



EL
ASADERO
MEXICAN GRILL
RESTAURANT

THE AUTHENTIC
MEXICAN FOOD





SIGNATURE

LOS DEL ASADERO



MOLCAJETE PARA 2

Traditional stone bowls with a preparation of different types of meat (Chicken, Beef, Chorizo, Shrimp and Nopal).

Deliciosa Mixtura de Carnes, Pollo, Chorizo, Camaron y Nopal

42.00

SIETE MARES PARA 4

7 seas casserole, deviled shrimp, red snapper, fish fillet, roman squid, and bacon shrimp served with rice and a house salad on the side.

Cazuela 7 mares, camarones a la diablo, pargo rojo, camaron al tocino, filete de pescado, calamar romano,, arroz y ensalada.

63.00





APPETIZERS

APERITIVOS



SUPER APPETIZER

Served with fried calamari, chicken wings
mozzarella sticks, and guacamole

*Servido con calamar frito, alas de pollo, palitos de
mozzarella y guacamole.*

20.00

🌶️🌶️🌶️ ASADERO NACHOS

Grilled steak nachos served with
jalapenos, sour cream, black beans,
guacamole and pico de gallo

*Nachos de carne asada con jalapeño, guacamole,
frijoles negros y pico de gallo.*

18.00

🌶️🌶️🌶️🌶️ ASADERO WINGS

Traditional wings with a Mexican flare in
ASADERO HOT SAUCE served with blue
chesse dressing and celery.

*Alitas de pollo estilo asadero, acompañadas de
salsa de queso azul y bastones de apio.*

15.00

TOSTADAS

Choice of protein served over 3 fried
tortilla over a base of refried black beans
with lettuce, tomato, sour cream and salsa

Options: *chicken, *steak and *shrimp
is an additional 2.00

*Opción de proteína sobre tortilla tostada con
frijoles negros, lechuga, tomate, crema y salsa
pollo, Carne y camaron + 2.00.*

15.00

SHRIMP TOSTONES

Shrimp served over 4 fried green
plantain, and topped with
CHIPOTLE ASADERO sauce.

Tostones de camaron

15.00

GUACAMOLE AND CHIPS

Avocados, lime juice, and salt. Mix in
onion, lettuce, cilantro, tomatoes and
jalapeño, accompanied by tortilla chips.

13.00

TABLESIDE GUACAMOLE

Avocados and any ingredient of our
guacamole bar, made on the table,
accompanied by tortilla chips.

Hecho en la mesa.

17.00

VOLCANES * ORDER OF 4 *

Crispy tortilla topped with green salsa,
monterey jack cheese, steak and avocado.
*Tortilla tostada con carne asada, salsa verde,
aguacate y queso fundido.*

13.00

CHORIQUESO

Melted monterey jack cheese and chorizo
served with a side of tortilla chips
*Queso Monterey derretido y chorizo, acompañado
de una tortilla crujiente.*

16.00

FLAUTAS

Chicken or cheese filled fried rolled
tortillas topped with lettuce, cream,
chesse, tomato and avocado.

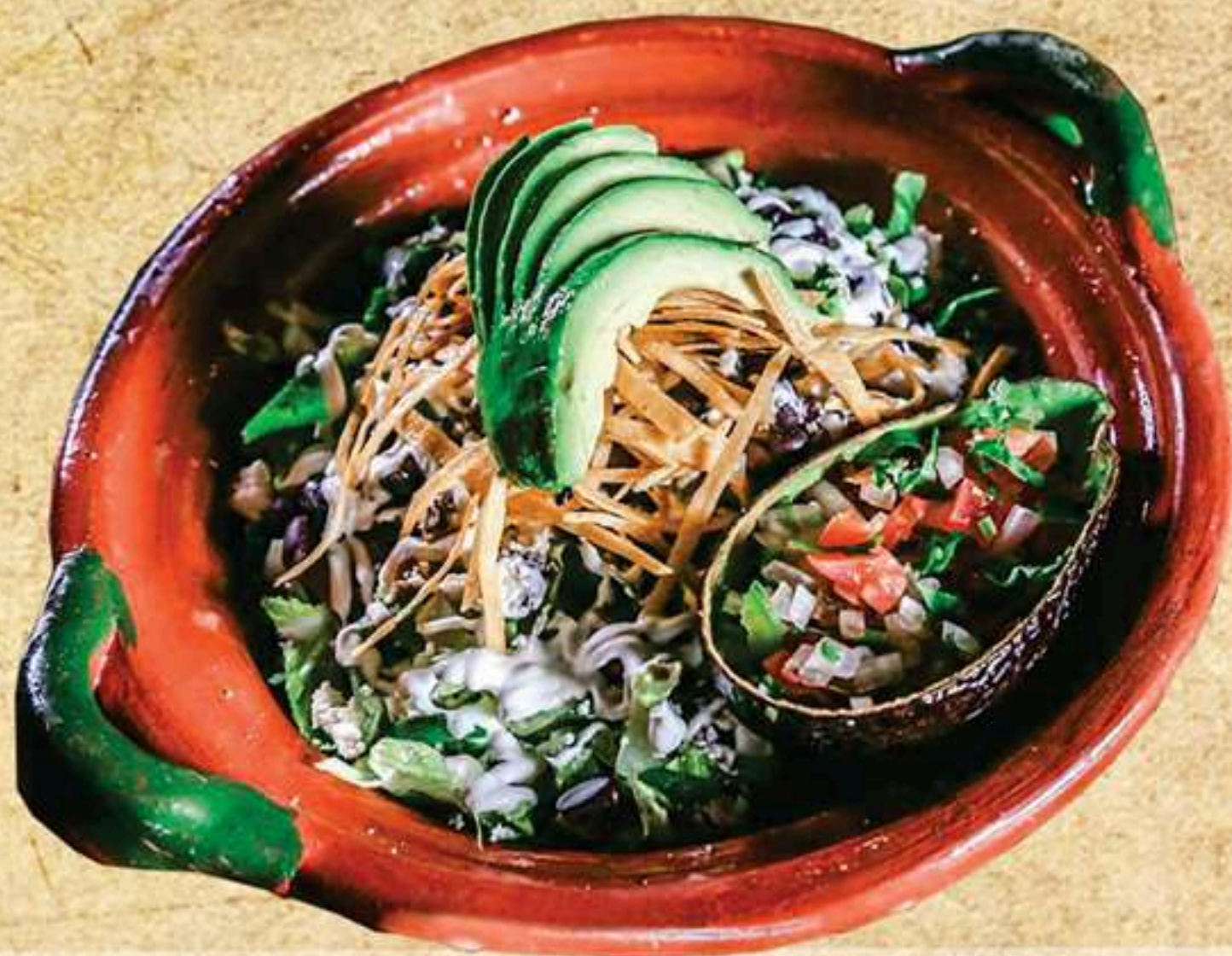
*Flautas de tortilla de queso o pollo, con
lechuga, tomate, queso, crema y aguacate.*

15.00



SALADS

ENSALADAS



MEXICAN SALAD

Chopped romaine lettuce topped with torilla strips, avocado slices, chopped tomatoes, Mexican cheese, optional black beans, sour cream and salsa on the side.

(Option of Grilled Steak or Grilled Chicken Breast).

Lechuga, servido con tortilla frita, aguacate, lechuga, tomates, y decorado con queso Mexicano, crema y salsa al lado, frijoles opcionales.

Opcion de Pechuga de pollo o Carne Csada.
18.50



AVOCADO SALAD

Chopped romaine lettuce served with avocado slices, red onions and olive oil
Aguacate, lechuga y cebollas frescas con un toque de aceite de oliva.

12.50

HOUSE SALAD

Chopped romaine lettuce served with tomatoes, onions, Mexican cheese and house vinaigrette

Lechuga, tomate, cebolla, queso Mexicano con nuestra vinagreta de la casa

6.50





ENCHILADAS

LAS DE VERACRUZ



Traditional Veracruz style tortilla in sauce of choice, our Enchiladas are served with beans and salad
Nuestras enchiladas son servidas con frijoles y ensalada

ENFRIJOLADAS ENCREMADAS 🌶️🌶️

Traditional tortilla Veracruz style, in beans sauce.
Enchilada Veracruzana en salsa de frijol.
6.00

Traditional tortilla veracruz style in a green tomatillo and chile cream sauce topped with mexican cheese
Enchilada Veracruzana en salsa de a base de crema, tomatillo y chile con queso mexicano.
6.00

ENTOMATADAS

Traditional tortilla veracruz style in a red tomato sauce .
Enchilada Veracruzana en salsa de tomate rojo.
6.00

ENCHORIZADAS

Traditonal tortillas Veracruz style in chorizo sauce .
Enchilada Veracruzana en salsa de chorizo
6.00

🌶️🌶️🌶️ VERDES

Traditional tortilla veracruz style in our green tomatillo and chile sauce topped with mexican cheese .
Enchilada Veracruzana ensalsa de tomatillo y chile con queso mexicano.
6.00

PROTEIN ADDITION

ADICION DE PROTEINA

You can add a choice of protein to your order for:
Puede añadir una opcion de carne a su orden por:

Shrimp	13.50
Fish fillet	12.50
Steak	12.50
Grilled Chicken	11.50



MEXICAN LA AUTENTICA



MAR Y TIERRA

Perfect mix of steak and shrimp with our Mexican blend of peppers, onions and cambray onions

El mar y la tierra se mezclan en una combinacion de carne y camaron, acompañados de mezcla de pimientos y cebollas de cambray..

22.00

SWISS ENCHILADA

Special enchiladas filled with chicken and topped with our delicious red Asadero sauce and Mexican cheese.

Enchilada especial rellena de pechuga de pollo, bañada en salsa Asadero y terminada con queso Mexicano.

17.00

🌶️🌶️🌶️ CHILAQUILES

The original recipe of chilaquiles, simmered in Asadero chilaquil salsa topped with chesse and cream

Options:

*Bacon and Egg

*Steak or Chicken +2.00

La receta original, bañada en salsa Asadero, acompañado por su protreina de eleccion y con un toque de crema y queso.

Carne, Pollo y Shrimp +2.00

17.00

BURRITO

Yellow Rice, Black Beans, Monterrey Cheese, Avocado, Salad on the side

Options:

*Steak, Chicken or Chorizo

*Shrimp +2.00

17.00

TAMPIQUEÑA

Skirt steak served with a tomato enchilada, rice and refried black beans .

Churrasco estilo tampiqueño acompañado de enchiladas de tomate con arroz y frijoles refritos

20.00

FAJITAS

Our special recipe of sauteed peppers and onions, rice, beans and tortillas.

Options: *Chicken

*Steak

*Shrimp addition +2.00

*Mixed addition +2.00

Tipica fajita cocinada con nuestra receta especial de pimientos y cebollas, Servido con arroz frijoles y tortillas

Opciones: *Carne

*Pollo

*Camaron +2.00

*Mixta +2.00.

17.00

QUESADILLA 🌶️🌶️

Jalapeños, Oaxaca Cheese, Salad on the side

Options: *Cheese

*Steak, Chicken or Chorizo +2.00

*Shrimp +4.00

15.00



GRILL EL ASADO

GRILL SPECIALS

T*BONE

16oz T-bone steak perfectly grilled to the temperature of your liking
16 oz de carne perfectamente asado en su hueso, solo seleccione el termino.

33.00

CHARRO STEAK

16oz traditional charro (cowboy) steak
Tradicional carne 16 oz del vaquero (Charro),

33.00

SKIRT STEAK

Our 12oz skirt steak full in flavor and grilled to perfection
El unico y perfectamente cocido 12 oz de churrasco.

28.00

SIRLOIN STEAK

Our 16oz sirloin steak full in flavor and grilled to perfection
16 oz de sirloin steak, cocido a su gusto.

28.00

ASADO DE LA CASA

GRILLED RIBS

Nothing better, meat in the bone, beef ribs (Yellow Rice, Pico de gallo, Fried Cheese and quesadilla).
Nada mejor carne en el hueso, deliciosas costillas de res (Arroz amarillo, pico de gallo, queso frito y quesadillas)

18.00

ASADERO STEAK

8oz steak full in flavor and grilled to perfection (Yellow Rice, Pico de gallo, Fried Cheese and quesadilla).
Simple pero no menos., 8 oz de carne asada, (Arroz amarillo, pico de gallo, queso frito y quesadillas)

19.00

GRILLED PORK RIBS

Our delicious pork ribs grilled with our house made seasoning, (Asadero Fries and Broccoli)
Unas deliciosas costillas de cerdo, tenga en cuenta las recomendaciones de coccion.

16.00

CHICKEN BREAST

A whole grilled chicken breast, (White rice and Salad).
Una pechuga de pollo completa, (Arroz blanco y ensalada)

16.00

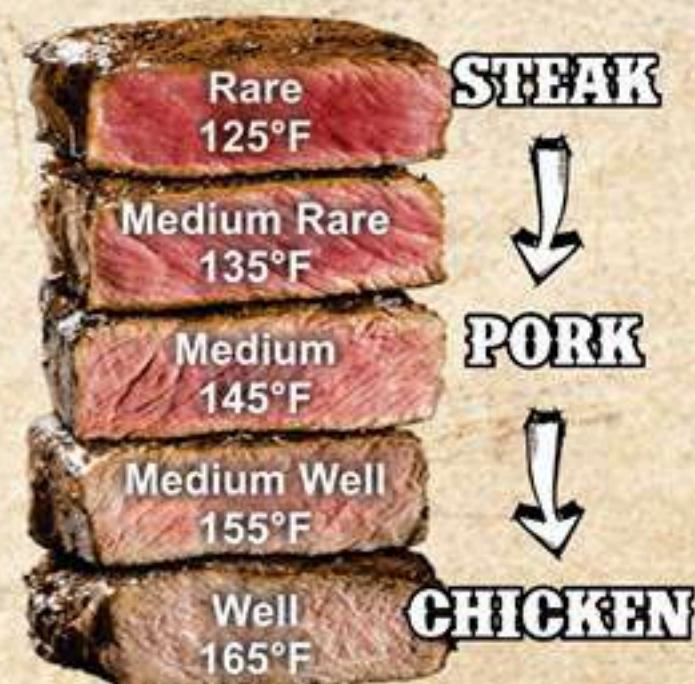
SIDE ORDERS ACOMPAÑANTES

Our **GRILL SPECIALS** comes with mashed potatoes and steam broccoli, but also you can exchange it for two of our complementary sides.
Nuestro Asado viene acompañado con pure de papa y brocoli, pero estos pueden ser cambiados por dos de las siguientes opciones:

Rice: Yellow.
White.

Beans: Charro Beans.
Refried Black Beans

Veggies: Grilled or Sauted Seasonal Veggies.
Grilled or Sauted Mexican Mix.
(Cambrai Onions, Nopal and peppers)
Asadero Fries.
Sliced avocado +2.00
Enchiladas
Salad





SEA FOOD DEL PUERTO

PARRILLADA MARINERA

FOR 4

If you and your family are seafood lovers this is the perfect option, (deviled seafood, tilapia, bacon shrimp and roman calamaries), With white Rice
Si lo que le gusta a usted y a su familia es la comida de mar, esta es su opcion: Parrillada marinera, filete de pescado, camarones con tocino, mariscos a la diablo, calamar a la romana.con arroz blanco

49.00

CAMARON A LA DIABLA

The name says it all spicy yet full of flavor deviled shrimp served with salad and white rice on the side.

El nombre lo dice todo, lleno de sabor y picante, acompañado de arroz y ensalada.



19.00

COCTEL DE CAMARON

Our delicious recipe of shrimp marinated in a tomato, avocado cilantro sauce served with crackers on the side

Deliciosa receta de camarones marinados en salsa a base de tomate, aguacate y cilantro, acompañado de galletas de soda, perfecto para iniciar o acompañar con nuestras bebidas del bar.

18.00

GRILLED SALMON

Our grilled salmon is the delicious and healthy option topped with **CHIPOTLE ASADERO SAUCE**, (Sauted Veggies and Mashed Potatoes.)

Salmon a la parrilla, es saludable y delicioso, nada mas que decir, con vegetales y pure.

20.00

SOPA DE CAMARON

Shrimp,cooked in a delicious broth limes on the side are the perfect zest, Side of tortillas.

Camarones, perfectamente cocinados en una deliciosa base y acompañados con rodajas de limon y tortillas, nada mejor para delitar su gusto.

19.00

FILETE DE PESCADO

Another Mexican classic with the asadero touch fried or grilled servered with our **CHIPOTLE ASADERO SAUCE** with rice and salad

Otro clasico con un toque Mexicano filete de pescado, Frito o a la plancha, acompañado de Chipotle asadero. Con arroz y ensalada

18.00

BREADED SHRIMP

our flavorful breaded shrimp served with our **CHIPOTLE ASADERO SAUCE**, with rice and salad

Crujientes y con mucho sabor, perfectamente cocidos camarones apanados acompañados de Salsa Chipotle. Con arroz y ensalada

19.00

RED SNAPPER

Another classic whole fried red snapper with rice and salad

Otro clasico Pargo frito, acompañado de Con arroz y ensalada

22.00

SOPA DE MARISCOS

Crab, shrimp, tilapia, calamari cooked in a delicious broth limes on the side are the perfect zest, Side of tortillas.

Cangrejo, camarones, tilapia y calamar perfectamente cocinados en una deliciosa base y acompañados con rodajas de limon, nada mejor para delitar su gusto.

19.00



TACOS

LOS MEROS MEROS

**WRAPED IN TRADITION
HAND MADE TORTILLA**

**COOKED
FOLLOWING
THE RECIPE**



**ORDER OF 4
ORDEN DE 4**

**TOPED
WITH
THE TRUE
ONION CILANTRO
AND LIME**

Steak <i>Carne asada.</i>	12.00
Grilled chicken breasts <i>Pechuga a la parrilla.</i>	12.00
Fish <i>Pescado.</i>	13.00
Carnitas (Pork) <i>Carnitas.</i>	13.00
Oaxaca <i>Oaxaca</i>	13.00
Choristek <i>Choricarne.</i>	13.00
Skirt Steak <i>Churrasco</i>	15.00
Peasant <i>Campesino.</i>	15.00
Cecina <i>Cecina.</i>	16.00
Shrimp <i>Camaron.</i>	16.00
Enchilada <i>Enchilados</i>	16.00
Tripe <i>Tripa</i>	16.00
Mix <i>Mixto</i>	16.00
Pastor <i>Pastor</i>	16.00

**SIDED IN PERFECTION
GRILLED CAMBRAY ONIONS
AND JALAPEÑOS**

Typical Mexican Tacos cooked following traditional recipes and in Hand Made tortilla, we top them with cilantro and onion as the real Taco should be.

It comes with a side of the Mexican cambray onions and Jalapeños.

Tacos típicos mexicanos cocinados siguiendo recetas tradicionales y en tortillas hechas a mano, los cubrimos con cilantro y cebolla como el verdadero taco debe ser.

Viene con un acompañante de cebollas de cambray y jalapeños.



KIDS MEAL

13.00

1. CHOOSE YOUR MEAL.

Chicken, Steak or Pork
Mini quesadilla



Cheese Burger



Chicken Tenders



2. CHOOSE TWO SIDES.



Fries



Salad



Rice



Mash
Potato

3. CHOOSE YOUR DRINK.



**MEXICAN WATERS
AGUAS FRESCAS**

Tamarindo - Tamarinde
Sandia - Watermelon
Naranjada - Orange
Limonada - Lime
Jamaica - Hibiscus
Piña - Pineapple
Mexican Tea
Horchata
Papaya
Melon

EL ASADERO
MEXICAN GRILL
RESTAURANT

DRINKS
DE TOMAR



MEXICAN WATERS
AGUAS FRESCAS
3.00

- | | |
|-----------------------|---------------------|
| Tamarindo - Tamarinde | Jamaica - Hibiscus |
| Naranjada - Orange | Sandia - Watermelon |
| Piña - Pineapple | Limonada - Lime |
| Horchata | Papaya |
| Mexican Tea | Melón |

JARRITOS
MEXICAN
SODAS
3.00

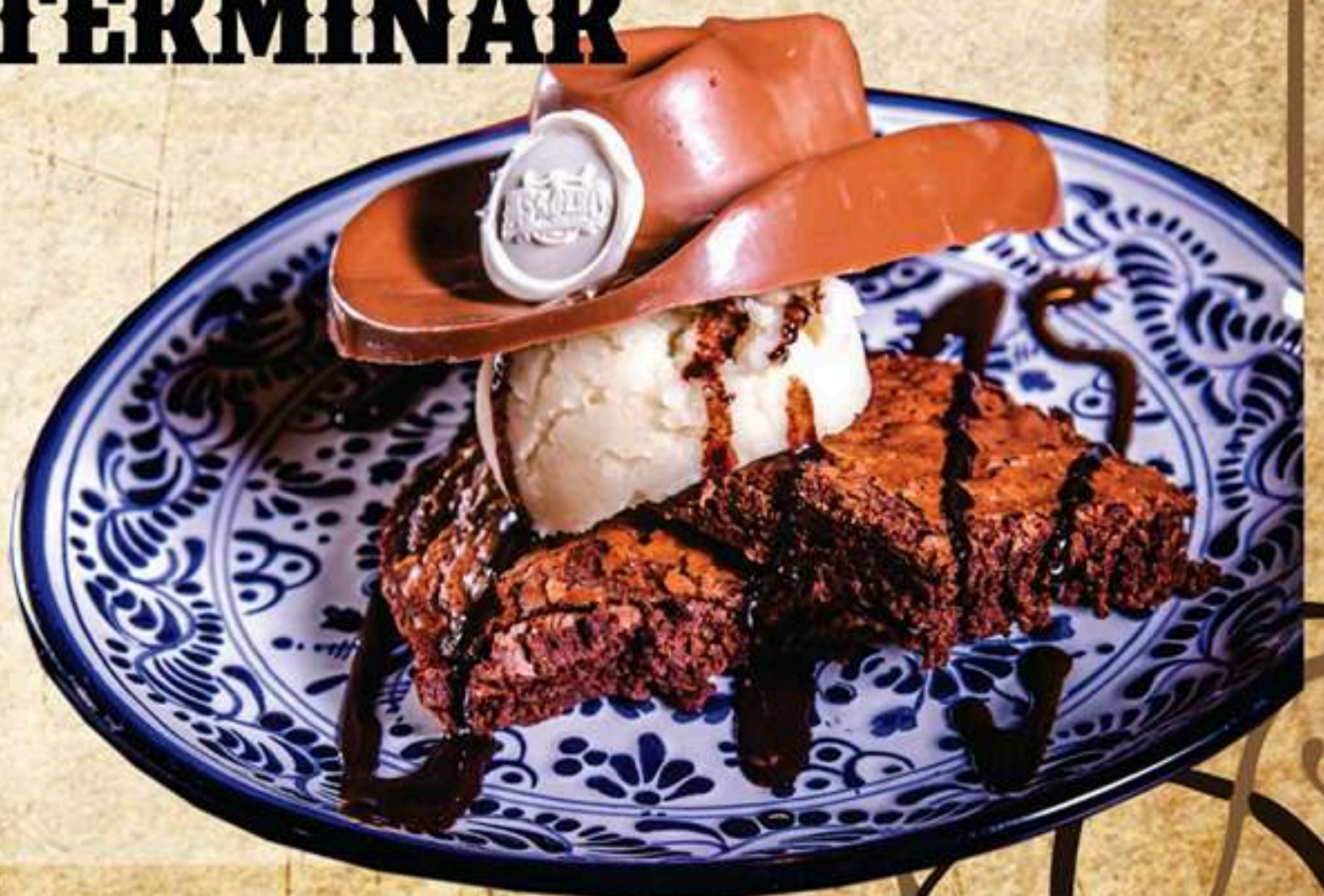
- Mexican Cola
- Apple Sidra
- Sparkling Water
- Pineapple - Piña
- GrapeFruit - Toronja
- Tamarind - Tamarindo
- Mandarin - Mandarina
- Strawberry
- Watermelon
- Fruit Punch



REGULAR SODAS
AND JUICES
3.00

DESSERTS
PARA TERMINAR

- Brownie8.00
- Tres Leches.....7.00
- Flan6.00
- Churros.....6.00



**BAR
MENU**

**DE LA
CASA**

Our special
Mexican mixes
and Cocktails

Cantarito

Tequila
Tripel Sec
Grapefruit Juice
Orange Juice
12.00 - 18.00 Gr



Moscow
Mule12.00

Tito's Vodka
Ginger Beer
Fresh Lime Juice

Mexican
Mule13.00

Mezcal
Ginger Beer
Fresh Lime Juice
Jalapeño



Margarita8.00

Tequila
Triple Sec
Lime Juice
Sour Mix
Flavored

Margarita9.00

Coconut
Mango
Tamarind
Passion Fruit
Guava
Strawberry

Bulldog
Margarita16.00

Tequila
Coronita
Triple Sec
Lime Juice
Sour Mix



Paloma10.00

Tequila
Grapefruit soda
Lime Juice

Piña
Colada11.00

Coconut Rum
Coconut Pure
Pinapple Juice

Vampiro10.00

Tequila
Sangrita
Lime Juice



Mojito10.00

Rum
Syrup
Lime Juice
Mint

Henne
Mojito14.00

Hennessy
Syrup
Lime Juice
Mint

Flavored
Mojito11.00

Mango
Tamarind
Passion Fruit
Guava
Strawberry

Cosmopolitan11.00

Vodka
Triple sec
Cranberry juice
Lime juice.

Sex on
10.00..... the Beach

Vodka
Peach tea
Orange juice
Cranberry juice

Long
12.00..... Island

Vodka
Tequila
Light Rum
Triple sec
SourMix
Gin
Cola

11.00..... Appletini

Apple liqueur
Vodka
25Jar /10..... Sangria

Red and White
Wine
Brandy
White Soda

SPIRITS

WHISKEY RUM

Buchanan's DeLuxe
Jameson Triple

Distilled
Maker's Mark

Bulleit Frontier
The Macallan

Laphroaig
Woodford Reserve

Crown Royal
Jack Daniel's

Jack Daniel's Honey
Johnnie Walker Red

Johnnie Walker Black
Fireball

Captain Morgan
Malibu Coconut

Ketel One
Stolichnaya

Grey Goose
Bacardi Superior

Laird's

GIN

Tanqueray
Bombay Sapphire

Beefeater
Hendrick's

VODKA OTHERS

Tito's
Absolut

Ketel One
Stolichnaya

Grey Goose
Grey Goose Lapare

Georgi
CÎROC Coconut

RumChata
43

Hennessy
Aperol

Kahlúa
Campari

Romana
Sambuca

Antioqueño



WINES BEERS TEQUILAS

WINES

WHITE WINES

Cintas Pinot Grigio	9 / 36
Dry and reminiscent of citrus fruits.	
S-Naia Sauvignon Blanc	9 / 36
Lots of tropical fruit flavors with a dry finish	
Nora Albariño	9 / 36
Elegant and flinty with lots of guava	
Naia Verdejo	40
Elegant and flinty with lots of guava	
Clos de Napa Sauvignon Blanc	36
Medium body with a grassy finish	
Altos de Torona Godello	40
Dry with hints of white flowers and fresh dry finish	
Pra Vinera Chardonnay	10 / 38
Full body with subtle vanilla and an oak finish	
Joullian Chardonnay	52
Complex and dry, hint of brioche and a buttery undertone	
Trotamundo Riesling	8 / 32
Packed with fruit flavors an off dry wine with character	
Martinez Paiva Moscatel	36
Sweet with hints of honey and compote	

RED WINES

Ventisquero Pinot Noir	8 / 32
Fresh red Berry fruits with a clean dry finish	
Mv Malbec	8 / 32
Medium body with a hint of plum.	
Obalo Crianza Tempranillo	40
Full body with hints of roasted coffee beans and chocolate undertones	
Pravineria Cabernet	10 / 38
Classic style with lots of oak fruit driven with dry finish	
Immune Garnacha	40
Intense and dry with a medium body and dry finish	
PE Merlot	40
Subtle pepper notes intermingle with lots of earthly tones	
Clos de Napa Oakville	50
Full body, elegant and dry with an oak driven finish	
Ventisquero Carmenerer	8 / 32
Medium body with hints of dry spices and dry finish	

Luzon Coleccion Monastrell	8 / 32
Very earthly made with organic farmed grapes	
Dozen Roses Tempranillo dulce	8 / 32
Semi sweet with lots of black cherry notes	

SPARKLING

Mirame Canva	8 / 32
Bright bubbly with hints of stone fruit	
Tetula Prosecco	8 / 32
Fresh and clean with a fruity finish	

TEQUILAS

SILVER REPOSADO

Don Julio 1800	Don Julio 1800
Herradura Cazadores	Herradura Cazadores
3 Generaciones Clase Azul	3 Generaciones Clase Azul
Casamigos Corralejo	Casamigos Corralejo
Espolon Cincoro	Espolon Cincoro
Cabo Roca Patron	Cabo Roca Patron
De Leon Villa One	De Leon Villa One
Milagro Milagro Select	Milagro Milagro Select
Casa Dragones Patron	Casa Noble Hornitos

AÑEJOS MEZCAL

DON JULIO 1942	Espadin
Casamigos	Casamigos
Cincoro	
Roca Patron	

BEERS

BOTTLE

Corona	6.00
Corona Light	5.00
Coors Light	5.00
Miller Lite	5.00
Modelo	6.00
Modelo Negra	6.00
Heineken	6.00
Victoria	6.00
Pacifico	6.00
Sol	6.00
Tecate	6.00

DRAFT

Blue Moon	6.00
Peroni	6.00
Haze	6.00
Samuel Adams	6.00
Modelo Especial	6.00
XX Lager	6.00

OTHERS

Michelada	10.00
White Claw	4.00