

New Rebozo

By chef Paco



Aperitivos

- Guacamole** **VE, GF** \$9.95
Delicious combination of freshly diced and smashed avocados, tomatoes, sweet onions, cilantro and lime juice.
- Queso Fundido de Crema** **GF** \$10.95
Melted chihuahua cheese, bacon, sour cream, sweet onions & chile poblano. Flour or corn tortillas.
- Quesadillas** 🍅 \$8.95
Flour tortilla stuffed with chihuahua cheese. Side of guacamole and sour cream.
- Quesadillas** \$17.95
Flour tortilla stuffed with chihuahua cheese and grill steak Side of guacamole and sour cream.
- Tamalitos** **GF** \$9.95
Two homemade corn tamales stuffed with chicken topped with Frida & Zapata sauce, queso fresco and sour cream.
- Tamal de Mango** **GF, 🍅** \$10.95
Homemade corn tamales stuffed with cream goat cheese, chile chipotle & covered with fresh pico de mango.



Antojitos Mexicanos

- New Rebozo Enchiladas** **GF** \$14.95
Four rolled corn tortillas covered with salsa Frida or Zapata or Pancho Villa. Filled with your choice of beef, beans, chicken, cheese, guacamole or chorizo.
- Enchiladas Indigenas** **GF, 🍅** \$14.95
Four rolled corn tortillas stuffed with mashed potatoes & vegetables, topped with salsa zapata & pancho villa served with beans.
- Burrito** \$14.95
Flour tortilla filled with beans, cheese, lettuce, pico de gallo covered with Zapata sauce or Pancho Villa sauce "hot and spicy". Your choice of beef, chicken, guacamole, chorizo, grill steak (+4.00)
- Chiles Poblanos** \$16.95
Two poblano peppers stuffed with chihuahua cheese, topped with salsa frida, sour cream, queso fresco. Served with a side of rice.
- Sopa de la Casa** Cup \$6.95 Bowl \$8.95
Tortilla soup served with chicken, chihuahua cheese, beans, avocado, sour cream and chile pasilla.

Rice and Beans at your request at no charge except on Parrillas. Checks can only be split evenly by credit cards. 2 complimentary chips & salsa per table, after that \$4.00. \$1.50 for can soda and coffee refills. Cake charge \$15.00 Consumer Advisory: Raw or undercooked meat, poultry, seafood or eggs may increase risk of food borne illness.



Moles

- Fiesta Mole** 🍷 \$22.95
Six enchiladas with six different moles you choices of cheese, chicken, chorizo, guacamole, beef. (chef & servers recommend chicken or cheese)
- New Rebozo Moles** 🍷 \$18.95
Pair one of our six moles with sautéed chicken (moles do change please ask your server)
- Camarón Mixteco** 🍷 \$23.95
Sizzling sautéed shrimp cooked with Mole Pipian and a side of rice
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- ## Para Degustar
- Camarón Ajillo** **GF** \$23.95
Shrimp sautéed with olive oil, garlic, onion, chile Guajillo and a side of rice.
- Camarón Diablo** **GF** \$23.95
Hot and spicy sautéed shrimp made with a chipotle sauce and a side of rice.
- Tampiqueña** \$21.95
Grilled skirt steak served with two cheese enchiladas covered with Zapata sauce.

VEGAN = VE, GLUTEN FREE = GF CONTAINS NUTS = 🍷 VEGETARIAN = 🍅

Parrillas

- New Rebozo Chicken Fajitas GF** \$18.95
Sautéed chicken served with sizzling bell peppers and onions. With side of sour cream, guacamole and beans. (Mix + 6.00 with steak)
- New Rebozo Steak Fajitas GF** \$19.95
Grilled steak cooked with sizzling bell peppers, onion. With side of sour cream, guacamole and beans. (Mix + 6.00 with chicken)
- New Rebozo Vegetable Fajitas GF, 🍎** \$17.95
Assortment of vegetables cooked with sizzling bell peppers, and onions. With side of sour cream, guacamole and beans.
- New Rebozo Shrimp Fajitas GF** \$23.95
Sautéed shrimp cooked with sizzling bell peppers, onions and tomatoes. With side of sour cream, guacamole and beans.
- Can Cun Grill GF** \$34.95
An anafre prepared with a grill skirt steak, sautéed chicken and sautéed shrimp. Cooked with guajillo peppers, nopales and onions. Served with Pancho Villa salsa, an a side of sour cream and beans. Great for 2 people.



Tacos ('tɑ:kouʒ)

- Veggie Tacos GF, 🍎** \$13.95
Three tacos with bell peppers, zucchini, carrots, portobello, and onions. Served with side of chipotle cream sauce.
- Tacos de Nopal GF, 🍎** \$13.95
Three nopal tacos with bell peppers, pico de gallo & melted chihuahua cheese and oregano.
- Tacos Zacatecas GF** \$13.95
Three tacos with lettuce, pico de gallo and queso fresco. With your choice of beef, chicken, guacamole or chorizo. Steak +4.00 American Style
- Tacos al Pastor GF** \$15.95
Three pork tacos marinated with dried peppers & spices, cooked to tenderness served with onions, cilantro and pineapples.
- Tacos Pacos GF** \$17.95
Three tacos served with onions, cilantro, sour cream & Pancho Villa sauce with your choice of grilled steak or sautéed chicken. Mexican style
- Tacos Chetumal GF** \$18.95
Three steak or chicken tacos with bacon, onions, bell peppers, melted chihuahua cheese & side of Pancho Villa sauce. New Rebozo Style
- Shrimp Tacos GF** \$18.95
Three sautéed shrimp tacos with chipotle tequila sauce, onions and a jalapeño avocado cream sauce.

Tacos de Pozole VE, GF \$13.95
Three white Pozole tacos slowly cooked with hominy corn kernels, poblano peppers, onions and Mexican oregano. Topped with sliced radish, cabbage and chile piquin.

Portobello Tacos GF, 🍎 \$13.95
Three sautéed portobello mushroom tacos marinated in cascabel sauce with melted chihuahua cheese. Garnished with onions and cilantro.



Side Orders

Rice 4.00 Beans 4.00 Guacamole 5.00
Pancho Villa Sauce 3.00 Zapata Sauce 3.00



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