

APPETIZERS

GAMBAS AL AJILLO \$ 9

Casserole of shrimp with garlic sauce.

CARACOLES EN MIL HOJAS \$ 9

Snails in a puff pastry with scallions, mushrooms, tomatoes and caramelized onions.

CHORIZO CASERO \$ 8

Casserole of Spanish sausage and stewed green lentils.

CHILE RELLENO \$ 9

Poblano pepper stuffed with your choice of meat, vegetable, chesse or sausage in a saffron sauce.

TAMAL \$ 8

Corn husk stuffed with homemade corn meal and chillies with your choice of chicken or cheese.

NACHO DELUXE \$ 8

Crispy corn tortilla topped with your choice of meat or vegetables with beans and melted cheese. Served with guacamole, sour cream and jalapenos.

QUESADILLA \$ 8

Two flour tortillas stuffed with Monterrey Jack cheese. Served with guacamole, sour cream, salad and jalapenos.

ENSALADA DE LA TEMPORADA \$ 6

Seasonal salad of assorted greens, cotija chesse, tomatoes with a chile ancho vinaigrette.

COYOTE GUACAMOLE \$ 9

Guacamole made with fresh avocado, jalapeños, cilantro, onions and fresh lime. Served with warm tortilla chips.

TACO SALAD \$ 9

A crispy flour tortilla nest filled with lettuce, carrots, tomatoes, pico de gallo, cotija cheese and your choice of meat, vegetables or shrimp (shrimp additional \$4.00).

PLATES

COYOTE BURRITO \$ 12

Two grilled flour tortillas rolled with beans, cheese, rice, guacamole, salad and your choice of meat or vegetables.

ENCHILADA OAXACA \$ 14

Two blue corn tortillas with your choice of meat or vegetables in a mole sauce topped with cheese. Served with rice, black beans and guacamole.

ENCHILADA ROJA \$ 12

Two soft corn tortillas rolled with your choice of meat or vegetables. Topped with red sauce and cheese.

ENCHILADA SUIZA \$ 14

Two yellow corn tortillas stuffed with your choice of meat or vegetables topped with tomatillo sauce and crema fresca.

QUESADILLA LINDA \$ 12

Flour tortillas stuffed with cheese, mushrooms, baby cactus, pico de gallo and your choice of meat or vegetables. Served with salad, jalapenos, guacamole and crema fresca.

FAJITAS COYOTE

Served with rice, beans, guacamole, sour cream and flour tortillas. Chicken (\$16), Beef (\$18), Shrimp (\$19), Vegetables (\$12), Pork (\$14).

PAELLA DE VERDURAS ASADAS \$ 12

Assortment of roasted vegetables paella.

PAELLA VALENCIANA \$ 19

Classic Spanish style: Clams, mussels, shrimp, pork, chicken, Spanish sausage with saffron rice. Topped with roasted red peppers and green peas.

POLLO OAXAQUENO \$ 14

Grilled chicken breast topped with mole sauce, wild rice and Oaxaca salad. Served with tortillas and guacamole.

CARNE A LA TAMPIQUENA \$ 19

Charcoal grilled skirt steak, green enchilada with chicken and Spanish sausage. Served with rice, beans, guacamole and corn tortillas.