



Ordering is easy! First choose an entree, then customize it with the ingredients below.

ENTREES

Burrito w/ Chips **\$6.95**

Giant 13" flour tortilla (white or wheat) filled with your ingredients, served with chips & salsa

Tostada w/ Chips **\$5.95**

Crisp organic blue corn tortilla topped with ½ portions of your ingredients, served with chips & salsa

Grande Salad **\$7.95**

Fresh romaine topped with your ingredients, served in a crisp flour tortilla shell (white or wheat) or in a bowl with chips on the side

1 or 2 Taco Plate **\$4.95**

Soft corn or fried wheat-corn blend tortillas filled with your ingredients, served with rice & beans

Mucho Dippo **\$9.95**

Large bowl filled with your ingredients, served with a basket of chips

INGREDIENTS

Choose a Protein

Chicken

Baked chicken in fire-roasted tomato & chipotle sauce

Carnitas

Pork seared & braised in orange juice & garlic

Beef

Oven-braised, shredded beef seasoned with Mexi spices

Alaskan Cod

Hand-cut, beer-battered & deep fried cod

Tofu

Organic tofu in fire-roasted tomato & chipotle sauce

Starch

Rice
Black Beans
Pinto Beans

Cheese

Cheddar-Jack
Cotija

Produce

Cabbage
Romaine
Cilantro
Jalapeños

Salsa

Pico de Gallo (mild)
Tomatillo-Chile (medium)
Chipotle-Corn (hot)

Sauce

Plain Sour Cream
Lime-Cilantro Sour Cream
Sweet Chipotle Vinaigrette
Pepita-Citrus Vinaigrette

ADDS

Guacamole or Mango Salsa

2 oz. | **4 oz.** | **6 oz.**
\$1.00 | \$2.00 | \$3.00

CHIPS

Chips & Salsa/Sauce \$3.00
Chips & Guacamole \$4.50
Chips & Mango Salsa \$4.50

A LA CARTE

One Taco \$3.00
Rice or Beans (8 oz.) \$1.75
Protein Portion (1/4 lb.) \$2.00
Salsas & Sauces
2 oz. | **4 oz.** | **6 oz.**
50¢ | \$1.00 | \$1.50

KIDS' MEALS

Kids 10 and Under

Quesadilla \$4.95

Served with sides of rice, beans & sour cream

Burrito \$4.95

Filled with rice, beans, cheddar-jack & sour cream



Kids' meals include corn chips, orange slice & spill-proof beverage

Become a Mucho MEXpert!

By taking the time to familiarize yourself with our menu, you're guaranteed to have a superior MEXperience! You'll get MEXactly what you want, and you're MEXpertise will help speed up service for everyone!



Salsa Choices

Pico de Gallo mild

Spanish for "rooster's beak," Pico de Gallo (peek-o-day-guy-yo) is made of various finely chopped ingredients. Our "Pico" features tomatoes, red onions, cilantro, lemon and lime juice, and a bit of jalapeño. This salsa was so named because it was once purportedly eaten with the thumb and finger, an action that resembles a rooster's pecking beak. At Mucho Gusto, we provide a fork (real, not cheap plasticware) so you don't have to "peck like a rooster."

Tomatillo-Chile medium

The equivalent of Salsa Verde, our Tomatillo-Chile Salsa (toe-mah-tee-yo) features crushed tomatillos, roasted green chiles, roasted garlic, cilantro, yellow onions, jalapeño and serrano peppers. Part of the tomato family, tomatillos are known for their tart, tangy taste. At Mucho Gusto, we balance this tartness with the rich flavor of roasted green chiles. Usually a "medium" on the spicy scale, this salsa's heat does fluctuate due to the fact that some fresh peppers are hotter than others.

Chipotle-Corn hot

The hottest of our salsas, Chipotle-Corn Salsa (chee-poh-leh) features the rich flavor of smoke-dried jalapeño peppers (or chipotles) stewed in adobo sauce (a combination of tomato, garlic, vinegar and spices). Chipotles are prized for their unique smoky flavor. This chipotle-powered salsa is balanced by fire-roasted tomatoes, roasted garlic, yellow onions, cilantro, brown sugar, Mexican spices, cayenne pepper and sweet kernels of corn.

Que, no salsa bar?

We may not have an open, self-serve salsa bar, but rest assured, when enjoying one of our entrees you may have as much salsa as you would like to reasonably complement your meal. Of course, our fresh salsas are also always available a la carte (by the ounce), so bring some home for your next party! By the way, the reason we don't have an open salsa bar is because we don't like the idea of "strangers" having access to the food you enjoy at Mucho Gusto. Thanks for your understanding and by all means enjoy the salsa!

Prices and menu items subject to change.

Sauce Choices

Lime-Cilantro Sour Cream

Our sour cream based Lime-Cilantro Sauce features fresh lime juice, cilantro, roasted garlic, jalapeño and serrano peppers.

Sweet Chipotle Vinaigrette

Our Sweet Chipotle Vinaigrette (chee-poh-leh) features the unique flavor of smoke-dried jalapeño peppers (chipotles) in adobo sauce (a combination of tomato, garlic, vinegar and spices) blended to perfection with fresh orange juice, fire-roasted tomatoes, cilantro, jalapeño peppers, roasted garlic, cayenne, oil, red wine vinegar and agave nectar (an organic, low glycemic, liquid sweetener made from the extract of Mexican agave plants). Non-dairy.

Pepita-Citrus Vinaigrette

Our Pepita-Citrus Vinaigrette (pe-pee-tah) is perhaps our most unique tasting and flavorful sauce. In addition to pepitas (roasted pumpkin seeds), this sauce also features numerous other ingredients including: fresh orange and lime juice, roasted garlic, cilantro, jalapeño peppers, cumin, oil and red wine vinegar. Non-dairy.

Plain sour cream is also available

Unfamiliar? Choices

Cotija Cheese

Also known as Queso Añejo or "aged cheese," Cotija (co-tee-ha) is a salty and pungent cow's milk cheese with the moist version being a bit like Feta. The more common version (like we offer) is very firm like Parmesan. In fact, it is often called "the Parmesan of Mexico."

Cilantro

A member of the carrot family, cilantro is also referred to as Chinese parsley and coriander. Actually, it is the leaves and stems of the young coriander plant. Due to its unique fragrance and taste, cilantro has a love/hate reputation. Those who love it tout its fresh, citrusy tang while critics often call it "soapy tasting." Despite the controversy, cilantro is widely used in Mexican, Caribbean and Asian cooking.

Additional Choices

Guacamole

In addition to the classic ingredients of avocado, fresh lime juice and salt originally used by the ancient Aztecs, our "Guac" also features tomatoes, red onions, cilantro, garlic powder and black pepper.

Mango Salsa

Fresh and simple with just 5 ingredients... mangoes, tomatoes, red onions, cilantro and jalapeño peppers. Can you say, "muy delicioso!"