

CASA
OROZCO
Mexican Restaurants

Dinner

Appetizers

- A1 Quesadilla** Two flour tortillas stuffed with Monterrey Jack and Cheddar cheeses, grilled then pizza-cut into eight slices and garnished with guacamole, sour cream and mild salsa. 7.25
To add meat there will be an additional charge of \$1.95
To add shrimp there will be an additional charge of \$3.95
- A2 Guacamole Dip** Our famously delicious, chunky and tangy dip of avocado served in a flour cup-shaped shell and surrounded with our crispy, homemade chips. 8.50
- A3 Bean Dip** Our homemade refried beans served in a flour cup-shaped shell, topped with melted cheese and surrounded by our delicious chips. 6.50
- A4 Nachos** Our classic nachos generously made with chips, cheese, enchilada sauce and beans melted down then topped with guacamole, sour cream and mild salsa. 8.95
Half Order Nachos 6.95
To add meat there will be an additional charge of 1.95
- A5 Jalapeño Poppers** Eight breaded, tamed jalapeno peppers stuffed with cheese and served with ranch dressing on the side. 7.50
- A6 Shrimp Cocktail Veracruz** Our version of this Mexican original has become a true classic here at Casa Orozco. Served warm, this very different version has diced tomatoes, onion, jalapenos and avocado and a generous amount of plump Tiger shrimp. 11.25
- A7 Tacos al Pastor** Four mini tacos stuffed with delicious 'al pastor' style pork served with a tangy tomatillo salsa. 9.50

Soup and Salads

- Caldo de Pollo** Chicken soup with vegetables and fried tortilla strips. Cup 4.95
Bowl 6.95
- House Salad** Crisp lettuce with tomatoes, shredded cheese, red cabbage and your choice of dressing (Bleu cheese, Italian, 1000 Island and Ranch). 5.95
- Caesar Salad** Our classic version is made with fresh romaine lettuce tossed with croutons, Caesar dressing and Parmesan cheese. 7.95
To add ½ charbroiled chicken breast: \$2.95, full breast: \$4.95, shrimp: \$3.95

Tostadas

- T1 Tostada** A flat, crisp corn tortilla shell topped with beans, lettuce, cheese, guacamole, sour cream, mild salsa and your choice of filling from the list below: 8.95
- T2 Super Tostada** A crisp flour bowl-shaped shell filled with beans, lettuce, cheese, guacamole, sour cream, mild salsa and your choice of filling from the list below: 9.95
- Fillings: chile colorado, shredded beef, ground beef, chile verde, chicken, vegetarian (squash, carrots, peppers, broccoli, cauliflower, onions and tomatoes), carnitas or carne asada**
- T3 Fajita Tostada** A crisp flour shell filled with beans, lettuce, guacamole and sour cream topped with your choice of either steak or chicken fajitas on top 10.95
There will be an additional charge of \$2.95 for shrimp.

Favoritos

- F1 Alteño Regular Burrito** A 10-inch flour tortilla stuffed with refried beans and your choice of filling from the list below and topped with guacamole, sour cream, lettuce, shredded cheddar and Monterrey Jack cheese and mild salsa. 8.95
- F2 Alteño Super Burrito** A 12-inch flour tortilla stuffed with refried beans, rice and your choice of filling from the list below and topped with guacamole, sour cream, lettuce, shredded cheddar and Monterrey Jack cheese and mild salsa. 9.95
- Fillings: chile colorado, shredded beef, ground beef, carne asada, chicken, chile verde, carnitas, al pastor, chorizo and egg or beans, bean and cheese, bean and rice, or vegetarian (tomatoes, broccoli, cauliflower, onions, bell peppers, carrots and squash)**
- Note: there will be an additional charge of \$1.95 for a burrito with all meat**
Grilled chicken breast is 1.25 cents additional
- F3 Fajitas** Tender strips of steak or chicken breast or both, sautéed with spices, bell peppers, onions and tomatoes. Served with refried beans, guacamole and pico de gallo. Presented at your table in a sizzling iron skillet with either corn or flour tortillas to build your own soft tacos. 13.50
- F4 Shrimp Fajitas** Blue Tiger shrimp pan sautéed with bell peppers, onions and tomatoes. Served with refried beans, guacamole and pico de gallo. Presented at your table in a sizzling iron skillet with either corn or flour tortillas to build your own soft tacos. 15.50
- F5 Vegetarian Fajitas** Squash, broccoli, cauliflower, carrots, peppers, onions and tomatoes sautéed and served sizzling on an iron skillet with refried beans (no lard), guacamole and sour cream. Served with either corn or flour tortillas. (Some vegetables may be substituted due to seasonal unavailability) 12.50
- F6 Tacos al Carbon** Marinated steak or chicken sliced into thin strips and sautéed with onions and served in a bowl-shaped shell. Served with beans, guacamole, pico de gallo and your choice of either corn or flour tortillas to build your own soft tacos. 13.50
- F7 Arroz con pollo** A traditional dish of boneless, skinless chicken on a generous serving of rice and topped with enchilada sauce and melted cheese and served oven hot. Served with beans in a crispy corn shell and served with either corn or flour tortillas on request. 11.50

From the Grill

Served with beans, rice and tortillas upon request

- G1 Carne Asada** A slice of top sirloin, perfectly charbroiled and accompanied with pico de gallo, guacamole and sour cream. 13.95
- G2 New York Steak** You'll love this generous cut of Certified Angus Beef™, charbroiled to your liking and accompanied with either a chile relleno or regular enchilada. 17.95
- G3 Grilled Chicken Breast** One large chicken breast, butterfly-cut and marinated in our own blend of seasonings and accompanied with guacamole, pico de gallo and sour cream. 13.95
- G4 Grilled Chicken Breast a la Poblana** One large chicken breast, butterfly-cut and marinated in our own blend of seasonings grilled and topped with cotija cheese and our authentic, home-made mole Poblano sauce made with three varieties of dried chile pods, nuts and Mexican cocoa. Accompanied with pico de gallo, guacamole and sour cream. 14.95
- G5 Skewered Chicken Tenderloins** Six skewered chicken strips, charbroiled and served with a mole Poblano sauce on the side. 13.95

Casa Orozco Specialties

Served with rice and beans and tortillas upon request

- S1 Flautas** Two rolled tortillas (corn or flour) filled with shredded beef or chicken, fried until crispy, and garnished with guacamole, sour cream and mild salsa. 13.50
- S2 Chimichanga** A deep-fried burrito filled with shredded beef, chicken and chile verde, and garnished with guacamole, sour cream and mild salsa. 13.50
- Minichimi** 12.50
- S3 Steak Ranchero** Top Sirloin sautéed in our own salsa ranchera and sliced onions. This one is quickly becoming a Casa Orozco classic. 13.50
- S4 Enchiladas Verdes** Two chicken or cheese enchiladas topped with a specially prepared tart tomatillo and garlic sauce, topped with melted cheese and a dollop of sour cream 13.50
- S5 Barbacoa** Stewed beef, slow-cooked in it's own juices with special herbs and spices, we top ours off with a helping of our fresh pico de gallo. 13.95
- S6 Bistek** Sliced top sirloin sautéed in a wonderful Worcestershire-based concoction Infused with a hint of garlic. 13.50
- S7 Carnitas** This is by far our most popular dish. A generous serving of hand-pulled pork garnished with guacamole, pico de gallo and sour cream 13.95
- S8 Chile Colorado** Cubed, lean beef in a savory red chile sauce. Tender and delicious 13.50
- S9 Chile Verde** Lean, cubed pork in a spicy, green tomatillo-jalapeno sauce. 13.50
- S10 Chicken enchiladas a la Poblana** Two chicken enchiladas topped with a thick, dark, complex sauce made from three different varieties of dried chile pods, crushed nuts, spices and Mexican cocoa. 13.50

Del Mar (from the sea)

Served with rice and either beans or mixed vegetables

- D1 Shrimp Enchiladas** Two enchiladas stuffed with tender, Blue Tiger shrimp sautéed in butter and wine and topped with our classic red enchilada sauce, sour cream and cheese. 16.50
- D2 Shrimp Enchiladas Orozco** Two enchiladas stuffed with tender Blue Tiger shrimp sautéed in wine and butter and topped off with our very own rich, white cream sauce. This is absolutely delicious. 16.50
- D3 Camarones Cancun** Blue Tiger shrimp sautéed in tequila, butter, garlic, mushrooms and lemon. Although the alcohol is completely burned off during the sautéing process, the flavor of tequila remains and adds an intriguing nuance to this dish. 16.50
- D4 Fish Tacos Ensenada** Two generously-proportioned tacos stuffed with delicate pieces of sole, fried in a light tempura batter and served with shredded cabbage, cream sauce, a special tomatillo-jalapeno sauce and pico de gallo 16.50
- D5 Camarones a la Diabla** This one easily rates among my family's top three favorite dishes here at Casa Orozco because it is so wonderfully delicious. Blue Tiger shrimp sautéed with mushrooms, onions and a delicious ranchera sauce. Order it made either spicy or mild. 16.50

Combinations

Served with rice and beans; tortillas upon request

13.50

- #1 Taco and Enchilada
- #2 Enchilada and Chile Relleno
- #3 Burrito and Enchilada
- #4 Two Enchiladas
- #5 Enchilada and Tamal
- #6 Taco and Burrito
- #7 Taco and Chile Relleno
- #8 Enchilada Suiza and Chile Relleno
- #9 Two Chile Rellenos
- #10 Two Tacos

14.95

- #11 Chile Relleno, Enchilada and Taco
- #12 Chile Relleno, Tamal and Taco
- #13 Enchilada, Burrito and Taco
- #14 Burrito, Chile Relleno and Enchilada

There is a 50 cent additional charge for each taco made with carnitas, carne asada or al pastor and 95 cents for each fish taco

There is an additional charge of \$1.95 for shrimp enchiladas

Platos Chicos

For smaller appetites, served with rice and beans

P1 Taco	10.25	P8 Super Burrito	10.95
P2 Enchilada	10.25	P9 Regular Tostada	10.95
P3 Chile Relleno	10.25	P10 Tamal	10.25
P4 Enchilada Suiza	10.25	P11 Flauta	10.25
P5 Regular Burrito	10.25	P12 Alteño Regular Burrito	11.95
P6 Regular Burrito Olé	10.95	P13 Alteño Super Burrito	12.95
P7 Super Burrito Olé	11.95		

There is a 50 cent additional charge for each taco made with carnitas, carne asada or al pastor and 95 cents for each fish taco

There is an additional charge of \$1.95 for shrimp enchiladas

Child's Plates

For our little amigos twelve and under, served with rice and beans or French fries

6.95

- C1 Taco
- C2 Burrito
- C3 Burrito Ole
- C4 Enchilada
- C5 Quesadilla
- C6 Pollo Strips (chicken)

To add meat to a child's quesadilla will be \$1.00 additional

A la Carta

Taco	4.25	Side of beans (refried, black or whole)	2.95
Soft carnitas taco	4.95	Side of rice	2.95
Soft carne asada taco	4.95	Chile relleno	4.95
Soft fish taco	4.95	Flautas (2)	7.95
		Tamal (pork or chicken)	4.50
Regular burrito olé	7.50	Enchiladas (2)	7.95
<i>Topped with red enchilada sauce and melted cheese</i>		Enchiladas Suisas (2)	7.95
Super burrito olé	8.50	<i>Chicken enchiladas topped with sour cream, guacamole and cheese</i>	
<i>Topped with red enchilada sauce and melted cheese</i>		Shrimp Enchiladas (2)	11.50
Regular burrito	5.95		
<i>Beans and meat rolled in a regular tortilla</i>		Container of beans or rice (take-out)	3.95
Super burrito	6.95	Large container of beans or rice (take-out)	5.95
<i>Beans, rice and meat rolled in a super tortilla</i>		Bag of chips (take-out only)	3.25
Bean and cheese burrito	4.95	Salsa (pint, take-out only)	3.25
Bean and rice burrito	4.95	Salsa (Large take-out only)	5.00

Note: all-meat burritos are \$1.95 extra

Tortillas (corn or flour)	1.25	Jalapenos (whole or sliced)	1.25
Sour Cream	1.25	Guacamole	2.75
Shredded Cheese	1.25	Pico de gallo	1.25
Red enchilada Sauce	1.25	Mole poblano sauce	1.25
White enchilada sauce	1.25	Additional chips	1.25
Chiles Toreados	3.50		

Desserts

Flan		
Mama Orozco's secret family recipe for this traditional Mexican custard		4.25
Deep Fried Ice Cream		
It's such an old family recipe even mama doesn't remember what's in it.		6.50

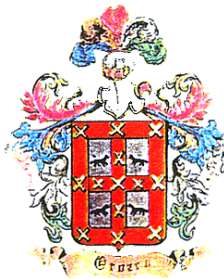
To Our Customers,

The Orozco Family extends our fondest thanks to our many customers for their patronage over the years. It has been our pleasure to serve you in the past and we look forward to your complete satisfaction in the future.



*Seated left to right: Luis G. Orozco, Sr. and Herlinda Orozco
Standing left to right: Carlos Orozco, Nancy Orozco-Arana, Jesus
Orozco, Maricela Orozco-Barone and Luis A. Orozco*

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