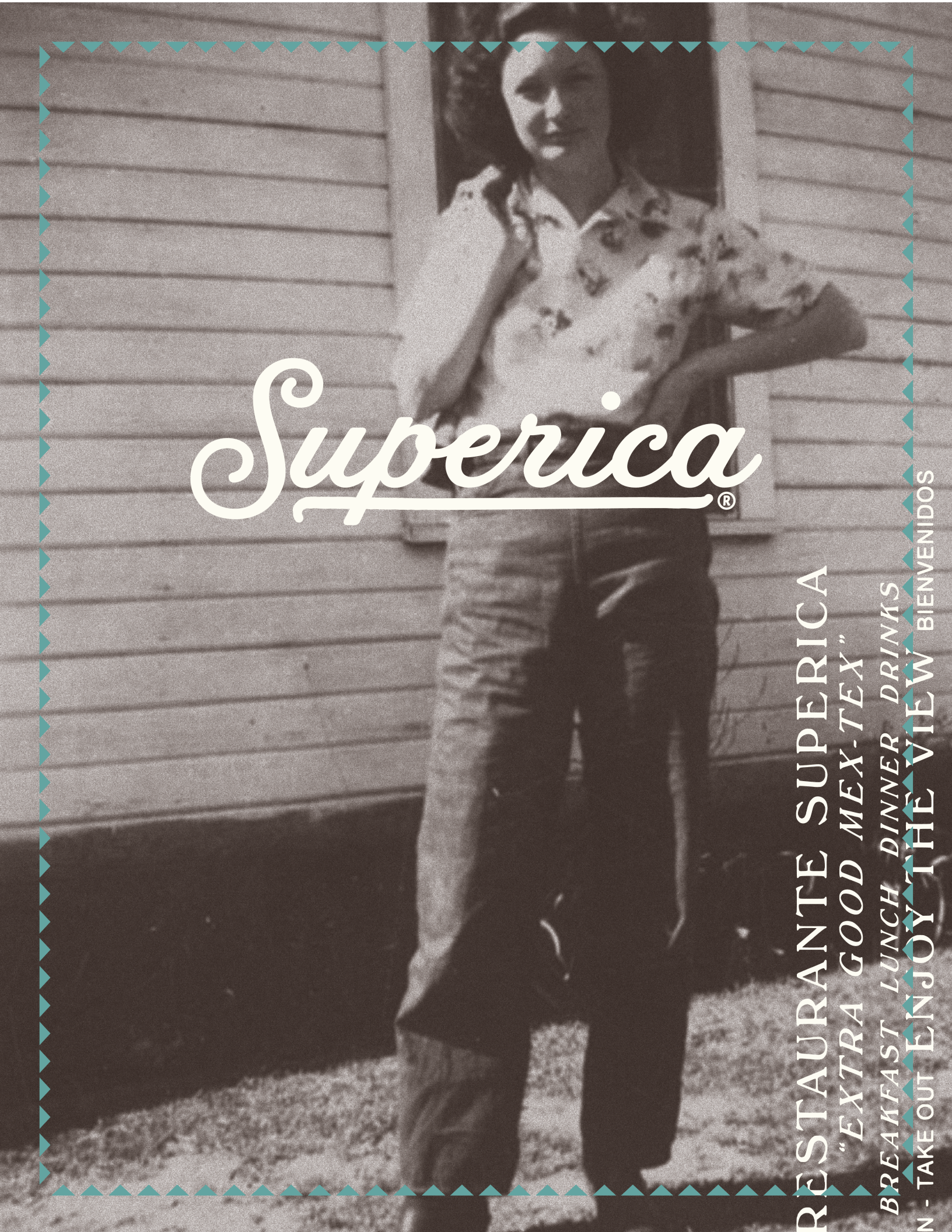




Superica®

RESTAURANTE SUPERICA
"EXTRA GOOD MEX-TEX"

BREAKFAST LUNCH DINNER DRINKS
N - TAKE OUT ENJOY THE VIEW BIENVENIDOS

APPETIZERS

GUACAMOLE with tostadas, lime 13

CHILE CON QUESO

Classic..... 9

Picadillo..... 12

Chicken Fajita..... 14

Compuesto (picadillo, guacamole, sour cream) 14

QUESO FUNDIDO

broiled chihuahua and monterey jack cheeses, warm
tortillas, salsa cremosa 11

~ with rajas y hongos..... 12

~ with chorizo 14

~ with camarones 17

FLAUTAS chicken tacos dorados, shredded lettuce, sour
cream, queso fresco and salsa cremosa..... 14

NACHOS bean and cheese nachos, jalapeños,
guacamole, sour cream 12

CHICKEN NACHOS grilled fajita chicken on bean and
cheese nachos, jalapeños, guacamole,
sour cream 17

PICADILLO NACHOS spiced ground beef on bean and
cheese nachos, jalapeños, guacamole,
sour cream 15

HOT TAMALES adobo pork, chili gravy, saltines 14

SOUPS & SALADS

SOPA DE TORTILLA 9

rich chicken & vegetable soup, ancho chile, cilantro, avocado & crispy tortillas

POZOLE VERDE 9

heritage pork, hominy, chicharron, cabbage, cilantro, avocado, queso fresco, radish

ENSALADA DE LA CASA 13

chopped greens, avocado, cucumber, pickled onion,
sweet corn, radish, monterey jack, crispy tortillas

~ with 4oz. chicken fajita ... add \$5 ~ with 4oz. steak fajita* ... add \$10

~ with wood-grilled shrimp (3) ... add \$6

CAMPECHANA DE MARISCOS 18

spicy gulf shrimp, octopus, lump crab, fresh avocado, tostadas

"AGUA CHILE" TOSTADA* 16

gulf shrimp and snapper ceviche, smoked jalapeño salsa, cilantro & radish

STREET STYLE TACOS

served two per order with frijoles charros

TACOS DE CAMARONES gulf shrimp, "scampi butter", cheesy tortillas, cabbage slaw, morita chile mayo20

TACOS DE PESCADO fried catfish, avocado crema, cabbage slaw, pickled onion18

TACOS AL PASTOR crispy pork belly, achiote, grilled pineapple, pico de gallo.....18

TACOS DE BARBACOA slow-cooked brisket, pasilla oaxaca, avocado, onions & cilantro19

A TEX-MEX TRADITION

TACOS AL CARBON

*two per order with flour tortillas norteña,
smoked onions, served with salsa cremosa
and frijoles charros*

Ask your
server about
'Rico Style!'

Chicken – brined and smoked 19
Steak – marinated and wood-grilled* 29
Crispy Pork Belly – with guava glaze 19

TACO DINNER – HARD OR SOFT SHELL 18

*two per order with shredded lettuce, tomato,
and cheese with 2x fried frijoles and mexican rice*

Chicken Tinga - morita chile braised
Picadillo - spiced ground beef
Vegetarian - guacamole

*ITEMS DENOTED WITH AN ASTERISK MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

QUESADILLAS

fresh made tortillas, monterey jack and cheddar cheese, lettuce, guacamole, sour cream, jalapeños served with rice and beans 14
 w. **CHICKEN FAJITA** 19
 w. **STEAK FAJITA*** 24

ENCHILADAS

ADD FRIED EGG* – \$1

served two per order with rice and beans

CHEESE 17
 stringy mexican cheese, chili gravy
PICADILLO 19
 spiced ground beef, chili gravy, monterey jack
CHICKEN SUIZAS 20
 sour cream-poblano sauce, monterey jack
CHICKEN VERDE 19
 morita chile braised chicken, salsa verde, sour cream
POLLO CON MOLE 20
 morita chicken, mole poblano, queso fresco
VEGETABLE 18
 mushrooms, poblano pepper, sweet corn, and smoked tomatillo sauce

STEAK AND FISH

THE TAMPIQUEÑA* marinated wood-grilled skirt steak with two cheese enchiladas & a fried egg 38
CARNE ASADA* bone-in ribeye, ancho chile rub, papas fritas, morita chile mayo, queso fresco 44
SHORT RIB slow smoked and chargrilled, chipotle molasses 45
GULF RED SNAPPER on the bone, tomatillo salsa, avocado MKT
PESCADO AL CARBON blackened nc catfish, shrimp brochetas, frothy mexican butter 35

EL LOPEZ

two cheese enchiladas, crispy beef taco, guacamole salad, puffy queso tostada, served with rice and beans
\$28

NO SUBSTITUTIONS POR FAVOR!



Especialidades de la Casa

ADD PUFFY TOSTADA CON QUESO – \$3.99

CHILE RELLENO crispy poblano pepper filled with corn, mushrooms, and chihuahua cheese 19
PUFFY TACO DINNER choice of beef, chicken, or guacamole: with mexican rice and refried beans, lettuce, tomato and cheese 20
HAMBURGUESA* 8oz. double meat, american cheese, chili con carne, mustard, lettuce, pickles, onions, steak fries 19
GRILLED CHILE RELLENO Smoked chicken, sliced avocado, queso fresco, rice & beans 24

FAJITAS AL CARBON

served with charro beans, mexican butter, guacamole, cheese, sour cream, pico de gallo and homemade flour tortillas

CHICKEN BREAST *brined and smoked*
 ~ 1/2 pound 30
 ~ 1 pound 40
SKIRT STEAK* *marinated and wood-grilled*
 ~ 1/2 pound 40
 ~ 1 pound 60
VEGETABLE MIXTA 28
cauliflower, carrots, purple cabbage, sweet potato, roasted corn, poblano peppers and avocado crema

MAKE IT MAS SUPREME

CHICKEN +10
STEAK* +20
PORK BELLY CARNITAS +10
JALAPEÑO CHEDDAR SAUSAGE (2) +7
GULF SHRIMP (3) +6
CAMARONES BROCHETAS (3) +12
FAJITA FIXIN'S +5

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BRUNCH



Aguas Frescas

- Horchata**, sweet almond & rice milk 4
Naranja, valencia orange 4
Pomelo, ruby red grapefruit 4
Agua Fresca Del Dia, seasonal selection 4

Cocktails

- Classic Mimosa / Mimosa Fresca** 9
Vampire Weekend House made horchata, Kraken spiced rum, cinnamon 10
Bloody Mary / Bloody Maria 9
El Chapo Mezcal, cold brew, Kahlua, Caffe Mokka 12

TEX-MEX BREAKFAST

- HUEVOS RANCHEROS*** 14
house tortilla, 2x fried beans, ranchero sauce, 2 eggs sunny-side up, avocado, & bacon
CHILAQUILES DIVORCIADOS* 14
crispy tortilla strips, red and green chile sauce, 2 sunny-side up eggs, queso fresco, avocado
TAMALES & EGGS* 14
2 pork tamales with chili gravy, cheese, 2 eggs sunny-side up

served with fresh flour tortillas

- HUEVOS MEXICANOS** 13
scrambled eggs with jalapeños, tomatoes, onions, cheese and 2x fried frijoles
MIGAS PLATE 15
two eggs scrambled with crispy corn tortillas, chorizo, jalapeños, cheese and 2x fried frijoles
CHORIZO, POTATO & EGGS 15
2 eggs scrambled with chorizo, potatoes, cheese and 2x fried frijoles
STEAK & EGGS* 33
wood-grilled skirt steak, 2 eggs sunny-side up, served with all the fixin's

Otras

- HOT CAKES** double stack 10 / triple stack 13
whipped butter, buttermilk syrup
TROPICAL FRUIT SALAD 11
seasonal tropical fruit, cucumber, jicama, lime & chile de arbol

Sides

- Jalapeño cheddar sausage (2)** 7
Applewood smoked bacon 7
Two eggs* 3
Black or 2x fried frijoles 4
Fresh Flour or Corn tortillas NC

Drinks

- Coffee** (regular or decaf) 3²⁵
Cold Brew 4
Black and White (cold brew & horchata) 5
Iced tea 3²⁵
Topo Chico 5
Mexican Coke, Squirt, Fanta Orange 5

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