

Botanas, Sopa y Ensaladas

GUACAMOLE DIP

Fresh Avocados Combined with Spices, Onions and Tomatoes,
Served with Tortilla Chips

6 - 8

PICO DE GALLO –Tomatoes, Onions, Cilantro and Jalapenos.

2.50 – 4.50

NACHOS **7.25**

Chips in a bed of Refried beans and Topped with Melted Cheese,
Tomatoes, Guacamole, Sour Cream and Sliced Jalapenos at your
request. (see Quesadillas for additions)

QUESADILLAS **7.25**

Melted Monterey Jack Cheese in Flour Tortillas. Served with
Guacamole and Sour Cream.

Add the following to Nachos or Quesadillas

Veggies **2** Pulled Beef or Chicken **2**
Grilled Chicken **3** Grilled Steak or Shrimp **4**



QUESO FUNDIDO. **8.50**

Pan Melted Jack Cheese and Rajas of Chile Poblano (mild but
tasty) or Jalapeno's if you're daring. Served with Flour or Corn
Tortillas. With Chorizo add \$1

TACO TRIO **7.50**

Mini soft tacos- Grilled Chicken with Poblano Chiles, Carne Asada and
Grilled Shrimp. Served with lettuce, Jack Cheese and Pico de Gallo

TAQUITOS **7**

Shredded Chicken or Beef Rolled Taquitos. Served with Guacamole

MEXICAN VILLAGE BOTANA

Chunks of Carne Asada, Camarones al Mojo de Ajo, Quesadilla, Taquitos,
Guacamole and Sour Cream

2-Person **.24** **4-Person** **37**

MV SPICY CHICKEN WINGS with Ranch Dressing

1 dozen 10 **18 wings for 14.50**

CARNE ASADA FRIES **7**

French Fries with Carne Asada in red chile sauce. Served with Pico de Gallo,
Guacamole and Sour Cream

COCTEL DE CAMARON- Shrimp Cocktail. **14.50**

JUMBO GARLIC SHRIMP PLATE-Camarones al Mojo de Ajo **1 dz. . . 32**

ALBONDIGAS – Small 4.50 Large 9.00

Rich Beef Broth Filled with Vegetables and Mexican Meatballs. Large order
includes Mexican Rice and Tortillas.

TORTILLA SOUP – Small 4.50 Large 9.00

Chicken with Vegetables, Tortilla Chips, Avocado and touch of cheese

MIXED GREEN SALAD with Choice of dressing 3.50

SANTA FE GRILLED CHICKEN SALAD 11.50

Grilled Chicken Breast pieces tossed with Romaine Lettuce, Black Beans,
Corn, Pico de Gallo, Jack Cheese and crispy corn tortilla strips. Served with Ranch
Dressing.

M.V. GRILLED CHICKEN AND AVOCADO SALAD  . . . 11.50

Chicken Breast, Avocado and Cheese in a Bed of Greens with Choice of
Dressing. Add **Steak, Shrimp, Salmon 12.50**

BEEF or CHICKEN TOSTADA

Crisp Corn Tortilla Layered with Beans, Your Choice of Pulled Beef or
Chicken, Tomatoes, Lettuce, Cheese, Guacamole and Sour Cream.

Flour Sombrero Shell add \$1.00 **9.25**

CHICKEN BREAST . . . 10.75 STEAK or SHRIMP . . . 11.75

: Specialty of the House, our food is Fried WITH 100% Vegetable oil and "0" trans fats

Mexican Combinations

Served with Refried Beans and Mexican Rice **9.95**
 To Add Chicken or Beef 1.95 per Enchilada
(no substitutions)



- # 1 Cheese Enchilada and Beef Taco
- # 2 Cheese Enchilada and Chile Relleno
- # 3 Cheese Enchilada and Chicken Tamale
- # 4 Two Crispy Tacos Beef or Chicken
- # 5 Chile Relleno and Beef Taco
- # 6 One item of Combo w/ Beans & Rice **9.25**

Fajitas – Carnitas – Tacos

All Fajitas are Served with Mexican Style Rice, Refried Beans or Black Beans topped with Jack Cheese Pico de Gallo, Guacamole and Sour Cream. Add Dinner Salad for \$1.50

FAJITAS DE POLLO. **15**
 Grilled Seasoned Chicken Breast Placed on a Bed of Sautéed Red and White Onions, Tomatoes and Variety of Bell Peppers.

FAJITAS DE CARNE ASADA **16**
 Charbroiled Sirloin Steak Placed on a Bed of Sautéed Red and White Onions, Tomatoes and Variety of Bell Peppers.

FAJITAS DE CAMARONES. **16**
 Plump, Juicy Shrimp Seasoned and Grilled with Onion, Bell Peppers and Tomatoes.

FAJITAS MIXTAS (for 2 persons) **30**
 Seasoned Chicken Breast, Beef & Shrimp Grilled Placed on a Bed of Fresh Onions and Variety of Bell Peppers

CARNITAS **14**
 Pieces of Pork simmered in Herbs, Onions and Garlic to make them meltingly tender, then browned until irresistibly crisp. Served with Mexican Rice and Refried Beans, Pico de Gallo and Tortillas.

SOFT TACOS (2)

Soft Corn Tortillas stuffed with Seasoned Grilled Chicken Breast or Grilled Steak topped with Lettuce, Jack Cheese, and Pico de Gallo. Also available in the following salsas that are made to be spicy and tasty. **10.50**

Salsa Verde -salsa made of Tomatillos, Chiles, White Onions and Cilantro.

Salsa de Chipotle—made with Chiles in Adobados salsa (medium hot)

Served with Mexican Style Rice, Refried Beans, Pico de Gallo and Guacamole.

Burritos- Enchiladas y Mas

All Entrees Are Served with Mexican Style Rice and Refried Beans topped with Cheese or Black Beans. Add a Dinner Salad for \$1.50

CARNE ASADA BURRITOS Chunks of Carne Asada, Simmered in Pico de Gallo **13**

Chile Colorado- Cooked in Red Chile Sauce with Mild Red Peppers.

Salsa Verde -made of Tomatillos, Chiles, White Onions and Cilantro.

Salsa de Chipotle –Salsa made with Chiles in Adobados salsa

BURRITO DE POLLO **10.50**
Pulled Chicken Simmered in Salsa Ranchera with Tomatoes, Onions and Bell Peppers.

MACHACA BURRITO. **10.50**
Pulled Beef Simmered in Salsa Ranchera with Tomatoes, Onions, and Variety Bell Peppers.

VEGETARIAN BURRITO **10.25**
Wide variety of Grilled Seasoned Fresh Vegetables, Mild Salsa Ranchera.

BEAN AND CHEESE BURRITO **9**

CHEESE ENCHILADAS RANCHERAS **10.50**
Two Corn Tortillas Stuffed with Monterey Jack Cheese and Topped with Mild Ranchera Sauce, Guacamole and Sour Cream.

CHILE VERDE ENCHILADAS **11**
Two Corn Tortillas Stuffed with Chicken and Salsa made of Tomatillos (Green Tomatoes) Mild Chiles, White Onions and Cilantro. Topped with Jack Cheese and Sour Cream.

BEEF OR CHICKEN ENCHILADAS RANCHERAS **11**
Two Corn Tortillas Stuffed with Pulled Beef or Chicken. Topped with Mild Ranchera Sauce, Jack Cheese, Guacamole and Sour Cream.

MOLE CHICKEN ENCHILADAS. **12.50**
Two Corn Tortillas Stuffed with Chicken. Covered with Mole Sauce made of mild Chiles, Spices, Onions and Mexican Chocolate. Topped with Jack Cheese and Sour Cream.

SHRIMP ENCHILADAS. **13**
Two Corn Tortillas Stuffed with Shrimp and Topped with Mild Ranchera Sauce, Jack Cheese, Guacamole and Sour Cream.

TAQUITOS RANCHEROS. **10.50**
3- Pulled Beef or Chicken Rolled in Crisp Corn Tortillas, Topped with Guacamole, Pico de Gallo and Sour Cream.

FLAUTAS RANCHERAS. **10.50**
2-Pulled Beef or Chicken Rolled in Crisp Flour Tortillas, Topped with Guacamole, Pico de Gallo and Sour Cream

LUNCH - DINNER SPECIALS Ask your waiter what the specials of the day are. If it's not on the menu or you're a vegetarian ask, we will try to accommodate.

Especialidades de la Casa

Served with Mexican Rice and Refried Beans or Black Beans unless specified.

Add a Dinner Salad for only \$1.50

CHILE COLORADO or CHIPOTLE SALSA . . . 13.75

Chunks of Steak sautéed in a Mild Red Chile Sauce or in a Spicy Chipotle Salsa



STEAK PICADO 13.75

Chunks of Top Sirloin Steak Sautéed and Seasoned in Garlic, Onions, Tomato and Bell Peppers.


CARNE ASADA 17.75

Charcoal Broiled Marinated Steak with a Cheese Enchilada, Guacamole, Pico de Gallo and Sour Cream.

POLLO EN MOLE 13.50

Chicken Breast smothered with Mole Sauce made of mild chilies, Spices, onions and Mexican Chocolate. Topped with Sesame Seeds.

Especialidades del Mar

CAMARONES AL MOJO DE AJO - Shrimp Sautéed in a Garlic Sauce on a Bed of Rice. Served with Vegetables and Sautéed Mushrooms.  **17**

 **AL CHIPOTLE**- Jumbo Shrimp Sautéed with Chipotle Salsa. Served with Mexican Style Rice and Refried Beans **17**

AL TEQUILA- Jumbo Shrimps sautéed in Garlic and Tequila. Served with Rice and Beans. **17**

 **A LA DIABLA**- Shrimp Sautéed Chipotle and Crushed Red Pepper Salsa. Served with Mexican Style Rice and Refried Beans. **17**

GRILLED SALMON- Fresh Salmon grilled with Lemon and butter. Served with assorted seasonal vegetables and Mexican Style Rice. **16**

A LA VERACRUZ-Grilled Filet Fish served with mild Spanish Sauce made with White Wine, Olives, Capers and Herbs. Served with assorted seasonal vegetables and Mexican Style Rice. **16**

EN SALSA VERDE- Grilled Filet Fish served with a creamy mild Green Salsa made with Tomatillos, Onions, Poblano Chiles Cilantro and Sour Cream. Served with assorted seasonal vegetables and Mexican Style Rice **16**

CA State Law prohibits the sale of alcoholic beverages to anyone under 21 Years. A Minimum of \$5.00 food serving per person and \$10 for credit card sales. Groups of 5 or more a 15 % gratuity will be added to your check. \$10 Cake Cutting and Serving Fee. Not responsible for lost or stolen articles. We reserve the right to refuse service to anyone.

A la Carte

SOFT OR CRISPY TACO

Pulled Beef or Chicken	2.95
Soft Carne Asada	4.50
Soft Shrimp Taco	4.50
Soft Chicken Breast	4

Chile Relleno	5
Chile Verde Chicken Tamale	4.50
Refried Pinto or Black Beans	2.50
Mexican Style Rice	2.50
Flautas- Chicken or Beef	7
3 -Flour or Corn Tortillas	1.50
Jalapenos Toreados	2.50

ENCHILADA & BURRITO

Pulled Beef or Chicken	4
Shrimp Enchilada	4.50
Cheese Enchilada	3.50
Bean & Cheese Burrito	8

OTHERS

Basket of Chips with Salsa	4
Salsa	1.75
French Fries	3
Sour Cream, Guacamole, Pico de Gallo each side	1.75

Kids Menu \$5.50 FOR AGES 3 THRU 12 YEARS' OLD

CHOOSE ONE FROM THE FOLLOWING:

One Crispy Beef or Chicken Taco with Rice and Beans

Children's Quesadilla with Fries or Vegetables

Children's Bean & Cheese Burrito

Beef Hamburger with Fries -- CHILD'S BEVERAGE \$1.00

Postres – Desserts

Cakes and flan are homemade

 Flan – Mexican Custard	5.50	Tres Leches Cake	5
Flan with Coffee Flavor Liqueur	6	Chocolate Cake	5
Vanilla Cheese Cake with Strawberry Puree	5	Vanilla Ice Cream	3.50
		With Coffee Liqueur.	4

Beverages & Beer Selection

Bottled Water
San Pellegrino
Perrier
Red Bull

JUICES
Cranberry
Pineapple
Orange
Grapefruit

Coffee, Milk
Tea, Iced Tea
Pepsi & Diet Pepsi
Sierra Mist
Mug Root Beer
Pink Lemonade
Shirley Temple
Arnold Palmer
ALSO:
Horchata & Jamaica

CRAFT BEERS
On DRAFT AND PITCHERS
Angel City Los Angeles, CA
Blue Moon Golden, CO
Golden Rd. 329 Los Angeles, CA
Lagunitas IPA Pataluma, CA
Modelo Especial, Mexico
Miller Light USA

DOMESTIC

Bud Light
Budweiser
Coors Light
Miller Lite

IMPORTED/PREMIUM

Blue Moon
Guinness
Heineken
Stella Artois

MEXICAN

Bohemia
Corona
DOS XX Amber and Lager
Modelo Especial
Montejo
Negra Modelo
Pacifico
Tecate
Victoria

NON ALCOHOLIC

O'Doul's



Established since 1965

The Mexican Village Restaurant is a family run business headed by Abel Olivares Jr. and his sisters, Diana & Blanca. It was started by Abel Sr. in 1965. He has always been very ambitious and in pursuit of the American dream of free enterprise. He began his career with a small fast food business and worked evenings at five star restaurants. In 1965 he acquired his own restaurant, the Mexican Village.

The Mexican Village Restaurant and Club has been a hot spot of Los Angeles Dancing. We have created a warm and comfortable Spanish atmosphere. Quality and service is our #1 priority. We hope you enjoy your meal and entertainment. We give you the best of both worlds – Great tasting food and low fat contents. We offer a full bar with over 42 different types of Tequilas to compliment your meals

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www.themexicanvillage.com

