

SOPAS

VEGETARIAN TORTILLA SOUP \$68
Mixed beans, peppers, onions and jalapeños, topped with tortilla strips.

ENSALADA

SALMON SALAD \$168
Pan-seared salmon, baby spinach, quinoa, sunflower seeds, avocado, red onions and cucumber with sesame dressing.

CRAB CUCUMBER SWEET CORN SALAD \$135
Crab claw meat, cucumber, grilled sweet corn, mixed peppers and avocado, tossed in a homemade Thousand Island dressing.



CALIENTE “CHOPPED” TACO SALAD
Chicken \$138 | Beef \$148 | Shrimp \$148
Crispy tortilla bowl layered with guacamole and mixed greens, bacon bits, mixed beans, diced tomatoes, Pico de Gallo and roast red peppers, tossed in our creamy ranch dressing.
Can be made vegetarian.

SIDES

CORN TORTILLA CHIPS WITH SALSA FRESCA & GUACAMOLE \$58

POTATO WEDGES \$58

SWEET POTATO FRIES \$68

GUACAMOLE \$25

SOUR CREAM \$20

SALSA \$20

REFRIED BEANS \$35

MEXICAN RICE \$30

FRESH CORN ON THE COB \$48
Brushed with smoked chipotle aioli and rolled in Oaxaca cheese.

APPETIZERS

NACHOS **Choice of Beef | Chicken | Vegetarian**
Mini \$118 | Regular \$138 | Pulled Pork Nachos Grande \$148
Deep-fried corn tortilla chips, layered with melted cheese, diced jalapeños & Pico de Gallo. Served with seasoned sour cream & guacamole on top.

QUESADILLA **Choice of Beef | Chicken** \$138
Flour tortilla, Mexican cheese blend, bacon bits, sautéed onions, red peppers, mushrooms and green chilies. Served with Salsa, Guacamole and seasoned sour cream.

PULLED PORK QUESADILLA \$148
Marinated and slow cooked pulled pork with mecican cheese blend in flour tortilla. Served with Salsa, Guacamole and seasoned sour cream.

VEGETARIAN QUESADILLA \$128
Fresh spinach, onions, mixed mushrooms, roasted red peppers, green chilies and crumbled goat cheese in a tomato-infused flour tortilla.

BEAN DIP \$88
Warm refried bean dip with multiple layers of flavorful accompaniments, served with a basket of warm corn chips. Great for the first round of beers!

POTATO SKINS \$98
Stuffed with beef picadillo and topped with sour cream.

CALAMARI \$98
Breaded & fried calamari with cajun seasoning serve with chipotle aioli.

PIZZA DE MANNAS \$108
Crispy tortilla crust with beef picadillo, cheese, mushrooms, black olives, green chilies & Pico de Gallo.

SHRIMP & AVOCADO TOSTADAS \$128
Cooked shrimp, avocado, mixed bell peppers, jalapeno, cherry tomatoes, pico di gallo, corriander with sweet and sour sauce. Serve with fried corn tortillas.

CALIENTE WINGS \$88
Chipotle honey glazed or Cajun seasoning.

CHILI GARLIC PRAWNS \$128
Sautéed prawns with chili peppers & garlic.

TUNA CEVICHE \$138
Diced fresh yellowfin tuna loin marinated with fresh lime juice and sweet & spicy peppers on mixed greens.

STUFFED JALAPEÑO \$88
Lightly battered jalapeño peppers stuffed with spinach, pumpkin, green pea and secret seasoning!

CALIENTE
MEXICAN RESTAURANT

TACOS LIBRE LUCHADORES

Choice of homemade corn tortilla or flour tortilla. (3pcs)



VEGETARIAN TACO \$108
French beans, mushrooms, broccoli, mixed peppers, sautéed with spicy chipotle sauce, serve with mixed cheese and taco slaw.

TACO EL SANTO \$118
Pulled pork with mixed cheese, taco slaw, Pico de Gallo & smoked chipotle aioli.

TACO DE CARNITAS \$128
Pork belly fried with spicy chipotle sauce, taco slaw, mixed cheese & Pico de gallo.

TACO EDDIE GUERRERO \$118
U.S. pulled chicken, mixed cheese, taco slaw & smoked chipotle aioli.

TACO REY MYSTERIO \$148
Adobo-marinated U.S. top blade, mixed cheese, taco slaw, Pico de Gallo & smoked chipotle aioli.

TACO DON SALVADOR \$118
Cornmeal-breaded fish fillet, mixed cheese, taco slaw, Pico de Gallo & smoked chipotle aioli.

TACO COMBO
Choose any 3 pieces \$148
Choose any 5 pieces \$188

SEAFOOD & SIGNATURES

TACO MIL MASCARAS \$158
Sautéed prawns with garlic, peppers serve with taco slaw, mixed cheese & Pico de Gallo.

TACO DE CANGREJO \$65 /PC
Crab claw meat, caviar, Monterey Jack cheddar cheese, taco slaw, Pico de Gallo & crispy sea weed.

TACO BOMB \$65 /PC
Foie gras, sea urchin, fatty tuna and mayonnaise on a homemade corn tortilla.



MAINS

FAJITAS
Chicken \$158 | Beef \$178 | Vegetarian \$148
Sautéed tri-colored peppers and onions on a sizzling black iron skillet. Served with flour tortillas, seasoned sour cream, guacamole and salsa.

FAJITA COMBO \$188
Combinations of beef & chicken.

ENCHILADAS
Rolled corn tortillas smothered in sauce and cheese served on a bed of Mexican rice.

Chicken \$158:
Shredded chicken and green chili filling with creamy sour cream enchilada sauce.

Pork \$158:
Mole-marinated pork filling with red chili enchilada sauce.

BURRITO
Chicken \$148 | Beef \$158 | Vegetarian \$138
Soft tortilla filled with refried beans, citrus chili-marinated chicken or beef and mixed cheese, topped with homemade sauce. Served on a bed of Mexican rice.

CHIMICHANGA
Chicken \$148 | Beef \$158 | Vegetarian \$138
Deep-fried burrito, topped with pomodoro sauce & Pico de Gallo.

CHEF'S SPECIAL SIZZLER \$158
Marinated spicy pork butt sautéed with spicy chipotle, mixed pepper, onions & mexican rice.

LINGUINI WITH LOBSTER \$198
Linguine, lobster and mixed peppers in a white wine garlic sauce. Accompanied with a cheesy lobster aioli.



DESSERTS
MEXICAN FRIED ICE CREAM \$88
Breaded deep-fried homemade vanilla ice cream served with flaming brandy and raspberry sauce.

CHURROS \$78
Fried dough dusted with cinnamon and served with chocolate sauce.



Celebrate your birthday at Caliente and receive a complimentary Tiramisu cake!

Same Day Dine-in Only. T&Cs apply.

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All prices are subject to 10% service charge