



468 Piermont Avenue, Piermont, New York - 845.680.6741

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www.tequilany.com

APPETIZERS

NACHOS.....7.95	CEVICHE VALLARTA.....14.95
Tortillas topped w/refried beans, melted cheese and jalapenos.	Shrimp imitation crabmeat, octopus, and pico de gallo, marinated in special sauce. <i>Add real crab meat for 3.00</i>
GUACAMOLE.....9.95	CEVICHE DE CAMARON.....8.95
Avocado, tomato, cilantro and onions w/authentic Mexican seasonings.	Shrimp and imitation crab meat, marinated w/ lemon juice and pico de gallo. <i>Add real crab meat for 3.00</i>
QUESO FUNDIDO.....7.95	GUACAMOLE AND CRABMEAT.....14.95
Melted cheese w/mexican sausage, served w/flour tortillas.	Guacamole served in a crispy corn shell tortilla, topped w/ real crabmeat
BOTANA TEQUILA.....17.95	CRAB MEAT TOSTADAS.....13.95
Combination of nachos, chicken chimichangas, guacamole beef flautas, topped w/sour cream and pico de gallo.	Flat crispy corn tortilla, topped w/real crabmeat, sour cream, pico de gallo, avocado and lettuce.
QUESADILLAS PLAIN.....7.95	CRAB MEAT FLAUTAS.....13.95
add Chicken or Beef 8.95	Crispy corn roll tortilla filled w/real crabmeat and red sauce.
SEAFOOD QUESADILLA.....12.95	CRABCAKES.....14.95
Flour tortilla stuffed w/cheese, shrimp, imitation crab meat, pico de gallo and red guagillo sauce.	A mix of real crabmeat and shrimp, served w/cactus salad.
CHILAQUILES.....8.95	MEXICAN TAMALES.....8.95
Corn tortilla trips, topped w/sour cream, tomato sauce, beef or chicken	Corn meal stuffed w/chicken or beef topped w/tomato sauce and cheese.
ENFRIJOLADAS.....8.95	PULPO EN SALSA VERDE.....12.95
Corn tortilla topped w/ refried beans, sour cream and cheese.	Octopus sautéed w/onion and green sauce.
COCTEL DE CAMARON.....9.95	
Shrimp, imitation crab meat, and avocado marinated in special sauce.	

SOUPS

SOPA NEGRA. Black bean soup topped w/cream and chili sauce. 4.00
CONSOME DE POLLO. Chicken broth, shredded chicken and vegetables. 4.95
SOPA DE MARISCOS. Seafood broth, Shrimp, calamari and clams. 8.50
GAZPACHO. Vegetarian soup, a combination of cucumber, scallions, green peppers, corn, tomato juice, avocado, cilantro and corn tortilla strips, served cool. 4.95

SALADS

HOUSE SALAD Lettuce, peppers, onions, tomato and cheese.....4.50
AGUACATE RELLENO SALAD A combination of shrimp ceviche and sliced avocado.....9.95 <i>Add real crab meat for 3.00</i>
TACO SALAD Flour tortilla shell, fillet w/lettuce, onions, tomato, cheese and sour cream. Choice of grill chicken or ground beef.11.95
NOPALITOS Tender cactus, mix w/tomatoes, onions, cilantro, white cheese, marinated w/lemon juice and olive oil.10.95

Tequila Sal y Limón

COMBINATION PLATTERS

All dishes served with rice and beans and lettuce

1. Beef Taco, Cheese Enchilada & Beef Burrito.....14.95
2. Chicken Chimichanga, Beef Flauta, Enchilada Verdes.....14.95
3. Chicken Tostada, Beef Chile Relleno, Cheese Enchilada.....14.95
4. Beef Tamale, Chicken Chimichanga, Beef Taco.....14.95
5. Cheese Enchilada, Beef Chile Relleno & Enchilada Verdes.....14.95
6. Vegetarian Combo - Cheese Enchilada, Bean Burrito, Guacamole Tostada.....14.95
7. Veggie Burritos flour wraps stuffed with mixed vegetables and beans.....14.95

Share Dish: \$3.50 charge

ANTOJITOS TEQUILA

All dishes served with mexican rice refried beans and lettuce.

8. **CHIMICHANGAS**
Crisp rolled flour tortilla, choice of chicken, cheese or beef, served with guacamole and sour cream....14.95
9. **FLAUTAS**
Crisp rolled corn tortilla, choice of chicken, cheese or beef, served with guacamole and sour cream....14.95
10. **TACOS**
Crisp folded corn tortilla, filled with ground beef, or chicken, lettuce, cheese and pico de gallo.....14.95
11. **TOSTADAS**
Crisp flat corn tortilla, topped with beans, choice of beef or chicken.....15.95
12. **ENCHILADAS BANDERA**
Three Soft rolled corn tortilla, stuffed with chicken and our home made mole, green and red sauces..14.95
13. **ENCHILADAS ROJAS**
Three soft rolled corn tortillas, stuffed with cheese, chicken or beef, topped with red sauce and melted cheese.....14.95
14. **ENCHILADAS MOLE POBLANO**
Three soft rolled corn tortillas, stuffed with chicken, topped with mole poblano, sesame seed and sliced soft white cheese.....14.95
15. **ENCHILADAS VERDES**
Three soft rolled corn tortilla, stuffed with chicken, topped with green sauce, melted cheese and sour cream.....14.95
16. **BURRITOS**
Three soft rolled flour tortillas, stuffed with cheese, chicken or beef , topped with red sauce and cheese.....14.95
17. **CHILES RELLENOS**
Rousted poblano pepper, stuffed with cheese, chicken or beef, topped with red sauce and cheese.....15.95

SEAFOOD HOUSE SPECIALTIES

All dishes served with Mexican rice and refried beans

18. **CAMARONES TAPATIOS**
Shrimp in green sauce and sautéed onions.....19.95
19. **CAMARONES TEQUILA**
Shrimp stuffed with white cheese wrapped in bacon and sautéed mushrooms.....19.95
Add real crab meat for 3.00
20. **CAMARONES CHIPILO**
Shrimp sautéed with mushrooms, poblano peppers in a creamy garlic sauce.....\$19.95
Add real crab meat for 3.00
21. **CAMARONES AL DIABLO**
Shrimp sautéed with mushrooms, onions in a spicy chipotle sauce.....19.95
Add real crab meat for 3.00
22. **CAMARONES EMPANIZADOS**
Breaded Shrimp served with a side of green creamy sauce.\$17.95
23. **BROCHETA MIXTA**
Grill Shrimp, chicken, tomatoes, onions, mushrooms and bell peppers smothered with a mild spicy sauce.....\$19.95
24. **CAMARONES BANDERA**
6 jumbo shrimp served with three different sauces, green, diablo and poblano sauce.\$25.95

Share Dish: \$3.50 charge

25. BROCHETA ESPECIAL	
Grill shrimp and filet mignon, served with grill tomatoes, onions, mushrooms and bell peppers smothered with a spicy sauce.....	26.95
26. ENCHILADAS VERACRUZ	
Red sauce enchiladas, stuffed with sautéed shrimp, imitation crab meat, onion, tomatoes, and cilantro, topped with cheese.....	19.95
27. PESCADO VERACRUZ.	
Grill filet of tilapia topped with sautéed onions, bell peppers, tomatoes and olives.....	18.95
28. SALMON A LA POBLANA	
Grill filet of salmon, topped with creamy poblano sauce.....	18.95
29. TILAPIA ACAPULCO	
Baked filet of tilapia, stuffed with crabmeat, scallops and shrimp, garnished with black pepper creamy sauce.....	24.95
30. TUNA CHARRA	
Blackened tuna steak, served on a sizzling plate over tinga sauce.....	24.95
31. PAELLA ESPANOLA	
Chicken, shrimp, scallops, calamari, clams and chorizo cooked with rice.....	25.95
32. MARISCADA	
Sautéed combination of clams, octopus, shrimp, imitation crab meat, mushrooms and onions, with your choice of red tomato sauce, mild green sauce or spicy chipotle sauce.....	25.95
33. MAHI MAHI	
Fillet of mahi mahi sautéed with onions, peppers, tomatoes and olives.....	24.95
DE LA TIERRA ,PORK, CHICKEN AND BEEF.	
34. PIPIAN VERDE	
Tender chicken breast or sliced pork, cooked in a pumpkin seed sauce.....	15.95
35. PIPIAN ROJO	
Tender chicken breast or pork sliced, cooked in a peanut and sesame seed sauce.....	15.95
36. MIXIOTE	
Dark meat chicken or sliced pork, marinated with pasilla pepper sauce, olives and butter, slow steam cooked to perfection.....	15.95
37. MOLE POBLANO	
Tender chicken breast or sliced pork, marinated with mole sauce. (ask your served about ingredients if you suffer any allergies).....	15.95
38. FAJITAS	
Choice of chicken, beef or shrimp, marinated in a guajillo sauce with green peppers, mushrooms, onions and tomatoes, served in sizzling plate with guacamole, sour cream and flour tortillas.....	19.95
39. ENPANIZADA	
Choice of breaded NY strip steak or chicken breast, served with sliced avocado.....	19.95
40. BOTANA A LA MEXICANA	
Mix of chicken, beef and pork, sautéed with white wine, garlic and pico de gallo.....	19.95
41. CARNE A LA TAMPIQUENA	
Grilled NY strip steak covered with onions green sauces, black beans and cheese.....	18.95
42. BISTEK ATLIXCO	
Grilled NY strip steak stuffed with cheese and covered with ranchero sauce.....	19.95
43. BISTEK A LA POBLANA	
Grilled NY Strip Steak topped with onions, mushrooms, poblano peppers and a light cream sauce....	18.95
44. BISTEK REAL	
8oz. Filet Mignon Steak marinated with a poblano pepper suace.....	23.95
45. BISTEK CHARRO	
12oz.Blackened T- Bone Steak, served over a bed of tinga sauce.....	23.95