

Cafe 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

Appetizers / Entradas

Empanadas: Beef, Chicken, Guava	8 ⁹⁵
Yuca Frita w/ pork tenderloin	8 ⁴⁵
Fried Plantains w/ sour cream	5 ²⁵
Shrimp Ceviché	9 ⁹⁵
Mini Crab Cakes	11 ⁹⁵
Central American Taquitos	7 ⁹⁵
Quesadilla-Chicken, Beef or al Pesto	11 ⁹⁵
<i>Fresh flour tortillas with melted Monterrey Jack cheese and grilled chicken breast or tender fajita meat.</i>	
Quesadilla - Chicken & Spinach	12 ⁷⁵
<i>Fresh flour tortillas with spinach, grilled chicken breast and melted Monterrey Jack cheese.</i>	

Soups / Sopas

	Cup	Bowl
Cream of Roasted Poblano Pepper	4 ⁷⁵	7 ²⁵
<i>w/chicken</i>		
Cream of Roasted Red Pepper	4 ⁷⁵	7 ²⁵
<i>w/chicken</i>		
Gazpacho Seasonal		7 ²⁵

Salads / Ensaladas

Red Onion House Salad	5 ²⁵
<i>Baby mixed greens with homemade vinaigrette dressing, tomatoes, oranges, onions, green peppers and zucchini.</i>	
Barb's Jamaican Chicken Salad	13 ⁹⁵
<i>Grilled chicken breast marinated in jerk seasoning, baby mixed lettuce, sliced almonds, hearts of palm, artichokes and roma tomatoes with homemade pineapple vinaigrette dressing.</i>	
Chimichurri Steak Salad	15 ⁷⁵
<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 ⁹⁵
<i>Fillet of marinated Chilean Bass served with 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	13 ⁹⁵
<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>	
Light Avocado Tuna Salad	12 ⁵⁰
<i>Tuna, diced celery and light mayo served over an avocado half. Garnished with hard-boiled eggs, hearts of palm, sliced tomatoes, oranges and black olives. Your perfect light lunch!</i>	

OUR RESTAURANTS ARE MICROWAVE FREE

Signature of the House

Gourmet Amigo Salsa 16 oz 5⁹⁵
You'll love our salsas. They are ready to be taken home. Pineapple, Red Authentic or Chipotle Papaya.

Side Dishes / Platos Adicionales

Beans (Your Choice)	2 ⁹⁵
<i>Charro, Black, Refried, and Black Refried</i>	
Fiesta Rice	2 ⁹⁵
Chili Con Queso	6 ²⁵
<i>An original recipe, "The Traditional"</i>	
Grilled Veggies	5 ⁹⁵
<i>A blend of zucchini, squash and asparagus.</i>	
Sweet Potatoes	3 ⁹⁵

South of the Border/ Sur de la frontera

Baja Fish Tacos	16 ⁵⁰
<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 & rice.</i>	
Combo Loco	13 ²⁵
<i>Two beef or chicken fajita tacos served in warm flour tortillas with grilled onions & guacamole plus one homemade crabmeat tamal. Served with rice and beans.</i>	
Tacos al Carbon	12 ²⁵
<i>Two tacos filled with strips of beef fajita or chicken fajita served in warm fresh flour tortillas with grilled onions & guacamole.</i>	
Chicken Flautas	13 ⁹⁵
<i>Two corn tortillas, rolled with chicken breast strips and onions, deep fried to perfection. Served over refried beans & topped with fresh lettuce, tomatoes, sour cream guacamole, cheddar & parmesan cheese.</i>	
Enchiladas (Chicken or Beef)	13 ²⁵
<i>Two Enchiladas wrapped in corn tortillas with onions, Colby Jack cheese & covered with our own Enchilada sauce. Garnished with pico de gallo.</i>	
Spinach & Goat Cheese Enchiladas	13 ²⁵
<i>Two enchiladas filled with spinach and goat cheese. Topped with marinara sauce and mozzarella cheese.</i>	

Our #1 Seller

Seafood Enchiladas 14⁹⁵
Two red enchilada tortillas filled with Mexican Gulf Shrimp, crabmeat, Colby Jack mix and Rafa's secret seasonings. Topped with roasted poblano sauce, cheese and baked. Served with black beans and rice.

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 \$1⁰⁰ per item charge.

20% gratuity added to tables of eight or more.

We can split meals for and additional \$2⁵⁰. One check per table please; no separate checks.

Pupusas Revueltas I2⁹⁵

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

Goat Cheese & Spinach Pupusas I3⁵⁰

For our vegetarian friends.

Southwest Snapper I6⁵⁰

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 I3⁹⁵

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 and sour cream.

Medallion of Beef Colombia 4oz. I6⁹⁵
6oz. 20⁹⁵

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. I6⁹⁵
12 oz. 22⁹⁵

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 I5⁵⁰

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

Chicken Cha Cha Cha I3⁹⁵

Fresh boneless breast of chicken grilled to perfection, served over roasted red pepper and poblano sauce, a melody of fresh veggies and topped with a 1 ounce crab cake and a large chipotle bbq shrimp.

Plantain Relleno 9⁵⁰

Baked plantain served on top of refried beans, stuffed with seasoned ground beef and Mexican chorizo. Garnished with lettuce, tomatoes, onions, cheese and sour cream.

Hawaiian Chicken I2⁵⁰

Boneless breast of chicken marinated in our own teriyaki sauce then grilled to perfection. Served over coconut rice and garnished with grilled pineapple.

Salmon Don Juan I4⁹⁵

Fillet of Salmon rolled with crabmeat mix, baked with lemon wine butter. Served over saffron rice and topped with black bean papaya melon relish. Comes with steamed broccoli.

Chicken Relleno I5⁹⁵

Boneless breast of chicken stuffed with goat cheese, pistachios, roasted poblano and red pepper with Rafa's secret ingredients. Baked to perfection and served over a light cilantro curry sauce, finished with a tropical fruit relish and garnished with a broiled pink grapefruit. Comes with a side of rice. Trust us you will love it!

Tilapia del Caribe I2⁵⁰

Our fillet of Tilapia crusted with sesame seeds and seasoned with a touch of Jamaica, Honduras and the Bahamas. Served over fresh green plantain chips and our special coconut cream sauce. Garnished with shrimp and finished with slices of white onions marinated in zesty red wine, oil and lime juice.

Steak n Potato I4⁹⁵

Our New York strip steak grilled to your request, served with goat cheese potatoes, garnished with a small salad with tomatoes, cucumbers and onions. Ranch dressing on the side.

Churrasco Tegus I5⁹⁵

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.

Signature of the House

Cuban Pork I5²⁵

Pork Tenderloin marinated in honey, Citrus Juice, garlic and Rafa'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.

Fajitas ½ lb I4²⁵ I lb 22⁹⁵

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.

Papantla Pork Steak I5⁹⁵

Large pork steak seasoned with Rafa's secret ingredients, charbroiled to perfection. Served over green tomatillo salsa and topped with grilled onions. Comes with rice and beans.

Mayan Chicken I3⁹⁵

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 plantains.

Cisco Chicken I4⁹⁵

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

Chicken Triple Quesadilla I2⁹⁵

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.

Beverages / Bebidas

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

Let us cater your special event! We cater to outside locations and will take care of every detail. Several of our locations have banquet rooms for any occasion.

visit us at www.caferedonion.com