



EL CATRIN

RESTAURANT & BAR

◆ The Catrin has its origin in Mexico during the time of the porfiriato. This word was attributed to men who made themselves distinguished by the fine elegance of the dress.

◆ STARTERS ◆

Guacamole Fresh avocado, pico de gallo and lime.	\$9.95
Ceviche Cured catch of the day in lime juice tossed with tomatoes, onion, serrano and cilantro.	\$15.95
Coctel de Camaron Gulf shrimp tossed in a flavorful sauce of ketchup, onion, cilantro, lime and topped with avocado slices.	\$16.95
Flameado Melt at perfection monterrey jack cheese. With your choice of chorizo, hongos gisados or picadillo.	\$9.75
Aguachiles Verdes/Negros Shrimp cured in lime juice in a roasted chile de arbol sauce and seasoned with lime juiced, salt, sliced cucumbers and red onions.	\$17.95
Mini Sopos A variety of 3 mini blue corn masa sope filled with nopalitas, rajas con queso and refried beans topped with chorizo.	\$10.99
Nopalitos Salad Tender cactus seasoned with lime juice and pico de gallo topped with queso fresco.	\$10.99
Nachos de Camaron Tortilla chips topped with grilled shrimp, monterrey jack cheese, pico de gallo and guacamole. Half order 9.95	\$15.95
Nachos de Fajita Crispy tortilla chips topped with beef or chicken, cheddar cheese, monterrey jack, guacamole, jalapeños and sour cream. Half order 9.25	\$13.95
Bean & Cheese Nachos Crispy tortilla chips topped with beans, cheese, jalapeños and sour cream. Half order 8.95	\$12.95

◆ BREAKFAST PLATES ◆

Huevos Divorciados Your choice of two eggs topped with red and green salsa, refried beans and potatoes	\$9.50
Huevos Rancheros Your choice of two eggs topped with ranchero sauce, refried beans and potatoes.	\$9.50
Huevos a la Mexicana Scrambled eggs with tomatoes, onion and serrano pepper, refried beans and potatoes.	\$9.95
Huevos Tuleños Your choice of two eggs topped with ranchero sauce and chorizo, refried beans and potatoes.	\$9.95
Huevos Motuleños Choice of two eggs, topped in a ranchero sauce with peas, ham, queso fresco cheese, fried plantain and refried beans.	\$9.95
Huevos a la Veracruzana Your choice of two eggs topped with a delicious tomato sauce of peppers, onions, olives, capers and herbs.	\$9.95
Huaraches Corn masa oblong shape, fried, topped with beans and your choice of beef, chicken or carnitas, lettuce, pico de gallo and queso fresco.	\$12.95
Sopos Two blue corn masa sope, fried, topped with your choice of beef, chicken or carnitas, lettuce, pico de gallo and queso fresco.	\$12.95
Molletes Two bolillo half rolls smothered with refried beans, chorizo, pico de gallo and melted monterrey cheese.	\$12.95

Address: 21 Brees Blvd, San Antonio, TX 78209
Phone: (210) 500-1347
Sunday to Tuesday 9AM-3PM
Wednesday to Saturday 9AM-10PM

◆ CHILAQUILES ◆

Fried corn tortilla chips, tossed in our variety of delicious authentic homemade salsas served with refried beans, topped with queso fresco, sour cream, cilantro and red onions.

Chilaquiles Rojos	\$9.50
Chilaquiles Verdes	\$9.50
Chilaquiles Chipotle	\$9.50
Chilaquiles De Habanero	\$9.50
Chilaquiles De Mole	\$9.50
Chilaquiles Guajillo Guajillo pepper sauce with just the right spice, topped with queso fresco and sour cream.	\$9.50
Chilaquiles Divorciados Red and green tomatillo sauce.	\$9.50
Chilaquiles Sofia Creamy poblano and creamy chipotle sauce.	\$9.50
Chilaquiles de Frijol Refried creamy bean sauce, topped with queso fresco and red onions.	\$9.50
Chilaquiles San Jose Choice of one salsa with a side of carnitas.	\$12.95

Add \$3: Asado de Puerco, shredded chicken, beef fajita, chorizo, eggs, avocado.

◆ WAFFLES ◆

Waffle Original Belgian waffle, golden brown, light and airy, topped with powdered sugar.	\$9.50
Waffle de Fresa Belgian waffle topped with fresh strawberries, whipped cream and powdered sugar.	\$10.95
Waffle de Platano Belgian waffle topped with fresh banana slices, whipped cream and powdered sugar	\$10.95
Banana Split Waffle Belgian waffle topped with a banana, vanilla ice cream, whipped cream, chocolate syrup and sprinkles.	\$13.95
Chicken Buffalo Waffle Belgian waffle topped with spicy chicken tenders in a spicy buffalo sauce.	\$13.95
Chocolate Chip Waffle Belgian waffle topped with chocolate chips, chocolate syrup and whipped cream.	\$10.95
Nutela Waffle Belgian waffle topped with nutela and powdered sugar.	\$10.95
Pecan Waffle Belgian waffle with pecans and powdered sugar.	\$10.95

Sides: Bacon, sausage, eggs \$2.50 **Add:** Ice Cream \$2.00

◆ PANCAKES ◆

Pancakes Classicos (2) Light and fluffy buttercream pancakes.	\$7.50
Pancakes de Fresa Light and fluffy buttercream pancakes topped with fresh strawberries and whipped cream	\$8.50
Pancakes de Banana Light and fluffy buttercream pancakes topped with fresh banana slices and whipped cream.	\$8.50
Chocolate Chip Pancakes Light and fluffy buttercream pancakes topped with chocolate chips, chocolate syrup and chipped cream.	\$8.50
Nutela Pancakes Light and fluffy buttercream pancakes topped with nutela, chocolate syrup and whipped cream.	\$8.50
Pancake de Frutas Light and fluffy buttercream pancakes topped with a variety of fresh fruits.	\$8.50
Pecan Pancakes Light and fluffy buttercream pancakes topped with pecans.	\$8.50
French Toast 4 piece french toast topped with fresh fruit and powdered sugar.	\$11.50

Add: Nutela or Ice Cream \$2.50

◆ ENCHILADAS ◆

Enchiladas Enfrijoladas. Three cheese-filled enchiladas, topped with creamy bean sauce, topped with queso fresco, sour cream and red onions.	\$13.95
Enchiladas de Camaron Two shrimp-filled enchiladas, topped with creamy chipotle sauce. Served with mexican rice and refried beans.	\$16.95
Enchiladas Vegetarianas Two enchiladas, filled with sauteed spinach, red and green bell peppers and mushrooms, chipotle sauce, topped off with jack cheese. Served with Mexican rice and small house salad.	\$13.95
Enchiladas Trio Three chicken filled enchiladas, with chipotle, mole and poblano sauce, topped off with jack cheese. Served with Mexican rice and refried beans.	\$16.95
Enchiladas Mineras Three queso fresco-filled enchiladas, topped with guajillo-pasilla sauce, garnish with potatoes, carrots, sour cream and chile toreado.	\$14.50
Enchiladas Chipotle Two chicken-filled enchiladas, topped with our delicious creamy chipotle sauce, cheese and crema fresca. Served with mexican rice and refried beans, topped off with jack cheese.	\$13.95
Enchiladas de Mole Two chicken-filled enchiladas, topped with our homemade mole sauce and cheese. Served with mexican rice and refried beans, topped off with queso fresco.	\$13.95
Enchiladas Poblanas Two chicken-filled enchiladas, topped with our delicious poblano creamy sauce. Served with mexican rice and refried beans, topped off with jack cheese.	\$13.95
Beef Enchiladas Two beef-filled enchiladas, topped with chile con carne sauce and cheese. Served with mexican rice and refried beans.	\$14.95
Enchiladas de Queso Three cheese-filled enchiladas, topped with chile con carne sauce and cheese. Served with mexican rice and refried beans.	\$13.95
Enchiladas Verdes Two chicken-filled enchiladas, topped with tomatillo verde sauce, cheese and crema fresca. Served with mexican rice and refried beans.	\$13.95

◆ DEL MAR ◆

Tacos de Camaron, Pescado or Mix Two corn tortillas with your choice of breaded shrimp or fish, topped with pico de gallo and cabagge salad, cilantro and avocado.	\$14.50
Filete a la Plancha Sea bass grilled fish, served with white rice and steamed vegetables.	\$16.95
Pescado a la Veracruzana Grilled fish made in a delicious tomato sauce of peppers, onions, olives, capers and herbs.	\$19.95
Pescado al Agillo Grilled fish made in a delicious tomato sauce of peppers, onions, olives, capers and herbs. Served with white rice and vegetables.	\$19.95
Pescado el Catrin Grilled fish fillet in a creamy white sauce with mushrooms, jalapeno peppers and onion. Served with white rice and steamed vegetables.	\$18.95
Camarones a la Veracruzana Grilled shrimp made in a delicious tomato sauce of peppers, onions, olives, capers and herbs.	\$19.95
Camarones al Agillo Grilled fish made in a rich, buttery garlic sauce and guajillo peppers. Served with white rice and steamed vegetables.	\$19.95
Camarones el Catrin Grilled shrimp in a creamy white sauce with mushrooms, jalapeno peppers and onion. Served with white rice and steamed vegetables.	\$19.95

◆ BREAKFAST TACOS ◆

Ham and Egg	\$3.25	Bean and Cheese	\$3.00
Chorizo and Egg	\$3.25	Chicken Fajita	\$4.50
Bacon and Egg	\$3.25	Beef Fajita	\$4.50
Sausage and Egg	\$3.25	Potato and Egg	\$3.25

◆ ESPECIALIDADES ◆

Tacos Norteños Two flour tortilla tacos, filled with beans, beef or chicken fajita and monterrey jack cheese.	\$14.99
Tacos al Gobernador Two corn tortilla tacos, filled with grilled shrimp sauteed in a spicy, red-buttery sauce with bell peppers onions, and grated cheese.	\$15.99
Tacos Suaves Two chicken or beef filled tacos, topped with ranchero sauce, monterrey jack cheese, lettuce and tomatoes. Served with mexican rice and refried beans.	\$13.95
Pollo Poblano Chicken breast topped with grilled onions, rajas poblanas, hongos guisados and delicious creamy poblano sauce. Served with mexican rice and refried beans, topped off with jack cheese.	\$14.95
Pollo con Mole Chicken breast covered in our authentic homemade mole sauce. Served with mexican rice and refried beans, topped off with queso fresco.	\$14.95
Pollo al Cilantro Chicken breast topped with grilled onions, rajas poblanas, hongos guisados and our signature cilantro sauce. Served with mexican rice and refried beans with jack cheese.	\$14.95
Flautas Plate or Flautas Ahogadas (3) Crispy chicken flautas served with guacamole, pico de gallo, mexican rice and refried beans.	\$13.95
Chile Relleno Poblano pepper stuffed with your choice of picadillo or monterrey jack cheese, topped with our delicious ranchero sauce, served with rice & charro beans.	\$16.95
Parrilla de Fajitas Charbroiled beef or chicken fajitas with grilled onions and bell pepper. Served with pico de gallo, mexican rice and charro beans. Half 17.95	\$32.50
Parrilla de Camaron Grilled shrimp with onions and bell peppers. Served with pico de gallo, Mexican rice and charro beans. Half 18.95	\$33.95
Chalupas Compuestas Beef or chicken tostadas topped with beans, cheese, lettuce, tomatoes, guacamole and sour cream.	\$12.50
Tapiqueña de Res Beef skirt topped with grilled onions and rajas poblanas. Served with one enchilada of your choice. Served with mexican rice and charro beans.	\$18.95
Mini Tacos(4) Four mini corn tortillas with your choice of diced arrachera pastor or beef carnitas, topped with cilantro and onions.	\$15.95
Parilla de Carnitas Crisp marinated pork tips. Served with mexican rice and charro beans. Half 17.95	\$32.50

◆ CALDOS Y ENSALADAS ◆

Thlalpeno Chicken broth soup with rice, veggies, chicken, queso fresco, avocados and a hint of chipotle.	\$10.95
Tortilla Soup Soup with shredded chicken, avocado and topped with tortilla strips.	\$9.95
Fideo Thin noodles in a tomato-based broth. Add chicken or beans.	\$8.50
Pozole Rich and flavorful, brothy soup made with pork, hominy and red peppers, topped with cilantro and onions.	\$10.95
Cesar Salad Crisp romaine lettuce, cesar creamy dressing with croutons. add chicken \$2.50	\$13.95
Ensalada Mixta Mixed greens with tomatoes, onions and your choice of dressing. add chicken \$2.50	\$13.95

◆ BEBIDAS ◆

- Regular Coffee
- Decaf Coffee
- Hot Tea
- Hot Chocolate
- Chocolate con Leche
- Leche
- Limonada
- Coke, Big Red, Sprite, Dr Pepper

◆ JUGOS ◆

- Naranja
- Zanahoria
- Verde

