Gwacamole

Appetizers

Guacamole and Chips $11.95

Homemade avocado dip, made with onion, cilantro, and tomato.

Guacamole Tropical $11.95

Homemade avocado dip, made with onion, cilantro, tomato, and mango.

Guacamole Ranchero $11.95

Homemade avocado dip, made with onion, cilantro, tomato, and bacon.

Queso Fundido $11.00

Melted chihuahua cheese with flour or corn tortilla, served with pico de gallo and sour cream on the side.

Quesadillas $11.00

Three flour or corn tortillas filled with melted chihuahua cheese. Served with guacamole and sour cream on the side.

Add Chicken/Pork/Shredded beef - $2.00
Add Steak - $3.50

Nachos $14.00

Tortilla chips with beans and melted chihuahua cheese. Served with guacamole, pico de gallo, and sour cream.

Add Chicken/Pork/Shredded beef - $2.00

Side Orders

Mexican rice	$4.00
Refried beans	$4.00
French fries	$4.00
Guacamole	$3.50
Sour cream	$1.99
Mango pico de gallo	$3.00
Flour tortillas	$1.25
Corn tortillas	$1.25
Jalapenos	$2.00
Chile toreado	$2.00

Soft Drinks

Coke	$2.50
Sprite, Squirt	$2.50
Jarritos Mexicanos y Topochito	$3.50
Smoothie:	$5.00
Fresa, Piña Colada, y Mango	

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Light Entress

Veggie Quesadilla $13.00

Melted cheese in three flour or corn tortillas, filled with spinach, tomato, red onions, and mushroom.

Taco Salad $13.00

Rice, beans, cheese, lettuce, your choice of meat, pico de gallo, sour cream and g uacamole.

Veggie Enchiladas $16.00

Corn or flour tortilla filled with spinach, tomato, onions, and mushrooms. Topped with melted cheese and green or red salsa. Served with Mexican rice and beans.

Baby Wraps $14.00

Flour or spinach tortilla filled with mushrooms, spinach, onion, tomato, and cheese. Served with a side of sour cream and guacamole.

Desserts

Cheesecake	$9.00
Churros	$10.00
Platanitos	$10.00

Hot Drinks

Café con Leche	$4.50
Café de Olla	$4.50
Café Regular	$4.50
Té	$2.50

Attention:

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness (cooked to order).
*Eggs and steak are prepared fresh upon order.
*Prices may change without notice.
*All food items are processed in the same kitchen.
*Customers with severe allergies are advised to inform servers of alternative dining options.

Location 6011 W Irving Park Road Phone: 708-669-7362 Email: info@gwacamolechicago.com

Mexican Favorites

Burrito
A flour tortilla fillet with rice beans tomato lettuce cheese and your choose of meat

Chicken, beef, and pork $10.00
Steak $12.00
Add Suizo - $2.00

Taco Single $4.00
of your choice: Beef, Chicken, Pork, al pastor, fish, and chorizo.
Shrimp, Steak **$4.50**

Taco Dinner
Three soft-shelled tacos with flour or corn tortilla. Your choice of meat, queso fresco, lettuce, and tomato. Served with Mexican rice and beans.

Chicken, beef, and pork $16.50
Steak $18.50

Flautas Dinner $18.00
Four crispy rolled corn tortillas filled with chicken, pork, or potato. Topped with lettuce, sour cream, tomato, and anejo cheese. Served with Mexican rice and beans.

Tostada Dinner $16.50
Two crispy flat corn tortillas topped with beans, lettuce, tomato, sour cream, and your choice of filling.

of your choice: chicken/pork/shredded beef
Add steak - $2.00

Enchiladas en Mole $20.00
Three corn tortillas filled with shredded chicken and covered in a rich savory-sweet mole sauce, a sprinkling of queso fresco, and sliced onions.

Quesabirrias $16.00
3 Mexican tacos with birria and melted cheese in a crispy tortilla, served with a consommé topped with onion, cilantro, and lime.

Tamales Suizos $17.50
Three homemade Mexican tamales filled with chicken, pork, or cheese. Topped with melted cheese and red or green salsa. Served with Mexican rice and beans.

Shrimp Tacos $18.50
Three grilled shrimp tacos with avocado aioli, cabbage, served with Mexican rice and beans.

Fish Tacos $18.00
Three grilled or breaded tilapia tacos with fresh mango pico de gallo, and chipotle aioli on top. Served with Mexican rice and beans.

Torta Milanesa $15.00
Breaded round steak or chicken, lettuce, tomato, avocado, chihuahua cheese and mayo. Seved with french fries

Torta Steak $15.00
Grill steak, lettuce, tomato, Onion, chihuahua cheese and jalapeños. Served with French fries

Chimichanga $13.00
Deep-fried burrito filled with meat, beans, and cheese. Topped with sauce, sour cream, and guacamole.

House Specialties

Enchiladas Suizas $18.00
Corn or flour tortillas with your choice of filling, in red or green sauce. Topped with melted cheese and sour cream. Served with Mexican rice and beans.

Chicken, pork, beef $18.50
Steak $21.00

Fajitas
Your choice of meat sautéed with bell pepper, onion, and tomato. Served with Mexican rice and beans, side of sour cream and guacamole.

Steak $25.99
Shrimp $24.99
Chicken $22.99

Costillas en Salsa Verde $20.00
Pork ribs simmered in green tomatillo sauce. Served with Mexican rice and beans.

Bistec a la Mexicana $22.00
Chopped outer skirt steak, jalapeño peppers, onion and tomato. Served with rice and bean.

Carne Asada $25.99
* Grilled steak served with salad, Mexican rice, and beans.
Add Suiza - $2.00

Mar y Tierra $29.99
* Grilled steak and shrimp, served with salad, Mexican rice, and beans.

Birria de Res $22.00
Shredded beef in red sauce, served with rice and beans. Your choice of corn or flour tortillas, and veggies on the side for topping; onion, cilantro, and lime.

Birria Ramen $20.00
Mexican Birria stew with consommé and Japanese ramen noodles, topped with cheese, cilantro, and onion.

Bistec en Salsa de Molcajete $22.00
Chopped outer skirt steak in a spicy and rustic sauce, traditionally prepared in a volcanic stone molcajete. Served with rice and beans.

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Margaritas

Large	**$10.00**
Jumbo	**$16.00**
Pitcher	**$35.00**

Regular, Mango, Strawberry, Peach, Blue Curacao

FROZEN

Large	**$10.00**
Jumbo	**$16.00**

Regular, Mango, Strawberry, Peach, Blue Curacao

Beers

IMPORTED

Corona	**$6.00**
Modelo	**$6.00**
Heineke	**$6.00**

DOMESTIC

Coors Light	**$4.50**
Budweiser	**$4.50**
Miller Lite	**$4.50**
Bud Light	**$4.50**

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Cocktails

Paloma **$12.00**
Tequila with grapefruit soda and a splash of lime.

Cantarito **$12.00**
Tequila mixed with citrus juices, grapefruit soda, and a pinch of salt.

Charro Negro **$12.00**
Tequila with cola and a squeeze of lime.

Piña Colada **$12.00**
Rum, coconut cream, and pineapple juice.

Mojito **$12.00**
Rum, fresh mint, lime juice, sugar, and soda water.

Classic Martini **$12.00**
Vodka with dry vermouth, served chilled.

Gin & Tonic **$12.00**
Gin with tonic water and a slice of lime.

Jack & Coke **$12.00**
Whiskey with cola and ice.

Daiquiri **$12.00**
Rum, lime juice, and simple syrup. Classic, Strawberry, Mango, or Peach.

Michelada **$9.00**
Mexican beer with lime juice, assorted sauces, spices, and chili rim.

Non Alcoholic

DIET COKE	**$2.50**
COKE (Can)	**$2.50**
COKE (Glass)	**$3.50**
SPRITE	**$2.50**
JARRITOS	**$3.50**
(Tamarind, Guava, Lime, Pineapple, Mandarin)	
SQUIRT	**$2.50**
MUNDET	**$3.50**
FANTA	**$2.50**
SMOOTHIE	**$5.00**
(Mango, Strawberry, Peach)	
Agua JAMAICA	
Medium 24 Oz	**$5.50**
Small 16 Oz	**$4.00**
Agua HORCHATA	
Medium 24 Oz	**$5.50**
Small 16 Oz	**$4.00**

Liquors

TEQUILA	OTHER SPIRITS
Don Julio 70	**Grey Goose**
Don Julio Blanco	**Bombay**
Patron	**Absolut**
Moctezuma	**Tito's**
1800	**Bacardi**
Jose Cuervo	**Jameson**
	Crown Royale
	Black Label
	Red Label

Shots

1 Shots	**$10.00**
3 Shots for	**$25.00**

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