, cilantro, guacamole, caramelized onion, poblano pepper strips.

\$17

## POLLO MOLE BURRITO

Chicken, rice, pinto beans, mole sauce, diced onion, fresh cheese, sour cream.

\$16

# ENCHILADAS



## ENCHILADAS SUIZAS

Soft corn tortillas filled with shredded pork finished with chihuahua cheese, tomatillo sauce, sour cream, rice, pinto beans.

\$19



## ENCHILADAS MAYA

Soft corn tortillas filled with shredded brisket, finished with chihuahua cheese, Maya Habanero cream sauce, rice, pinto beans.

\$23



## ENCHILADAS MOLE

Soft corn tortillas filled with shredded chicken finished with Mole sauce, fresh cheese, sour cream, rice, pinto beans. Sauce contains, almonds, bread, peanuts.

\$22



## ENCHILADAS AZTECA

Soft corn tortillas filled with shredded chicken, finished with chihuahua cheese, Poblano Cream Sauce, rice, pinto beans.

\$21



## PUEBLO TRIO ENCHILADAS

Our three house Enchiladas Mole, Azteca, Maya, two chicken, one beef brisket, rice, pinto beans.

\$25



## ENCHILADAS VEGGIE

Soft corn tortillas filled with mix veggies, rice, black beans, finished with tomato salsa, shredded lettuce, fresh cheese, sour cream.

\$19