

Antojitos/APPETIZERS

NACHO SUPREME \$9.99

Corn chips covered w/refried beans, enchilada sauce, corn, shredded beef. mozzarella and cheddar cheese. Served w/guacamole, sour cream, tomato and jalapeño.

NACHOS LATINO'S \$12.99

With refried beans, enchilada sauce. com chips covered w/refried beans. mozzarella cheese, grilled chicken or beef. Served w/guacamole, pico de gallo and sour cream.

TAQUITOS DORADOS \$9.99

Shredded beef rolled in fried corn tortilla, served with taquito sauce, topped with cheese, guacamole and sour cream.

QUESO FUNDIDO \$9.99

Plain, sauce or mushroom topped with melted cheese.

MEJILLONES AL JENGIBRE \$14.99

A large portion of mussels marinated and cooked with garlic, spring onions. fresh ginger in a sherry wine cream.

QUESADILLA ESPECIAL \$10.99

(Grilled chicken or beef) a flour tortilla filled w/melted cheese served w/guacamole and sour cream.

GAMBAS AL AJILLO S16.99

Fresh black tiger shrimp, sautéed in our delicious sherry wine. garlic and butter. Served with bread.



DESSERÉ SPECIAL (APPETIZER SAMPLES) \$17.99 Pupusas, taquito, yucca, chicharrón y quesadilla.

VUELVE A LA VIDA \$16.99

BUFFALO WINGS (8 WINGS) \$11.99

FRIED CALAMARI \$12.99

CHILE CON QUESO \$8.99

CRAB AND SHRIMPS QUESADILLA \$14.99

GUACAMOLE DIP \$7.99

- *CAMARONES A LA CUCA \$15.99
- *COCTEL DE CAMARÓN \$16.99
- *OYSTER (MARKET PRICE)
- *CURILES (MARKET PRICE)

*Consulting row or undercooked meats, poultry, seafood, shellfish or eggs, although delicious, may increase your risk of food illness.

Antojitos 24 Salvadoreños

PUPUSAS, MIXED, CHEESE OR LOROCO \$2.99

PUPUSA LOCA (Large mix) \$4.99

PUPUSA DE CAMARÓN (Shrimp) \$5.99

PUPUSA DE AYOTE (Squash) \$2.99

TAMALES DE POLLO (Chicken tamale) \$2.99

TAMALES DE ELOTE (Corn Tamale) \$3.50

YUCA CON CHICHARRÓN \$8.99

PLÁTANOS FRITOS CREMA Y FRIJOLES \$6.99

LATINO'S PLATTER \$10.99

Huevos al gusto, Tamal de pollo, platano frito y frijoles y dos tortillas.



Sopa del dia

Todas las sopas acompañadas de una tortilla.

SOPA DE MONDONGO \$15.99

Tripe soup, cow feet, yucca, corn cob, plantain and carrots.

SOPA DE RES \$15.99

Beef soup with yucca, carrots, plantain and cabbage.

SOPA DE GALLINA \$15.99

Hen Soup.

SOPA DE MARISCOS \$24.99

Seafood soup with shrimps, clam, fish, mussels and crab.

SUPER MARISCADA (MARKET PRICE)

Seafood soup, whole lobster, shrimps, calamari, fish filet, clams, mussels and crabs.

CONSOMÉ DE CAMARÓN \$20.99 Shrimp consume.

SOPA DE CAMARONES \$20.99 Shrimp Soup.

Sopa de Pes





Ensaladas/SALADS

HOUSE SALAD \$5.99

ENSALADA MIXTA \$7.99

TACO SALAD \$12.99

A crispy flour tortilla shell, with refried beans, grilled chicken or grilled steak. lettuce, pico de gallo, guacamole, sour cream, shredded cheese and dressing.

ENSALADA DE POLLO A LA PARRILLA S12.99

Fresh lettuce, grilled chicken breast, red onions, cucumber and served with our special house dressing.

CAESER SALAD \$14.99

Grilled chicken with romaine lettuce, parmesan cheese and Caeser dressing.

FAJITAS SALAD

Grilled chicken served over iceburg letuce, tomatoes onions, avocado and cucumbers.

Steak \$13.99 - Chicken \$12.99 - Shrimp \$14.99



T.B. STEAK - \$24.99

Grilled marinated T-bone steak. served with rice, refried beans and salad.

CARNE CON CAMARONES - \$22.99

Shrimps, served with rice and refried beans.

POLLO ENCEBOLLADO - \$16.99

Chicken breast sautéed with garlic butter, onions. green peppers and tomatoes. Served with rice and refried beans.

CAMARONES A LA PLANCHA - \$21.99

Sautéed shrimp with sliced tomatoes served with rice refried beans and salad.





ALL OF THE FOLLOWING ARE SERVED WITH RICE BEANS
AND FRESH FLOUR TORTILLAS (EXCLUDING PICADERA 1,2,3)

CUPIDO PLATTER (MARKET PRICE)

2 Lobster tails, fajita steak, chicken and jumbo Shrimp, served with beands, rice and guacamoles, Pico de Gallo and tortilla.

PLATO SAN JUÁN \$20.99

Seasoned, broiled jumbo shrimp,w/fajitas (Chicken or beef)

FAJITAS AL CARBÓN \$17.99

Beef. Chicken or mixed served with pico de gallo and guacamole.

FAJITAS DE VEGETALES \$15.99

Mix vegetables fajitas.

POLLO ASADO \$16.99

Broiled Chicken breast with pico de gallo and guacamole.

PLATO MORELOS \$22.99

Costillas (Pork ribs) and fajitas (Chicken or Beef)

COSTILLAS DE PUERCO (Pork Ribs) \$22.99

PLATO LATINO'S \$22.99

Shrimp brochette, with fajitas (Chicken, Beef or mixed)

CAMARONES BROCHETTE \$22.99

Jumbo shrimp stuffed with jalapeño and Monterrey Jack cheese wrapped with bacon.

PLATO ESPECIAL PICADERA #1 - \$26.99

PLATO ESPECIAL PICADERA#2 - \$49.99

PLATO ESPECIAL PICADERA #3 - \$81.99



MADRECITA (MARKET PRICE)

Shrimp, Lobster tail with grilled beef or chicken fajitas.



LATINO'S BURGER \$12.99

Red onions, pickles, lettuce, tomatoes, mayo and your choice of cheese.

Platos Mixtos/TACOS

(NO EXCEPTIONS) RICE, BEANS AND PICO DE GALLO

POLLO A LA CREMA \$16.99

Grilled Chicken breast and cream sauce, served with rice and beans.

CAMARONES A LA CREMA \$21.99

Sauteed Shrimp and vegetables in cream sauce, served with rice and beans.

BEEFSTEAK A CABALLO \$20.99

Served with two eggs over the steak, rice, beans and salad.



Enchiladas 3

ENCHILADA MONTERREY \$13.99

Corn tortilla stuffed with cheese covered with rachera sauce topped with more melted cheese, served with rice and beans.

ENCHILADA SUPER DE POLLO \$13.99

Delicious corn tortilla stuffed with chunk tender chicken rolled and topped with enchilada sauce, melted cheese, garmished with sliced avocados and sour cream, served with rice and beans.

TRIO ENCHILADAS - \$15.99

CRAB AND SHRIMP ENCHILADA \$15.99

Baby shrimps and lump crabmeat sautéed in garlic butter and mushrooms, rolled in a flour tortilla and covered w/ our ranchera sauce. Served with rice and beans.

BEEF ENCHILADAS \$13,99

Corn tortilla stuffed with shredded beef and covered with ranchera sauce. topped with melted cheese, served with rice and beans.



Lunch Specials

WEEKDAYS ONLY FROM 11:00 AM - 3:30 PM (NO SUBSTITUTIONS)



1 TORTILLA SOUP WITH \$7.99

Taco al CarbónBeef Chicken taco, pico de gallo, guacamole, rice and beans.

- 2 SPINACH QUESADILLA \$7.99
- 3 ENCHILADA AND CRISPY TACO \$7.99 Served with rice and beans.
- 4 CHICKEN TAMALE AND CRISPY \$7.99 Served with rice and beans.
- **6** POLLO PRIMAVERA \$9.99

Grilled chicken breast covered with sauteed vegetables and mozzarella cheese, served with rice and beans.

6 VEGGIE BURRITO \$7.99

Burrito stuffed with beans, sauteed vegetables, topped with ranchera sauce melted cheese, served with rice and sour cream.

- **7** BABY SHRIMP FAJITA \$9.99
- **(8)** TACO SALAD \$6.99

Tortilla shell filled w/shredded beef or chicken, tossed salad, cheese, pico de gallo, guacamole and house dressing.

9 FAJITA FIESTAS \$11.99

Shrimp, beef and Chicken fajitas, sauteed with ranchera sauce. Served with beans, rice, and flour tortilla.

(10) CRISPY TACO PLATTER \$10.99

Three crispy tacos served with rice and beans.

GRILLED CHICKEN SALAD \$10.99

Served with iceberg lettuce, tomatoes and cucumber.

12 CALIFORNIA BURRITO \$8.99

Burrito stuffed with chicken, beef, rice and refried beans. Served with guacamole and pico de gallo.



JC PLATTER \$14.99

Cheese and beef enchiladas covered with sauce and cheddar cheese served beef taco and rice and beans.



2 Burritos y Chimichanga



CHICKEN/ BEEF BURRITO \$13.99

Shredded beef or chicken in a flour tortilla topped with fresh enchilada sauce and melted cheese garnished with rice and beans.

SANTA FE BURRITO \$16.99

Chunk steak portion rolled in a flour tortilla topped with homemade enchilada sauce and melted cheese, served w/rice, beans.

TWINS BURRITOS \$14,99
Two burritos, one filled with chicken topped with ranchera sauce and cheese the other filled with beef topped with enchilada sauce and melted cheese. served with rice and beans.

BEEF OR CHICKEN CHIMICHANGA \$13.99

Large flour tortilla filled with good portion of beef or chicken, beans and cheese, rolled and grilled served with sour cream and rice.

FARMS PLATTER \$15.99

Chicken tamale, chicken enchilada covered with melted cheese and taco al carbón, served with rice and beans.

CRAB AND SHRIMPS CHIMICHANGA \$16.99

Carne/MEATS

LOMO SALTADO \$19.99

Fresh cut tenderloin sauteed with red onions, cilantro, tomatoes green peppers and Frensh fries, in our Peruvian style sauce, Served with rice and black beans.

LENGUA GUISADA \$18.99

Fresh beef tongue, sauteed with tomatoes, onions, green peppers in a tomato and white wine sauce and served with a salad. Served with Spanish rice and charrots beans.

BEEF STEAK A LA SALVADOREÑA \$16.99

Certified Angus Beef mesquite grilled New York Steak, topped with sautéed Spanish onions, tomatoes and green peppers. Served with salad, white rice and black beans.



CHULETA DE PUERCO \$15.99

Two marinated fresh pork chops topped with sautéed onions, green peppers and tomatoes, Served with salad, Spanish rice and charros

Mariscos/SEAFOOD

MARISCOS SALTADOS \$25.99

Jumbo shrimp, squid, scallops sautéed with red onions, cilantro, tomatoes, green peppers and French fries in our Peruvian style sauce. Served with white rice and black beans.

CAMARONES ENTOMATADOS \$19.99

Jumbo shrimp, squid, scallops sauteed with red onions, cilantro, tomatoes, green peppers and French fries in our Peruvian style sauce. Served with white rice and black beans.



TRUCHA FRITA A LA MANTEQUILLA \$21.99

Salvadorean style rainbow trout, seasoned, pan dried and topped with asutéed onions, tomatoes and green peppers. Served with our house salad, white rice black beans.

PESCADO FRITO (MARKET PRICE)

Crispy fried roackfish served with vegetables. Served with vegetables, spanish rice and black beans.

PESCADO AL HORNO (MARKET PRICE)

Oven baked Rockfish, topped with sliced onions, Served with vegetables, spanish rice and black beans.

SALMON STUFFED OVEN **BAKED CRABMEAT \$25.99**

Fresh oven baked salmon stuffed with fresh crabmeat, topped with a white wine lemon sauce, Served with vegetables, with rice and black beans.



Side Orders

PLATANO \$4.50 **GUACAMOLE** \$3.99 SOUR CREAM \$1.75 YUCCA AND FRENCH FRIES \$3.99

Desserts 4

TRES LECHES \$5.99 **FLAN** \$5.99 **EMPANADA DE PLATANOS** \$5.99 **XANGO** \$5.99 **BREAD PUDDING** \$5.99





Beverage

HORCHATA MARAÑON **TAMARINDO MARACUYA**

FRESCO DE ENSALADA **CAN SODAS SODA FOUNTAIN**

Licuados

PIÑA COLADA SIN LICOR MANGO CON FRESA FRESA CON LECHE **MANGO**

Cervezas *

Coors / Bud Light Modelo Especial Negra Modelo Dos Equis

Budweiser Corona Premier / Ligth Heineken / Heineken Light

Michelob Guiness Stella Tecate Victoria Pacifico







Wine

White Wine **Red Wine Merlot** Franciscan Cabernet Sauvignon White Zinfandel

Scotch

Black Label Red Label

Blue Label

J&B

Chivas Regal

Buchanan's 12/18/Master

Double Black

Malibu Flor de Caña

Captain Morgan

Bacardi Gold

Bacardi Silver

Rum Zacapa

Rum Zacapa XO

Rum Zacapa Centenario 23





WHISKEY

Jack Daniel's / Honey

Crown Royal / Apple

Jameson

Jim Beam

Southern Comfort

Ketel One Grey Goose

VODKA

Absolut

Finlandia

Stolishnaya

Skyy

Tito's

Ciroc / Apple / Peach / Coco

GIN

Bombay

Tanqueray

House Gin

TequilasEl Jimador Corazon

Centenario

Hornito

Herradura

Cazadores

Grand Patron

Patrón Silver / Reposado / Añejo



Don Julio Silver / Resposado / Añejo
Don Julio 70th
Don Julio 1942
Don Eduardo Silver / Añejo
Jose Cuervo Silver / Gold
1800 Silver / Gold / Resposado
Clase Azul Plata / Reposado
Casamigos Silver / Reposado / Añejo

Digestivo 4

Bailey's

Grand Marnier

Chambord

Kahlua

Amaretto



Margaritas *

Margarita on the rocks

Frozzen

Daiquiri

Strawberry

Blue Curacao

Mango

Piña Colada

Casa Paloma Margarita

El Amate Margarita

Mangonada Margarita

Margarita Loca















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