

SIDE ORDERS

Rice.....	2.99
Beans.....	2.99
Fries.....	2.99
Pico de Gallo.....	2.99
Jalapeños.....	1.99
Sour Cream.....	0.99
Flan or Cake.....	4.50



KIDS MENU

Served with rice and refried beans or fries, **Drink NOT included**

Taco	5.99
chicken, beef or steak	
Quesadilla	5.99
chicken, beef or steak	
Chicken Nuggets.....	5.99



APPETIZERS

Chips & Salsa.....	5.50
Guacamole	9.50
Fries.....	2.99
Nachos.....	9.50
*With choice of chicken or ground beef.....	11.50
*With Steak or B.B.Q. Pork.....	12.50



BEVERAGES

AGUAS FRESCAS / FRESH DRINKS

	Small	Large
Horchata (Sweet Rice Water)	3.30	4.50
Jamaica (Hibiscus Tea Water)	3.30	4.50
Mango (Mango Water)	3.30	4.50
Tamarindo (Mango Water)	3.30	4.50
Coffe.....	Medium 2.50	

FOUNTAIN DRINKS

Pepsi products.....	2.99
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JARRITOS / MEXICAN DRINKS

Mandarin, Fruit Punch, Lemon-Lime, Pineapple, Mineragua,	
Tamarindo, Sangria, Sidral.....	MP
Coca Cola Mexicana/Mexican Coke.....	MP



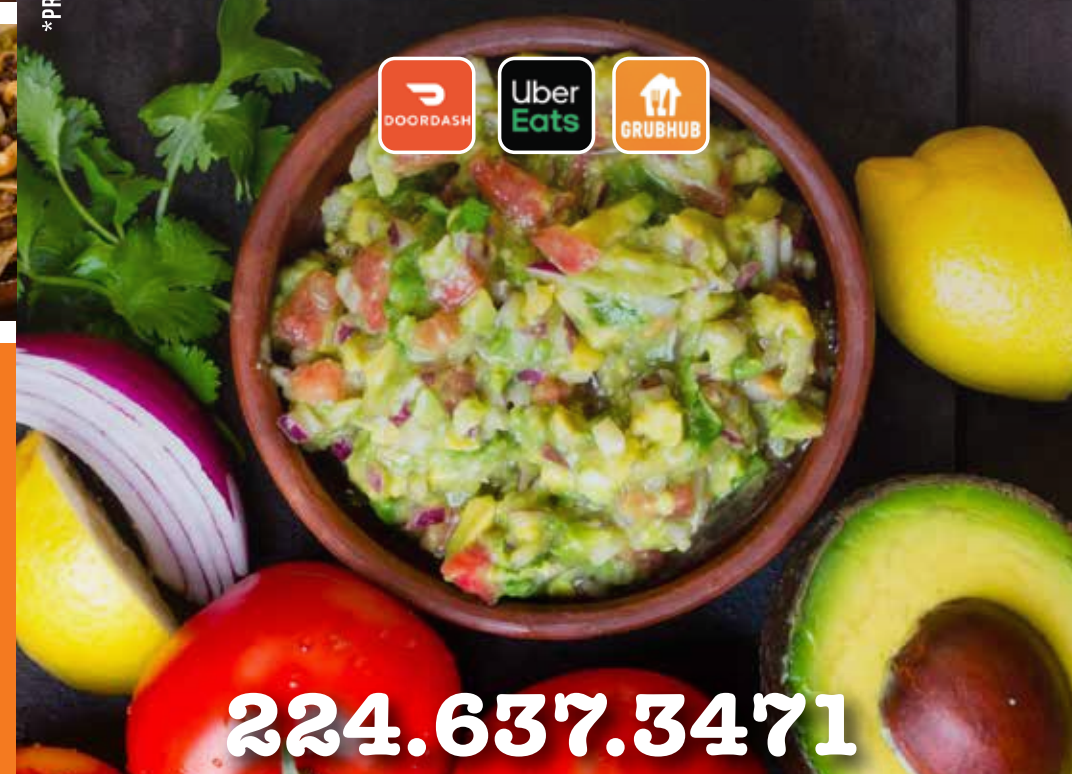
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*PRECIOS PUEDEN CAMBIAR / PRICES SUBJECT TO CHANGE



RESTAURANT



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2500 Martin Luther king Jr Dr
North Chicago, IL 60064

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BREAKFAST

Served with rice and refried beans

Huevos con Chorizo	11.50
Scrambled eggs with Mexican sausage	
Huevos a la Mexicana	11.50
Scrambled eggs with onions, tomatoes & jalapeño peppers	
Huevos Rancheros	11.50
Fried eggs topped with ranchero sauce	

TORTAS

Make your own dinner, add rice & beans 2.99 extra

Chicken (Pollo)	9.50
Steak (asada)	9.50
B.B.Q. Pork (Al pastor)	9.50
Avocado (aguacate)	9.50
Cubana	11.50

TACOS

Make your own dinner, add rice & beans 2.99 extra

Chicken (Pollo)	3.15
Ground Beef (picadillo)	3.15
Steak (asada)	3.15
B.B.Q. Pork (Al pastor)	3.15
Avocado (aguacate)	3.15
Shrimp (camaron)	3.30

BURRITOS

Make your own dinner, add rice & beans 2.99 extra

Chicken (Pollo)	10.00
Ground Beef (picadillo)	10.00
Steak (asada)	10.00

TOSTADAS

Make your own dinner, add rice & beans 2.99 extra

Chicken (Pollo)	6.50
Ground Beef (picadillo)	6.50

SALADS

Taco Salad 12.50
Marinated chicken or seasoned ground beef (Garden fresh vegetables served with tomatoes, carrots, bell peppers, cheese, avocado on a bed of lettuce)

ALA CARTA

Cheese Chile Relleno	5.50
Meat & Cheese Chile Relleno	6.50
Enchilada	3.30

Huevos Rancheros con Cecina	14.50
with Sirloin Steak	
Huevos con Jamon Ham & eggs	11.50
Huevos Divorciados	11.50
Two fried eggs topped One with Red and One with Green sauce	
Chilaquiles con Huevos Verdes o Rojos	13.50
Chilaquiles con Cecina Verdes o Rojos	15.50
Chilaquiles con Pechuga	15.50
Chilaquiles con Carne Asada	24.00

Mexican Sausage (chorizo)	9.50
Chorizo con huevo	9.50
Ham (jamon)	9.50
Fried Pork (carnitas)	9.50
Birria Estilo Jalisco	9.50
Sirloin Steak (cecina)	9.50
Breaded Steak (Milanesa)	9.50
Chicken Breast (pechuga de Pollo)	9.50

Mexican Sausage (chorizo)	3.15
Fried Pork (carnitas)	3.15
Nopales Guisados (Stuffed cactus)	3.15
Chicken Breast (Pechuga)	3.15
Sirloin Steak (cecina)	3.30
Stuffed Pepper (Chile relleno)	3.30
Birria Estilo Jalisco	3.30
Beef Tongue (Lengua)	3.30

B.B.Q. Pork (Al pastor)	10.00
Fried Pork (carnitas)	10.00
Vegetarian (vegetariano)	10.00
Mexican Sausage (chorizo)	10.00
Huevos con Chorizo	10.00
Suizo or Chimichanga	12.00
Beef Tongue (Lengua)	12.50

Steak (asada)	6.50
B.B.Q. Pork (Al pastor)	6.50
Mexican Sausage (chorizo)	6.50
Avocado (aguacate)	6.50
Guacamole	6.50

Chicken Breast Salad	13.50
(With grill chicken breast on top)	
(Garden fresh vegetables served with tomatoes, carrots, bell peppers, cheese, and avocado on a bed of lettuce)	

Tamale	3.50
Flauta	3.30
Gordita	5.50
Sope	5.50
Cheese Quesadilla	3.15
Quesadilla Burrito	10.00
Choose your meat Steak, Pastor or Chicken	

COCKTAILS

Cocktel de Camarón	Reg. 15.00	Lg. 18.00
(Shrimp Cocktail)		
Succulent shrimp simmered in our own homemade cocktail sauce and topped with tomatoes, onions, cilantro and avocado		

SOUPS

Caldo de Pollo (Chicken soup)	13.50
Savory chicken with fresh vegetables served with warm tortillas	
Caldo de Res (Beef soup)	14.50
Pozole (Pork soup)	13.50
Savory pork soup with white hominy.	

SEAFOOD

Served with rice and refried beans

Camarones Empanizados (Breaded fried shrimp)	19.50
Filete de Pescado (Grilled Tilapia fillet)	19.50
Filete de Pescado Empanizado (Breaded tilapia)	20.00
Huachinango (Whole red snapper)	24.50
Huachinango Al Ajillo	26.50
Whole red snapper with spicy Garlic and Guajillo sauce on top	

MEX. FAVORITES

Served with rice and refried beans

Enchiladas Dinner (order of three)	13.50
Choice of cheese, chicken, ground beef, B.B.Q. pork or steak, topped with cheese and your choice of ranchero, green Chile, red Chile or mole sauce	
Flautas Dinner	13.50
Three flute shaped tacos, deep fried to golden crispness and filled with your choice of Ground beef or chicken	
Arrachera el Caporal	23.50
Acompañada con nopales, guacamole y pico de gallo	
Pollo con Mole	14.50
Chicken topped with Mole Poblano	

FAJITAS

Served with rice and refried beans

Chicken Fajitas (Pollo)	17.00
Grilled and sautéed with onions, tomatoes and bell pepper	
Shrimp Fajitas (camarón)	19.50
Grilled jumbo shrimp sautéed with onions, tomatoes and bell peppers	
Fajitas Mar y Tierra (Steak and Shrimp)	19.50
Sautéed with onions, tomatoes and bell peppers	

MEX. DINNERS

Served with rice and refried beans

Carne Asada	20.50
Tender skirt steak grilled to your taste	
Carne a la Tampiqueña	21.50
Tender skirt steak with one cheese enchilada.	
Cecina Estilo Jalisco	18.50
Sirloin steak simmered with onions and Mexican Cactus-Nopales	

Cocktel de Ceviche	Reg. 15.00	Lg. 18.00
(Ceviche Cocktail)		
Tostadas de Ceviche	7.50	
Fresh fish marinated in our own special blend of fresh squeezed lime juice and topped with tomatoes, onions, cilantro, jalapeño peppers.		
Tostadas de Camarón	7.50	
Shrimp marinated in our own special blend of fresh squeezed lime juice and topped with tomatoes, onions, cilantro, jalapeño peppers.		

Menudo (Tripe soup)	13.50
Birria Estilo Jalisco	15.50
Caldo de Camarón	15.50
Savory shrimp or fish soup cooked with herbs, spices and fresh vegetables	
Caldo de Pescado	15.50
Savory fish soup cooked with herbs, spices and fresh vegetables	
Caldo de Mariscos (Seafood mix soup)	20.50

Huachinango Al Mojo de Ajo	26.50
Whole red snapper with a Special Garlic sauce on top	
Huachinango a la Diabla	26.50
Whole red snapper with a very spicy Diabla sauce on top	
Camarones a la Plancha	18.50
Grilled jumbo shrimp	
Camarones a la Diabla	19.50
Grilled jumbo shrimp sautéed in a very spicy sauce	
Camarones a la Mexicana	19.50
Succulent shrimp sautéed with tomatoes, onions and jalapenos	
Camarones al Mojo de Ajo	19.50
Grilled jumbo shrimp sautéed in a Special Garlic sauce	
Camarones al Ajillo	19.50
Grilled jumbo shrimp sautéed in a Garlic and Guajillo sauce.	

Bistec a la Mexicana	19.50
Strips of tender skirt steak sautéed with tomatoes, onions & jalapeño peppers	
Orden de Birria Estilo Jalisco	17.50
acompañada con cebolla, cilantro y salsa especial	
Costillas de Puerco en salsa roja ó verde	16.50
Quesadillas Dinner	11.50
Order of two and your choice of ground beef, chicken, B.B.Q. pork or steak	
Chiles Rellenos Dinner	15.50
Two Poblano peppers stuffed with cheese, with ranchera sauce on top	
Sopes or Gorditas Dinner	12.50
Two thick round fluted corn tortillas filled with your choice of chicken, B.B.Q. pork, steak or Nopales-cactus.	

Fajitas Cielo Mar y Tierra	19.50
Steak, Shrimp and Chicken, Sautéed with onions, tomatoes and bell peppers	
Steak Fajitas (Asada)	19.50
Grilled and sautéed with onions, tomatoes and bell peppers	
Steak and Chicken (Asada y Pollo)	19.50
Sautéed with onions, tomatoes and bell peppers	
Shrimp and Chicken (Camarón y Pollo)	19.50
Sautéed with onions, tomatoes and bell peppers	

Chuletas	18.50
Pork chops	
Milanesa de Res	17.50
Breaded Ribeye steak	
Pechuga de Pollo	17.50
Tender skirt chicken breast	
Pechuga Empanizada	18.50
Breaded Chicken	