

TACOS DE CARNE ASADA

PORK LOIN AL PASTOR TACOS

RED CHILE RIBEYE

SHORT RIBS GRILLED

Signatures



Sizzling Fajitas

Served sizzling, and sautéed with fresh vegetables, rice, sweet corn cake, refried beans (de la olla or vegetarian black beans on request), sour cream, pico de gallo, warm tortillas, with lettuce, and fresh guacamole (on request).

Chicken 13.99/Steak 14.99/Shrimp 16.99/Mix (Steak and chicken) 14.95/ Trio fajitas all three-shrimp, steak, and chicken 19.99

Pork Loin al Pastor Tacos

Three caramelized pineapple pork tacos with red onions and cilantro. Served with rice, sweet corn cake, refried beans, and lime 13.99

Tacos de Carne Asada

Three corn skirt steak tacos, filled with beans, pico de gallo, guacamole, and queso fresco. Served with rice, refried beans, sweet corn cake and lime 13.99

Red Chile Ribeye

12oz Ribeye seasoned blackened and brandy presidente. Served over sautéed onions and mushrooms. Served with sautéed fresh vegetables, rice, sweet corn cake, and green onions 21.49

Short Ribs Grilled

Costillas a la parrilla-kicked-up taste! Seasoned grilled short ribs. Served with rice, sweet corn cake, refried beans, lettuce, guacamole, pico de gallo, grilled green onions, and warm tortillas 16.99

Carne Asada

Amazing seasoned grilled steak. Served with rice, sweet corn cake, refried beans, lettuce, guacamole, pico de gallo, grilled green onions, and warm tortillas 14.99

Chile Verde (pork)

Chunks of pork on a signature green tomatillo sauce. Served with rice, sweet corn cake, refried beans, and warm tortillas 13.99

Daril's Pollo a la Brasa

Marinated grilled chicken breast served with rice, sweet corn cake, refried beans, sour cream, lettuce, pico de gallo, guacamole, sautéed onions, and tortillas 14.99

Carnitas de Pollo

Chicken marinated in our own secret sauces with sautéed onions and bell peppers. Served with rice, refried beans, sour cream, guacamole, pico de gallo, and tortillas 13.95

Arroz con Pollo

Tender diced chicken breast specially prepared with fresh mushrooms, onions, and bell peppers. Served on a bed of rice with melted Monterrey jack cheese and smothered on our mild salsa 13.95

COCHINITA PIBIL

POC-CHUC

YUCATECAN Cuisine

Served with rice, refried beans, sweet corn cake, lettuce, tomatoes, and warm tortillas

* Allergic Notice: contains wheat flour, peanuts, cocoa and or chocolate

Cochinita Pibil Our Specialty!

Pork marinated with achiote (annatto seed), sour orange juice, and secret of Don Gusa father of Carlos1800 spices. Baked in a banana leaf topped with pickled red onions. Served with rice, sweet corn cake, refried beans, and warm tortillas 13.99

Poc-Chuc Yucateco

Charbroiled thin slices of pork marinated with orange juice and spices. Served with rice, sweet corn cake, refried beans, lettuce, guacamole, pico de gallo, grilled green onions, and warm tortillas 14.99

Pollo en Mole Verde (Pumpkin seed)

Tender diced chicken breast specially prepared with fresh Yucatecan Green Mole Sauce (Made with Pumpkin seeds, soybean oil, chile peppers, crackers, wheat flour, sesame seeds, peanuts) 13.95

Pollo Pipian

Tender diced chicken breast specially prepared with fresh pipian Yucatecan condiment sauce (made with pumpkin seeds, sesame seeds, peanuts, and chile peppers) 13.95

Pollo a la Crema

Tender diced chicken breast cooked in an authentic Yucatecan creamy sauce, sautéed with peppers, onions, mushrooms, and Monterrey jack cheese 13.95

Pollo Mole

Tender diced chicken breast specially prepared with fresh Yucatecan mole sauce. (Made with chile peppers, crackers, wheat, flour, sesame seeds, peanuts, chocolate and our secret spices) 13.95

Pollo a la Diabla

Tender diced chicken breast perfectly sautéed in our diabla sauce with mushrooms and onions. Lettuce, tomatoes, sesame seeds on top, and warm tortillas 13.95

*Notice: may be cooked to order. Consuming raw or undercooked meats poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially if you have a certain medical conditions.