

DINNER MENU

Ceviche

Fresh Fish Marinated in Lime Juice, Tomatoes, Onion, Cilantro, Vinegar & Oil

\$ 7

Shrimp Cocktail

Boiled Shrimp with Cocktail Sauce,

R \$ 8
L \$ 13

Campechana

Oysters and Shrimp With Cocktail Sauce,

R \$ 10
L \$ 16

Quesadillas Mexicanas

Three Quesadillas Made with Corn Tortillas: One with Melted Cheese, One with Chorizo, and One with Poblanos and Onion.

\$ 7

Queso Fundido

Melted Cheese with Homemade Chorizo and Fresh Corn Tortillas.

\$ 8

Nachos Mexicanos

Fresh Corn Chips with Refried Beans, Melted Cheese, Pico de Gallo and Homemade Jalapeños.

\$ 6
W/Meat
\$ 8

Guacamole en Molcajete

Fresh Guacamole Prepare to Order, How Hot U' Like It!!!

\$ 9

Chips and Salsa

Homemade Chips Served with our Trio of Fresh Salsas: Chile de Arbol (**HOT**), Tomatillo (**Medium**), Ranchera (**Mild**).

\$ 3.50

Tossed and Mixed Salad

Assorted Greens with Olives, Tomatoes, and Your Choice of House Dressings.

\$ 4

Cesar Salad

A Classic Version From The Cesar's Hotel In Tijuana

\$ 7

Ensalada de Ceviche De Camaron

Marinated Shrimp in Lime Juice, Tomatoes Cilantro, Vinegar and Oil, and a scent of Jalapeño, Served over Half Avocado and Bed of Lettuce....

\$ 11

Caldo De Camaron

Dried & Fresh Shrimp in a Spicy Tomato and Vegetables Broth, ...

\$ 11

Soup of The Seven Seas

Sea Food Mix including Shrimp, Clams, Fish, Calamari, Scallops and Oysters in a Spicy Tomato and Vegetables Broth

\$ 13

Carne a la Tampiqueña

Beef Outside Skirt, Marinated. And Grilled Served With A Cheese Enchilada, Tamale, Guacamole, Rice and Beans.

\$ 15

Pollo en Mole

Boiled Chicken in Vegetables and Aromatic Spices Broth, Smothered with an Authentic Mole Sauce served Over Rice With Beans.

\$ 13

Fajitas Clasicas

Strips of Outside Skirt Marinated and Grilled with Tomatoes, Onions and Peppers. Served With Guacamole, Rice and Beans.

\$ 13

Carnitas De Puerco

Marinated Chunks of Pork Tenders Deep Fried, Served with Guacamole, Tomatillo Sauce, Rice and Beans.

\$ 12

Pollo Parrilla

Marinated Chicken in Lime Juice, Grilled Served with Guacamole, Rice and Beans.

\$ 11

Enchiladas de Pollo

Chicken Enchiladas with You Choice of Sauce: Tomatillo Sauce, Tomato Sauce or Both. Served With Rice and Beans Just Like

\$ 12

Tostadas de Jaiba

Two Tostadas Topped with Fresh Guacamole and White Crab Meat Ceviche, served with side of Ranchero Sauce.

\$ 13

Tostadas Los Equipales

Tostadas topped with Sautee Huitlacoche, (Corn Mushroom) Scallops and Served with Ancho Chile Sauce Two to a Plate

\$ 15

Huachinango Veracruzana

Grilled Snapper Filet Served with a Veracruzana Sauce, Poblano Rice, Vegetables of the Day.

\$ 18

Camarones al Tequila

Large Grilled Shrimp with Mild Spiced Tequila Cream Sauce. Served With Poblano Rice and Vegetables of the Day.

\$ 18

Shrimp Enchiladas

Rolled Tortillas Stuffed with Sautee Shrimp in Pico de Gallo and Garlic Butter, Topped with a Mexican Enchilada Sauce. Served With Rice and Beans...

\$ 15

Arroz Marinero

A Sea Food Mix including, Shrimp, Oysters, Scallops, Clams, Calamari, Squid Cooked and served Over a Poblano Rice.

\$ 18

Salmon al Tequila

Poached Salmon With Mildly Spiced Tequila Cream Sauce, with Poblano Rice, Vegetables of the Day.

\$ 18

Tilapia Los Equipales

Tilapia Filet, Egg Batter and Sautee and Top with a Lime Butter, Wild Capers and Fresh Tomatoes Sauce. Served With Rice, Vegetables of the Day...

\$ 17

Robalo Borracho

Lime Marinated Filet of Sea Bass Grilled, Topped with Ranchera Sauce and Tecate Beer, Served with Poblano Rice and Vegetables of the Day.

\$ 18

Filete de Huachinango Plancha

Red Snapper Filet Marinated and Grilled Served with Poblano Rice and Vegetable of the Day.

\$ 14

Huachinango al Mojo De Ajo

Fresh Snapper Filet Grilled and Topped with a Delicious Garlic Sauce, a House Specialty, Served With Rice and Vegetables of The Day.

\$ 17

Camarones A La Veracruzana

Large Grilled Shrimp Served with a Classic Veracruzana Sauce, Poblano Rice and Vegetables of the Day.

\$ 18

LUNCH MENU

MENU



“Los Equipales”
4500 Silver Ave, SE
Albuquerque, NM 87108

Hours

Monday — Closed
Tuesday—Saturday

11:00 AM - 9 PM

Sunday 12:00 AM - 7:00 PM

We Accept Major Credit Cards

Phone: 505-265-1300

E-Mail: dinewithus@losequipales.com

Web Site: www.losequipales.com

Ceviche

Fresh Fish Marinated in Lime Juice, Tomatoes, Onions, Cilantro, Vinegar & Oil with a Scent

\$6

Shrimp Cocktail

Boiled Shrimp with Cocktail Sauce, Avocados and Lime Juice.

R \$ 8
Lg. \$13

Campechana

Oysters and Shrimp With Cocktail Sauce, Avocados and Lime Juice.

R. \$ 10
Lg. \$16

Queso Fundido

Melted Cheese with Homemade Chorizo and Fresh Corn Tortillas.

\$8

Nachos Mexicanos

Fresh Corn Chips with Beans, Melted Cheese, Pico de Gallo and Homemade Jalapeños.

\$6
Meat
\$8

Guacamole en Molcajete

Fresh Guacamole Prepare to Order, How Hot U' Like It!!!

\$ 8

Fish Tacos

Fried Cod Fish with Corona Beer Batter, Marinated Cabbage and Fresh Salsa. Semi Rolled In Corn Tortillas.

\$ 7

Tostadas de Jaiba

Two Tostadas Topped with Fresh Guacamole and White Crab Meat Ceviche, served with side of Ranchero Sauce.

\$ 11

Prices subject to changes without notice.

Tossed and Mixed Salad

Assorted Greens with Olives, Tomatoes, Avocado and Your Choice of House Dressings.

\$ 4

Cesar Salad

A Classic Version From The Cesar's Hotel In Tijuana

\$ 6

Ensalada de Ceviche De Camaron

Marinated Shrimp in Lime Juice, Tomatoes Cilantro, Vinegar and Oil, and a scent of Jalapeño, Served over Half Avocado and Bed of Lettuce....

\$9

Caldo De Camaron

Dried & Fresh Shrimp in a Spicy Tomato and Vegetables Broth, ...

\$ 10

Soup of The Seven Seas

Sea Food Mix including Shrimp, Clams, Fish, Calamari, and Scallops in a Spicy Tomato and Vegetables Broth

\$ 12

Enchiladas de Pollo

Rolled Tortillas Stuffed With Season Chicken Meat and Topped With Our Great Enchilada Sauce. Serve With Rice and Beans Just Like in Mexico!!!

\$ 9

Enchiladas Suizas

Rolled Tortillas Stuffed With Season Chicken Meat and Topped With Our Great Tomatillo Sauce. Serve With Rice and Beans Just Like in Sanborn's!!!

\$ 10

Carne Asada

Thin Cut Steak Mexican Style Marinated in Lime juice and Broiled. Served With Rice, Beans, Guacamole.

\$ 10

Carnitas De Puerco

Marinated Chunks of Pork Tenders Deep Fried, Served with Guacamole, Tomatillo Sauce, Rice and Beans.

\$ 11

Pollo en Mole

Boiled Chicken in Vegetables and Aromatic Spices Broth, Smothered with an Authentic Mole Sauce served Over Rice With Beans.

\$ 10

Shrimp Enchiladas

Rolled Tortillas Stuffed with Sautee Shrimp in Pico de Gallo and Garlic Butter, Topped with a Mexican Enchilada Sauce. Served With Rice and Beans...

\$ 11

Filete de Huachinango a la Plancha

Red Snapper Filet Marinated and Grilled Served with Poblano Rice and Vegetable of the Day.

\$ 13

Huachinango al Mojo De Ajo

Fresh Snapper Filet Grilled and Topped with a Delicious Garlic Sauce, a House Specialty,

\$ 13

Tilapia Los Equipales

Tilapia Filet, Egg Batter and Sautee and Top with a Lime Butter, Wild Capers and Fresh Tomatoes Sauce. Served With Rice and Vegetables of the Day...

\$ 13

Camarones al Tequila

Grilled Shrimp with Mild Spiced Tequila Cream Sauce Served With Poblano Rice and Vegetables of the Day.

\$15