

Gluten Free

Starters

FIESTA GUACAMOLE avocado, onion, roasted garlic, jalapeño, cilantro, topped with pico de gallo 12

LOADED QUESO ground beef, refried beans, guacamole, sour cream, pico de gallo 13

CEVICHE* shrimp, onion, jalapeño, jicama, avocado, tomato, lime juice, cilantro *(please specify without chips)* 14

TORTILLA SOUP chicken, avocado, cilantro, cup or bowl *(please specify without tortilla strips)* 8/9

Fajitas

slowly marinated & grilled with caramelized onions & peppers, served with warm tortillas, guacamole, mixed cheese, sour cream, pico de gallo, rice & your choice of beans *(please specify with corn tortillas and without fajita juice)*

STEAK*

SINGLE 27 / **DOUBLE** 42

SHRIMP

SINGLE 25 / **DOUBLE** 40

Burrito Bowls

(rice and choice of beans)

POLLO LOCO

mixed cheese, lettuce, tomato
(please specify with ranchero chicken and without sour cream sauce) 17

CADILLAC

ground beef, black beans, mixed cheese, lettuce, tomato, chili con carne, white queso
(please specify without sour cream sauce) 16

BEEF BRISKET

braised brisket, caramelized onion, pepper jack, lettuce, tomato, verde sauce 17

Salads

CLASSIC TACO

shredded lettuce, borracho beans, rice, queso, guacamole, sour cream, pico de gallo
(please specify without taco bowl)
ground beef 16 / ranchero chicken 16 / steak* 19

MANGO & AVOCADO

black bean corn salsa, spiced pecans, mixed cheese, cilantro, champagne vinaigrette
ranchero chicken 17 / steak* 19 / shrimp 18
(please specify without tortilla strips)

COZUMEL SHRIMP

1/3 pound marinated & grilled shrimp, avocado, radish, tomato, jalapeño, roasted corn, honey-garlic vinaigrette
(please specify without tortilla chips) 19

Mama's Favorites

(rice and choice of beans)

CARNE ASADA*

1/2 pound hand-cut & marinated steak
(please specify without jalapeño fries) 28

HOUSE-MADE PORK TAMALES

corn tamales filled with seasoned pork, topped with chili con carne & mixed cheese 17

FIESTA PLATTER

(pick three)
choice of any taco, enchilada, tamale or flauta *(please specify corn tortillas)* 18
steak* +2 per item

MONTEREY STEAK*

marinated & fire roasted, topped with roasted peppers & onions, pepper jack cheese, avocado 22

Tacos

(rice and choice of beans)

CARNE ASADA TACOS*

onion, cilantro, fresh lime, corn tortillas 17

FISH OR SHRIMP

slaw, aioli, seasonal relish, tomatillo avocado salsa
(please specify corn tortillas) 16

STREET TACOS

braised brisket, onion, cilantro, corn tortillas 15

RANCHERO CHICKEN

lettuce, tomato, mixed cheese *(please specify corn tortillas)* 14

GROUND BEEF

lettuce, tomato, mixed cheese *(please specify corn tortillas)* 14

BRAISED PORK CARNITAS

onion, cilantro, verde sauce, fresh lime, corn tortillas 16

Enchiladas

(rice and choice of beans)

FAJITA STEAK*

mixed cheese, queso, corn tortillas 18

BRISKET

pepper jack cheese, verde sauce, corn tortillas 16

RANCHERO CHICKEN

pepper jack cheese, corn tortillas
(please specify without sour cream sauce) 14

GROUND BEEF

mixed cheese, queso, corn tortillas 14

CHEESE & ONION

mixed cheese, chili con carne, red onion, corn tortillas 14

Lunch Favorites

Monday - Friday until 4pm

LUNCH FAJITAS

caramelized onions & peppers, with rice & choice of beans
(please specify with corn tortillas and without fajita juice)
steak* 17 / shrimp 16

MIGUEL'S PLATE

choice of one taco, enchilada, or tamale, with rice & choice of beans
(please specify corn tortilla) 13
steak* +2

SOUP & SALAD

tortilla soup & mini taco salad, choice of ground beef ranchero chicken or steak*
(please specify without taco bowl and tortilla strips) 16

Guests enjoying our Complimentary Items without the purchase of an alcoholic beverage or an entrée will be charged a \$7 set-up fee.

We are concerned for your well-being. *If you have allergies, please alert a manager as not all ingredients are listed! While we offer gluten free menu options, we are not a gluten free kitchen and cannot ensure that cross-contamination will never occur.* Guests are encouraged to consider this information in light of individual requirements and needs. Allergy information is obtained from our suppliers and is based on Mama Roja standardized recipes. Variations may occur depending on sources of supply, ingredient substitutions, regional/seasonal differences, and on product assembly on a restaurant-by-restaurant basis. Mama Roja and employees do not assume responsibility for a person's sensitivity or allergy to any food item provided in our restaurant.

*We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.