

## Grilled Selection

### Carne Asada Plate

Tender beef a la plancha (hot iron skillet). Served with one red enchilada and one green tamal. *Makes one excellent meal.* Served with Mexican rice and black beans. .... \$17.50

### Mixed Grill

Grilled chicken, steak and chorizo Jalapeños sausage topped with sautéed onions, tomatoes and cooked butter chipotle sauce. Served with Mexican rice and vegetable of the day. .... \$18.50

### Rib eye Steak

16 oz bone-in rib-eye steak grilled and spiced to your liking. Slow cooked in a spicy chipotle sauce. Served with Mexican rice and vegetable of the day. .... \$21.99

### NY Sirloin Ranchero

14 oz NY sirloin grilled to perfection topped with ranchero sauce and served with Mexican rice and vegetable of the day. .... \$18.99

### Puntas de Filete a la Mexicana

Steak tips grilled and topped with sautéed mushrooms, tomatoes and onions cooked in a homemade tomato chipotle sauce. Served with Mexican rice and black beans. .... \$14.99

### Costillas De Puerco (Ribs)

Roasted pork ribs cooked for 5 hours in pasilla, ancho, chipotle sauce with onions, cilantro and Sol beer. Topped with tangy Barbacoa (BBQ) chipotle sauce. Served with Mexican rice and vegetable of the day. .... \$16.99

### Mar y Tierra (Surf & Turf)

14 oz NY Sirloin steak with sautéed shrimp and scallops in a chipotle sauce. Served with Mexican rice and vegetable of the day. .... \$28.99

## Enchiladas



### Mex without the Tex!

#### Enchiladas Aztecas

5 layers of chicken enchiladas topped with our homemade salsa roja and melted cheese. Served with Mexican rice and black beans. .... \$15.99

#### Shrimp Enchiladas

Enchiladas stuff with sautéed chopped shrimp and your choice of sauce. Topped with sour cream, onions and sprinkled cheese. .... \$16.99

#### Enchiladas Poblanas

Chicken enchiladas with mole sauce and topped with sour cream, onions, sesame seeds and cheese. Served with Mexican rice and black beans. .... \$12.99

#### Enchiladas Suizas

Chicken enchiladas with fresh homemade salsa verde. Very traditional dish in Mexico City. Served with Mexican rice and black beans. .... \$12.99

#### Enchiladas Con Salsa Roja

Chicken enchiladas with our homemade salsa roja, Topped with sour cream, onions and a sprinkle of cheese. Served with Mexican rice and black beans. .... \$12.99

#### Mole Verde Enchiladas

Chicken enchiladas with a fresh green mole sauce. Topped with sour cream, sesame seeds, onions and a sprinkle of cheese. Served with Mexican rice and black beans. .... \$12.99

- Not all ingredients are listed
- Warning: Per Health Department Regulations we provide the following information: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

## Tacos and Burritos

### Shrimp Tacos (3 tacos)

Beer batter jumbo shrimp with Mexican slaw. Served with Mexican rice and vegetable of the day. *Great dish!* ..... \$17.99

### Tacos al Pastor (3 tacos)

Pork marinated with our special recipe until it's tender and moist. Served with chopped cilantro, onions and our famous homemade salsa with rice and black beans. .... \$12.99

### Cochinita Pibil (3 tacos)

Pork simmered in jalapenos own Mexican spices with red onions and fresh lime. Served with Mexican rice and black beans. .... \$12.99

### Carne Asada Tacos (3 tacos)

Steak a la plancha (on a hot iron skillet) with onions and fresh homemade salsa. Served with Mexican rice and black beans. .... \$12.99

### Jalapeños Burrito

Flour tortilla filled with black beans, rice, lettuce, sour cream, chorizo, chicken and steak ..... \$13.99

### Steak Fajita Burrito

Flour tortilla filled with black beans, rice, lettuce, sour cream, sautéed onions, peppers and steak. .. \$13.99

### Chicken Fajita Burrito

Flour tortilla filled with black beans, rice, lettuce, sour cream, chorizo, chicken and steak. .... \$13.99

### Chorizo Tacos (3 tacos)

Three soft corn tortillas stuffed with chorizo, and pico de gallo. Served with Mexican rice and black beans. .... \$12.99



## Sides

### Rice

\$1.50

### Fried Sweet Potatoes

\$2.00

### Black Beans

\$1.50

### Grilled Zucchini

\$2.00

### Roasted Corn

\$2.00

### Veggie of the Day

\$2.00

## Desserts

### Flan

Egg custard that bakes in a large, shallow dish, and it's flavored with caramel. The dish is inverted when served and the excess caramel is used as a sauce for the flan. *"No one makes Flan like Jalapeños Grill."* ..... \$5.99

### Churros

Churro is a sweet fried pastry based snack it is sometimes referred to as "Mexican dough" but is more like a cinnamon stick. .... \$5.99

### Kahlua Sombrero Cake

..... \$5.99

### Fried Ice Cream

A scoop of deep-frozen ice cream rolled in egg, then rolled in corn flakes and cookie crumbs then comes the magic: *We briefly deep fry it!!* The super low temperature of our ice cream prevents it from melting while being fried. Finished with caramel and whipped cream. .... \$5.99

### Plátanos con Cajeta

Fried plantains with Mexican caramel ..... \$5.99

### Coconut Cake

..... \$5.99



Pepito's Cheeseburger

## Kids

(All Kids' Meals \$5.95)

Pepito's Cheese or Chicken Quesadilla

Pepito's Tenders

All kids' meals are served with mini-churros

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# Take Out



[www.jalapenosweb.com](http://www.jalapenosweb.com)

(508) 668-3900

960 Main Street Walpole, MA 02081



# Bienvenidos

Put a little spice in your life

## Welcome to México

My name is Ricardo Dorronsoro and I have been living in Massachusetts for the past 20 Years. Ever since I moved here from Cancún in the Yucatán peninsula, my friends and family took me to a lot of "Mexican restaurants." I discovered that it wasn't the authentic Mexican food that I knew and loved as a child and throughout my life. I really missed those flavorful dishes, so I started cooking my mother's recipes for my friends and family. They absolutely loved them. You see, Great Mexican food is very simple - to taste right it has to be fresh and almost everything is made from scratch.

I have been working in the restaurant business for the last 30 years and I have worked in some good and some great restaurants. I learned and grew and came to expect the most of my dining experiences. I have made my best attempt to apply the best things to my restaurant. The food must be authentic. The ingredients must be freshest available. The whole place will buzz with fun, friends, family and música. My goal is to provide you with not only a great meal but an incredible dining experience.

Since coming to America to marry my sweetheart 20 years ago, I have always wanted to open a restaurant where people would have fun, delicious food and be able to "get away" for a few hours. Come back with me to that special secluded beach on the southern tip of Cancún where the sun is warm, the sand is soft, people dance Salsa at all hours, and enjoy a nice meal with a great margarita.

It is truly a pleasure to have you as my customer and please let me take you to the different authentic flavors of México.

## Entradas

### Picaditas from Puerto Marqués

This version of sopas is from Puerto Marqués, a small beach community southeast of Acapulco. These little "masa boats" are characterized by their pinch-up rims, which hold the savory filling. Refried beans, salsa roja, sour cream, crumble queso Fresco and chopped onions. ....\$7.99

### Taquitos

Rolled and fried corn tortillas filled with your choice of chicken or beef. Served with our homemade pico de gallo, lettuce, sour cream and sprinkled cheese. ....\$7.99

### Carnitas

Sautéed pork cooked to perfection in orange chipotle sauce. Served with fresh flour tortillas. ....\$9.99

### Tinga Tostadas

Two crispy corn tortillas layered with beans, sour cream and pulled chicken cooked in orange chipotle sauce. ....\$8.99

### Empanadas

Spicy beef or chorizo and cheese, stuffed fried pastries. Served with lettuce, salsa verde, sour cream and sprinkled cheese. ....\$8.99

### Quesadillas

Chicken \$9.99      Steak \$10.99  
Lobster 4oz \$13.99

Toasted flour tortilla stuffed with cheese. Served with pico de gallo, lettuce and sour cream.

### Guacamole

Our own traditional Mexican avocado dip with fresh lime juice, cilantro, tomatoes, onions and jalapeños.

Served with fresh tortilla chips.....\$9.99

### Queso Fundido

A festive creamy melted cheese with roasted peppers and grilled chorizo. Served with our own fresh warm flour tortillas.....\$8.99

### Tostadas de Jaiba

Fresh crabmeat with chopped tomatoes, onions, cilantro, cucumbers and avocado. Served on tostadas with chipotle mayo.....\$11.99

### Shrimp Vallarta

This house favorite is prepared with sautéed jumbo shrimp and finished in a chipotle honey mustard sauce with melted cheese.....\$10.99

### Shrimp Ceviche

Chilled shrimp marinated in lime juice with chopped tomatoes, onions, cilantro, jalapeño peppers, avocado and pineapple. Served with corn tortilla chips.....\$10.99

# Ensaladas y Sopas

## Cesar Salad

Originally from México City, this classic Cesar salad is served with homemade garlic croutons and pepper jack cheese. \$7.99

Add your choice Shrimp \$4.00    Steak \$3.00    or Chicken \$2.50

## Ensalada Mayan

Baby field greens tossed with diced avocados, red onions, cilantro, diced tomatoes and cucumbers with a light lime vinaigrette dressing. \$6.99

Add your choice Shrimp \$4.00    Steak \$3.00    or Chicken \$2.50

## Ensalada Tropical

Garden salad topped with sliced strawberries, kiwi, onions and tomatoes. Served with a Strawberry vinaigrette dressing. \$7.99

Add your choice Shrimp or Scallops. \$4.00

## Tulum Shrimp Salad

Grilled Shrimp with fresh cilantro then presented over mixed salad green with avocado, tomatoes and mango salsa. With our secret homemade dressing adds just the right subtle

*Spice for your life.* \$10.99

## Tortilla Soup, Black Bean Soup, Pozole Soup

Your choice of these 3 great Mexican Soups.

Cup \$2.99    Bowl \$4.99

## Sopa de Mariscos

Lobster based soup with shrimp, tilapia and Swordfish.

Cup \$3.99    Bowl \$5.99

# Platos Especiales

## Albóndigas chipotle

Mexican meatballs in chipotle sauce.

*Mexico City's favorite dish.* Served with

Mexican rice and black beans. \$14.99

## Pollo Thomas

Grilled chicken breast under sautéed roasted peppers, Jalapenos, red onions and tomatoes simmered in spicy garlic butter sauce.

Served with Mexican rice and black beans. \$14.99

## Mole Poblano

Boneless chicken breast with our homemade mole sauce and topped with sesame seeds. Served with Mexican rice and black beans. \$14.99

## Tamales

Their essence is the maize dough, usually filled with a savory filling, wrapped in a corn husk, and steamed until firm. Jalapeños Grill is proud to offer you a choice of irresistible red (chicken) or green (pork) tamales. Served with Mexican rice and black beans. \$12.99

## Puerco En Salsa Verde

Chunks of pork and potatoes simmered in salsa verde until tender. One of the most authentic dishes in Mexico. Served with Mexican rice and black beans. *Is a great dish.* \$14.99

## Chiles Rellenos

Two poblano peppers filled with your choice of beef or cheese the topped with ranchero sauce. Served with Mexican rice and black beans. \$14.99

# Seafood

## Camarones al Mojo

Sautéed jumbo shrimp tossed with garlic lime juice and splash of sherry wine. *Cooked to perfection!* Served with Mexican rice and black beans. ....\$17.99

## Tamarind Shrimp

Jumbo shrimp grilled and topped with chipotle tamarind sauce. This plate is one of the most exquisite dishes from the coast of Campeche. Served with rice and corn. ... \$17.99

## Camarones Oaxaca

Sautéed shrimp tossed with tomatoes, onions, Poblano peppers and lime wheels cooked in butter and sherry wine. Served with Mexican rice and vegetable of the day. ....\$17.99

## Tilapia Veracruz

Tilapia (white wild fish) sautéed in lime juice and our homemade Veracruz sauce. Served with Mexican rice and black beans.\$16.99

## Shrimp Vallarta Dinner

Sautéed jumbo shrimp or scallops topped with our famous homemade Vallarta sauce. Served with Mexican rice and vegetable of the day.....\$17.99

## Pescado Achiote Tacos

Grilled tilapia with achiote sauce and Mexican slaw. This is one of the most popular dishes in the Yucatán peninsula. Served with rice and veggie of the day. ....\$12.99

## Mango Salmon

A flavorful grilled salmon fillet gently topped with orange glaze and mango salsa. Served with rice and black beans. ....\$16.99

## Swordfish Jalapeños

Grilled swordfish with a smoky chipotle salsa, pan-roasted tomatillos and potatoes. Served with Mexican rice and vegetable of the day. ....\$16.99

# Fajitas

Close your eyes and you can hear and smell the sizzling peppers and onions from outside. Served with pico de gallo, sour cream, lettuce, sprinkled cheese, warm flour tortillas, Mexican rice and black beans.

With your choice of the following:

Chicken  
\$15.99

Steak  
\$16.99

Chorizo  
\$15.99

Shrimp  
\$18.99

Lobster  
\$21.99

Combo choice of two  
(Chicken, Steak or Chorizo)  
\$17.99

Add shrimp  
\$18.99

Add fresh guacamole  
\$1.00

# Vegetarian

## Cheese Enchiladas

With your choice of sauce. ....\$11.99

Veggie Quesadilla ..... \$9.99

Chiles Rellenos Cheese. \$14.99

Veggie Enchilada.....\$11.99

Veggie Fajita.....\$14.99

Veggie Burrito.....\$11.99

Veggie Tacos..... \$9.99



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