

Lomas

COCINA DE MÉXICO

Starters

ROASTED COLIFLOWER \$24

Smothered in a creamy shrimp and bacon sauce.

PORK BELLY GUACAMOLE \$24

Fresh guacamole topped with crispy pork belly, served with chips.

AGUACHILE DE PAPADA \$21

Grilled pork jowl served with black aguachile, pickled red onion, cilantro, and serrano pepper.

PULPO RANCHERO \$25

Sliced octopus sautéed in a dried chili and onion sauce, served with three corn quesadillas and ranchero sauce.

BEEF RIBS \$22

Grilled beef ribs served with mexican chimichurri.

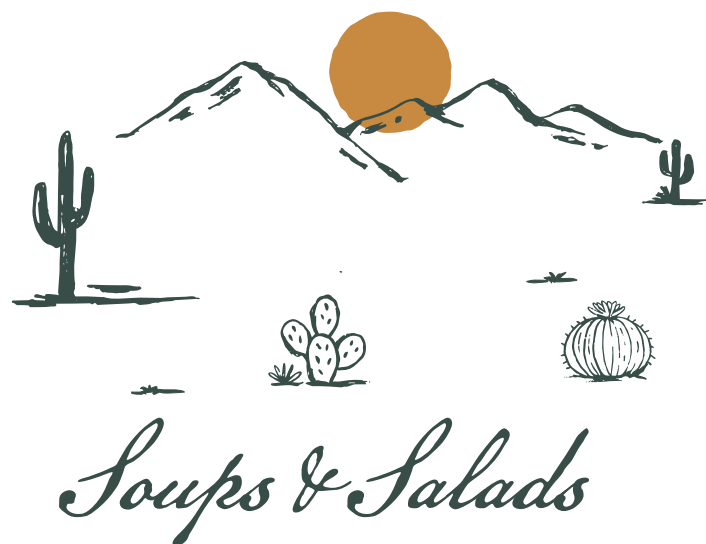
QUESO FUNDIDO \$19

Melted Chihuahua and mozzarella cheese served with flour tortillas.

*Add your choice of roasted poblano, mushrooms, or chorizo for +\$4.

ESQUITES \$16

Shaved white corn with cotija cheese, spicy mayo, mexican crema, tajin, and lime.



Soups & Salads

TORTILLA SOUP \$14

Beef broth served with tortilla chips, avocado, panela cheese, crema, and guajillo pepper.

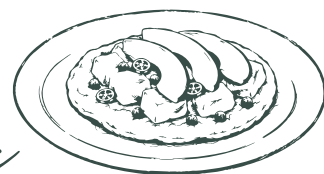
CAESAR SALAD \$21

Crisp romaine lettuce tossed in classic Caesar dressing with Parmesan cheese, croutons, and grilled chicken.

STEAK SALAD \$22

Grilled skirt steak, mixed greens with carrots, bell peppers, corn, shredded purple cabbage, and cherry tomatoes, served with a Mexican vinaigrette and corn chips.

Mexican Raw Bar



SHRIMP COCKTAIL \$22

Served chilled in a zesty tomato and citrus sauce with avocado, cucumber, red onion, cilantro, and fresh lime accompanied salty crackers.

TIRADITO DE JUREL* \$23

Hamachi sliced cured in leche de tigre citrus sauce with serrano pepper.

TOSTADA LA CURA* \$16

Fresh tuna served with ponzu sauce, avocado, capers, spicy mayo, and chiltepin pepper.

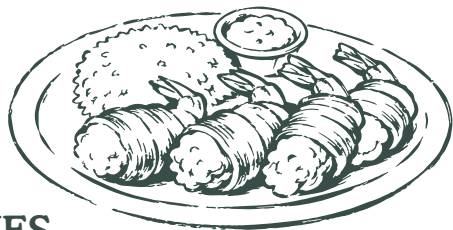
SHRIMP TOSTADA* \$15

Fresh shrimp layered with roca mayo, sliced avocado, and chiltepin pepper.

Main Entrees

WILLIAM SHRIMP \$38

Shrimp stuffed with cream cheese, wrapped in bacon, and served with tartar sauce and rice.



CAMARONES AL AJILLO \$29

Shrimp sautéed with butter, garlic, mushrooms, and white wine, served with rice and bread.

SALMON AL LIMON*..... \$32

Grilled salmon in a lime caper and white wine sauce over a rustic cambray potato.

CHILE RELLENO \$22

Battered Anaheim pepper stuffed with cheese, served in a tomato-chipotle sauce with rice.

FILETE AZTECA* \$40

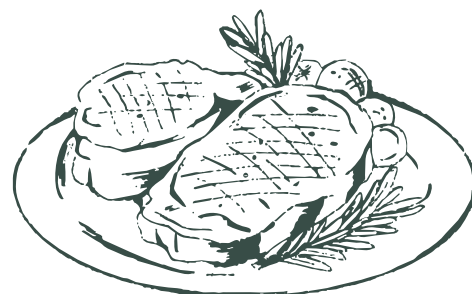
8 oz Grilled filet over a blue corn huitlacoche quesadilla smothered in a chipotle sauce and melted cheese.

PARRILLADA* (sharable for two)

RIBEYE* \$68

NEW YORK* \$65

12 oz of your choice of steak paired with grilled ribs, served with a baked potato, two fire-roasted cheese-stuffed peppers, refried beans, roasted onion, house-made flour tortillas, and house-made ranchero sauce.



CLÁSICOS ORDER OF TWO

CARNE ASADA* \$19

Grilled skirt steak served on a flour tortilla.

CARAMELO* \$21

Grilled skirt steak served on a flour tortilla with melted cheese and refried beans.

LORENZA* \$20

Grilled skirt steak served on a grilled corn tortilla with

AL PASTOR \$14

Marinated pork served on a corn tortilla.

GRINGA \$16

Marinated pork served on a flour tortilla with cheese.

QUESADILLAS \$15

Melted chihuahua cheese on four flour tortillas.

Tacos

ESPECIALIDAD ORDER OF TWO

MININI \$18

Sautéed shrimp bathed in a mild sauce, served on a flour tortilla with melted cheese smothered in morita chile sauce.

TORITO \$20

Shrimp machaca, cheese crust, güerito pepper, served on a corn tortilla.

LOMAS* \$23

Grilled skirt steak, grilled Anaheim pepper, melted cheese, and flour tortilla topped with chicharron.

RIBEYE STEAK* \$26

Grilled Rib-eye steak served on a warm flour tortilla.

QUESABIRRIA \$18

Birria quesadilla made with a corn tortilla, melted cheese, onion, and cilantro, served with dipping broth.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING.