



25TH
ANNIVERSARY

TASTING FOR TWO

Hecho A Mano

Served in a long Bandeja – Choose any 3 below

15.95

MEXICAN SPRING ROLLS

Spring rolls Mexican style filled with your choice of grilled fajita steak, shredded chicken breast or Caliente's seafood Paella mix, and lightly pan roasted.

SOY TORTILLA DUMPLINGS

A delicate spinach tortilla surrounds your choice of fresh garden vegetables, sauteed gulf shrimp or shredded chicken breast.

SOFT FLAUTITAS

Soft tortillas warmed on the flat grill, then stuffed with your choice of Caliente's fresh chilled seafood Ceviche mix, steak Taquito or chicken breast Taquito.

CALIFORNIA ROLLS

A tomato tortilla filled with your choice of sauteed shrimp. Grilled chicken breast or inside skirt steak. Then wrapped around sliced avocado, black beans, Pico de Gallo, red rice and sliced sushi style. Served with Wasabi.

HARD TAQUITOS

Hard yellow corn Taquitos, filled with your choice of Caliente's chicken Tinga or our seafood Paella mix.

**ALL CHOICES SERVED WITH THREE DIPPING SALSAS.
RED ENCHILADA, WASABI AND SOY**



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Platitos (Small Plates)

PORK & PINEAPPLE TAQUITOS GUAJILLO

Baby corn taquitos filled with pork loin slices marinated in guajillo salsa, then sautéed with chunky pineapples, mixed peppers, Spanish onions and topped with cilantro and cotija cheese. Served with limes and crispy potato balls.

\$7.95

FLAUTITAS YUCATAN

Three Mayan mini flautitas, stuffed with farm fresh chicken breast, chihuahua cheese, Poblano peppers and Epazote spice, and topped with enchilada salsa and cotija cheese.

\$7.95

CARNITAS ESTILO MICHOACAN

Boneless pork loin fillets or farm raised chicken breast chunks sautéed with mixed peppers, Spanish onions and local spices, served in the black iron skillet with roasted tomatoes and raw tomatillo and avocado salsa with blue corn tortillas for rolling.

FOR 1 \$7.95

FOR 2 \$13.95

Entrées

RED SNAPPER (HUACHINANGO) CHIPOTLE

Pacific red snapper fillet grilled and then baked with a marinade of Chipotle / Guajillo spice and topped with the green salsa made table side with the herbs of El Pacifico.

Served with the avocado tomato salad and white Mexican rice on the side.

\$16.95

BABY ARUGULA GULF SHRIMP AND ENDIVE SALAD

Gulf shrimp on baby Arugula greens, laced with lemon and virgin olive oil with endives, jicama, yellow mango and red peppers.

\$11.95

PASTA VERMICELLI

Mexican thin pasta prepared "AL Dente" style in a red tomato sauce with a marinade of gulf shrimp, chicken breast chunks, pieces of Spanish chorizo and topped with Cotija cheese. Served with avocado slices on the side.

\$13.95

GUAJILLO SILVERADO CHICKEN

Caliente's 25th Anniversary (Silver Anniversary) signature entrée features smoked chicken breast steamed in silver foil while simmering with mixed peppers, black beans, Mexican red rice, Spanish onions, green olives, and served in the black iron skillet with pico de gallo, avocado salad and green tomatillo salsa. Flour tortillas for rolling on the side.

\$17.95

SIRLOIN STEAK TAMPIQUEÑA PANUCHES

Grilled Sirloin steak served open face on the corn masa Panuches, which are filled with an avocado black bean jam topped with the green guajillo sauce. Served with Poblano peppers in a creamy salsa, brown refried beans, red Mexican rice, and an avocado salad.

\$19.95