

# Café Red Onion

## LO MEJOR

Welcome to our establishment. Café Red Onion is owned and operated by Rafael and Barbara Galindo, **where we believe in doing business the old fashion way.** We hope you have a great time with us, but most important, we hope you always come back for more. Buen Provecho.

### Dinner / Cena

Monday - Thursday 5:00 p.m. - 10:00 p.m.

Friday 5:00 p.m. - 11:00 p.m. / Saturday 11:00 a.m. - 11:00 pm

### Appetizers / Entradas

Empanadas: Beef, Chicken, Guava	8 <sup>95</sup>
Yuca Frita w/ Pork Tenderloin	8 <sup>45</sup>
Fried Plantain w/ Sour Cream	4 <sup>95</sup>
Shrimp Ceviché	9 <sup>95</sup>
Mini Crab Cakes	11 <sup>95</sup>
Guava BBQ Ribs	6 <sup>95</sup>
Central American Taquitos	7 <sup>95</sup>

### Soups / Sopas

	Cup	Bowl
Cream of Roasted Poblano Pepper	4 <sup>25</sup>	6 <sup>95</sup>
w/chicken		
Cream of Roasted Red Pepper	4 <sup>25</sup>	6 <sup>95</sup>
w/chicken		
Gazpacho Seasonal		6 <sup>95</sup>

### Salads / Ensaladas

Red Onion House Salad	4 <sup>95</sup>
<i>Baby mixed greens with homemade vinaigrette dressing, tomatoes, oranges, onions, green peppers and zucchini.</i>	
Barb's Jamaican Chicken Salad	13 <sup>95</sup>
<i>Grilled chicken breast marinated in jerk seasoning, baby mixed lettuce, sliced almonds, hearts of palm, and roma tomatoes with homemade pineapple vinaigrette dressing.</i>	
Chimichurri Steak Salad	14 <sup>95</sup>
<i>Fresh baby mixed greens, tomatoes, avocado and cucumber slices, topped with a Chimichurri style strip steak. Comes with a side of avocado vinaigrette.</i>	
End of Summer Chilean Bass Salad	16 <sup>95</sup>
<i>Fillet of marinated Chilean Bass served with an array of refreshing orange wheels, avocado, tomatoes and baby mixed greens. Garnished with jicama sticks, sweet and sour caramelized onions, grilled queso and herb Chimichurri sauce.</i>	
Mayan Chicken Salad	12 <sup>95</sup>
<i>Refreshing baby mixed greens garnished with avocado, orange wheels, tomatoes, fresh mango and onions. Topped with a tortilla crusted chicken breast, and finished with a homemade mango vinaigrette dressing.</i>	

### Side Dishes / Platos Adicionales

Substitute any side order for \$2.50

Beans (Your Choice)	2 <sup>95</sup>
<i>(Charro, Black, Refried, and Black Refried)</i>	
Fiesta Rice	2 <sup>95</sup>
Chili Con Queso	6 <sup>25</sup>
<i>(An original recipe, "The Traditional")</i>	
Grilled Veggies	4 <sup>95</sup>
<i>A blend of zucchini, squash and asparagus.</i>	
Sweet Potatoes	3 <sup>95</sup>

Signature of the House

**Gourmet Amigo Salsa** 16oz. 5<sup>95</sup>  
*You'll love our salsas. They are ready to be taken home. Pineapple, Red Authentic, Chipotle Papaya.*

### South of the Border / Sur de la frontera

Quesadilla - Chicken, Beef or al Pesto	11 <sup>95</sup>
<i>Chicken &amp; Cheese, Fresh flour tortillas with melted Monterrey Jack cheese and grilled chicken breast.</i>	
Quesadilla - Chicken Spinach	12 <sup>50</sup>
<i>Fresh flour tortillas with spinach, grilled chicken breast and melted Monterrey Jack cheese.</i>	
Quesadilla - Chicken Chipotle Portabello	12 <sup>95</sup>
<i>Fresh flour tortillas with Portabello mushrooms, grilled chicken breast, chipotle salsa and melted Monterrey Jack cheese.</i>	
Baja Fish Tacos	16 <sup>50</sup>
<i>Flaky fillet of fresh snapper, with just the right seasonings, served over two warm flour tortillas, with chipotle mayo, shredded cabbage and cilantro. Comes with black beans &amp; rice.</i>	
Combo Loco	12 <sup>95</sup>
<i>Two beef or chicken fajita tacos served in warm flour tortillas with grilled onions &amp; guacamole plus one homemade crabmeat tamale.</i>	
Tacos al Carbon	11 <sup>95</sup>
<i>Two tacos filled with strips of beef fajita or chicken fajita served in warm fresh flour tortillas with grilled onions &amp; guacamole.</i>	
Chicken Flautas	13 <sup>95</sup>
<i>Two corn tortillas, rolled with chicken breast strips and onions, deep fried to perfection. Served over refried beans &amp; topped with fresh lettuce, tomatoes, sour cream guacamole, cheddar &amp; parmesan cheese.</i>	
Enchiladas (Chicken or Beef)	12 <sup>95</sup>
<i>Two Enchiladas wrapped in corn tortillas with onions, Colby Jack cheese &amp; covered with our own Enchilada sauce. Garnished with pico de gallo.</i>	
Spinach & Goat Cheese Enchiladas	12 <sup>95</sup>
<i>Two Enchiladas filled with spinach and goat cheese. Topped with marinara sauce and mozzarella cheese.</i>	

Our #1 Seller

**Seafood Enchiladas** 14<sup>95</sup>  
*Two red enchilada tortillas filled with Mexican Gulf Shrimp, crabmeat, Colby Jack mix with Rafa's Secret Seasonings. Topped with roasted poblano sauce, cheese and baked. Served with black beans and rice.*

### Beverages / Bebidas

Soft drinks, Iced Tea, Raspberry Tea	2 <sup>25</sup>
Caribbean Shakes (made with milk)	4 <sup>95</sup>
Coffee, Espresso	2 <sup>95</sup>
Capuccino	3 <sup>95</sup>
Evian Water	2 <sup>95</sup>
Perrier Water	2 <sup>95</sup>
San Pellegrino (half liter)	3 <sup>95</sup>
Central American Blended Coffee	2 <sup>25</sup>
Panna (liter)	3 <sup>95</sup>
Bottled Tea	3 <sup>95</sup>

**Chicken Choluteca** I4<sup>95</sup>

Boneless breast of chicken, marinated in beer, grilled on an open flame, served in a roasted poblano, over habanero peach BBQ sauce, melted Monterrey Jack cheese and corn fruit relish. Served with black beans, fried plantains and sour cream.

**Pupusas Revueltas** I2<sup>50</sup>

A popular Central American dish. Shredded pork tenderloin & Jack cheese mixed (revuelta) & stuffed in a homemade corn tortilla. Served over refried beans, topped with tasty cabbage relish. Comes with fried plantains, rice & sour cream.

**Goat Cheese & Spinach Puposas** I3<sup>50</sup>

(For our vegetarian friends)

**★Southwest Snapper** I6<sup>50</sup>

Fillet of fresh snapper, lightly dusted with flour & spices, pan fried to perfection. Served over homemade queso sauce, topped with cabbage relish & tumbleweed tortillas, beans and rice.

**★Chicken Tikal** I3<sup>95</sup>

Breast of chicken grilled, served over black bean sauce, laced with homemade queso and topped with fried onions and a fresh Mexican corn relish. Comes with grilled veggies, fried plantains & sour cream.

**★Medallion de Beef Colombia** 4oz. I6<sup>95</sup>  
6oz. 20<sup>95</sup>

4-ounce medallion of filet mignon, coated with fresh roasted ground coffee, seared on a hot skillet, served over a mango BBQ sauce. Comes with grilled veggies, plantains and fried onions.

**Chimichurri Strip Steak** 7oz. I6<sup>95</sup>  
10oz. 21<sup>95</sup>

7-ounce strip steak, grilled on an open flame, served with a homemade garlic Chimichurri sauce. Comes with fried onions, black beans and fried plantains.

*Signature of the House*

**Chicken Brazil** I5<sup>50</sup>

Chicken marinated in beer, jalapeño & honey, grilled to perfection. Served over our homemade queso, fried eggplants, fresh tomato, jalapeño Monterrey mix & more eggplant. Finished with melted provolone & served over a tomato basil sauce. Garnished with a bundle of baby mixed greens with a creamy soy dressing.

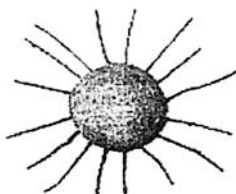
**Chicken Triple Quesadilla** I2<sup>95</sup>

Three flour tortillas with Monterrey and Colby Jack cheese, fresh portabello mushrooms and a dash of pesto sauce, which creates the Triple Quesadilla. Served over and garnished with fried onions, chicken strips, corn relish and a spicy papaya chipotle salsa.

**Roatan Crab Cakes (Rafa's Recipe)** I8<sup>95</sup>

White lump crabmeat cakes, pan-fried to perfection, served over a roasted pepper sauce and laced with our homemade Queso. Served with black beans, rice and corn relish.

★ Some of our dishes have been critically acclaimed by food critics. We hope you enjoy them too!



At Cafe Red Onion, we only use corn oil in the preparation of our food. Most of our menu items may be made to vegetarian tastes.

All To Go orders will incur an additional \$1<sup>00</sup> charge per item.

20% gratuity added to tables of eight or more. We can split meals for an additional 2.50. **One check per table, no separate checks please.** Visit our other locations, too!

**From the Grill / Desde la Parilla**

**Rancho Steak** I4<sup>95</sup>

Marinated lean inside skirt steak over authentic Mexican salsa with melted Monterrey Jack, fried plantains and sour cream.

**Churrasco Tegus** I5<sup>95</sup>

Prepared Tegucigalpa style, marinated lean skirt steak, broiled to your request, served over a parsley, garlic chimichurri sauce. Comes with avocado salad, Honduran chimole, fried plantains and black beans.

**Fajitas** 1/2 lb. I3<sup>95</sup> 3/4 lb. I8<sup>95</sup>  
I lb. 22<sup>95</sup>

Marinated beef fajita or chicken breast grilled to perfection on an open flame and served with rice, choice of beans, sour cream, grilled onions, green peppers, guacamole, pico de gallo, corn or flour tortillas.

**Jalapeño Chicken or Beef** I5<sup>95</sup>

Fresh boneless grilled breast of chicken or tender beef, topped with Jalapeño Monterrey mix, tumbleweed tortilla & fresh fruit relish. Comes with rice & beans.

**★Papantla Pork Steak** I5<sup>95</sup>

Large pork steak with secret seasonings, charbroiled to perfection. Served over green tomatillo salsa and topped with grilled onions. Comes with rice & beans.

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**Cuban Pork** I4<sup>95</sup>

Pork Tenderloin marinated in honey, Citrus Juice, Garlic and Rafael's Secret Seasonings, broiled to perfection. Served over a garlic mojo with Goat Cheese Au Gratin potatoes. Garnished with a poached pear and rum caramelized onions.

**Grilled Chicken / Pollo a la Parilla**

**★Chicken Fiesta** I3<sup>50</sup>

Fresh boneless breast of chicken grilled on an open flame served over queso sauce & topped with melted Colby jack cheese & sliced tomatoes. Comes with Charro beans and rice.

**★Chicken Belize** I3<sup>95</sup>

Fresh boneless breast of chicken grilled to perfection, served with pineapple salsa and topped with sauteed Texas sweet onions, fried plantains & sour cream.

**Mayan Chicken** I3<sup>95</sup>

Fresh boneless chicken breast lightly coated with tortilla crumbs, panfried to a golden brown, served over homemade Queso and laced with fruit relish. Served with black beans and fried plantains.

**Cisco Chicken** I4<sup>95</sup>

Fresh boneless breast served over lightly sauteed fresh spinach and Texas grilled onions. Topped lightly with queso & melted Colby Jack cheese. Comes with Charro beans and rice.

**Trainer's Healthy Choice** 4oz. I6<sup>95</sup>  
6oz. 21<sup>95</sup>

Low carb, High protein. My personal trainer's suggestion for weight control, cholesterol or sugar problems (diabetes)! Start with a cup of onion soup, and a Filet Mignon grilled to your request, served with grilled vegetables and half an avocado.

**Grilled Breast of Chicken** I3<sup>95</sup>

A health conscious choice. Served with steamed broccoli and sweet potatoes.



Dear Guest,  
Our commitment to you is for life. Please let us know how your food and service was. We love seeing you and come back again.

*Corporate and social catering available.  
Please ask your server.*

Please visit our other locations too!

#### Our Beliefs

We believe food should look as good as it tastes, and should be prepared with passion. If there is anything in life in which to believe, believe in yourself and pursue your dreams.

Sincerely,  
Your Host,