



470-729-3288

<http://fl.jackrabbitdeliveries.com>

El Leoncito Mexican Cuban Tit

Lunch

Combinations

Choice of one \$7.95, choice of two \$8.95 served with yellow rice and refried beans

- Enchilada \$8.75
Choice of cheese, chile Colorado beef, chicken, ground beef or chile verde pork
- Chile Relleno \$8.75
- Chile Verde Pork Tamal \$8.75
- Taco \$8.75
Choice of shredded beef, ground beef or chicken

BURRITOS & CHIMICHANGAS

Served with yellow Mexican rice. For wet burrito add \$1.25

- Chimichanga \$9.08
Large flour tortilla filled with refried beans and your choice of meat fried to a golden crisp, topped with queso blanco and pimienta salsa
- Meat & Beans Burrito \$8.25
Grande flour tortilla filled with refried beans and your choice of ground beef, chile colorado beef, chicken or chile verde pork
- All-Meat Burrito \$8.75
Grande flour tortilla with chile colorado, beef, chicken, chile verde pork or ground beef
- Carne Asada Burrito \$9.85
Grande flour tortilla filled with refried beans, grilled choice sirloin steak and grilled onions, tomatoes, cilantro and jalapenos
- Beans & Cheese Burrito \$5.45
Grande flour tortilla filled with refried beans monterey jack chile relleno
- Chile Relleno Burrito \$9.35
Grande flour tortilla filled with refried beans and one monterey jack chile relleno
- Chorizo Burrito \$6.55
Grande flour tortilla filled with primo chorizo sausage and scrambled eggs
- Carnitas Burrito \$7.65
Grande-sized flour tortilla filled with pork carnitas, pico de gallo, refried beans, served with yellow mexican rice

Fajitas

- Fajitas \$11.55
Sizzling Marinated skirt beef or chicken tenderloin sauteed with fresh tomatoes, bell peppers and onions, served on a sizzling pan with refried beans, yellow rice and tortillas

CUBAN DISHES

- Cuban Sandwich \$9.35
Pressed, cuban bread, slices of pork roast, ham, swiss cheese, mustard and pickles. Add \$1.50 for a cup of black bean soup
- Ropa Vieja \$10.45
Our slow-roasted beef prepared with bell peppers, onions, tomatoes and garlic, served with white rice, organic plantains and black beans.
- Pan con Bistec Dinner \$9.35
Grilled sirloin steak or chicken sandwich with lettuce, tomato and shoestring potato sticks on pressed Cuban bread. Add \$1.50 for a cup of black bean soup
- Palomilla \$11.55
6 oz. choice top sirloin steak "Old Havana-Style," topped with fresh parsley and onions, served with white rice, black beans and organic plantains
- Picadillo De Criolla \$9.35
A ground beef casserole with minced ham, peppers, onions, potatoes, tomatoes, raisins, green olives and spices. A Cuban favorite, served with white rice, organic sweet plantains and black beans
- Bistec De Pollo A La Plancha \$10.18
8 oz. grilled chicken breast, lightly marinated in cuban mojo, served with black beans, white rice and organic sweet plantains
- Torta De Carnitas \$8.75
Cuban bread filled with carnitas de puerco and diced tomatoes, onions, cilantro, lime and jalapenos
- Cuban Combo \$7.65
Chico Cuban sandwich with bowl of black bean, soup of the day or pozole

Antojitos

- Quesadilla \$7.43
Grande-sized flour tortilla with melted monterey jack & cheddar cheese with a side of lettuce, tomato and sour cream, topped with queso fresco & cilantro with meat option \$8.95
- Mango Ceviche \$12.65
Shrimp, fish and mango marinated in fresh citrus juices, served with fresh avocado
- Nachos \$8.75
Corn tortilla chips topped with refried beans, melted monterey jack & cheddar cheese and jalapeno strips Add ground beef, chorizo or chicken \$1.95
- Stuffed Jalapenos \$7.98
Lightly breaded, fresh jalapenos stuffed with cream cheese, monterey jack & cheddar cheese
- Chicken Fajita Quesadilla \$11.55
Grande-sized flour tortilla with monterey jack queso with our

Dinner Mexican Favorites

- La Tejana \$14.25
5 oz. grilled sirloin steak and a cheese enchilada with a side of refried beans, Mexican rice and pico de gallo.
- Chile Verde \$12.65
Chunks of pork simmered in tomatillos and chiles, served with refried beans, Mexican rice and tortillas.
- Pina Veracruz \$20.85
1/2 fresh pineapple grilled and filled with grilled shrimp, grilled chicken breast, mushrooms, onions, fresh pineapple with our ancho guajillo sauce, served over a bed of yellow Mexican rice.
- Tacos de Carne Asada \$13.15
2 authentic Mexican steak tacos, served on corn tortillas with fresh cilantro and onions with a side of refried beans and Mexican yellow rice.
- Arroz con Pollo \$13.75
Tender pieces of grilled chicken breast cooked with bell peppers, onions and tomatoes, tossed with Mexican rice and served with a side of refried beans and tortilla
- Huevos Rancheros \$9.85
2 large eggs served on a corn tortilla and topped with salsa Espanola served with refried beans, Mexican rice, guacamole, and tortillas.
- Chorizo con Huevos \$9.85
2 large eggs scrambled with primo chorizo, served with refried beans, Mexican rice, guacamole, and tortillas.
- Machaca \$10.45
Our slow-roasted, shredded beef scrambled with eggs and green chiles, served with refried beans, Mexican rice, guacamole and tortillas.

Cuban Dishes

- Ropa Vieja \$14.25
Our slow-roasted beef prepared with bell peppers, onions, tomatoes and garlic, served with white rice, organic plantains and black beans.
- Picadillo de Criolla \$13.15
A ground beef casserole with minced ham, peppers, onions, potatoes, tomatoes, raisins, green olives and spices. A Cuban favorite, served with white rice, organic sweet plantains and black beans
- Cuban Sandwich \$9.85
Pressed, cuban bread, slices of pork roast, ham, swiss cheese, mustard and pickles. Add \$1.50 for a cup of black bean soup

Desserts

- Fried Ice Cream \$5.78

Dinner Suggestions

- Wet Burrito Plate \$12.65

- A large flour tortilla filled with refried beans and your choice of chile colorado beef, ground beef, chile verde pork, or chicken, covered in our red mole sauce, Monterey Jack, and cheddar cheese, served with a side of Mexican rice, lettuce and tomato.*
- Spinach Enchiladas** \$12.05
2 enchiladas filled with spinach, Monterey Jack, and cheddar cheese topped with our creamy chipotle mushroom sauce, served with Mexican yellow rice and refried beans
- Chalupa Tostada** \$10.95
Tortilla shell filled with lettuce, refried beans, your choice of ground beef, chile Colorado beef, chicken or chile verde pork topped with Monterey Jack & mild cheddar cheese, sour cream and guacamole
- Enchiladas Rancheras** \$14.25
2 corn tortillas filled with your choice of chile colorado beef, ground beef, chile verde pork, chicken or cheese, covered in our poblano tomatillo sauce with cheese and a side of refried beans, Mexican rice, sour cream and guacamole.
- Chimichanga Plate** \$12.05
A crispy golden burrito stuffed with refried beans and your choice of chicken, ground beef or shredded beef, topped with queso blanco and pimiento salsa, served with yellow rice.
- Flautas Plate** \$10.95
Your choice of shredded beef, vegan beef or chicken rolled in crispy golden brown tortillas topped with guacamole and sour cream, served with refried beans and yellow rice.
- Chuleta Kan Kan** \$15.95
An Island favorite whole pork chop frito served with salsa verde, yellow rice and black beans.
- Salmon Escabeche** \$19.25
Pan-seared fillet of salmon topped with escabeche sauce, dried chiles guajillo, and ancho with fresh garlic served over a bed of mashed yuca.
- Carne Asada Burrito** \$13.75
A large flour tortilla filled with refried beans, grilled choice sirloin, roasted tomato and onion, cilantro and a pinch of jalapenos, served with a side of yellow rice.
- Carnitas de la Abuelita** \$13.15
Mexican pork carnitas, served with pico de gallo, refried pinto beans, yellow mexican rice and flour tortillas
- Fish Tacos** \$13.75
2 mahi mahi tacos grilled with mango or cilantro lime salsa, served with yellow rice and refried beans.
- Tacos de Papas Rancheros** \$12.05
Potatoes cooked with roasted tomatoes, onions and peppers on soft corn tortillas, served with white rice and refried beans.
- Tacos de Carnitas Plate** \$12.65
Two gadalajara-style carnitas tacos topped with fresh onions and cilantro, served with mexican pico de gallo, refried beans and yellow mexican rice

- marinated grilled chicken, bell peppers, onions and tomatoes*
- Guacamole** \$10.45
Made fresh daily in our cocina daily
- Queso Fundido** \$8.75
Chihuahua melted cheese topped with cotija and primo chorizo
- Chile Con Queso**
Small \$3.50 Large \$6.50 Melted blanco or cheddar cheese
- Habana Trio** \$9.85
Stuffed beef & york yucca, ham croquetas and cheese tequenos
- Michoacan Cotija Lime Scallops** \$13.75
A luscious in-shell bay scallops topped with select michocan cotija cheese, then broiled to perfection in our house lime butter, finished off with a garnish of perejil

Sopas

- Black Bean Soup**
*Our famous black bean soup garnished with cheese and onion
Cup \$3.50 Bowl \$4.95*
- Soup of the Day**
Cup \$3.50 Bowl \$4.95
- Pozole**
Cup \$3.50 Bowl \$4.95

Ensaladas

- House Green Salad** \$4.35
A traditional green salad with fresh cucumbers, tomatoes, onions and cheese
- Yucatan Mango Salad** \$11.55
Grande tortilla shell filled with mango and grilled chicken breast on a bed of lettuce, topped with tomato and queso fresco
- California Salad** \$11.55
Grande-sized tortilla shell filled with fresh avocados on a bed of spring lettuce, cherry tomato, monterey jack & cheddar cheese, walnuts, grilled chicken or shrimp

Los Compadres

Served with yellow rice and refried beans
Enchiladas-Choice of chile colorado beef, chile verde pork, chicken, ground beef or cheese
Tacos-Choice of shredded beef, ground beef, or chicken
Add a cup of soup or salad for only \$1.50 more

- Enchiladas (2) \$13.15
Tacos (2) \$13.15
Taco & Tamal \$13.15
Enchilada & Taco \$13.15
Enchilada & Tamal \$13.15
Chile Rellenos (2) \$13.15
Chile Relleno & Enchilada \$13.15
Chile Relleno & Taco \$13.15
Chile Relleno & Tamal \$13.15
Tamales (2) \$13.15
Choice of 3 \$14.85

Steak Especials

- Sizzling Fajitas**
*Chicken \$14.95 Steak or Shrimp \$15.95 Fajitas for 2 \$21.50
Vegetarian \$9.95*
Marinated skirt steak, chicken or shrimp sauteed with fresh tomatoes, bell peppers and onions, served on a sizzling pan with refried beans, yellow rice, tortillas and soup or salad
- Habanero Steak** \$18.15
10 oz grilled new york stripped topped with mojo de ajo and grilled

- A twist on a Mexican favorite. A large chocolate chip cookie dough ice cream ball, deep-fried with our crunch coating with whipped cream, chocolate sauce and a cherry.*
- Churros** \$4.35
A delicated mexican pastry also know as a "mexican donut." Filled dough with cajeta and lightly coated with cinnamon sugar and honey.
- Flan** \$3.85
This traditional, Mexican-style flan is a delicious baked custard with a rich, caramelized topping.
- Sopapillas** \$4.35
Flour tortilla puffs topped with honey and cinnamon sugar.
- Cuban Bread Pudding** \$4.95
Homemade bread pudding served with ice cream and dulce de leche

- diced onions, served with white rice,
black beans and plantain chips*
- Palomilla** \$17.05
*10 oz. choice top sirloin steak (thin
cut) "Old Havan-Style," topped with
grilled onions and fresh parsley,
served with white rice, organic
plantains and a cup of black beans*
- Carne Asada** \$17.05
*10 oz. choice top sirloin steak
topped with asparagus refried beans,
yellow rice, toreado grilled jalapenos,
pico de gallo, tortillas and soup or
salad*
- Churrasco** \$19.25
*10 oz. Argentinian-style angus
steak, marinated in mojo de ajo
sauce, topped with chimichurri sauce
and served on a sizzling pan with
white rice, tostones and black beans*

Mariscos

- Camarones Rancheros** \$16.45
*Large shrimp cooked with bell
peppers, onions and tomatoes in
your choice of mild or spicy espanola
sauce*
- Camarones Al Mojo De A Jo** \$16.45
*Our mexican shrimp scampi! Large
shrimp prepared in our wine, garlic
and butter sauce*
- Mojarra**
*(Market Price) Whole snapper
lightly breaded, topped with house
cilantro-lime salsa, served with
tostones, white rice and black beans*
- Pina Veracruz** \$20.85
*Half fresh pineapple grilled and
filled with grilled shrimp, grilled
chicken breast, mushrooms, onions,
fresh pineapple with our ancho
guajillo sauce, served over a bed of
yellow mexican rice*
- Salmon Escabeche** \$19.25
*Pan-seared fillet of salmon topped
with escabeche sauce, dried chiles
guajillo, and ancho with fresh garlic,
served over a bed of mashed yuca*
- Enchiladas De Camarones** \$15.95
*Two grilled shrimp enchiladas
topped with our creamy chipotle
sauce, corn, bell peppers, chorizo,
bacon, mushrooms, queso fresco
and cilantro, served with mexican
yellow rice and refried beans*
- Mariscada** \$16.45
*An explosion full of flavor! Shrimp,
mussels, calamari and clams sauteed
in yellow peruvian chile pepper,
yerba buena, potatoes with the
perfect touch of heat topped with
cilantro, served with white rice*
- Fish Tacos** \$13.75
*Two mahi mahi tacos grilled with
mango or cilantro-lime salasa, served
with yellow mexican rice and refried
beans*
- Shrimp Pina Tacos** \$13.75
*Marinated shrimp cooked with
grilled pineapple and topped with
avocado and cilantro, served with
refried beans and yellow mexican
rice*

Dinner a la Carte

- Enchilada** \$4.95
*A corn tortilla filled with ground
beef, chile colorado beef, chicken,
chile verde pork, or cheese with our
red chile sauce mild, topped with
Monterey Jack and cheddar cheese*
- Enchilada Ranchera** \$5.78
*A corn tortilla filled with ground
beef, chile colorado beef, chicken,
chile verde pork, or cheese with our*

	<i>green poblano tomatillo sauce topped with Monterey Jack, and cheddar cheese, sour cream, and guacamole.</i>	
Chile Rellene		\$4.68
	<i>A battered, stuffed poblano pepper with melted cheese topped with Espala sauce. 1 of the best you ll have!</i>	
Side Veggies		\$3.25
	<i>Grilled carrots, broccoli, yellow squash, cauliflower, and mushrooms.</i>	
Molcajete Bowl		\$8.75
	<i>A traditional mexican bowl filled with your choice of white or mexican yellow rice. Your choice of refried beans or black beans and choice of chile colorado beef, chicken, carnitas, chile verde pork, ground beef or mixed veggies. Topped with lettuce, tomatoes, salsa, corn, gaucamole, sour cream and monterey jack & cheddar cheese. Mango chicken add \$2.00 Grilled chicken add \$2.00 Steak add \$2.00</i>	
Taco		\$3.25
	<i>Hard or soft shell filled with your choice of ground beef, shredded beef, chicken or potatoes.</i>	
Steak Fries		\$2.48
	<i>Large french fries with ketchup.</i>	
Refried Beans		\$3.25
Yellow Rice		\$3.25
Plantains		\$3.25
Tamal		\$4.13
Tostones		\$3.25