



All lunch menus include chips, salsa, entrée, tax & gratuity for your group of 15-40 adults.

Add a welcome margarita for \$6.95 per person ++.

Add guacamole for \$2.95 per person ++.

Add dessert for \$6.00 per person ++.

### LUNCH MENU #1

*Starter:  
Chips & Salsa*



Entrée Choices:

#### LAS POQUITOS #1

One beef or chicken taco or enchilada, or one chile relleno or tamale served with Mexican rice and beans.

#### CHICKEN CAESAR WRAP

A soft tortilla filled with chopped romaine, grilled chicken and avocado with our house Caesar dressing.

#### TACO SAMPLER

Three soft corn tacos, chicken, carnitas, and shredded beef topped with onion, radishes, queso Cotija, cilantro, guacamole and salsa quemada.

#### TEQUILA LIME SHRIMP

Shrimp sautéed in tequila, lime, butter, garlic and cilantro on a bed of Mexican rice. Served with handmade tortillas.

**\$18.95 PER PERSON**  
(Inclusive)

### LUNCH MENU #2

*Starter:  
Chips & Salsa*



Entrée Choices:

#### COMBINACION TRADITIONAL

One crispy beef or chicken taco and a cheese enchilada. Served with Mexican rice and beans.

#### TOSTADA CLASICA

A crisp flour tortilla topped with beans, choice of chicken, beef or carnitas, lettuce, cheese, tomatoes, guacamole and sour cream.

#### CALIFORNIA BURRITO

A large burrito filled with carne asada, pico de gallo, cheese, papas fritas, and guacamole. Served with rice and refried beans.

#### FISH TACOS

Two soft tacos filled with fried or grilled fillets of wild Alaskan cod, special sauce and cabbage. With black beans & rice.

#### MEXICAN CHOPPED SALAD

Chopped salad with grilled chicken, black beans, roasted corn, tomatoes & avocado. Choice of dressing.

**\$23.95 PER PERSON**  
(Inclusive)

### LUNCH MENU #3

*Starter:  
Chips & Salsa*



Entrée Choices:

#### ENSALADA DE CARNE

Grilled carne asada on a bed of spring mix and romaine with avocado, tomato, sliced radishes, Cotija cheese and cilantro lime dressing on the side.

#### MANGO CHIPOTLE CHICKEN

Flame grilled chicken breast topped with mango-chipotle salsa on a bed of arroz poblano. Served with achiote seasoned vegetables.

#### CRISPY SHRIMP TACOS

Two soft corn tortillas filled with crisp, wild shrimp, cabbage and chipotle-ranch sauce. Served with arroz poblano and black beans.

#### CHICKEN ENCHILADAS SUIZAS

Two chicken enchiladas topped with salsa verde and sour cream. Served with Mexican rice & beans.

**\$25.95 PER PERSON**  
(Inclusive)

# Casa Soly Mar

~Comida Mexicana At Its Finest