



# TEMPLO

Mexican + Latin Cuisine





## BREAKFAST

### CROISSANT

Bacon egg and cheese croissant.

\$10.99

### TRADITIONAL BREAKFAST

2 buttermilk pancakes with scramble eggs and bacon.

\$10.99

### CALETAO

Mix of rice and charro beans, with a fried egg on top, served with Pork belly and arepa,

\$14.99

### STEAK AND EGGS

Steak, scramble eggs and Colombian potatoes.

\$17.99

### BREAKFAST BURRITO

Scramble eggs, bacon, pico de gallo and cheese with potatoes on the side.

\$11.99

### COLOMBIAN BREAKFAST

Arepa, scramble egg with tomato and onions and chorizo.

\$12.99

## OMELETS

### HAM AND CHEESE

\$11.99

### VEGGIES

Spinach, mushrooms, tomatoes, onions, bell peppers and cheese.

\$10.99

### MEAT

Ham, bacon, chorizo, cheese and pork belly.

\$13.99

## PANCAKES

### DULCE AMOR

3 Pancakes layered with dulce de leche, black berry jam, strawberries and whipped cream on top.

\$9.99

### 3 CORAZONES

3 buttermilk pancakes.

\$7.99

### BANANAS

3 pancakes topped with strawberries, bananas and whipped cream.

\$9.99

## WAFFLES

### TROPICAL WAFFLE

Waffle topped with strawberries, bananas, powder sugar and whipped cream.

\$9.99

### EL SOLO

Waffle topped with powdered sugar.

\$8.99

### FRUTOS ROJOS

A waffle topped with strawberries, dulce de leche, blackberry jam, vanilla ice cream and whipped cream.

\$10.99



(\*) Steaks, salmon and eggs may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, specially if you have certain medical conditions



## APPETIZER

### PORK BELLY GUACAMOLE

Smashed avocados, lime juice, tomatoes, pork belly and cilantro.

\$14.99

### CHARRO BLACK BEANS OCTOPUS

Octopus served on a bed of black beans, chorizo, pork belly and corn.

\$18.99

### EMPANADAS

2 chicken empanadas with salsas on the side.

\$8.99

### MADUROS

Sweet plantains filled with guava, cheese and sour cream. garnished with fresh cilantro.

\$9.99

### FRIED CALAMARI

Tender calamari rings breaded and fried, served with cilantro and habanero salsa.

\$13.99

### AREPA

Cheese arepa with your choice of brisket or chorizo with a cilantro salsa on top.

\$7.99

### CHEESE DIP

With or without jalapeños.

\$8.99

### QUESABIRRIA

Flour tortilla filled with shredded beef birria and cheese, served with consomé on the side.

\$14.99

### PULPO

Octopus marinated with spices, served with chimichurri on top.

\$17.99

### FLAUTAS

2 rolled fried corn tortilla with brisket, served with cheese dip, salsa verde and pico de gallo on top.

\$9.99

### NACHOS (\*)

Tortilla chips with choice of protein topped with beans, queso, lettuce, tomatoes and sour cream

STEAK	\$13.99
BBQ PORK	\$12.99
GRILLED CHICKEN	\$12.99
MIX	\$15.99
(steak, chicken and shrimp)	

### GUAJILLO GROUPER WITH GRITS

Grouper perfectly cooked, served on a bed of creamy grits and guajillo salsa on top.

\$16.99

### TROPICAL PORK BELLY

Pork belly cooked with mango habanero salsa served with cheese

\$14.99

### CHUZOS

2 picanha kabobs served with rice.

\$12.99

### TOSTONES

Delicious fried green plantains, served with brisket and our homemade cilantro salsa.

\$12.99



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## SOUPS & SALADS

### MEXICAN CHICKEN SOUP

A savory broth loaded with shredded chicken, rice, pico de gallo and avocado. Garnished with crispy tortilla strips.

**\$8.99**

### TACO SALAD (\*)

Grilled marinated strips of your choice (steak, chicken or salmon), served on a bed of iceberg and romaine lettuce, red cabbage, carrots, tomatoes, avocado, bacon, shredded cheese and corn tortilla strips with mango vinaigrette on the side.

**CHICKEN \$13.99**  
**STEAK \$14.99**  
**SALMON \$15.99**

### PRIMAVERA SALAD (\*)

A large crispy flour taco tortilla shell lightly drizzled with cheese dip and filled with steak, chicken, lettuce, shredded cheese, sour cream and tomato slice.

**CHICKEN \$11.99**  
**STEAK \$13.99**

## BURRITOS

### BURRITO CALIFORNIA

Burrito covered with cheese dip served with rice, beans and tomato slice.

**STEAK, BRISKET OR SHRIMP \$15.99**  
**CHICKEN OR CARNITAS \$14.99**  
**MIX (STEAK, CHICKEN AND SHRIMP) \$16.99**

### BURRITO CON TODO

Onions, cilantro, rice and beans (hot salsa upon request) rolled in a flour tortilla. Topped with sour cream, avocado and tortilla strip.

**STEAK / SHRIMP \$15.99**  
**CHICKEN \$14.99**

### BURRITO DE MAR

A flour tortilla filled with shrimp and flame grilled grouper, pico de gallo. Smothered with our famous cheese dip and our homemade salsa ranchera. Served with rice and beans.

**\$17.99**

## BOWLS

### BURRITO BOWL

A perfect combination of rice, charro beans, grilled chicken, peppers, onions and cilantro overhead with cheese dip.

**\$13.99**

### MAICITOS BOWL

Bowl of mashed potato chips, roasted corn, bacon and shredded chicken, dressed with our chipotle and mango salsa, covered with melted cheese and served with your choice of flour or corn tortillas.

**\$13.99**

## FAJITAS

### FLAME FAJITAS\*

(Grilled steak, chicken or shrimp) meat of your choice Presented steaming hot, on a bed of peppers and onions. Served with Mexican rice, Mexi-beans, lettuce, pico de gallo, guacamole, sour cream and your choice of flour or corn tortillas.

**CHICKEN \$15.99**  
**STEAK / SHRIMP \$16.99**  
**PICANHA \$17.99**  
**CARNITAS \$15.99**  
 (accompanied with mushroom & melted cheese on top)  
**MIX \$18.99**  
 (steak, chicken and shrimp)

## ENCHILADAS

### ENCHILADAS VERDES

Three seasoned shredded chicken enchiladas covered with salsa verde. Served with rice, beans, lettuce, sour cream and tomatoes.

**\$15.99**

### BRISKET ENCHILADAS

Three brisket enchiladas covered with salsa ranchera. Served with lettuce, shredded cheese, sour cream and tomatoes.

**\$16.99**

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## QUESADILLAS

\*Served with peppers and onions and rice on the side.

**GRILLED CHICKEN OR PORK BELLY  
STEAK OR SHRIMP**      **\$14.99  
\$15.99**

## TACOS

**ALL TACOS ARE SERVED WITH  
RICE AND BLACK BEANS.**

**TACOS DE PESCADO**      **\$17.99**

Three grilled grouper tacos topped with pico de gallo avocado slice and our homemade chipotle salsa, with your choice with flour or corn tortillas.

**BIRRIA TACOS**      **\$15.99**

Three tacos of shredded beef birria on a soft flour tortilla with cheese, cilantro diced onions and consommé dipping sauce on the side.

**TACOS AL PASTOR**      **\$16.99**

Three tacos stuffed with chorizo, pineapple, cilantro and onions, pulled pork with your choice of flour or corn tortillas.

**DEL ALMA TACOS**      **\$17.99**

A selection of four tacos, steak, chicken, shrimp and brisket. Presented with avocado slices, onions and cilantro, ready to be covered with cilantro, salsa verde and habanero sauce. (No rice, no beans).

**CARNITAS TACOS**      **\$15.99**

Three pork tacos filled with cilantro, onions and our homemade cilantro salsa and your choice of flour and corn tortillas

**TACOS FRESCOS**      **\$15.99**

Three grilled chicken or steak tacos with romaine lettuce, red cabbage, shredded cheese and mango salsa.

**STREET TACOS**      **\$15.99**

Three grilled chicken or steak tacos with cilantro and onions. Served with your choice of flour or corn tortillas presented with salsa verde and habanero salsa.

**TACOS CUBANOS**      **\$17.99**

Tacos cubanos: Three p icanha tacos with bacon, sweet plantains, cheese and our homemade chipotle salsa with your choice of flour or corn tortillas.

**TACOS CHICHARON**      **\$15.99**

Three pork belly tacos with cilantro and onions, a cilantro salsa on the side, with your choice of flour or corn tortillas.

## SPECIALTIES

**CHURRASCO\***      **\$20.99**

The Argentinian Gem, A thick-cut steak, marinated and grilled to perfection, served with rice, sweet plantains, chimichurri and our homemade salad.

**PICANHA DEL SUR\***      **\$20.99**

A lean boneless cut, grilled and served with rice, Colombian potatoes and homemade salad.

**POLLO CAMPESINO**      **\$17.99**

Grilled chicken breast smothered in peppers, onions, mushrooms and corn with rice and beans.

**CHICKEN MILANESA**      **\$15.99**

Lightly breaded fried chicken breast dressed with our homemade chipotle salsa. Served with rice, charro beans, lettuce, homemade salad.

**MANGO SALMON\***      **\$17.99**

Salmon fillet served in a bed of rice, with salsa de mango on top and our homemade salad on the side.

**CARNITAS**      **\$16.99**

Braised juicy pork tips seasoned in our secret juices. Served with grits, black beans, our delicious salsa verde on top and your choice of corn or flour tortillas.

**VERACRUZ SHRIMP**      **\$17.99**

A dozen shrimp cooked in our spicy homemade salsa, served with sautéed onions and peppers, rice, beans, lettuce, pico de gallo, guacamole and sour cream with your choice of flour or corn tortillas.

## KIDS MENU

**CHICKEN FINGERS**      **\$8.50**

Served with French fries or rice.

**GRILLED CHICKEN  
STEAK**      **\$7.99  
\$8.99**

**BURRITO RICE AND BEANS**  
**GRILLED CHICKEN  
STEAK**      **\$8.99  
\$9.99**

**MINI NACHOS**  
**GRILLED CHICKEN  
STEAK  
CHEESE**      **\$7.99  
\$8.99  
\$6.99**

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# LUNCH MENU

ASK YOUR SERVER FOR THE LUNCH OF THE DAY

## SOUP & TACOS

Bowl of chicken soup with two steak or grilled chicken street tacos.

\$15.99

## CHULETA

Lightly breaded fried pork chop, dressed with chipotle salsa, served with rice, green plantains and house salad.

\$15.99

## STEAK ZACATECANO

Steak topped with grilled shrimp, melted cheese and salsa ranchera. Served with grits, lettuce, tomatoes and avocado slices.

\$17.99

## ARROZ CON POLLO

Rice sautéed with shredded chicken, pico de gallo and bacon. Served with sweet plantains.

\$14.99

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## SALCHIPAPA

Bowl of Colombian potatoes with sausage, cheese dip, cilantro and chipotle salsas.

\$13.99

## ARROZ PAISA

Rice sautéed with Colombian potatoes, sweet plantains, pork belly, sausage, steak and chicken. Served with green plantains.

\$16.99

## CORRIENTAZO

Steak served with rice, egg on top, sweet plantains, Colombian potatoes and house salad.

\$15.99

## DESSERTS

### HOMEMADE FLAN

With tequila coffee patron shot on the side.

\$8.99

### MANGO MOUSE CAKE

\$8.50

### MERENGON

\$7.99

### PASSION FRUIT CASATTA

\$7.99

### CHURROS

Filled with chocolate, topped with cajeta and cinnamon sugar and whipped cream on the side.

\$6.50

WITH ICE CREAM

\$10.50

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## DRINKS

### MARGARITAS

#### BLACK MARGARITA

Lime juice, organic agave nectar, corazón tequila, activated charcoal.

#### LA DE COCO

Lime juice, orange liquor, organic agave nectar, 1800 coconut tequila, coconut cream.

#### SPICY SEÑORITA

Tanteo jalapeño tequila, orange liquor, lime juice, organic agave nectar, fresh jalapeños.

#### WATERMELON PARADISE

Corazón tequila, orange liquor, lime juice, organic agave nectar, watermelon pulp.

#### LA MANDARINA

Tangerine juice, organic agave nectar, corazón tequila lime juice orange liquor, agave, coconut cream.

#### BERRY BUENO

Corazón tequila, orange liquor, lime juice, organic agave nectar, blackberry pulp.

#### CARIBBEAN DREAM

Corazón tequila, orange liquor, lime juice, organic agave nectar, mango pulp.

#### LA DE FRESA

Corazón tequila, orange liquor, lime juice, organic agave nectar, strawberry pulp.

#### FRUIT FUSSION

Frozen mango margarita + frozen strawberry margarita swirl.

#### MEZCALITA

Mezcal, orange liquor, lime juice, organic agave nectar.

#### PALOMA

Grapefruit, lime juice, orange juice, organic agave nectar, corazón tequila.

#### SKINNY-RITA

Orange liquor, lime juice, organic agave nectar, corazón tequila.

#### MARGARONA

Frozen margarita with a coronita inside.

#### TEXAS MARGARITA

Tequila Corazon, Margarita mix, grand marnier.

#### BLUE MARGARITA

Frozen Margarita, blue curaçao.

### WINES

CHARDONNAY

CABERNET

PINOT GRIGIO

HOMEMADE SANGRIA

### BEERS

DRAF BEERS (12, 32 & 60 OZ)

BUD LIGHT, MILLER LITE, XX AMBER, STELLA ARTOIS, BLUE MOON, MODELO ESPECIAL

MIMOSAS  
REGULAR  
FLAVORED

BOTTLES

NEGRA MODELO, MILLER LITE, BUD LIGHT, MICHELOB ULTRA, HEINEKEN, XX AMBER, XX LARGER, MODELO ESPECIAL, CORONA, CORONA LIGHT, PACIFICO, HEINEKEN 0.0

### COCKTAIL

#### MALIBU SUNSET

Malibu, orange juice, pineapple juice and granadine

#### DEL CIELO (MOCKTAIL)

Cherries, granadine, sprite

#### LA BICHOTA

Orange liquor, Bacardi rum, orange juice, pineapple juice, blue curacao

#### PURPLE RAIN

Granadine, blue Curacao, Tito's vodka, lime juice, edible glitter, sprite

#### ARCOIRIS

Granadine, orange juice, Tito's vodka, blue Curacao

#### MOJITO

Mango, Blackberry or passion fruit

### SOFT DRINKS

COCA COLA | SPRITE

PINK LEMONADE | DIET COKE

COKE ZERO

DR PEPPER

