MANOLETE'S

◆ TAQUERIA GOURMET ◆

INNOVATION ✦ LOCAL ✦ FRESH

Manolete's Taqueria Gourmet
is dedicated to sourcing out
local produce, meats, sustainable seafood
and fresh quality ingredients.

Visit Us:
Monday -Thursday
11am - 10:00pm

Friday - Saturday
11am - 11:00pm

Sunday
11am - 9:30pm

Gift Cards Available

CALL AHEAD FOR RESERVATIONS!

CHECK US OUT AT...

@manoletestaqueria

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@manoletestaquer

2240 Valley Avenue | Winchester, Virginia 22601

540.431.5435

www.manoletestaqueria.com

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APERITIVOS
~ APPETIZERS ~

NACHOS MANOLO $12
Totopos, carne asada, pollo asad0, chorizo, grilled shrimp, melted cheese, pico and sour cream.

***TOSTADAS DE CEVICHE**
CAMARON (SHRIMP) $6
PESCADO (FISH) $5

GUACAMOLE DINAMITA $9
Guacamole and grilled shrimp on top.

***FRESH OYSTERS** 6 for $9
12 for $17

BOTANA DE CAMARON $14
Grilled shrimp, avocado, onions, tomatoes, cucumbers.

MANOLETE'S WINGS (6) $7

SALSA DE MOLCAJETES $5
Made to order, grilled tomatoes, grilled onions, grilled garlic, toasted chiles de arbol and fresh cilantro. Homemade tortillas and totopos.

MANOLETE'S QUESO FUNDIDO $9
Blend mozzarella and oaxaca cheese, homemade chorizo.

CAMARONES GRATINADOS $10
Skillet pan-seared shrimp, onions, garlic and chipolte.

QUESO ASADO $7
Grilled queso fresco, salsa verde served with tortillas (corn or flour).

TAQUITOS LA PETRA $7
Deep fried taquitos two potatoes, two refried beans, sour cream, quesco fresco.

QUESADILLAS LA CHONA Two corn mozzarella cheese quesadillas, sour cream and salsa. $4

BEBIDAS
~ DRINKS ~

SOFT DRINKS AND MORE $2.80
Coke, Diet Coke, Lemonade, Mr. Pib, Sprite, Root Beer, Mellow Yellow, Fanta, Cherry Coke

HOT DRINKS Regular Coffee, DeCaf, Hot Tea $2.80

Espresso, Cappuccino, Latte $4

HORCHATA Cold rice beverage $3

MANOLETE'S LATTE Coconut, cream, chocolate chips $4

AGUA DE JAMAICA Hibiscus Tea $3

NON-ALCOHOLIC $4
Mango Lemonade, Strawberry Lemonade, Shirley Temple

MOJITO VIRGIN $5

NON-ALCOHOLIC DAIQUIRI $5
Mango, Strawberry, Raspberry, Banana, Peach, Piña Colada

VIRGIN MICHELADA Red eye and sparkling water $5

CERVEZA | BEER IMPORTED $5
Victoria, Pacifico, Sol, Corona, Corona Light, Corona Negra, Corona Premier, Negra Modelo, Tecate, Dos Equis (XX), Heineken, Modelo Especial

DOMESTIC Miller Lite, Michelob Light, Budweiser, Bud Light, Samuel Adams $4

DRAFT IMPORTED 16 OZ. MODELO ESPECIAL, DOS EQUIS (XX) AMBER $5

DOMESTIC DRAFT Bud Light, Michelob Ultra $4

KID'S MENU
~ 12 YEARS & UNDER ~

KID'S SOFT DRINK $1
PIZZA $6
QUESADILLA $6
MAC-N-CHEESE $6
HOT DOG OR HAMBURGER $6
PASTA $6

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ALMUERZO
~ LUNCH 11:00 AM - 3:00 PM ~

MANOLO'S BOWL $11
Grilled chicken or beef, refried beans, lettuce, tomatoes and sour cream.

QUESADILLA MANOLO $10
Chicken, steak or shrimp, guacamole sauce, pico, sour cream and salsa.

POLLO AL CHIPOTLE $10
Grilled chicken breast covered with chipotle sauce served with rice and veggies.

***BRUNCH BURRITO** $9
Scrambled egg, chorizo, rice, beans, queso fundido, jalapeño and pico.

CHIMICHANGA $10
Chicken or beef, lettuce, guacamole, pico, sour cream, rice and beans.

LOS DOS TACOS $10
Your choice chicken, steak, chorizo or pastor and rice and beans. Tacos served with cilantro,onion and red salsa.

CHILAQUILES $11
Grilled steak or chicken, strips of fried corn tortillas simmered in salsa, queso fresco, sour cream and fresh red onions.

EL TREN $10
One shredded beef taco and one chicken enchilada served with rice and beans.

***HUEVO DIVORCIADOS** $10
Two eggs cooked over a tortilla, one with red salsa and one green salsa, rice and beans.

TACOS
~ TACOS ~

TRADICIONAL TACOS
MEAT TACOS
Corn or flour tortilla, fresh onion, cilantro, radish, cucumber, salsa and lime.

***DEL NORTE TACOS**
SEAFOOD TACOS
Corn or flour tortilla, coleslaw, pico, mango sauce and avocado.

SERVED OF 3

POLLO ASADO CHICKEN	$12	*TILAPIA	$15
CARNE ASADA STEAK	$12	*CAMARON SHRIMP	$15
*CHORIZO MEXICAN SAUSAGE	$12	*MAHI-MAHI	$15
AL PASTOR MARINATED PORK	$12	*SALMON	$16
LENGUA TONGUE	$12	*LOBSTER	$18
CARNITAS PORK	$12		
CABEZA COW-HEAD	$12		
TRIPA	$12		
BARBACOA BEEF STEW	$12		

CHEF SIGNATURE TACOS

TACOS DE ALAMBRE $13
Flour toritlla, stuffed with bacon, steak, onions, bell peppers, cheese, salsa and avocado sauce.

MANOLETE'S
◆TAQUERIA GOURMET◆

*Consuming raw or under cooked meat, seafood or egg products can increase your risk of food borne illness. Substitutions and extra ingredients maybe subject to additional charges.

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BURRITOS

PLEASE REQUEST RED OR GREEN HOT SAUCE (FIRE)

BURRITO CHACALOSO $12
Chicken or steak, cheese, rice and beans, pico, sour cream and guacamole.

BURRITO MANOLETE'S $15
Chicken, steak, shrimp, chorizo guacamole, pico, sour cream, fundido served with rice and beans.

***MAHI BURRITO** $15
Grilled mahi with fresh guacamole, corn, rice, creamy chipotle sauce, cilantro, pico and cabbage.

***SHRIMP BURRITO** $15
Loaded with rice, shrimp, guacamole, sour cream and chipotle sauce.

DEL GOURMET
~ GOURMET ~

MANOLETES CHICKEN $17
Grilled chicken breast stuffed with chorizo, spinach, mushrooms, corn, oxaca cheese and two sides.

***NEW YORK STEAK** $26
Served with mustard sauce and two sides.

***LOBSTER TAIL** $26
Grilled lobster tail, grilled garlic buttered shrimp, grilled to perfection and two sides.

***FILLET MIGNON A LA PIMIENTA** $28
Grilled fillet seasoned with our red wine pepper sauce, shrimp, scallops and two sides.

***SALMON ALA PARRILLA** $23
Grilled salmon seasoned with our garlic butter, lentils and two sides.

***MAHI-MAHI EN SALSA DE VINO BLANCO** $21
Grilled mahi-mahi seasoned with our white wine sauce, mushrooms, spinach, onion, corn and two sides.

CHOOSE TWO SIDES

GARLIC POTATOES | BROCCOLI | RICE | BLACK BEANS | REFRIED BEANS
CORN | ASPARAGUS | PICO DE GALLO
MIXED GRILLED VEGETABLES | MASHED POTATOES

MANOLETE'S PASTA

SERVED WITH GARLIC BREAD

MANOLETE'S PASTA $10
Fettuccine noodles and choose your sauce and protein.

YOUR CHOICE OF SAUCES

ALFREDO SAUCE | CHIPOTLE SAUCE

YOUR CHOICE OF PROTEIN

CHICKEN $4 | *STEAK $5 | *SHRIMP $6 | *SCALLOPS $7 | *SALMON $7
*MAHI-MAHI $6 | MIXED GRILLED VEGETABLES $5

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ESPECIALIDADES

***MEXI BURGER** $15
Angus beef, grilled onions, tomatoes, lettuce, mozzarella cheese, fresh guacamole, jalapeño served with fries.

MEXI TORTA $14
Telera is traditional. Traditionally, grilled bread, mayo, beans, lettuce, tomatoes, guacamole, onions, chorizo, jalapeño served with fries.

CHILE EN RELLENO $12
Poblano peppers, your choice of filling grilled chicken, rice and black beans covered with Rancheo sauce.
STEAK OR SHRIMP $13

LOS SOPES $10
Two thick tortillas, choice of filling, refried beans, lettuce, sour cream, salsa, queso fresco.

QUESADILLA $13
Mexican style. Beef or chicken, cheese, sour cream and pico.

ENCHILADAS BANDERA $14
Three enchiladas one chicken, one beef and one cheese with red, green, white salsa, corn tortillas, avocado and queso fresco cheese.

ENSALADAS
~ SALADS ~

ROMAINE SALAD $8
Romaine lettuce, cherry tomatoes, cucumber, onions, corn, carrots and Parmesan cheese.

SPINACH SALAD $9
Baby spinach, cherry tomatoes, onions, corn, cucumber, carrots and queso fresco cheese.

SPRING MIX SALAD $10
Tomatoes, cucumber, corn, red onions, pecans and queso fresco cheese.

YOUR CHOICE OF PROTEIN:
AVOCADO $2 | CHICKEN $4 GRILLED VEGGIES $5 | *STEAK $6
*SHRIMP $6 | MAHI-MAHI $6 *SALMON $7 | *SCALLOPS $8

DRESSINGS:
Ranch | Spicy Ranch | Bleu Cheese | Caesar | Thousand Island
Italian | Balsamic | Oil & Vinegar | Home-made Raspberry
Home-made Mango

SOPAS
~ SOUPS ~

CONSOME DE POLLO $10
Chicken, zucchini, potatoes, rice and carrots.

POZOLE ROJO $13
Traditional Mexican pozole (posole) is a rich, brothy soup made with pork, hominy, and red chiles.

***CALDO 7 MARES** $19
Shrimp, clams, tilapia, octopus and crab. A Large bowl of fresh seafood in a flavor bowl of vegetable broth.

SIDES

GARLIC POTATOES $4
MASHED POTATOES $4
BROCCOLI $4
Grilled steamed broccoli.
RICE $3
BLACK BEANS $3
REFRIED BEANS $3

HOUSE SALAD $5
Lettuce, cherry tomato, onions and cucumbers.
ASPARAGUS Steamed. $5
CORN $4
PICO DE GALLO $3
MIXED GRILLED VEGETABLES $5

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DEL MAR
~ SEAFOOD ~

***TORRE DE MARISCOS** $23
Seafood tower, shrimp, octopus, ceviche and scallops.

***COCKTAIL** $18
Shrimp and octopus.

***AGUACHILE** $16
Shrimp, jalapeño, lime juice, salt, cilantro, slices of cucumber, slices onion, avocado.

***CAMARONES AL MOJO DE AJILLO** $17
Shrimp in garlic mojo sauce, chile de arbol served with rice, house salad and tortillas.

***CAMARONES A LA DIABLA** $17
Chile de arbol, dried guajillo chiles, grilled shrimp served with rice and house salad.

MOJARRA FRITA $16
Whole fried tilapia served with rice and beans, house salad and tortillas.

LA PARRILLA
~ THE GRILL ~

***VOLCANO MOLCAJETE** $25
Steak, chicken, carnitas, shrimp, queso fresco, nopales, banana peppers, rice and beans, home-made hot salsa.

CARNITAS VERDES $16
Grilled pork, tomatillo salsa verde, slow cooked, rice and beans.

CHULETAS DE PUERCO $16
Grilled pork, sweet & sour tamarindo, mashed potatoes and corn.

***FLAMING PARILLADA** $24
Chicken, steak, shrimp, chorizo and carnitas, green onions, banana peppers, onions, queso fresco, rice and beans and house salad.

PARRILLADA MANOLO $18
Chicken with grilled onions, peppers, rice and beans.
*STEAK OR SHRIMP $22

CHORI POLLO $17
Mexican Chorizo Sausage, chicken breast, rice topped with cheese dip.

CARNES DE LA CASA
~ STEAKS ~

SOURCING LOCAL ANGUS BEEF UPPER CHOICE CORN & GRAIN FINISHED.SERVED WITH HOUSE SALAD AND CHOICE OF TWO SIDES.

***FLAMING PARILLADA** $24
Chicken, steak, shrimp, chorizo and carnitas, green onions, banana peppers, onions, queso fresco, rice and beans and house salad.

PARRILLADA MANOLO $18
Chicken, or beef with grilled onions, peppers, rice and beans.
*STEAK OR SHRIMP $22

CHORI POLLO $17
Mexican Chorizo Sausage, chicken breast, rice and white Mexican queso cheese.

***NEW YORK STEAK** 12 OZ. $22
The new york strip is harvested from the "short loin" section of a beef.

***RIB EYE STEAK** 12 OZ. $24
Rib eye is a beef steak from the rib section.

***FILLET MIGNON** 8 OZ. Steak cut of beef . $24

CHOOSE TWO SIDES

GARLIC POTATOES | BROCCOLI | RICE | BLACK BEANS
REFRIED BEANS | CORN | ASPARAGUS | PICO DE GALLO
MIXED GRILLED VEGETABLES | MASHED POTATOES

*STEAKS COOKED AS REQUESTED