

# Botanas, Sopa y Ensaladas

## GUACAMOLE DIP

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

7 - 9

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

2.50 – 4.50

## NACHOS . . . . . 8

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

## QUESADILLAS . . . . . 8

Melted Monterey Jack Cheese in Flour Tortillas. Served with Guacamole, Pico de Gallo 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 Queso Oaxaca served with Flour or Corn Tortillas. With Chorizo add \$1

## TACO TRIO . . . . . 8

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

## TAQUITOS . . . . . 8

Shredded Chicken or Beef Rolled Taquitos. Served with Guacamole and Pico de Gallo

## MEXICAN VILLAGE BOTANA 🍷

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

**2-Person . . . . .26                      4-Person . . . . . 39**

## MV SPICY CHICKEN WINGS with Ranch Dressing

**1 dozen 13                      18 wings for 16**

## CARNE ASADA FRIES . . . . . 8

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

## COCTEL DE CAMARON- Shrimp Cocktail. . . . .15.50

## ALBONDIGAS – Small . . . . 5                      Large . . . . 10

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

## TORTILLA SOUP – Small . . . . 5                      Large . . . . 10

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

## MIXED GREEN SALAD with Choice of dressing . . . . . 4

## SANTA FE GRILLED CHICKEN SALAD . . . . . 12

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 . . . . . 12.50

Chicken Breast, Avocado and Cheese in a Bed of Greens with Choice of Dressing. Add **Steak, Shrimp, Salmon 13.50**

## BEEF or CHICKEN TOSTADA

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

**Flour Sombrero Shell add \$1.50** **10.25**

**CHICKEN BREAST . . . 11.75                      STEAK or SHRIMP . . . 12.75**

: 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 **10.95**  
 To Add Chicken or Beef **2.00** 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 **\$10**

## 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 \$2.00

**FAJITAS DE POLLO.** . . . . . . . . . . **16**  
 Grilled Seasoned Chicken Breast Placed on a Bed of Sautéed Red and White Onions, Tomatoes and Variety of Bell Peppers.

**FAJITAS DE CARNE ASADA.** . . . . . . . . . . **17**  
 Charbroiled Sirloin Steak Placed on a Bed of Sautéed Red and White Onions, Tomatoes and Variety of Bell Peppers.

**FAJITAS DE CAMARONES.** . . . . . . . . . . **17**  
 Plump, Juicy Shrimp Seasoned and Grilled with Onion, Bell Peppers and Tomatoes.

**FAJITAS MIXTAS (for 2 persons)** . . . . . . . . . . **32**  
 Seasoned Chicken Breast, Beef & Shrimp Grilled Placed on a Bed of Fresh Onions and Variety of Bell Peppers

**CARNITAS PLATE.** . . . . . . . . . . **15**  
 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)** **12**  
 Soft Corn Tortillas stuffed with Seasoned Grilled **Chicken Breast, Grilled Steak or Carnitas** topped with Lettuce, Jack Cheese, and Pico de Gallo. Also available in the following salsas that are made to be spicy and tasty.

**Salsa Verde** – 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 \$2

**CARNE ASADA BURRITOS** Chunks of Carne Asada, Simmered in Pico de Gallo **13.75**

**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** . . . . . **11.50**  
Pulled Chicken Simmered in Salsa Ranchera with Tomatoes, Onions and Bell Peppers.

**MACHACA BURRITO.** . . . . . **11.50**  
Pulled Beef Simmered in Salsa Ranchera with Tomatoes, Onions, and Variety Bell Peppers.

**VEGETARIAN BURRITO** . . . . . **11.25**  
Wide variety of Grilled Seasoned Fresh Vegetables, Mild Salsa Ranchera.

**BEAN AND CHEESE BURRITO** . . . . . **9.50**

**CHEESE ENCHILADAS RANCHERAS** . . . . . **11**  
Two Corn Tortillas Stuffed with Monterey Jack Cheese and Topped with Chile Colorado sauce, Guacamole and Sour Cream.

**CHILE VERDE ENCHILADAS** . . . . . **12**  
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** **12**  
Two Corn Tortillas Stuffed with Pulled Beef or Chicken. Topped with Mild Ranchera Sauce, Jack Cheese, Guacamole and Sour Cream.

**MOLE CHICKEN ENCHILADAS.** . . . . . **13**  
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.** . . . . . **14**  
Two Corn Tortillas Stuffed with Shrimp and Topped with Mild Ranchera Sauce, Jack Cheese, Guacamole and Sour Cream.

**TAQUITOS RANCHEROS.** . . . . . **11**  
**3-** Pulled Beef or Chicken Rolled in Crisp Corn Tortillas, Topped with Guacamole, Pico de Gallo and Sour Cream.

**FLAUTAS RANCHERAS.** . . . . . **11**  
**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 \$2

## CHILE COLORADO or CHIPOTLE SALSA . . . 14.75

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



## STEAK PICADO . . . . .

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

14.75

## CARNE ASADA . . . . .

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

18.50

## POLLO EN MOLE . . . . .

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

14.50

# 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. . . . .

18

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

18

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

18

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

18

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

17

**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

## FISH TACOS (2)

Soft Corn Tortillas stuffed with Seasoned Battered Fried or Grilled Fish Topped with Lettuce, Jack Cheese, and Pico de Gallo. Served with Mexican Rice and Beans.

13

## SHRIMP TACOS (2)

Soft Corn Tortillas stuffed with Shrimp grilled with Pico de Gallo. Topped with Lettuce and Jack Cheese. Served with Mexican Rice and Beans.

13.75

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 6 or more a 18 % 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	3.25
Soft Carne Asada	4.50
Soft Shrimp Taco	4.50
Soft Chicken Breast	4

Chile Relleno	5.50
Chile Verde Chicken Tamale	5
Refried Pinto or Black Beans	3
Mexican Style Rice	3
Flautas- Chicken or Beef	8
3 -Flour or Corn Tortillas	1.50
Jalapenos Toreados	3.00

## ENCHILADA & BURRITO

Pulled Beef, Chicken Ench	4.50
Shrimp Enchilada	5.00
Cheese Enchilada	3.50
Bean & Cheese Burrito	8

## OTHERS

Basket of Chips with Salsa	5
Salsa	1.75
French Fries	3.50
Sour Cream, Guacamole,	2 ea.
Pico de Gallo each side	

## Kids Menu \$6 FOR AGES 3 THRU 11 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 SODA \$1.00

## Postres – Desserts

*Cakes and flan are homemade*

👤 Flan – Mexican Custard	6	Tres Leches Cake . . . . .	5.50
Flan with Coffee Flavor Liqueur	7	Chocolate Cake . . . . .	5.50
Vanilla Cheese Cake with		Vanilla Ice Cream . . . . .	4
Strawberry Puree	5.50	With Coffee Liqueur. . . . .	5

## Beverages & Beer Selection

Bottled Water  
San Pellegrino  
Perrier  
Red Bull

### JUICES

Cranberry  
Pineapple  
Orange  
Grapefruit

### DOMESTIC

Blue Moon  
Bud Light  
Coors Light  
Miller Light

### NON ALCOHOLIC

O'Doul's

Coffee, Milk  
Tea, Iced Tea  
Pepsi & Diet Pepsi  
Sierra Mist  
Pink Lemonade  
Shirley Temple  
Arnold Palmer

### ALSO:

Manzanita Sol  
Horchata & Jamaica

### IMPORTED/PREMIUM

Angry Orchard Hard Cider  
Guinness  
Heineken  
Stella Artois

### CRAFT BEERS

*On DRAFT AND PITCHERS*

Angel City	Los Angeles, CA
Blue Moon	Golden, CO
Lagunitas IPA	Petaluma, CA
Modelo Especial,	Mexico
Miller Light	USA
Sam Adams Lager	USA

### MEXICANA

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



*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 was 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 authentic Mexican food. We offer a full bar with over 50 different types of Tequilas to compliment your meal.

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[www.themexicanvillage.com](http://www.themexicanvillage.com)

