

LA CENA

CHIPS AND SALSA \$2.50

CHIPS AND GUACAMOLE \$3.75

CHIPS AND QUESO.....\$5.00

ENTRADAS

COCKTAIL DEL CEJAS \$8.00

Large shrimp prepared in a Mexican cocktail sauce made fresh with onions, cilantro, avocado and lime. Served cold with saltine crackers.

QUESADILLAS \$9.00

Your choice of cheese, chicken, steak, ground beef, carnitas, veggies, or chorizo. Served with lettuce, pico de gallo, guacamole, sour cream.

EMSPANADAS DEL CEJAS \$7.50

Two corn empanadas stuffed with cheese and your choice of chicken, fish, mushrooms, or beef.

*** SOPEGITOS** \$7.00

Four small thick corn tortillas, handmade in our kitchen, topped one each of chicken, steak, chorizo and carnitas, beans, salsa verde or roja, onions, cilantro and fresco cheese

POBLANO DIP \$8.00

(ADD SHRIMP FOR \$3.00)

Poblano peppers cooked with butter, sour cream and cheese. Perfect for a more flavorful start to your meal. Served with our freshly cut chips.

NACHOS LAS VELAS \$7.50

(ADD CHICKEN OR STEAK TO MAKE IT A MEAL - ADD \$2.00)

Our freshly cut and fried chips topped high with black beans, cheese, lettuce, guacamole, sour cream and pico de gallo.

LAS VELAS FLAUTAS \$7.50

♥ *Three flautas made with flour tortillas wrapped around a mix of diced chicken, cheese, red and green peppers, corn and onions. Served with creamy chipotle sauce.*

SOPAS

TORTILLA SOUP \$6.50

A chipotle- flavored chicken broth with sliced avocado, onions, cilantro, and topped with fried tortilla strips and crumbled fresco cheese.

BLACK BEAN SOUP \$6.50

Black bean soup specially seasoned to a perfect flavor with cumin, salsa, and lime.

SOPA GANGUN \$7.00

♥ *Freshly made chicken broth surrounds a generous portion of rice, shredded chicken, diced tomatoes, chopped onions, cilantro, sliced avocado and jalapeno peppers on the side.*

ENSALADAS

ENSALADA DEL CESAR \$8.50

(SUBSTITUTE SHRIMP FOR \$3.00 MORE)

Traditional Caesar salad with chicken or steak

FAJITA SALAD \$9.50

(SUBSTITUTE SHRIMP FOR \$3.00 MORE)

A bed of romaine lettuce topped with chicken or steak, hot grilled onions and red peppers, melted cheese. Served with creamy vinaigrette dressing.

BURRITO SALAD \$9.50

(SUBSTITUTE SHRIMP FOR \$3.00 MORE)

Served in a bowl, rice, beans, lettuce, grilled peppers/onions, salsa verde, pico de gallo, cheese and your choice of meat.

TACOS

Our popular tacos are always a favorite and are served with rice. Choose:

- **Tex-Mex** (lettuce, tomatoes, shredded cheese, and sour cream. Add .50) or **Mexican Style** (onions, cilantro and lime)
- *Flour or corn soft tortillas*
- *Grilled chicken, grilled steak, ground beef, chorizo (Mexican sausage), or carnitas (pork)*

TWO TACOS \$9.00

THREE TACOS \$11.00

MOST OF OUR MENU ITEMS ARE AVAILABLE VEGETARIAN.

TACOS ESPECIALES

TACOS DEL PAISA (FISH)..... \$11.00
 ♥ *Two tacos with freshly breaded tilapia, shredded cabbage, pico de gallo, and a creamy chipotle salsa. Served with rice and beans.*

TACOS DEL TIMON (SHRIMP)..... \$12.00
Two tacos (flour or corn soft tortillas) with freshly breaded large shrimp, pico de gallo, avocado, and El Timon's creamy salsa. Served with rice and beans.

TACOS CHECANDOLE (PASTOR) \$12.00
 ♥ *Three tacos with slow-cooked, marinated shredded pork, onion and cilantro, grilled pineapple, and a sweet and mildly spicy salsa. Served with rice.*

TACOS DEL GUERO (COCHINITA PIBIL).. \$12.00
Three tacos with slow-cooked achiote/vinegar pork and habanero/vinegar marinated red onions. Served with rice.

*** TACOS DE ARRACHERA..... \$13.00**

A must try! Three tacos with marinated hanger steak (a special cut), onions and cilantro, and salsa (mild or hot). Served with rice.

BURRITOS

All of our burritos are served with lettuce, pico de gallo and sour cream. ADD GUACAMOLE FOR \$1.50

BURRITO COZUMEL..... \$10.50
A large flour tortilla stuffed full with chorizo con papas (chorizo sausage with potatoes), shredded lettuce, sour cream and fresco cheese.

BURRITO CANCUN..... \$13.00
 (SUBSTITUTE SHRIMP FOR \$3.00 MORE)
 ♥ *A large flour tortilla with your choice of marinated steak, pork, or chicken. Stuffed with cheese, pico de gallo and guacamole.*

BURRITO ISLA..... \$12.00
A burrito stuffed with melted cheese, rice, green peppers, grilled onions, salsa verde, and sour cream. Your choice of steak, pork or chicken.

BURRITO XEL -HA..... \$12.00
A favorite in the Riviera Maya, this burrito is stuffed with rice, chopped onions and cilantro, beans, hot or mild salsa, and melted cheese. Your choice of steak, pork or chicken.

A LADITO

Black beans..... \$2.00
Pinto beans \$2.00
Rice..... \$2.00
 ♥ *Guacamole..... \$3.50*
Sour cream..... \$1.50
Cheese..... \$1.50

Rajas con crema..... \$3.00
Pico de gallo..... \$2.00
 ♥ *Papas Leticia..... \$2.50*
Queso dip..... \$3.50
Veggie queso dip..... \$3.00

NON -ALCOHOLIC DRINKS

AGUAS AL 100%..... \$3.00
 (ALL FLAVORS ARE NOT AVAILABLE ON ALL DAYS. ASK YOUR SERVER.)
Horchata
Jamaica
Tamarindo
Watermelon
 (NO FREE REFILLS)

SOFT DRINKS..... \$2.25
 (COKE PRODUCTS. FREE REFILLS.)
LIMEADE..... \$2.75
LEMONADE..... \$2.75
SHIRLEY TEMPLE..... \$2.75
VIRGIN COCKTAIL DRINKS..... \$5.00
 (NO FREE REFILLS)

 *flambé course*

 *new menu item*

♥ *family favorite*

MOST OF OUR MENU ITEMS ARE AVAILABLE VEGETARIAN.

ESPECIALES DE LAS VELAS

FAJITAS NUNCA FALLAN

CHICKEN AND/OR STEAK \$14.50
SHRIMP OR COMBO \$16.00

Traditional fajitas served with rice, black beans, grilled peppers and onions, lettuce, guacamole, pico de gallo, sour cream, cheese, and tortillas.

ENCHILADAS DE LA ABUELA \$12.00

Three enchiladas with your choice of meat bathed in our green sauce, red sauce, or mole rojo and topped with chopped onions and cilantro, sour cream, and crumbled fresco cheese. Served with rice and beans.

CHILAQUILES AL NATURAL \$12.00

♥ Crunchy style tortilla chips soaked in green salsa, topped with marinated chicken or steak, chopped onions and cilantro, crumbled fresco cheese and sour cream. Served with rice and beans.

MILANESAS OBREGON \$15.50

Hand-breaded thinly sliced chicken or steak specially marinated in spices and wine. Served with rice, lettuce/pico de gallo, guacamole, and papas Leticia.

POLLO/PUERCO EN MOLE POBLANO \$15.50

Deliciously slow-cooked mole rojo sauce smothered on top of your choice of chicken or pork. Served with rice, beans, papas Leticia, and tortillas.

ALAMBRES POLLO/CARNE \$16.00

Grilled chopped peppers and onions smothered with melted cheese are placed atop grilled chicken or steak and served with rice, lettuce/pico de gallo, guacamole, sour cream and tortillas.

CHILES RELLENOS \$15.00

A traditional Mexican dish made with poblano peppers with skins removed, dipped in batter, stuffed with cheese and your choice of chicken, steak, or pork. Covered with a savory lightly spiced red sauce.

CARNE GAMBALACHE \$19.50

🔥 Our version of carne arrachera. A choice cut of steak specially seasoned in tequila and mesquite-lime vinaigrette, served with rice, lettuce/pico de gallo, rajas/crema, and papas Leticia.

MAR Y TIERRA OK MAGUEY \$19.50

🔥 Steak and shrimp seasoned in the owner's mother's special recipe. Served with rice, lettuce/pico de gallo, rajas/crema, and papas Leticia.

DESSERTS

SOPAPILLAS \$5.00

Warm, soft yet ever so slightly crunchy fried flour tortillas smothered with honey and topped with vanilla ice cream.

FRIED ICE CREAM \$5.00

A generous portion of vanilla ice cream with a delicious crunchy cinnamon coating and smothered with your choice of chocolate, honey, or caramel.

🔥 **GREPAS LAS VELAS** \$9.50

A delicious dessert for two, prepared at your table. Delicious strawberries and bananas are caramelized in a sugary syrup and flavored with cognac before being placed in a soft crepe. Served with your choice of strawberry or vanilla ice cream.

FRESAS CON CREMA \$6.50

Fresh sliced strawberries mixed with our delicious sugared cream and sprinkled with cinnamon. Served in our sopapilla shell.

CANOLE LAS VELAS \$5.00

Sure to be a favorite, our banana caramel cheesecake is wrapped in a soft flour tortilla and deep fried to delicious perfection.

HOUSE DRINKS

HOUSE MARGARITA \$6.00

Tequila Gold, triple sec, simple syrup, lime-lemon juice. Flavor with your choice of natural flavors:
Banana, watermelon, mango
Raspberry, strawberry, peach

CANNON MARGARITA \$11.00

23 oz. House Margarita

MOJITO \$6.50

Traditional mint-infused Caribbean rum-based drink. Try it strawberry-flavored, or choose your own!

JARRITO LAS VELAS \$6.00

The salt-rimmed sister of the margarita made with grapefruit-flavored soda and chili powder

ATARDECER \$7.50

Tequila, amaretto, and Bay Breeze give this drink its distinct sweet yet bold flavor

VELA COLADA \$7.50

Strawberry colada

🔥 **SOL CANGUN** \$6.00

Three rum flambé drink.