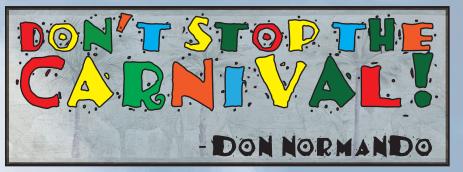


Bell Peppers & Jalapeños, served with melted Gouda Cheese and topped with Chipotle aoli, diced tomatoes, Cilantro & Cojita Cheese.

DON NORMANDO'S QUESO FUNDIDO 10.99 Sautéed Spanish onions, charred Poblano peppers, Chorizo and four

different types of Mexican melting cheeses from the various regions



XEXICAN PIZZ ALL MEXICAN PIZZAS WILL STUFF DOS AMIGOS (2 PERSONS.)

Flour crust, Chihuahua & Monterey Cheeses, Chimichuri marinated Chicken and Steak served grilled or blackened, fresh Bell Peppers, sautéed onions, diced tomatoes, Cilantro and avocado, topped with Chipotle aoli and crema.

Flour crust, Chihuahua & Monterey Cheeses, fresh Red & Green Bell Peppers, carmelized onions, Zuccini, Asparagus, and Portabello Mushrooms. Topped with a Chipotle Crema and garnished with diced tomatoes, Cilantro and avocado & drizzled with Juju sauce.

BUILD YOUR OWN PIZZA 21,99 Flour crust, Chihuahua & Monterey Cheeses, with your choice of Toppings, Salsas, Sauces and ONE Protein, from the list below:

Restrict Lost: Chimichuri marinated grilled or blackened steak, chicken or shrimp \diamond Chicken Tinga \diamond Ground Beef \diamond Beef Barbacoa \diamond Chorizo Seasonal Veggies

ADD CHURASCO STEAK FOR AN ADDITIONAL CHARGE.

TORPUNGS LOST: Roasted corn salsa > pickled red onions > lettuce > cabbage slaw \diamond Jicime slaw \diamond Cilantro \diamond diced tomatoes \diamond Fajita veggies \diamond fresh avocado \diamond carmelized onions \diamond fresh jalapeños SALSA AND SAUCE LOST: Crema & Chipotle aoli & Chipotle Crema & Juju ♦ Tomatillo ♦ Totopo ♦ Pico de Gallo ♦ Queso Blanco ♦ Guacamole (Caribbean or Traditional)

All Quesadillas served with Beans, Rice, Pico de Gallo & Crema. (Substitute any side for an additional charge)

Add lettuce, Guacamole, Queso Blanco, Seasonal or Fajita veggies, mushrooms, avocado or carmelized onion/jalapeño for an enhanced flavor sure to teleport your taste buds to Isla

Grilled Flour Tortillas stuffed with Chihuahua and Monterey Cheeses from various Mexican regions.

Your choice of slow roasted, shredded Chicken Tinga or Chimichuri marinated, grilled or blackened chicken served in a grilled flour tortilla with various melted Mexican cheeses.

Delicious Beef Barbacoa, slow roasted and shredded apart, served in a grilled flour tortilla with various Mexican melting Cheeses.

ADD CHIMICHURRI GRILLED OR BLACKENED STEAK FOR ADDITIONAL CHARGE.

Fresh, local Gulf Shrimp marinated in Chimichuri and served grilled or blackened in a crispy flour tortilla stuffed with various Mexican melting Cheeses.

of Chihuahua and Oaxaca, served in a bubbling skillet with your choice of tortillas & granished with diced tomatoes and Cilantro.

Fresh Jumbo Wings, grilled and fried for the perfect crispy and savory balance. Basted in Habañero Mango and served with honey Habañero Bleu Cheese.

JALAPENG POPPERS..... 8 1 S.S. Three fresh jumbo Jalapeños stuffed with Oaxaca Cheese and Pork Belly Crisps, wrapped in bacon and fried to perfection, dipped in Chipotle aoli.

³ Barbacoa Beef or roasted chipotle chicken stuffed turnovers in a pastry crust. Served with house made JuJu sauce

CABO CAMADONES..... 9.99 Eight Jumbo Shrimp fresh from the Gulf, fried to perfection and tossed in house made Mango Habeñero sauce and served with Honey Habeñero Bleu Cheese.

Six handmade corn tortillas stuffed with your choice of protein, served on a bed of lettue with a tomatillo drizzle, garnished with diced tomatoes and Cilantro.

worrail Light: Chimichuri marinated grilled or blackened steak, chicken or shrimp \diamond Chicken Tinga \diamond Ground Beef \diamond Beef Barbacoa \diamond Chorizo \diamond Seasonal Veggies

ADD CHURASCO STEAK FOR AN ADDITIONAL CHARGE.

SOCIAL MEDIA O @ senor_ritas

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REPRESENTS SIGNATURE ITEMS

A mix of our Chef's fresh and hand picked veggies, stuffed in a grilled flour tortilla with various Mexican melting cheeses.

SENOR'S SOPA & ENSALATAS

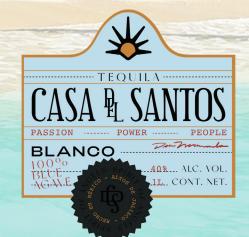
Freshly shredded chicken in broth, paired with onion-chili sofrito and tomato. Topped with crispy corn tortilla strips Chihuahua Cheese, sliced avocado, diced tomato and Cilantro.

Shredded Iceberg and Romaine lettuce, sweet corn & black beans, freshly

diced red onions, bell pepper & tomatoes topped with Chihuahua Cheese and served in a large tortilla shell with a side of Honey Chipotle vinegar on the side and your choice of protein.

PROTEIN LIGT: Chimichuri marinated grilled or blackened steak, chicken or shrimp \diamond Chicken Tinga \diamond Ground Beef \diamond Beef Barbacoa \diamond Chorizo Seasonal Veggies ADD CHURASCO STEAK FOR AN ADDITIONAL CHARGE.

Iceberg wedge served on a bed of lettuce topped with fresh onion, and diced tomato sprinkled with Cotija Cheese, Cilantro and crispy Pork Belly croutons with a side of Honey Habeñero Bleu Cheese.



DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIZZLIN^P FAJITA FIESTA CAUTION MUCHO CALIENTE

All Fajitas served SIZZLING with a side of fresh shredded lettuce, Chihuahua Cheese, Pico de Gallo, Sour Cream & Caribbean Guacamole, along with your choice of Corn or Flour tortillas.

Enhance the flavor and add any of the toppings from the list below.

TOPPINGS:

Portabello Mushrooms...2.00 \diamond Roasted Corn & Black Bean Salsa...1.25 Carmelized Jalapeños...1.50 \diamond Carmelized Onions...1.50 Local Seasonal Veggies...\$3.50

Chimichurri marinated Skirt Steak, served grilled or blackened with sautéed Bell Peppers and onions.

JUMBO SHIRIMP. 19.99 Fresh Gulf Shrimp, marinate in Chimichuri & served grilled or blackened with sautéed Bell Peppers and onions.

A mix of our Chef's fresh and seasonal vegetables paired with Portabello mushrooms, Roasted Corn & Black Bean Salsa, and with sautéed Bell Peppers and onions.

EL GRAN COMBO (serves 2 amigos).....**32.99** (PICK 2 PROTEINS) - Your choice of Chimichuri marinated Chicken, Steak or Shrimp served Blackened or Grilled with sautéed Bell Peppers and onions.

ALL SERVED WITH BLACK BEANS AND CANTINA RICE

Two tortillas of your choice, stuffed with your choice of protein, covered in tomatillo, Totopo or served tando, topped with melted Chihuahua cheese and fresh Cilantro.

Protection List: Chimichuri marinated grilled or blackened steak, chicken or shrimp Chicken Tinga Ground Beef Beef Barbacoa Chorizo Seasonal Veggies ADD Churrasco steak for an additional charge.

PLATO DE PASTOR. 48.99

Perfectly sliced El Pastor marinated to perfection in a secret blend of herbs, juices and spices. Topped with grilled pineapple, Chipotle Aoli, fresh Avocado and Cilantro, served with Rice, Beans and your choice of Corn or Flour tortillas.

A classic fan favorite! Served on a fresh bed of rice and beans with melted Chihuahua Cheese and your choice of Protein.

SURF N BURRITOS

All Burritos served with black beans and Cantina rice

MAKE IT A CHIMICHANGA FOR \$3.00

PROTICIALS: Beef Barbacoa, Chicken Tinga, Chimichurri seasoned grilled or blackened chicken or shrimp, Ground Beef, Mexican Chorizo, seasonal veggies. Add Churrasco steak or fresh fish for an additional charge.

THE D.I.Y. - Flour tortilla, your choice of protein and your choice of toppings:

Chimichanga......21.99

TOPPINGS

Burrito.....17.99

Cantina rice, black beans, French Fries, roasted corn salsa, lettuce, cabbage slaw, Jicime slaw, Fajita veggies, queso blanco, Chihuahua cheese, pico de gallo, Totopo, Juju sauce, crema, tomatillo, carmelized onions or jalapeños. Add Guacamole or seasonal veggies for an additional charge.

LATARUERA

Recommended tortilla: Corn Flour Crispy All Taco dinners served with fresh Jicima slaw, Beans & Rice on your choice of Corn, Flour or Hard Shell Tortillas. Lettuce wraps available. ADD a third taco or substitute sides for an additional charge.

STREET TASSE Simple, traditional and delicious! Homemade cabbage slaw, diced white onion and cilantro, drizzled in crema and garnished with fresh lime. Served with your choice of tortilla and ala carte protein.

Served ala carte or as an entree. Crispy corn tortillas, fried flat until golden, smothered with refried beans and melted Chihuahua cheese, topped with fresh lettuce, Pico de Gallo, Cilantro and drizzled crema with your choice of protein from the options below.

CASA BLANCO FISH OR SHRIMP TACOS...16.99-3.00 Fresh Haddock or Gulf Shrimp, served blackened, grilled or fried on a bed of Cabbage Slaw and Caribbean Guacamole, topped with

homemade Mango Salsa, Chipotle Aoli and Cilantro.

Seasoned Ground Beef & melted Monterey Jack Cheese, on a bed of lettuce topped with diced Tomato & Cilantro, drizzled with sour cream.

Topped with Pico de Gallo, Caribbean Guacamole, Juju Sauce, Cilantro and a Crema side.

ADD THE FOLLOWING TO ENHANCE THE FLAYOR

Sliced Avocado...1.25 \diamond Fajita veggies...1.50 \diamond Seasonal veggies...3.00 Carmelized onions or Jalapeños...1.25 \diamond Queso Blanco...3.00 Any Homemade Salsa...1.50 Roasted corn and Black bean

(Serves Dos Amigos) Chef Don Normando's signature dish, comprised of a loco combination of our Queso Fundito, Jalapeño Poppers, Ellote de Calle, Chimichuri marinated steak, chicken and shrimp, served blackened or grilled and topped with fresh sliced avocado, diced tomatoes and Cilantro, Chipotle aoli and Cotija Cheese. Served in a sizzling Volcanic bowl with a fajita setup on the side.

DON'S SIDES

Cantina Rice...1.50 French Fries...2.00 Choice of any Homemade Salsa...1.50 Seasonal Veggies...3.00 Queso...3.00 Black Beans...1.50 Refried Beans...2.00 Sweet Plantains...4.00 Side Salad...4.00 Cup of Chicken Totilla Soup...5.00 Guacamole (Traditional or Caribbean...3.00 Loaded Jalapeños...5.00 Yucca Fries...5.00 Elote de Santo...5.00 Tortillas...1.50



of Jicima apple slaw, topped with Pickled Red Onions, Green Tomatillo Salsa & diced Cilantro.

Homemade Chorizo Sausage, served on a bed of Cabbage Slaw, Cotiva Cheese & Pico de Gallo,topped with fresh Tomatillo Salsa, diced Cilantro & Sliced Avocado.

Seasoned Ground Beef, served on a bed of lettuce, with fresh diced Tomatoes, fried Pickles and Cilantro topped with Queso Blanco & Chipotle Aoli.

Cabbage Slaw with Grilled pineapple, topped with fresh avocado, Cilantro and Chipotle Aoli. Choice of Side.

CRISPY BARBACOA. 15.99-3.00 Succulant slow roast Beef Barbacoa, pulled to perfection, stuffed in a flour tortilla and flash fried. Served on a bed of lettuce and Caribbean Guacamole topped with Cilantro, drizzled Juju Sauce and Cotiva Cheese

Sesame crusted Ahi Tuna, cabbage slaw, pickled red onions, chili ponzu, mango salsa and Cilantro.

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