

ANTOJITOS

♦**FAJITA QUESADILLAS** \$7.50
Grilled beef or chicken, Fajita, Jack and Cheddar cheeses on a flour Tortilla, served with Pico de Gallo, Guacamole and sour cream on side.

♦**NACHOS LOCOS** \$6.95
Seasoned, beef or chicken, beans and cheese, Guacamole and sour cream on the side.

GUACAMOLE SALAD \$6.95
Ultimate freshness with our pure authentic Guacamole salad made at your table side.

QUESO DIP
CUP \$2.95, BOWL \$4.50
Blend of cheeses

♦**911 JALAPENO** \$5.25
Stuffed Jalapeños with cream cheese served with Guacamole and sour cream on side.

♦**NACHOS** \$4.50
Beans and cheese on corn chips.

BOTANAS PLATTER \$8.95
Beef and cheese Quesadillas, stuffed Jalapeños, chicken Flautas, beef Nachos, Queso dip, Guacamole and sour cream on side.

♦**SPINACH QUESADILLAS** . \$7.50
Grilled fresh spinach and mushrooms with Jack and Cheddar cheese, served with Guacamole, sour cream and Pico de Gallo on side.

♦**NACHOS AL CARBON** \$7.25
Grilled beef or chicken, Fajitas, beans and cheese, Guacamole and sour cream on the side.

FLAMING QUESO FUNDIDO \$6.95
Mexican Chorizo with melted Monterrey Jack cheese served with flour tortillas. Made table side. With spinach & mushrooms \$7.50



CALDOS Y ENSALADAS

CALDO DE POLLO
REG \$4.95 LG \$6.50
Our authentic soup made by boiling chicken quarters in water, with various vegetables and rice at the most pure Mexican style.

CALDO DE RES REG. \$4.95
LARGE \$6.50
One of our oldest recipes. A variety of vegetables mixed with soup bone and beef, served with rice.

FIDEU SOUP \$4.95
Mexican noodles sauteed with chicken broth.

MENUDO -REG \$4.95, -LG \$6.50
Sometimes called the remedy cure for all that is wrong! Slowly cooked for the best taste. Found only at Los Lupes!

TACO SALAD \$6.95
Tortilla bowl filled with mixed greens, grilled chicken or beef Fajita, or ground beef, tomatoes, cheese with choice of dressing. Served with guacamole and sour cream on side.

♦**TORTILLA SOUP**
REG \$5.25 LG \$6.50
Traditional chicken soup with mixed vegetables and tortilla strips topped with Monterrey Jack Cheese.

TACOS Y TOSTADAS

All plates served with rice and refried or Charro beans.

♦**1. CHOICE OF SOFT OR CRISPY TACOS** \$6.95
Choice of two beef or chicken.

♦**SUPER SIZE IT FOR.....** \$12.50
2.09lb of Los Lupes Super Taco soft or crispy, beef or chicken.

♦**2. TOSTADAS COMPUSTAS** \$6.95
Choice of two beef, chicken or beans.

ENCHILADAS

Served with rice and refried or Charro beans, with choice of sauce*.
Order of two, add an extra Enchilada to any plate \$1.50. Shrimp or Spinach \$1.95

3. CHEESE & ONION ENCHILADAS \$6.25
Topped with chili con carne.

4. SPINACH ENCHILADAS \$7.50
Fresh spinach, mushrooms and Monterrey Jack cheese. Topped with sour cream sauce.

5. BEEF ENCHILADAS \$6.50
Topped with chili con carne.

6. SOUR CREAM CHICKEN ENCHILADAS \$6.50
Topped with sour cream.

7. COMBINATION \$6.95
Choice of Cheese, beef or chicken.

HOUSE SPECIALTIES

All plates served with Rice and Refried or Charro Beans

8. CHILE RELLENO \$8.95
Choice of Monterrey Jack cheese or beef and choice of sauce*, served with guacamole and sour cream.

9. BARBACOA PLATE \$7.95
Mexican barbecue served generously with side salad, Pico de Gallo.

10. BURRITO DINNER \$6.95
Two seasoned beef Burritos with choice of sauce served with Guacamole and sour cream.

11. CHIMICHANGA \$8.95
with fajita add \$1.95
Choice of seasoned beef or chicken, with choice of sauce, served with Guacamole and sour cream.

♦**12. FLAUTA DINNER** \$6.95
Choice of two Flautas beef or chicken, served with Guacamole and sour cream.

13. LUPES TORTILLA PLATE \$7.25
Corn tortillas stacked and layered with chicken, fresh spinach and mushrooms, topped with our sour cream sauce.

14. CARNE DESHEBRADAAL VAPOR (Steamed) \$8.50
Shredded pork cooked with Chile Ancho y Cascabel, served with Guacamole and Sour Cream.

15. LENGUA PLATE \$7.95
Lengua (calf tongue) marinated and cooked the old traditional way. This is a delicacy in México! Served with salsa Ranchera on top.

16. MOLE-CHIPOTLE CON POLLO \$8.95
Mole is an Aztec word meaning sauce, reserved for the greatest celebrations. This authentic mole is a blend of chile, fried tortilla, sesame, onion, garlic, peanut, cinnamon, anise and chocolate. There is something extra from Lupe in this recipe.

17. TAMALES DINNER \$7.25
This is the original Lupe Ramirez tamale recipe. Was used only during Christmas.

♦**18. GORDITAS** \$8.95
Two Mexican pockets filled with your choice of chicken or beef fajitas, Guiso, Lengua, Barbacoa or ground beef.

19. SOPES PLATE \$6.95
Brought to you from El Centro de México, your choice of beans, pork or chicken. Topped with lettuce, sour cream, Jack cheese and avocado. Served with Salsa Verde.

LA PARRILLA ESPECIAL

20. TEQUILA STEAK & SHRIMP DINNER \$15.95
Ribeye marinated with our secret Tequila sauce & grilled to perfection. Served with 4 jumbo shrimp and vegetables.

21. GRILLED QUAIL \$12.95
Brought from the bordering ranches of México our whole marinated quail is truly an appealing choice..

♦**22. TACOS AL CARBON** \$9.95
Three flour or corn Tortillas filled with Fajita beef or chicken, onions and bell peppers. Served with Charro beans, rice, Guacamole, sour cream and Pico de Gallo.

23. CARNE GUISADA ALEGRE \$8.95
Beef tips marinated in a special blend of sauce covered with Jack cheese, served on parrilla sticks, with beans, rice and guacamole (¡Picoso! Hot! when requested).

24. LOS LUPES PLATTER \$45.95
Serves 3 to 5 people. Offered for the first time in our 40 year history. This special combination includes chicken and beef Fajitas, shrimp brochette and pork Costillas (ribs). A true original dinner, found only at Los Lupes.

25. STEAK A LA MEXICANA \$14.95
A select RibEye steak spiced to perfection, served with bite-size pieces, mixed with Ranchero sauce, served with rice, beans & Guacamole (owner's favorite). (¡Picoso! Hot! when requested).

26. CARNE ASADA \$10.95
Tender grilled beef skirt steak. Served with charro beans, rice, guacamole, pico de gallo and sour cream.

27. FAJITAS SINGLE \$9.95 DOUBLE \$18.95
Beef or chicken, grilled with onions and bell peppers, served with home made Tortillas, Guacamole, sour cream, Pico de Gallo, rice and Charro beans.

28. PECHUGA DE POLLO \$9.95
Tender grilled chicken breast, topped with Monterrey Jack cheese and sauteed mushrooms. Served with Guacamole, sour cream, Pico de Gallo, refried beans and rice.

29. POLLO ACAPULCO \$9.95
Grilled chicken breast, four Gulf shrimp. Topped with Salsa Ranchera and Monterrey cheese, served with grilled vegetables, guacamole, beans and rice.

30. THE MOLCAJETE PLATE \$13.95
Our dish contains roasted tomatoes, a pinch of sea salt, fresh garlic cloves and jalapeño peppers ground fresh in the Molcajete. Salsa made the original way! Add fresh roasted Nopales (cactus) on a bed of fresh Monterrey cheese (not melted on to go plates) topped with beef, chicken fajita and grilled shrimp. Served with Guacamole, rice and your choice of Charro or refried beans.

31. COMBO FAJITA PLATTER \$11.95
Beef and chicken Fajitas served with two of our jumbo shrimp brochette.

32. COSTILLAS \$9.95
Tender pork ribs slowly cooked to absorb our unique spice combination. Cooked to perfection.

MARISCOS

33. JR'S PAN SEARED OR DEEP FRIED LEMON SNAPPER \$10.95
Lemon snapper marinated to perfection with a Latin twist, accompanied with five jumbo shrimp, small house salad and a choice of rice or fries. This plate, made available only to the Ramirez family is now yours to enjoy.

34. FISH TACOS \$7.95
Three Tacos with grilled marinated Tilapia fillet, served with rice, garnish salad and avocado slices. This is a featured plate at Los Lupes. Your choice soft or crispy.

♦**35. SHRIMP TEQUILA DINNER** \$10.95
Twelve grilled gulf shrimp, flavored with our secret Tequila sauce, served with vegetables, accompanied with fried rice.

♦**36. CHIPOTLE SHRIMP DINNER** \$9.95
This plate combines the smoky, sweet and creamy taste of our fresh Chipotle peppers sauce with fresh gulf shrimp**. Served with guacamole, rice and side salad.

♦**37. WHOLE BONE-IN CATFISH** \$9.50
This plate is breaded with our hand-made corn Tostadas and zesty spices, all combining unique taste. Includes side salad, rice and fries.

♦**38. SHRIMP COCKTAIL** \$8.95
Chilled cooked shrimp in a Mexican shrimp cocktail sauce, with avocado, onion, cilantro and peppers on the side.

39. SHRIMP ENCHILADAS \$7.95
Two enchiladas with gulf Shrimp sauteed in butter sauce and covered with sour cream sauce, served with rice and refried beans.

♦**40. SIZZLING TILAPIA PLATE** \$12.95
Fresh Tilapia with 2 shrimp brochette on a bed of grilled vegetables, a Los Lupes exclusive.

41. SHRIMP BROCHETTE \$12.95
Seven jumbo shrimp wrapped with bacon, stuffed with Monterrey Jack cheese and a slice of bell pepper. Served with rice, Charro beans, Guacamole, sour cream and Pico de Gallo.

42. SHRIMP NACHOS \$7.50
Tortilla chips served with Jack cheese, grilled shrimp and beans. Served with avocado slices and Pico de Gallo.

LOS LUPES COMBINADOS

• **CHILE RELLENO (BEEF OR CHEESE, 1 PER PLATE) • BEEF, CHICKEN OR CHEESE ENCHILADA • TAMALES • GUACAMOLE TOSTADA • CRISPY BEEF OR CHICKEN TACO**

AMERICANO

44. RIBS AMERICAN STYLE \$9.95
Served with fries, Charro beans and corn.

45. CHICKEN FRIED CHICKEN \$7.50
Southern style fried chicken, dipped in batter and fried to golden brown, then smothered in country gravy.

♦**46. RIB EYE** \$14.95
12oz select cut Rib Eye, served with fries, corn and grilled vegetables.

47. HAMBURGER \$6.25
1/2lb burger served with fixings, fries included.
Add cheese +\$0.25
Add mushroom, Jack cheese & bacon +\$1.50

POSTRES

♦**TORTILLA SUNDAE** \$4.95
Vanilla ice cream in a cinnamon coated tortilla, topped with Chocolate syrup, whipped cream and a cherry.

♦**NOGADA** \$4.50
Vanilla ice cream blended with pecan praline, Chocolate syrup, whipped cream and a cherry.

♦**TRES LECHES** \$3.95
Our famous Tres Leches cake made entirely from scratch using only the finest ingredients.

♦**FRIED ICE CREAM** \$6.50
A ball of vanilla ice cream rolled over in roasted coconut served with hot caramel on top.

♦**CHURROS W/ ICE CREAM** \$2.50
2 deep fried pastry strips rolled in sugar & cinnamon.

♦**SOPAPILLAS** \$1.95
Our unique crisp, puffy, deep-fried pastry, served with whipped cream and Chocolate syrup.

♦**FLAN** \$2.50
The popular Spanish version of Creme Caramel.

♦**PECAN PRALINES** \$1.75
Creamy pralines, one of the Southwest favorite sweets.

*CHOICE OF SAUCES: GREEN, CHILI, CHIPOTLE, CHEESE, SOUR CREAM, MOLE CHIPOTLE AND RANCHERO. **SPICY

♦INDICATES DOES NOT INCLUDE CHIPS OR TORTILLAS - DINNER PRICES INCREASES BY 17% BEFORE 11AM.

ORDERS TO GO

Los Lupes®

Mexican Restaurant Since 1972



*Authentic Mexican Food
Prepared Fresh Daily
From Traditional Recipes*

LUNCH SPECIALS

Lunch served 11:00 a.m. - 3:00 p.m. - Monday - Friday - No Substitutions
Buffet served 11:00 a.m - 2:00 p.m Monday-Friday (Not served on holidays)

48. 7 ITEMS TO GO FROM BUFFET \$8.00

A choice of: rice, beans, cheese Enchilada, Guiso (beef tips), Tamales, beef Burrito, crispy Taco, chicken Enchilada or special of the week. Choice of cheese or chili sauces.

49. TWO ENCHILADAS \$5.75

Choice of beef, chicken or cheese. Served with rice and beans and choice of sauces.*

50. LOS LUPES LUNCH \$5.95

1 crispy beef Taco, 1 Tamale, 1 cheese and onion Enchilada, rice and beans.

51. FLAUTA LUNCH SPECIAL \$6.25

Two Flautas beef or chicken served with rice, beans, Guacamole and sour cream.

52. FAJITA LUNCH SPECIAL \$8.95

Tender beef or chicken Fajitas. Served with Charro beans, rice, grilled vegetables, Guacamole, Pico de Gallo and sour cream.

53. CHOICE OF SOFT OR CRISPY TACOS \$5.50

Choice of two beef or chicken. Served with rice and beans.

DRINKS

COFFEE	\$1.99	SOFT DRINKS (LARGE)	\$1.99
TEA	\$1.99	CHILDS DRINKS (TWELVE AND UNDER)	\$1.50
JUICE		MEDIUM MEXICAN DRINKS (AGUAS FRESCAS)	\$2.50
MEDIUM SIZE.....	\$1.99	-NO REFILLS	
LARGE SIZE	\$2.25	-ROOT BEER FLOATS	\$2.95

PARA LOS NIÑOS

Children 12 and under

◆ KID'S FAJITAS \$4.95

Chicken or beef, served with rice, beans and corn on the cob.

◆ CRISPY BEEF TACO \$3.95

Served with rice and beans.

◆ CHICKEN TENDERS \$4.50

All white meat served with french fries.

◆ HAMBURGER \$4.25

1/3lb served with french fries. Add cheese for 35c.

◆ GRILLED CHEESE SANDWICH \$3.95

Served with french fries.

◆ KIDS CHEESE QUESADILLA \$3.50

Served with rice.

◆ CORN DOG \$3.95

Served with french fries.

◆ KIDS CUP ICE CREAM \$2.25

With chocolate syrup and whipped cream topping. Ask for flavors.

◆ CHURROS WITH ICE CREAM \$2.50

2 deep fried pastry strips rolled in sugar and cinnamon, served with one scoop of vanilla ice cream.

◆ SOPAPILLAS \$1.25

Our unique crisp, puffy pastry.

◆ MILK SHAKE \$2.50

Ask for flavors.

◆ INDICATES DOES NOT INCLUDE CHIPS OR TORTILLAS, DINNER MENU PRICES INCREASES BY 17% BEFORE 11:00AM

*CHOICE OF SAUCES: GREEN, CHILI, CHIPOTLE, CHEESE, SOUR CREAM, MOLE AND RANCHERO.

***Although a rare occurrence bones have been found in chicken products. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, specially if you have medical conditions.

For catering orders of 15 or more call this number

www.LosLupes.com **1-888-Los-Lupes**

Otherwise call directly to the location you'll like to pick your order up.

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Dallas, TX 75207
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FAX: 214-752-5856

3855 Beltline Rd.
Addison, TX 75001
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FAX: 972-247-0320

103 E. Camp Wisdom
Duncanville, TX 75116
972-780-2722

501 W. Pioneer Pkwy.
Grand Prairie, TX 75051
972-262-4400
FAX: 972-642-7070

1820 E. Trinity Mills Rd.
Carrollton, TX 75006
972-245-3300
FAX: 972-245-6700

3644 Irving Mall
Irving, TX 75062
972-870-1500
FAX: 972-870-1502

213 N. Hwy. 67
Cedar Hill, TX 75104
972-293-9722

Please notice: Not all items available at all locations. Prices may vary by location.