AMIGOS GRILL

COCINA MEXICANA Y CANTINA

3130 Alpine Rd., Suite 290
Ladera Shopping Center in Portola Valley, CA, 94028
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ANTOJITOS *appetizers*

GUACAMOLE CON CHIPS 13.75

BANDERA NACHOS Chips with melted monterey jack cheese, guacamole, refried beans, crema & salsa. With meat, add $2.50. 14.95

QUESO FUNDIDO Skillet of melted cheese. Served with tortillas. Add $2 for chorizo. 13.95

CEVICHE COSTEÑO Red snapper & shrimp cooked in lime juice and onions. Served with salsa mexicana, avocado & chips. 16.25

SOPESITOS Three fried corn masa boats filled with meat, refried beans, guacamole, crema, salsa & queso fresco. 14.95

TAMALES Two chicken or pork tamales, mild tomato salsa, crema & queso fresco 13.45

SOPAS *soups*

SOPA DE TORTILLA Tomato-chile broth with queso fresco, crema, avocado, pasilla strips & tortilla strips. Add $1.95 for chicken. 11.50

COCTEL DE CAMARÓN Shrimp cocktail served in a broth with onions, avocado, cucumber, tomatoes, cilantro & salsa. 19.50

ENSALADAS *salads*

AMIGO SALAD Romaine lettuce, tomatoes, jicama & queso fresco. Served with our cilantro-jalapeño dressing. 12.50

FAJITA SALAD Crispy tortilla bowl with beef, chicken or shrimp fajitas, black beans, melted cheese, lettuce, tomato, red bell pepper, red onions & cilantro-jalapeño dressing. Add $2 for shrimp fajitas. 18.95

POLLO ASADO CAESER SALAD Romaine lettuce, queso fresco, tortilla strips, chicken breast & cilantro-guacamole caesar dressing. 18.50

CEVICHE SALAD Romaine lettuce, cucumber, avocado, tomatoes, shrimp, red snapper cooked in lime juice, onions & cilantro-jalapeño dressing. 19.50

QUESADILLAS

AMIGO QUESADILLA Guacamole, crema & salsa. Add $2.95 for meat. 12.95

QUESADILLA DE VEGETALES Spinach, corn & zucchini on a spinach tortilla. Topped with salsa. 12.75

QUESADILLA CON CAMARÓNES Shrimp, grilled corn, onions & mushrooms on a tomato tortilla. Topped with salsa mexicana. 18.95

FAJITA QUESADILLA Beef, chicken or shrimp fajitas with guacamole, crema & salsa mexicana. 18.95

BURRITOS

AMIGO BURRITO Meat, rice, pinto beans, guacamole, cheese, sour cream & salsa. Add $2.00 for wet burrito with salsa verde, sour cream & melted cheese. 16.95

BURRITO ROJO Grilled chicken, black beans, rice, guacamole & salsa. Topped with melted cheese, sour cream & red mole sauce on a tomato tortilla. 17.45

BURRITO DEL MAR Shrimp, red bell pepper, grilled corn, onions, refried beans & rice. Topped with melted cheese & salsa verde on a tomato tortilla. 18.95

BURRITO VEGETARIANO Rice, beans, guacamole, cheese, sour cream, zucchini, tomatoes, spinach, corn, onions & salsa mexicana on a spinach tortilla. 15.25

BABY BURRITO Rice, refried beans & cheese. 10.95

TACOS

AMIGO TACO Meat, cilantro, onions & salsa roja. Add 50¢ for cheese. 3.95

AMIGO TACO ESPECIAL Same as above, with cheese, guacamole & crema mexicana. 5.95

TACOS DE PLAZA Two Amigo tacos with a side of rice, refried beans, guacamole & roasted chiles. 16.95

TACO DE PESCADO Two tacos with grilled red snapper served with lettuce, onions, cilantro, jalapeño dressing & melted cheese. Served over cilantro rice. 15.45

TAQUITOS Three fried tacos with chicken & mashed potato, topped with crema, queso fresco, guacamole, lettuce & mild tomato salsa. 13.45

COMBINADOS *combination plates*

Served with rice & refried beans.
Choose one of the following items:

ENCHILADA, SOFT-SHELLED TACO, HARD-SHELLED TACO, TAQUITO OR TAMAL

ONE ITEM ~12.95
TWO ITEMS ~15.95
THREE ITEMS ~17.95

KIDS MENU *15 years old or younger*

Choose one of the following items. 10.50
Served with rice, beans & a scoop of ice cream.

CHEESE QUESADILLA, CHICKEN TAQUITO OR ENCHILADA

DESSERTS

FLAN Custard dessert topped with caramel. 5.75

PLATOS FUERTES *large plates*

PLATILLO DE CARNE ASADA Ribeye steak, rice, black beans, guacamole, salsa mexicana, scallions & tortillas. 25.95

CARNITAS MICHOANAS Braised pork carnitas, refried beans, mexican rice, guacamole, salsa, roasted chile & tortillas. 21.95

FAJITAS Sizzling fajitas of beef, chicken or shrimp, sautéed with vegetables. Served with rice, beans, guacamole & tortillas. Add $2 for shrimp. 21.95

ENCHILADAS Three chicken enchiladas with red, green or chocolate mole sauce. Served with green rice & black beans. Add $2.50 for chocolate mole. 17.95

CARNE EN SU JUGO Jalisco-style slow cooked beef in a rich broth with bacon, cilantro, onions, lime, radishes & tortillas 18.95

CHILE RELLENO Two chiles rellenos in a mild red sauce with rice, beans & tortillas. 19.95

POLLO MARINADO Grilled chicken breast in an adobo marinade with rice, beans, sautéed vegetables & tortillas. 19.95

BREAKFAST MENU

HUEVOS RANCHEROS Two fried eggs served over corn tortillas with refried beans and smothered with salsa verde and queso fresco. Served with mexican rice. 15.95

CHILAQUILES JALISCO Crispy corn tortilla chips, sauteed in a roasted tomato sauce, topped with queso fresco, avocado & onions. Served with refried beans & mexican rice. Add $3 for two fried eggs on top. 15.95

HUEVOS CON CHORIZO Two scrambled eggs with chorizo, refried beans, mexican rice & roasted jalapeño. 15.95

BREAKFAST BURRITO Two scrambled eggs with mexican salsa, black beans, cilantro rice, avocado &sour cream, wrapped in a spinach tortilla. 14.95

HUEVOS A LA MEXICANA Two scrambled eggs sauteed with pico de gallo salsa. Served with rice, refried beans & roasted jalapeño 14.95

OMELETE MEXICANO Omelette with cheese, bell pepper, onions, mushrooms, mild salsa, tortillas and your choice of ham or chorizo. 17.95

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TO-GO PACKAGES

KIDS PIÑATA PACKAGE Serves 20 kids. 235.00
20 chicken taquitos & 20 cheese enchiladas served with rice, refried beans, chips & salsa.

EL TRADICIÓNAL Serves 10-12 guests. 235.00
12 chicken enchiladas & 12 taquitos served with mexican rice, refried beans, guacamole, chips, lettuce, crema & salsa.

FAJITA TRIO PACKAGE Serves 15 guests. 265.00
A combination of chicken, beef & shrimp fajitas. Served with refried beans, rice, guacamole, crema, salsa & tortillas.

ENSALADAS FAMILIARES
Family size salads. Serves 10-12 guests.

AMIGO SALAD	80.00
FAJITA SALAD	120.00
POLLO ASADO CAESAR SALAD	120.00
CEVICHE SALAD	140.00

BEVERAGES

AGUAS FRESCAS —20 oz. 4.50

SODAS Domestic - 2.75 Imported - 4.75

BEERS

DRAFT XX Lager, XX Amber, Stella Artois, Deschutes 9

BOTTLED Corona, Corona Light, Pacifico, Estrella, Modelo Especial, Modelo Negro, Victoria, Bohemia, Budweiser, Bud Light, Coors, Coors Light, Ballast Point, O'Douls (non-alcoholic), Corona (non-alc) 9

MICHELADA Beer, lime juice, worcestershire, salt, tomato juice, chile sauce 11

WINE

REDS Poppy Pinot Noir, Trefethen Merlot, William Hill Cabernet Sauvignon, J. Lohr Cabernet Sauvignon 14 45

WHITE Trefethen Chardonnay, Dry Creek Sauvignon Blanc, J. Lohr Cabernet Chardonnay 14 45

ROSÉ Rabble Rosé 14 45

MARGARITAS & TEQUILA

AUTENTICA MARGARITA Tequila, agave nectar, lime juice 14 56

AMIGOS MARGARITA Tequila, sweet-n-sour, agave nectar, lime juice 14 56

FLAVORED MARGARITA Mango, Blood Orange, Strawberry, Guava, Prickly Pear 14.50 58

JALAPEÑO MARGARITA Jalapeño-infused blanco tequila 14 56

PALOMA Tequila, Squirt, lime juice 14

MEXICAN MULE Tequila, ginger beer, lime juice, agave nectar 14

LA CAZUELA Tequila, citrus juices and fruit, agave nectar, Squirt. Served in a terracota bowl for 2-3 persons. 25

EL TEQUILA DE DON PILAR
Blanco 11, Reposado 13, Añejo 15, Extra-Añejo 30

UPDATED MAY 2025