

APPETIZERS

\$17.25

WING'S \$17.25 ACCOMPANIED WITH CELERY AND RANCH. BUFFALO BBQ, MANGO HABANERO PARMESAN GARLIC.

\$13.25

GUACA-MOLE \$13.2!
ACCOMPANIED WITH THREE COLOR CHIPS.
CLASSIC: JALAPEÑOS, TOMATO, ONION,
CILANTRO, AVOCADO, LEMON, SALT,
AND BLACK PEPPER. (SALSA VERDE)

QUESA-DILLAS \$12.75
ACCOMPANIED WITH A SIDE OF SPECIAL HOUSE
SALAD, JALAPEÑOS, AND SOUR CREAM,
TOMATO, RED ONION, JALAPEÑOS, CILANTRO,
LETTUCE, AND MOZZARELLA CHEESE.

ADD YOUR CHOICE OF PROTEIN. CHICKEN – 2.75 STEAK. – 3.25

\$18.95

FLAUTA'S \$18.9 THIS POPULAR MEXICAN DISH CONSISTS OF FOUR CRISPY CORNS (FLUTE SHAPED TACOS)
FILLED WITH OF HOUSE SPECIAL CHICKEN, GARNISHED WITH SOUR CREAM, CHEESE AND GUACAMOLE

CEVICHE'S

\$24.95

SHRIMP CEVICHE FISH CEVICHE MIX CEVICHE

DINNER STEAKS

\$35.95

NEW YORK STEAK \$
SAUTÉED VEGETABLES WITH SPINACH ACCOMPANIED BY EITHER FRIES OR SALAD

\$49.95

RIBEYE STEAK \$49.9 SAUTÉED VEGETABLES WITH SPINACH, ACCOMPANIED BY EITHER FRIES OR SALAD

T-BONE STEAK
SAUTÉED VEGETABLES WITH SPINACH,
ACCOMPANIED BY EITHER FRIES OR SALAD

HOUSE SPECIAL STEAK

ADD YOUR CHOICE OF FAVORITE SIDE

- STRAWBERRY SALAD
- CAESAR SALAD
- 3. SATED VEGETABLES
- FRENCH FRIES
- 5. SWEET POTATO FRIES6. WAFFLE FRIES
- PARMESAN FRIES

DIVORCED \$35
CHILAQUILES
ACCOMPANIED BY RICE, GUACAMOLE,
GREEN SAUCE AND RED SAUCE, WITH
GRILLED NEW YORK 80Z AND EGGS.

\$35.95 **STEAK MANGO \$30.91

ACCOMPANIED BY A STRAWBERRY SALAD,

SKIRT STEAK, MANGO PUREE, MANGO FRUIT,

ROASTED RED PEPPERS, ONIONS,

JALAPEÑOS, AND ORANGE JUICE.

CHICKEN MANGO \$27.9
ACCOMPANIED BY A STRAWBERRY SALAD,
CHICKEN, MANGO PUREE, MANGO FRUIT,
ROASTED RED PEPPERS, ONIONS, \$27.95



TEMPERATURE

GRILLED NEW YORK 80Z AND EGGS.

TAMPIQUEÑA

SKIRT STEAK MARINATED WITH SEASONING
STEAK AND BALSAMIC GLAZE.
ACCOMPANIED BY SAUTÉED VEGETABLES
WITH SPINACH, AND GUACAMOLE

CHIMICHURRI STEAK
\$31.95

SKIRT STEAK ACCOMPANIED BY SAUTÉED
VEGETABLES WITH SPINACH AND RICE

JALAPEÑO STEAK

\$31.95

POTATOES, JALAPEÑOS, SKIRT STEAK.
GARLIS, AND OREGANO. ACCOMPANIED
BY RICE AND SAUTÉED VEGETABLES WITH
SPINACH.

TILAPIA HABANERO CREAM

ACCOMPANIED BY RICE, WITH HABANERO & POBLANO SAUCE AND CAPERS

HERB MOZARRELLA \$27.95 CHICKEN

ACCOMPANIED BY RICE, MOZZARELLA CHEESE WITH SAUTEED SPINACH

PASTAS

CHICKEN CHIPOTLE \$21.95

* SELECT YOUR STEAK

PASTA RED PEPPERS, PEAS, GARLIC, PENNE PASTA PARMESAN CHEESE, CHICKEN, YELLOW PEPPER, AND CHIPOTLE SAUCE

CREAMY LEMON CHICKEN

CHICKEN, CRAPERS, PARMESAN ROMANO CHEESE, FEITUCCINE PASTA.

\$21.95 *ALFREDO PASTA

\$20.95

CHICKEN, ALFREDO SAUCE, PEAS, PARMESA CHEESE, TOMATO, AND PENNE PASTA



CREPES \$15.95 D'NUEZ MIX FRENCH TOAST TRES LECHES \$16.95 ICE CREAM FRENCH TOAST \$16.95 CHURRO PANCAKE \$ 16.95 **NUTELLA-CHIPS PANCAKE \$ 16.95**

CHEESECAKE \$9.75 HOUSE SPECIAL CHURROS \$14.75 **PLANTAINS \$13.25**





The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, po poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk a should consult their physician or public health official for further information. *Hamburgers, eggs and steak are cooked to order. Consuming raw or undercooked meat poultry, seafood, shellfish, or eggs increase your risk of food illness, especially if you have certain medical conditions.



DINNER SEAFOOD

WEIGHN-FUSION MAYS FIRE

TODOS LOS PLATILLOS VAN ACOMPAÑADOS CON PAPAS FRITAS, ARROZ, ENSALADA Y GARLIC BREAD/ ALL DISHES ARE ACCOMPANIED WITH FRENCH FRIES, RICE, SALAD AND GARLIC BREAD

CAMARONE'S \$25.95 SHRIMP COOKED AT YOUR CHOICE, FROM OUR FAMOUS VERACRUZ SEASONING STYLE, A LA VERACRUZANA, DIABLA, GARLIC

CUCARACHO'S \$25.93 SHRIMP COOKED AT YOUR CHOICE, FROM OUR FAMOUS VERACRUZ SEASONING STYLE, DIABLA, GARLIC SAUCE,

\$31.95

FILITE'S \$31.91
WHOLE TILAPIA, FRIED AND COVERED WITH
YOUR CHOICE OF THE FAMOUS VERACRUZ
SEASONING, A LA VERACRUZANA, DIABLA,
AJILLO, MUSHROOM CREAM, SAUCE ALL

LANGOSTINO'S

PRAWN SHRIMP COOKED AT YOUR CHOICE, FROM OUR FAMOUS VERACRUZ SEASONING STYLE, DIABLA, GARLIC SAUCE, HUICHOL

(6) \$33.95 (12) 59.95

MOJARRAS'S \$27.9
WHOLE TILAPIA, FRIED AND COVERED WITH
YOUR CHOICE OF THE FAMOUS VERACRUZ
SEASONING, A LA VERACRUZANA, DIABLA,
AJILLO, HUICHOL SAUCE. SAUCE ALL



PASTAS

GARLIC SHRIMP

SHRIMPS, PENNE PASTA, ALFREDO SAUCE, PARMESAN CHEESE, PEAS, PARSLEY, GARLIC, & MUSHROOMS.

SEAFOOD

\$25.95

MARINARA PASTA

SEAFOOD MIX, SPICE MARINARA, COTIJA CHEESE, FETTUCCINE PASTA.

SEAFOOD PASTA \$25.95 WITH AJILLO CREAM

SEAFOOD MIX, AJILLO CREAM, MOZZARELLA CHEESE, FETTUCCINE PASTA.

ACOS

\$18.95

LETTUCE, RED CABBAGE, FLOUR TORTILLAS, CHIPOTLE MAYONNAISE AND CORN

FISH TEMPURA \$19.95 JALAPEÑO AIOLI, CUCUMBERS & MANGO SALSA, RED CABBAGE, CILANTRO

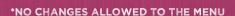
TILAPIA

\$19.95

GUACAMOLE, CHIPOTLE SAUCE, CILANTRO, AVO-CREAM.

\$17.95

STEAK TACO \$17.
LETTUCE, TOMATO, ONION, MOZZARELLA CHEESE, CILANTRO.



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