

## Platillos Pequeños

### Crab Cakes - 16

Golden, crispy pan-seared Maryland lump crab cakes with a light vanilla-mango sauce.

### Ceviche - 14

Sushi-grade halibut, baby shrimp, scallops and squid marinated in a citrus-tomato sauce with a touch of horseradish, avocado cubes and diced cucumber. Saltines included for dipping.

### Queso Fundido - 10

A rich, thick cheese dip of melted cotija and reggiano cheeses with roasted poblano peppers, sautéed mushrooms and chorizo served with freshly-made tortilla chips. Also available vegetarian-style with sautéed spinach and mushrooms.

### Tuna Tostar - 15

Diced sushi-grade tuna tossed in cilantro wasabi soy dressing. Topped with micro-greens and served on ciabatta toast or romaine hearts spread with avocado-wasabi.

### Quesadilla - 10

Griddled, cheese-filled flour tortillas with guacamole, sour cream and escabeche. With shredded beef, chicken or pork, add three dollars. With steak or shrimp, add five dollars.

### Shrimp Cocktail - 16

Sweet jumbo gulf shrimp tossed in a traditional cocktail sauce. Comes with a horseradish kick and diced avocados. Saltines on the side.

### Guacamole - 10

Fresh avocado, diced tomato, minced red onion, lime juice, serrano pepper and cilantro.

### Flautas - 12

Tender seasoned chicken rolled in corn tortillas with guacamole, sour cream and pico de gallo.

## Classicos

### Beef Enchiladas - 15

Smokey, slow roasted, seasoned rib meat sautéed with peppers and onions wrapped in tortillas. Topped with red guajillo sauce and served with lime rice and frijoles charros.

### Chicken Enchiladas Mole - 15

Seasoned, roasted hand-pulled chicken sautéed with peppers, garlic and onion. Topped with Oaxacan red mole and served with lime rice and nopalitos.

### Spinach and Mushroom Enchiladas - 15

Enchiladas stuffed with savory spinach and mushrooms in a yellow mole. Served with black beans and cilantro lime rice.

### Enchiladas Suizas - 15

Enchiladas filled with roasted chicken. Topped with tangy tomatillo sauce and creamy poblano crema Mexicana. Served with cilantro lime rice and frijoles charros.

### Chile Relleno - 15

Fresh poblano chile lightly egg-battered and filled with sautéed spinach, mushrooms, and vegetables topped with tomato broth. Served with Mexican rice and calabacitas.

## Ensaladas

### Mixed Greens - 8

Mixed greens tossed with cherry tomatoes, red onions, sliced mushrooms, crispy red and yellow bell peppers, carrot strips and house-made seasoned croutons.

### Spinach Salad - 12

Baby leaf spinach tossed in a balsamic bacon vinaigrette with mushrooms, red onions, red and yellow bell peppers, candied pecan halves and queso fresco.

### Caesar - 11

Locally grown romaine lettuce tossed with chipotle Caesar dressing, house-made bolillo croutons, and crumbled Queso Cotija. For chicken, add 4. For steak, shrimp or salmon, add 6.

### Ensalada Taléo - 15

Mixed greens, spinach, orange, radishes, dried blueberries and jicama in a roasted garlic-herb dressing with just grilled salmon or chicken breast. For New York strip steak, add three dollars.

### Roasted Chicken Salad - 15

Crisp local greens, warm oven-roasted chicken, hearts of palm, chilled asparagus and diced avocado. Topped with citrus tequila vinaigrette, crushed pecans and cilantro.

### Ahi Tuna Salad - 17

Pan-seared tuna with mixed greens, oven-roasted tomatoes and herb-roasted potato wedges. Tossed with avocado vinaigrette.

### Cabo Salad - 15

Taleo's twist on the classic Cobb salad served with a BBQ chicken breast.

### Fajitas - 16

Tender, spicy, sliced chicken breast sautéed with tri-color peppers, tomatoes and onions. Served with guacamole, escabeche, Mexican rice and frijoles charros. For New York strip steak or jumbo gulf shrimp, add four dollars.

### Smokey Apple Chipotle Chicken - 18

Two juicy, fire grilled chicken breasts glazed with a sweet and spicy apple chipotle barbecue sauce served over Grandma Simona's warm rice salad.

### House-Made Tamales - 14

A Mexican classic. Two tamales with fresh masa and steamed in corn husks. Filled with our famous pork carnitas and topped with a red mole. Served with sautéed spinach and frijoles charros.

### Sopes - 16

Pork carnitas, beef rib meat and roasted chicken on a trio of toasted masa "boats" spread with refried beans and topped with thinly sliced cabbage, diced tomato, salsa and Mexican crema. Cilantro lime rice and calabacitas included.

## Platos Distintivos

### Tacos al Carbon - 17

Two tacos filled with grilled filet mignon, topped with roasted pepper rajas, and served with guacamole, frijoles charros and Mexican rice.

### Carne Asada: - 21

Grilled New York strip steak with pico de gallo, escabeche and guacamole. Served with Mexican rice and frijoles charros. Corn or flour tortillas.

### Pork Ribs - 24

Slow roasted and grill-finished Danish baby back ribs in a chipotle barbecue sauce. Fall off the bone style. Served with purée de papas and today's fresh vegetable.

### Taléo Cheeseburger - 14

CAB freshly ground in-house. Crispy bacon, sliced avocado, jalapeno jack cheese, leaf lettuce, sliced tomatoes, red onions and pickles. Served on a toasted telera roll. Choice of fries or mixed green salad.

### Carnitas - 21

Chef Jose's family recipe of tender pork carnitas caramelized to perfection. Served with guacamole, escabeche, frijoles charros and Mexican rice. Corn or flour tortillas.

### Filet Mignon Estilo D.F. - 34

Ten ounce Certified Angus Beef filet grilled to your specification in a mellow chipotle peppercorn sauce. Served with purée de papas and today's vegetables.

### Mole Poblano - 18

Two grilled chicken breasts beautifully seasoned in an authentic red mole. Served with lime rice and nopalitos.

### New York Steak Torta - 16

Tender New York strip steak on a toasted telera roll topped with leaf lettuce, tomatoes, red onions, avocado and melted Monterey Jack cheese. Fries or mixed green salad.

## Especialidades del Mar

### King Salmon Salvaje - 28

Grilled wild King Salmon seasoned with salt and pepper. Topped with a spicy-tangy chile-mango salsa. Served with purée de papas and grilled asparagus.

### Yucatan-Style Halibut - 28

Halibut filleted in-house, grilled and served on mango-vanilla sauce topped with a tropical macadamia salsa. Served with Grandma Simona's warm rice salad and grilled asparagus.

### Pescado del Dia - 20

Grilled fresh fish topped with vegetable salsa and served with cilantro lime rice. House filleted daily.

### Camarones al Mojo de Ajo - 10

Sweet jumbo gulf shrimp sautéed with slow roasted golden garlic, diced tomatoes, white wine and chile flakes. Served with toast points, cilantro lime rice and calabacitas.

### Red Snapper or Salmon Veracruzano - 19

Grilled and topped with a brothy tomato sauce including capers, onions, poblano chiles and green olives. Served with cilantro lime rice and grilled asparagus.

### Ahi Tuna Steak - 28

Pan-seared, panko-encrusted rare sushi-grade tuna sliced and topped with cilantro-ginger soy. Served over purée de papas and steamed asparagus. Finished with micro-greens and avocado wasabi.

### Trucha al Mojo de Ajo - 19

Idaho Rainbow trout perfectly grilled and topped with a rich garlic-white wine sauce. Served with cilantro lime rice and vegetable of the day.

### Sea Scallops - 28

Pan-seared, bacon-wrapped jumbo sea scallops set in a mellow chipotle-peppercorn sauce. Served with purée de papas and calabacitas.

### Shrimp Enchiladas - 17

Sautéed gulf shrimp, vegetables, red onions and garlic rolled in corn tortillas. Topped with Chef Jose's traditional sweet and savory yellow mole and served with cilantro lime rice.

### Fish Sandwich - 15

Spicy, fresh white fish fillet grilled to perfection. Topped with Mexican coleslaw, pickles, red onion and tomatoes served on a toasted egg bun. Served with Grandma Simona's warm rice salad.

## Los Otros 4 each

Mexican-style rice  
Cilantro lime rice  
Epazote black beans  
Roasted corn

Nopalitos (sautéed cactus)  
Frijoles charros  
Purée de papas  
Sautéed spinach

Today's fresh vegetable  
Grandma Simona's rice salad  
Calabacitas  
Asparagus

Corn or flour tortillas 2

## Sopas 5 each

Everyday: Tortilla  
Monday: Albóndigas  
Tuesday: Fideo

Wednesday: Lentil  
Thursday: Black Bean  
Friday: Pozole

Saturday: Roasted Corn  
Sunday: Arroz con Pollo