MEXICO LINDO
GRILL & CANTINA

Appetizers

SUPER NACHOS CON CARNE - *$14*
Your choice of chicken, beef, shredded beef "picadillo", or our homemade Mexican-style chorizo.

NACHOS IDAHO - *$14*
Lightly fried potato skins filled with your choice of chicken or beef and topped with Monterey Jack cheese, guacamole, sour cream and pico de gallo.

MEXICAN QUESADILLA - *$14*
Flour tortilla filled with your choice of chicken, beef, chorizo or shrimp and Monterey Jack cheese. Served with tomatoes, onions, guacamole, pico de gallo sauce and sour cream on the side. Add shrimp +$2

WINGS
House Wings - $13 | Mango Habanero Wings - $14

FAJITA QUESADILLA - *$15*
Steak or chicken with onions, green bell peppers, cheese, guacamole and sour cream on the side. Add shrimp +$2

CHILE CON QUESO - *$11*
A warm spiced Mexican-style fondue. Traditional American cheese adds a creamy, familiar base, while fresh jalapeño brings a bold, flavorful kick.
Add chorizo or ground beef +$3.

TAQUITOS LINDOS - *$11*
Small crisp corn tortillas rolled with a choice of chicken or beef. Served with fresh lettuce, tomatoes, sour cream, guacamole, pico de gallo and cotija cheese.

SHRIMP NACHOS - *$15*
Chips, Monterey Jack cheese topped with guacamole, sour cream, tomatoes, beans and onions.

FIESTA PLATTER - *$18*
Wings, taquitos, quesadillas and nachos.

CEVICHE MIXTO - *$18*
Classic Spanish seafood dish made with fish, octopus and shrimp prepared with a blend of spices, fresh lime, onion, tomatoes & cilantro.

Chicken

All dishes are served with warm tortillas.

ARROZ CON POLLO - *$19*
Our signature item, tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers served on a bed of rice with melted Monterey Jack cheese, smothered with our special mild sauce and garnished with sliced avocado.

CHICKEN CARNITAS - *$18*
Sautéed chicken strips with green peppers, onions and spices.

POLLO ASADO - *$19*
Grilled boneless and skinless butterflied chicken breast marinated, topped with grilled vegetables and spices.

MOLE POBLANO - *$19*
Grilled skinless chicken breast served in authentic Puebla-style sauce. Poblano peppers, chocolate, and spices create a mysteriously dark bitter sauce.

CHICKEN MEXICAN STYLE - *$18*
Skinless chicken in an authentic sauce with onions, tomatoes, garlic and spices.

POLLO A LA CREMA - *$19*
Tender chicken strips cooked in authentic Mexican sour cream sauce, green peppers, onions and mushrooms. Served with rice and beans.

POLLO A LA CHIPOTLE - *$19*
Sautéed strips of chicken with onions and bell peppers. Cooked with our abuela's special creamy chipotle sauce (Medium-Hot).

Burritos

MÉXICO LINDO BURRITO - *$17*
Flour tortilla filled with rice, refried or rancho (cholesterol-free) beans and your choice of chicken, shredded beef or pork. Topped off with a special burrito sauce, melted Monterey Jack cheese, lettuce, tomatoes, onions, sour cream and guacamole.

EXPRESSO BURRITO - *$16*
Pork "Chile Verde", rice and beans wrapped in a flour tortilla. Topped with guacamole, tomatoes, onions, cotija cheese and enchilada sauce.

POLLO ASADO BURRITO - *$17*
Large flour tortilla stuffed with grilled chicken, rice and refried beans. Topped with our special tomatillo sauce, pico de gallo, sour cream and melted cheese.

CARNE ASADA BURRITO - *$18*
Grilled steak, rice and refried beans in a flour tortilla. Topped with our special tomatillo sauce, pico de gallo, sour cream and melted cheese.

MACHO BURRITO - *$17*
Flour tortilla filled with Marinated steak , cooked in a tasty red Mexican-style sauce with melted cheese, rice, refried or rancho (cholesterol-free) beans. Topped with tomatoes, green onions, melted cheese and sour cream.

DELUXE BURRITO - *$15*
A flour tortilla filled with your choice of chicken or beef. Topped with melted cheese, guacamole, sour cream, tomatoes, lettuce and onions.

FAJITAS BURRITO - *$18*
Your choice of steak or chicken. Marinated in our secret sauce with rice, beans, onions and bell peppers. Finally, topped with melted cheese, sour cream and burrito sauce.

WET BURRITO - *$19*
Large flour tortilla stuffed with shrimp, marinated chicken and rice. Topped with queso dip.

CARNITAS BURRITO - *$18*
Large flour tortilla filled with pork carnitas, rice and beans topped with Monterey Jack cheese, pico de gallo, guacamole and mild salsa.

MOLE BURRITO - *$18*
Chicken, rice, and refried beans rolled in a flour tortilla, topped with mole sauce and sesame seeds. (Mole sauce contains peanuts).

Fajitas

Your choice of steak or chicken strips marinated in our secret sauce, then delivered sizzling hot over a bed of onions and green peppers. Served with pico de gallo, sour cream, guacamole, rice, corn or flour tortillas, choice of refried or rancho (cholesterol-free) beans.

Steak - $21 ◆ Chicken - $21 ◆ Chicken & Steak - $21 ◆ Fajitas Chef - $26 (Chicken, steak, and shrimp) Shrimp - $24 ◆ Fajitas for Two - $38

Enchiladas

ENCHILADAS RANCHERAS - *$18*
Traditional-style enchiladas with lettuce, sour cream, pico de gallo and tomato based mild salsa with cotija cheese. Choice of beef, chicken or cheese.

ENCHILADAS DE CAMARÓN - *$19*
Flour tortillas rolled and grilled with shrimp, scallions, onions, tomatoes and spices topped with Monterey Jack cheese and a special fresh tomatillo sauce, then garnished with sour cream.

MOLE ENCHILADAS POBLANO - *$19*
Two corn tortillas stuffed with chicken topped with our authentic Mexican mole sauce. Served with rice and beans.

ENCHILADAS SUIZAS - *$17*
Two corn tortillas stuffed with your choice of cheese, chicken, ground beef or picadillo. Topped with a delicious green tomatillo sauce and melted Monterey Jack cheese garnished with sour cream.

ENCHILADAS TULA - *$21*
3 corn tortillas stuffed with a choice of chicken, ground beef or pork topped with three different enchilada sauces, green, red and mole sauce. Served with rice, beans and coleslaw.

Vegetarian Dishes

VEGETARIAN BURRITO- *$16*
Black beans, rice, and lettuce wrapped in flour tortilla with guacamole, tomatoes and onions topped with cotija cheese and enchilada sauce.

ENCHILADAS MEXICO LINDO - *$18*
Popeye approved, fresh mega vitamin leafy fortified with mushrooms, spinach and fresh veggies in a tomatillo green sauce. Includes rice, coleslaw and your choice of beans (whole, black or refried beans).

SIZZLING VEGGIE FAJITAS - *$18*
Garden fresh zucchini, carrots, mushrooms, bell peppers and grilled onions. Served with pico de gallo, sour cream, guacamole, rice, beans and corn or flour tortillas.

LAREDO QUESADILLA - *$15*
Marinated zucchini, carrots, mushrooms, bell peppers, onions, spinach and Monterey Jack cheese.

ENCHILADAS POPEYE - *$18*
Popeye approved, fresh mega vitamin leafy fortified with mushrooms, spinach and fresh veggies in a zucchini sauce. Includes rice, coleslaw and your choice of beans (whole, black or refried beans).

Salads

CANCUN SALAD - *$17*
Shrimp, lettuce, spinach, tomato, onions, corn, celery, tortilla strips, house dressing, avocado and sliced mango.

FAJITA SALAD - *$17*
Chicken or steak served in a crispy flour tortilla bowl with iceberg lettuce, onions, peppers, cheese, guacamole, sour cream and salsa Mexicana with our delicious marinated sauce.

DELUXE TACO SALAD - *$14*
Served on a crispy flour tortilla bowl topped with lettuce, cheese and tomato. Served with guacamole and sour cream. Your choice of chicken, beef or picadillo.

JALISCO SALAD - *$16*
Grilled chicken, romaine lettuce, spinach, tomato, onions, tortilla strips, corn, black beans and house dressing.

COCULA SALAD - *$17*
Grilled steak, romaine lettuce, spinach, tomato, onions, tortilla strips, corn, black beans and house dressing.

POLLO A LA PARRILLA ENSALADA - *$18*
Served in a crispy flour shell topped with grilled chicken, lettuce, black beans, Monterey Jack cheese, sour cream, diced tomatoes and avocado slices.

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy. Gluten free

Seafood

SEAFOOD SOUP - *$27*
Shrimp, scallops, mussels, clams, fish, and octopus simmered in a seafood-based broth and tomato juice, garnished with diced avocado and served with fresh lime.

ENCHILADAS DE JAIBA - *$20*
2 flour tortillas rolled and filled with Dungeness crab, scallions, onions and spices topped with Monterrey Jack cheese and a fresh tomatillo sauce, then garnished with sour cream.

CAMARONES A LA PLANCHA - *$19*
Large Mexican shrimp butterflied, laced with garlic, grilled and served on a bed of rice, melted cheese and shredded lettuce with fresh scallions, tomato and lime.

CAMARONES AL MOJO DE AJO - *$20*
Shrimp, mushrooms and onions sautéed in butter, garlic and spices. Served with rice, beans and tortillas.

CAMARONES A LA DIABLA - *$20*
Shrimp with garlic, mushrooms and onions. Served with special salsa (hot), rice, beans and avocado.

SEAFOOD BURRITO - *$21*
One burrito stuffed with crab and shrimp. Topped with tomatillo sauce, cheese and avocado. Rice and beans on the side.

SEAFOOD TACOS - *$20*
(Choice of fish or shrimp)
3 Soft flour tortillas. Topped with Mexican salsa. Served with rice and beans. Chipotle mayo dressing on the side.

CAMARONES MEXICANOS - *$20*
Shrimp sautéed in a special sauce, mushrooms, onions, green peppers, herbs and spices, served on a bed of rice with melted Monterey Jack cheese and garnished with avocado. Served with tortillas.

MÉXICO LINDO SPECIAL - *$24*
Two grilled tilapia fillets covered with pico de gallo salsa, and chopped octopus. This dish is cooked with garlic and garnished with fresh garlic shrimp, Mexican potatoes and Spanish rice - combining the best of Mexico's west coast.

CAMARONES CON TOCINO - *$21*
Bacon wrapped large shrimp served over a bed of grilled onions, mushrooms, and green bell peppers. Served with rice and beans.

CAMARONES CHIPOTLE - *$21*
Sautéed shrimp, mushrooms, green bell peppers and onions in a chile chipotle cream sauce (Medium-Hot).

CAMARONES MONTEREY - *$22*
Large shrimp wrapped in bacon and served on a bed of sautéed vegetables. Topped with melted cheese, sour cream and guacamole. Served with rice and beans

COCTEL MIXTO - *$20*
A delicious bowl of fresh octopus and shrimp soup with avocados, tomatoes, onions and cilantro.

PESCADO (FISH) - *$25*
Whole tilapia fried and served with our Mexican salsa. Served with rice, beans and coleslaw.

Soups

LA TORTILLA SOUP - *$12*
Hot and hearty chunks of tender chicken breast and fresh avocado are steamed up with tortilla strips and shredded cheese in a rich chicken broth.

SOPA DE FRIJOLES NEGROS - *$10*
Warm black bean soup with pico de gallo and cotija cheese.

ALBÓNDIGAS SOUP - *$13*
A delicious Mexican soup made with fresh pork meatballs and seasonal vegetables.

Meats

STEAK STREET TACOS - *$18*
3 Charbroiled steak tacos cooked with chopped grilled onions, topped with fresh onions and cilantro. Served with rice, beans and guacamole.

CARNE ASADA - *$22*
Charbroiled skirt steak served with rice, tortillas, beans, guacamole, pico de gallo, scallions and onions.

AL PASTOR STREET TACOS - *$18*
Three marinated pork tacos cooked with onions and pineapple. Topped with fresh onions and cilantro. Served with rice, beans and guacamole.

STEAK MÉXICO - *$25*
12 oz. Top Sirloin Steak flame broiled and topped with sautéed onions and green peppers. Served with rice and beans.

CHILE COLORADO - *$18*
Beef simmered until very tender in a red tomato sauce, onions, mild peppers and spices. Served with tortillas.

CHILE VERDE - *$18*
Pork Loin braised in a green sauce of special fresh Mexican tomatillos and spices. Served with tortillas.

CARNITAS PLATTER - *$23*
Braised roasted pork with avocado slice, lettuce, pico de gallo, rice and beans.

TACOS CARNITAS - *$21*
3 Soft tacos filled with roasted pork, with pico de gallo and sauce on the side. Served with Spanish rice & refried beans.

TACOS BIRRIA - *$19*
Tender shredded beef birria-style with melted cheese. Topped with cilantro, onions with a side of rich consommé for dipping. Served with Spanish rice and refried beans.

CARNITAS DE RES - *$18*
Top sirloin grilled and sliced with green peppers, onions, guacamole and spices.

STEAK SUPREMO - *$24*
12 oz. New York strip loin, flame broiled and includes rice and beans.

LOMO ASADO MIXTO - *$28*
12 oz. New York Strip Loin, topped with tomatoes, onions, fresh jalapeños and mushroom salsa. Served with rice and beans. A steak and shrimp combo that is sure to make your mouth water.

BIRRIA DE BORREGO - *$24*
A secret of "Don Matute". Lamb shank marinated overnight in wine and guajillo pepper sauce, baked to perfection, garnished with lettuce, salsa Mexicana and a slice of avocado.

TORITO STEAK - *$27*
12 oz. New York strip loin, flame broiled and topped with sautéed mushrooms, green peppers, onions and covered with a special Mexican sauce and melted cheese.

3 AMIGOS - *$22*
Charbroiled tender steak, juicy chicken breast, and shrimp. Served with refried beans, rice, iceberg lettuce, tomato and avocado.

MOLCAJETE - *$32*
Steak, grilled chicken, shrimp, chorizo, queso fresco, jalapeño, scallions, cilantro and our traditional family sauce in a sizzling molcajete. Served with rice, beans and tortillas.

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449 Main St. Melrose, MA 02176

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Small Combinations

$15 each
Includes rice & beans.

Choice of meat: Chicken, Beef & Pork

#5 — *1 Enchilada + 1 Tostada*

#6 — *1 Enchilada + 1 Taco*

#7 — *1 Enchilada + 1 Tamale*

#8 — *1 Enchilada + 1 Chile Relleno*

#9 — *2 Enchiladas*

#10 — *1 Burrito (Beef, Chicken, Picadillo)*

#12 — *1 Pork Chile Verde Burrito*

#13 — *2 Tacos*

#14 — *Chimichanga with guacamole & sour cream.*

#15 — *1 Chorizo Burrito*

#16 — *3 Huevos Rancheros*

#17 — *1 Deluxe Tostada*

#18 — *1 Avocado Tostada*

#19 — *Chorizo con Huevos*

Large Combinations

$18 each
Includes rice & beans.

Choice of meat: Chicken, Beef & Pork

#20 — *1 Chile Relleno + 1 Enchilada + 1 Taco*

#21 — *1 Enchilada + 1 Taco + 1 Tamale*

#22 — *1 Enchilada + 1 Chile + 1 Tamale*

#23 — *1 Tamale + 1 Enchilada + 1 Tostada*

#24 — *2 Tacos + 1 Enchilada*

#25 — *2 Chiles Rellenos*

#26 — *1 Avocado Tostada + 1 Enchilada*

#27 — *2 Pork Burritos*

#28 — *2 Burritos (Chicken or Beef)*

#29 — *3 Enchiladas*

Side Orders

SIDE HOUSE SALAD - *$8*
Iceberg lettuce, tomato, green bell peppers and onions.

CHILE RELLENO - *$8*
Selected poblano pepper stuffed with Monterey Jack cheese folded into a fluffy egg omelette.

CHIMICHANGA - *$11*
Fried flour tortilla rolled and stuffed with cheese and your choice of chicken or beef. Topped with lettuce, guacamole and sour cream.

PLATO CHICO
(for smaller appetites) - $13
Your choice of a taco, relleno, tamale or enchilada (beef, chicken or cheese) or tostada (beef, chicken or beans). Served with rice and beans.

TAMALE - *$7*
Fresh corn "masa" (dough), filled with shredded pork, then wrapped and steamed in a corn husk.

GUACAMOLE - *Market Price*
Fresh ripe avocados blended with tomatoes, onions, spices, fresh lime juice and cilantro.

Refried Beans - $7 ◆ Tortillas (4) - $2 ◆ Spanish Rice- $3
Cole Slaw- $3 ◆ Sour Cream- $2 ◆ Salsa Mexicana - $2.50