

ANTOJITOS

(Cravings)

4pm to 6pm & After 9pm

Elote #3

Mexican corn on the cob with cotija cheese, crema, chile.

Huarache #7

Corn masa flatbread, refried black beans, filet mignon, arugula, manchego, chile toreado.

Aguachile #6

Shrimp, avocado mousse, cilantro, tomato, cucumber, red onion, lime juice

Tacos de Asada #4

Two mini tacos, adobo steak, cilantro, onion, salsa verde.

Ravioli de la Casa #9

Shrimp and crabmeat, tomato, green onion, chile ancho, arugula, lobster—chipotle sauce.

Ensalada de Arugula #7

Arugula, jicama, pumpkin seeds, pineapple—tequila vinaigrette.

Tamal #6

Homemade pork tamales.

Callos de Hacha #12

Jumbo scallops, asadero cheese, arugula, pickled red onion, piloncillo — arbol sauce.

Tostados de Falda #6

Beef brisket, black beans, jalapeno, cabbage, cotija cheese, crema, Cholula sauce.

SUNDAY BRUNCH

Omelettes

(Served with fresh fruit and homefries)

Jardinero #9

Tomato, onion, swiss chard, mushrooms, jalapeno, chihuahua cheese. Served with homefries.

Espanola #9

Chorizo, potato, Manchego cheese.

Pesquera #10

Salmon, roasted fennel, tomato, onion, tomatillo sauce.

(SUNDAY BRUNCH CONT.)

Salads and Soup

Hacienda Taco Salad #10

Choice of grilled steak, chicken or shrimp. Romaine and red leaf lettuce, tomato, carrot, cucumber, red onion, queso fresco, flour tortilla shell. Hacienda Ranch dressing or Pineapple—Tequila—Lime.

Verano #7

Crunchy jicama, cucumber, mango, chile dust, fresh greens.

Sopa de Elote

Cup \$3.5 Bowl \$5

Our house recipe corn and roasted poblano pepper soup.

Entrees

Arroz con Pollo #8

Chicken, potato, corn, poblano peppers, onions, red chile sauce, chihuahua cheese, Mexican rice.

Salpicon de Carne #7

Beef brisket, zesty salsa verde, Mexican rice, black beans.

Tilapia Veracruzana #10

Fresh Tilapia, pan-seared, tomato, onion, jalapeno, green olives, capers. Served with cilantro rice and chayote squash and carrots.

Tamales de Puerco #8

House pork tamales, Mexican rice, black beans.

Chilaquiles con Carne #9

Traditional Mexican dish. Corn tortillas, lightly fried with onions, mushrooms, tomatillo sauce, chihuahua cheese. Topped with grilled adobo steak.

Ravioli de la Casa #9

Open-faced ravioli, shrimp, crabmeat, chile ancho, tomato, green onion, lobster—chipotle sauce, microgreens.

Shrimp and Grits

The South meets South of the Border. Our Mexican version of this Southern favorite.

Quesadilla de Salmon #9

Open-faced quesadilla, ancho—rubbed grilled salmon, baby greens, cucumber crema, cilantro—pesto cotija cheese.

Huevos Rancheros #8

Three fried eggs, over a corn tortilla, savory tomato sauce, black beans, Mexican rice.



TAKE OUT MENU

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DINNER

Entremeses

Guaacamole Fresco #9

Prepared table-side, al gusto, pico de gallo and jalapeño peppers.
Served with chips and salsa.

Queso Chipotle #8

Not just your ordinary cheese dip. Served with chips and salsa.

Totopos #4

Chips and Salsa (refills \$2)

Calamar al Chipotle Dulce #10

Corn meal-dusted, calamari steak, tomato-chipotle-honey sauce and chipotle rouille.

Queso Fundido #9

Melted Oaxacan Cheese, choice of, pasilla-spiked mushrooms or bell peppers.
Served with warm flour tortillas.

Add all-natural Mexican chorizo \$1.50

Tostadas de Camaron a la Diabla #10

Shrimp, tomato and chile de arbol sauce, pico de gallo, avocado, corn tostada.

Tostadas de Tinga #8

Shredded pork, cabbage, cilantro, avocado, crema and cotija cheese.

Quesadilla de Salmon #11

Open-faced quesadilla, Ancho-rubbed grilled salmon, spring mix, cucumber crema, cilantro pesto, cotija cheese.

Platos Fuertes

(Entrees served with a choice of soup or salad and complimentary bread with chipotle-honey butter)

Mar y Tierra #24

Petite filet, shrimp a la diabla, roasted chile poblano, corn, onion, cotija cheese, huitlacoche rice.

Carne Asada #22

Grilled teres major, charro beans, haricot vert and cactus paddle salad, avocado-chile de arbol sauce.

Filete de Hierro #20

Pecan-crusted flat iron steak, black bean coulis, roasted corn puree, red chilaquiles, wilted greens, cotija cheese.

Filete de Res Visrey #28

Filet Mignon, chile guajillo-red bell pepper sauce, chile spiked potatoes, pasilla-laced mushrooms.

Cochinita Pibil #16

Slow-roasted Yucatan style pork, Mexican rice, pickled red onions, fresh tomatillo salsa, corn tortillas.

Chuleta de Cerdo #20

Grilled, center cut pork chop, chile ancho-balsamic sauce, mashed plantain, fried shoestring red onions.

Mixiote de Borrego #24

Braised Lamb shank, Ancho-Chocolate Mole, Mexican rice, onion, cilantro, warm corn tortillas.

Arroz con Pollo #16

Chicken, poblano pepper, green peas, corn, onion, carrots, baby artichokes, guajillo sauce, Chihuahua cheese, Mexican rice.

Pollo Horneado #16

Baked chicken, roasted tomato-jalapeno cream sauce, roasted poblano peppers, corn, onion and, cotija cheese, huitlacoche rice.

Pollo Adobado #16

Adobo-rubbed chicken breast, red potato, chile poblano, onion and cotija cheese, huitlacoche and cheese taco, nutty green mole.

Camarones Mango-Mojo #20

White shrimp, mango, garlic and habanero sauce, mango-infused rice, plantain chips, prickly pear reduction.

Camarones Poblano #20

White shrimp, Poblano-Pineapple sauce, green rice, arugula-jicama salad.

Camarones al Carbon #20

Grilled white shrimp, huitlacoche rice, avocado-tomatillo sauce, smoke tomato sauce.

Callos de Hacha #24

Wild caught U10 scallops, grilled asadero cheese, pickled red onion, arugula, Mexican rice, pear-cilantro aioli.

Marbella #18

Flour tortillas, filled with shrimp, crabmeat, green onion, tomatoes, baby jack cheese, lobster-chipotle cream sauce, cilantro rice, julienne chayote and carrots.

Pescera Fresca

Fresh catch of the day. Market Price. Ask your server.

Las Enchiladas #14

Enchiladas are served with Mexican rice, sliced avocado, cilantro, onion, crema fresca, cotija cheese and melted Chihuahua cheese. Choose roasted chicken with onion and poblano peppers or shredded beef.

Fajitas a la Parilla

Fajitas are served sizzling with onions, red and green peppers. Served with charro beans, pico de gallo, sour cream, shredded cheese and your choice of warm flour or corn tortillas.

Grilled Adobo-Steak Fajitas #16

Grilled Tamarind-Chipotle Chicken Fajitas #15

Grilled Mango-Citrus Shrimp Fajitas #16

LUNCH

Entremes/Appetizers

“Got Guaacamole” #4.5

Fresh & chunky

Queso Chipotle #5.5

Not just your ordinary cheese dip.

Queso Fundido #9

Melted Oaxacan cheese, choice of bell peppers or pasilla-laced mushrooms.
Add all natural Chorizo. \$1.50

Calamar al Chipotle #9

Corn-meal dusted calamari steaks, tomato-chipotle-honey sauce and chipotle rouille.

Ensaladas/Salads

Pollo Asado #8

Grilled chicken, red and green bell peppers, fennel, roasted-tomato balsamic vinaigrette, cotija cheese.

Tangy Tamarind #8.5

Grilled chicken, spring greens, mango, pecans, queso fresco, tamarind vinaigrette.

Tijuana Caesar Salad #6.5

Romaine and red leaf lettuce, anchovy, croutons, cotija cheese, and caesar dressing. Add Chicken or shrimp \$8.5

Classicos

Choose one \$6.5 Choose two \$7.5

Served with rice & black beans.

Enchilada Roja - Enchilada Verde - Tamal - Taquito - Burrito

Fajitas a la parilla

“On the Grill”

Fajitas are served on a sizzling skillet with onions, red and green bell peppers. Served with charro beans, sour cream, pico de gallo and monterrey jack cheese.

Grilled Adobo-Steak Fajitas #9

Tamarind-Chipotle Chicken Fajitas #8

Mango Mojo Shrimp Fajitas #9

Burritos

Loco #8.5

Achiote chicken or adobo steak, caramelized onions, romaine lettuce, black beans, Mexican rice, roasted tomato-jalapeno cream sauce.

Pastor #7.5

Cochinita pibil (Yucatan roasted pork), Mexican rice, charro beans, tomatillo sauce, cotija cheese.

Quelites #7.5

Cactus paddles, swiss chard, tomato, cilantro, onions, red and green bell peppers, green rice and black beans, tomatillo sauce and cotija cheese.

Camaronero #9.5

Chile-laced shrimp, cilantro rice, cabbage, carrots, cilantro, tomato, and chipotle rouille.

Pacifico #9.5

Grilled salmon, fennel, swiss chard, cilantro rice, tomatillo-jalapeno sauce, cotija cheese.

Especialidades

Tacos Maya #9

Steak tacos, red and green bell pepper, onion, grilled pineapple, monterrey jack cheese, charro beans.

Alambres #9

Choice of steak, shrimp or chicken with, poblano peppers, onions, chile ancho sauce, monterrey jack cheese, Mexican rice

Marbella #8

Shrimp, crabmeat, tomato, green onion, ancho rajas, monterrey jack cheese, wrapped in a flour tortilla. Served with cilantro rice, julienne vegetables.

Manchamanteles #8

Grilled chicken breast, savory sauce of three varieties of dried chile peppers, Mexican rice.

Mucho Mango #9

Shrimp, mango mojo-habanero sauce, fried plantain, mango rice.

Bolillo #8.5

Choice of spicy pulled pork or grilled achiote chicken, served on a ciabatta roll, chihuahua cheese, lettuce, tomato, red onion, black beans, naked guacamole and mayo. Add jalapenos for spice.

Tacos del Mar #8.5

Beer-battered seasonal catch or shrimp, naked guacamole, creamy lime dressing, chile de arbol salsa, pico de gallo, cabbage, flour tortilla.
Choice of Mexican rice or cilantro rice.