

VERACRUZ CAFE

BISHOP ARTS DISRICT
408 N. BISHOP AVE #107
DALLAS, TX 75208
(214) 948-4746

APPETIZERS

QUESO DIP \$7.50/\$11.50
Yellow melted queso and a side of pico de gallo

GUACAMOLE DIP \$12
Fresh avocados, tomatoes, onions, cilantro, salt and lime juice

PICADITAS VERACRUZANAS \$8.50
Two picaditas topped with red sauce, queso fresco, beans, onion and grilled shrimp

BOTTLE CAPS \$8.50
Crispy slices of jalapeno hand-dipped in bread crumbs. Served with queso

QUESO FUNDIDO TAMIAHUA \$11.50
Monterrey cheese fondue with wild mushrooms and chicken or chorizo. Served with tortillas

QUESO COMPUESTO \$13
Melted queso with beef, guacamole, pico de gallo and sour cream

JARROCHITAS \$11.50
“Mexican Egg Rolls”. Deep-fried flour tortillas stuffed with cheese, chicken, and spinach. Served with Crema Huasteca

QUESADILLA \$11
Monterrey cheese quesadilla. Served with guacamole, pico de gallo and sour cream
Add spinach \$2 shrimp \$6 chicken or beef fajita \$5 smoked brisket \$6

NATHAN’S AWESOME NACHOS \$15
Grilled chicken or beef over tortilla chips, pico de gallo, guacamole, monterey jack cheese and black beans
Add shrimp \$4 smoked brisket \$4

SIDE SAUCES \$3
Choice of Huasteco cream sauce, Pipian, Crema Totonaca, Mole and Tomatillo

PEDRO'S VERACRUZ SAMPLER \$18
Jarrochitas, bottlecaps, beef nachos, chicken quesadillas and queso dip

TACOS

TACOS TUXPAN AL CARBON \$16
Three flour tacos with grilled chicken or steak, onions, bell peppers, cheese, guacamole and pico de gallo. Served with rice and black beans

MONTEZUMA’S FISH TACOS \$16
Three crispy blue corn tacos with grilled white fish, lettuce, cabbage and tomato topped with queso fresco and avocado. Served with rice, black beans and crema totonaca
Sub red snapper +\$3

SMOKED BRISKET TACOS \$16
Three flour tacos with smoked brisket, grilled onions, bell peppers, guacamole and pico de gallo. Served with rice and black beans

TACOS AL PASTOR \$15
Three street-style roasted pork tacos, marinated with pineapple and lime juice. Served with rice, black beans, cilantro and onions.

SOUP + SALAD

CACTUS SALAD OF THE DESERT \$13
Baby greens, cactus, corn, tomato and mango. Side of epazote vinaigrette
Add chicken \$3 shrimp \$4

BOCA DEL RIO \$16
Baby greens, chicken breast and shrimp. Side of homemade Huasteco dressing or epazote vinaigrette

DULCE Y VERDE SALAD \$13.50
Spinach, tomato, mango and pecans topped with queso fresco. Served with balsamic vinaigrette
Add chicken \$3 shrimp \$4

ROBERTO’S DESERT SOUP \$11/\$13
Cactus, squash, beans, garbanzo, corn, onion, chilies, cheese, cumin, epazote, tomato and corn chips. Served with rice

SOPA DE ATLAHUA \$13/\$17
Bouillabaisse with fish, shrimp, calamari, scallops and fresh vegetables. Served with rice

VERA - TEX

THE PEACE PIPE \$16.50
Foot long flour tortilla filled with grilled chicken or beef, onion, sweet peppers, mushrooms and guacamole topped with red sauce and queso fundido. Served with rice and black beans

EL CONQUISTADOR \$16
Three crispy blue corn tacos stuffed with shredded chicken or beef, lettuce, tomato and queso fresco. Served with rice and black beans

MOUNTAIN HIGH TOSTADAS \$16
Three shredded chicken or beef tostadas layered with black beans, lettuce, tomato, queso fresco, sour cream and sliced avocado

ARRACHERITAS FAJITAS \$19
Angus beef steak, chicken breast or pork tenderloin with bell peppers, onion and mushrooms. Served with rice, black beans, cheese, guacamole, pico de gallo, sour cream and tortillas

FLAUTAS AZULES \$16
Three blue corn chicken or beef flautas topped with sour cream, lettuce, tomato and queso fresco. Served with rice and black beans

EL BORRACHO DEL PUEBLO (THE TOWN DRUNK)\$17
Sirloin steak asado marinated in Tequila and lime juice topped with grilled onions and a jalapeno. Served with one cheese enchilada, one gordita and black beans

GIMME A CHIMI \$17
Fajita chicken or beef chimichanga, pico de gallo, Monterrey jack cheese. Topped with queso sauce. Served with guacamole, rice and black beans

XALAPA-STYLE CHILE RELLENO \$17
Breaded marinated seeded jalapeno topped with chicken or beef, sour cream, queso fundido, pecans and raisins. Served with rice and black beans

TONY'S MAYAN MILANESA \$17
Breaded chicken breast or grilled steak topped with black beans and monterrey jack cheese. Served with papas olmecas, side of fried plantain and a side salad

BLUE CORN ENCHILADAS

ENCHILADAS SUIZAS \$14
Two blue corn enchiladas with shredded chicken topped with Huasteco cream sauce, queso fundido and sour cream. Served with rice and black beans

ENCHILADAS HUASTECAS \$13
Two blue corn enchiladas with melted cheese topped with Crema Huasteco and queso fresco. Served with rice and black beans
Add spinach, chicken or beef \$1 shrimp \$4

FAJITA ENCHILADAS \$15
Two blue corn enchiladas stuffed with onions and grilled chicken or beef fajitas topped with queso fundido, sour cream, red or green sauce. Served with rice and black beans

ENCHILADAS DE MOLE XIQUEÑO \$16
Two blue corn chicken enchiladas topped with our homemade mole and queso fresco. Served with rice and black beans
**Contains nuts in sauce*

ENCHILADAS DE VILLA RICA \$17
Three blue corn chicken enchiladas topped with mole, salsa verde and pipian. Served with rice and black beans
Add chicken or beef fajita \$2 Sub shrimp \$4
**Contains nuts in sauce*

SOUR CREAM ENCHILADAS \$14
Two blue corn chicken enchiladas topped with sour cream and sliced jalapenos. Served with rice and black beans

ENCHILADAS DEL JARDIN \$14
Two blue corn enchiladas filled with carrots, zucchini, avocado and chayote. Served with rice and black beans

VERACRUZ CAFE

BISHOP ARTS DISTRICT
408 N. BISHOP AVE #107
DALLAS, TX 75208
(214) 948-4746

CHICKEN - POLLO

PIPIAN \$17
Grilled chicken breast topped with pipian.
Served with rice and a side salad

PECHUGA CATEMACO \$17
Grilled chicken breast topped with
tomato based mushroom wine sauce.
Served with rice and calabacitas

POLLO CARNAVAL \$17
Grilled chicken breast topped with queso
fundido, mushrooms and pickled jalapenos.
Served with Mexican rice and a side salad

MOLE XIQUENO \$18.50
Homemade mole served on grilled chicken
breast. Served with rice and mixed vegetables
*Contains nuts in sauce

MIXOTES DE POLLO \$17
Marinated dark Chicken in a guajillo
ancho chile sauce, wrapped in a banana
leaf. Served with black beans and rice

BEEF - RES

CARNE TEXOLO \$17
Carne asada steak served with two chicken
enchiladas topped with queso fresco.
Served with black beans and fried plantain

CARNE ASADA VERACRUZANA \$17
Carne asada steak topped with salsa
veracruzana. Served with chilaquiles
and black beans

CECINA \$17
Citrus marinated steak served with
two gorditas, topped with cheese, onion and
red sauce. Served with rice and black beans

STEAK CARNAVAL \$17
Grilled carne asada topped with queso
fundido, mushrooms escabeche and pickled
jalapenos. Served with rice and a side salad
Add shrimp \$4

COCKTAILS

SPICY PIÑA \$11
Ghost Tequila - Orange Liqueur
Pineapple Juice - Agave Nectar

MOJITO \$11
Don Q Cristal Rum - Mint
Lime Juice - Club Soda

VERACRUZ OLD FASHIONED \$13
Reposado Tequila - Xicaru Mezcal
Agave Nectar - Bitters

MEXICAN MULE \$11
Milagro Silver Tequila
Ginger Beer - Lime Juice
Agave Nectar

RANCH WATER \$9
Patrón Reposado - Topo Chico
Lime Juice

GINGER MINT PALOMA \$12
El Jimador Reposado - Lime Juice
Ginger Tamarind Syrup
Grapefruit Juice - Mint
Sugar Cane

HORCHATA JAROCHA \$9
Horchata Rum Cream - Vanilla
Cinnamon

GUANABANA MARTINI \$12
Deep Eddy Vodka - St. Germain
Guanabana/Sour Sop Juice
Pineapple Juice

MOJITO MEXICANO \$12
Bacardi Superior Rum - Mint
Lime Juice - Hibiscus Ice Cube
Club Soda

SANCHO SLING \$13
Silver Mezcal - Lime Juice
Passion Fruit Purée - Campari

BEER

BOTTLES \$5

Corona
Bud Light
Modelo Especial
Victoria
Pacífico
Tecate
Coors Light
Miller Lite
El Chingon IPA (\$6 Can)

SCHOONERS \$7

Dos XX Lager
Modelo Negra
Neato Bandito
Michelob Ultra

TEQUILA

BLANCO/SILVER

Altos \$8
El Jimador \$8
Espolon \$8
Milagro \$9
Avión \$10
Casamigos \$10
Fortaleza \$11
Herradura \$11
Hornitos \$11
Codigo \$12
Dulce Vida \$12
Don Julio \$13
Patron \$13
Codigo Rosé \$12
Clase Azul \$20

REPOSADO

100 Años \$8
Altos \$9
El Jimador \$9
1800 \$10
Corralejo \$10
Avión \$11
Casamigos \$11
Milagro \$11
Hornitos \$12
Herradura \$13
Codigo \$14
Don Julio \$14
Patrón \$14

AÑEJO

Altos \$12
Ambhar \$13
Avión \$13
Casamigos \$13
Hornitos \$13
Hornitos Cristalino \$13
El Tesoro \$15
Don Julio \$16
Herradura \$18
Hussong's \$18
Herradura Ultra \$20

MEZCAL

Zignum \$8
Xicaru \$10
Montelobos \$11
Sombra \$11
Illegal Joven \$14
Casamigos \$15
Del Maguey Chichicapa \$15

SUPER PREMIUM

El Tesoro Paraíso \$25
1942 Don Julio \$25
Avión 44 \$25
Clase Azul \$25
Reserva La Familia \$35

DESSERT

TRES LECHE \$6

FLAN \$6

SOPAPILLAS \$6

SEAFOOD - MARISCOS

PESCADO ALMENDRADO \$18.50
Almond crusted white fish fillet.
Served with crema totonaca, papas
olmecas and mixed vegetables

**CAMARONES ENCHIPOTLADOS
O CAMARONES VERDES \$19**
Grilled shrimp topped with chipotle
or green sauce. Served with rice
and calabacitas

CAMARONES AL MOJO DE AJO \$21
Grilled shrimp cooked in garlic
parsley sauce. Side of mango
pico de gallo. Served with rice

SHRIMP FAJITAS \$20
Served with black beans, rice,
cheese, guacamole, pico de gallo,
sour cream and torillas

PESCADO XANATH \$18.50
White fish fillet with shrimp and
crab. Served with two cheese
enchiladas, black beans
and crema totonaca

SHRIMP & SCALLOP CATEMACO \$19

Pan-seared scallops and shrimp
topped with zesty tomato-based
mushroom wine sauce. Served with
Mexican rice and calabacitas

NICO'S SNAPPER VERACRUZANA \$22

Pan-seared red snapper fillet topped
with salsa veracruzana. Served with
rice and mixed vegetables

PORK - PUERCO

ADOBO DE PUERCO \$16.50
Pork marinated in a spicy red sauce
made with tomate, ancho and chile seco.
Served with papas olmecas and black beans

MARGARITAS

HOUSE MARGARITA \$8
Rocks or Frozen - Sangria Swirl
Mango or Strawberry (add \$1)

FRUIT PULP MARGARITAS \$10

Guanabana - Tamarindo
Passion Fruit

THE SKINNY \$13
Avión Silver Tequila
Orange Liqueur - Agave Nectar
Lime Juice

MANGONADA \$9

House Frozen Margarita
Mango - Chamoy

MARGARITA MELTDOWN \$9

Choice of Orange Liqueur or
Raspberry Liqueur

TOP SHELF MELTDOWN \$12

Grand Marnier - Cointreau
Midori - Mandarin Napoleon
Ancho Reyes Chile Liqueur
Solerno Blood Orange

MEZCAL MARGARITA \$12

Mezcal Joven - Lime Juice
Agave Nectar

HIGH ROLLERS MARGARITA \$27

Your choice of Super Premium
Tequila: Don Julio 1942 or
Clase Azul - Mandarin Napoleon
Agave Nectar - Lime Juice

KID'S MENU

K1.ENCHILADA \$6.50
One beef, chicken or cheese
enchilada with beans and rice

K2.TACO \$6.50
One beef or chicken taco
with beans and rice

K3.QUESADILLA \$6.50
Two chicken quesadillas,
potatoes and rice

K4.NACHOS \$6.50
Topped with beans and cheese

K5.CHICKEN TENDERS \$6.50
Served with potatoes

NON-ALCOHOLIC

SODAS \$2.75

TEA \$2.75

LIMONADA 2.75

COFFEE \$2.75

TOPO CHICO \$3