

# Tacos

TACOS

Choose 3 for 13.75 • With rice & beans 15.50

## AL PASTOR

Pork shoulder marinated in adobo & slow roasted on a charcoal rotisserie spit, garnished with roasted pineapple & crispy bacon, topped with raw onion, cilantro, salsa roja.

## CARNE ASADA

Marinated skirt steak & grilled onions, topped with raw onion, cilantro, avocado, lettuce & salsa verde. Up charge of 1.25 per taco

## CARNITAS

Slowed cooked pork with pico de gallo and avocado.

## CHORIZO CON PAPA

Homemade chorizo with crispy potatoes topped with avocado tomatillo salsa.

## POLLO

Garlicky marinated chicken breast with roasted poblanos & grilled onions, topped with raw onion, cilantro, lettuce & salsa verde.

## BAJA

Beer battered white fish, red cabbage, avocado & chipotle mayonnaise.

## RAJAS

Roasted poblano, corn and caramelized onion in a creamy poblano sauce. Queso chihuahua, crema.

## CARNE DESEBRADA

Shredded beef topped with avocado tomatillo salsa. Up charge of 1.00 per taco

## SHRIMP

Grilled shrimp, avocado, tomatillo, onion & cilantro salsa. Serrano mayonnaise. Up charge of 1.25 per taco

## PESCADO A LA PLANCHA

Adobo grilled mahi-mahi, avocado, mixed greens, alioli, mango pico de gallo and avocado.

Up charge 1.75 per taco

## RIBEYE

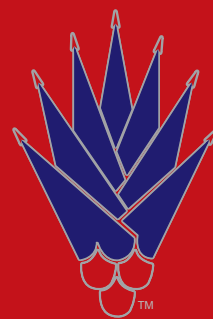
Ribeye steak taco. Pepperjack cheese filled tortillas. Lettuce, tomato & spicy jalapeño sauce. Up charge 1.75 per taco

## TACO FRITO

Corn tortilla pan fried, filled with choice of grill chicken, tinga, carne asada or pastor. Topped with lettuce, tomato, chesse and cream.

## TACO PLATTER 23.25

Choose six tacos. Side of guacamole. Refried pinto beans & Mexican rice. Share fee 5.00 (Includes additional rice, beans & guacamole)



**Aguamiel**  
AUTENTICO SABOR MEXICANO

**AGUAMIEL OFFERS CATERING SERVICES  
PRIVATE PARTIES AVAILABLE**

\*\*\$10.00 Minimum on a credit card charge

\*\*20% Gratuity added to groups of 6 or more

\*\*We are not responsible for lost or stolen items

\*\*Many of our recipes contain up to 30 ingredients, as not all ingredients may be possible to be listed, please inform your server of any allergy or nutritional need you may have. We will do our best to gladly accommodate any need  
3.00 Split plate charges

### EXECUTIVE CHEF:

Marco Antonio Perea

### OTHER LOCATIONS:



7404 W MADISON ST.  
FOREST PARK, IL 60130

**SO GNO**

ITALIAN BISTRO  
100 N HALE ST  
WHEETON, IL 60187

### SANTA FE RESTAURANT

2 LOCATIONS:

426 N. MAIN  
GLEN ELLYN, IL 60137

132 E. CHURCH STREET  
SANDWICH, IL 60548



**Aguamiel**  
AUTENTICO SABOR MEXICANO

30 S Prospect Ave.

Clarendon Hills, IL 60514

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

# Entradas

APPETIZERS

## GUACAMOLE 8.75

Chunky ripe avocados, onion, cilantro & serrano with homemade tortilla chips.

## GUACAMOLE DEL DIA 9.75

Chef's creation of the day.

## QUESO FUNDIDO 8.25

Melted Chihuahua cheese with crispy homemade toluca chorizo & crispy potatoes, roasted poblanos & caramelized onions. Served with homemade tortillas.

## QUESO FUNDIDO DEL DIA 8.75

Chef's creation of the day.

## SOPES (4) 9.75

Corn masa bases topped with shredded beef, onion, cilantro, avocado & homemade queso fresco with a roasted tomato sauce.

## CAZUELA 8.25

Roasted chayote, grilled corn & grilled onions, grilled zucchini & roasted potatoes in a chipotle cream. Served with homemade tortillas.

## TOTOPOS DE ASADA-(NACHOS) 12.25

Grilled Sirloin, melted Chihuahua cheese, beans, guacamole, pico de gallo.

## TAQUITOS CLASICOS 8.75

Crispy "taquitos" of chicken, grilled onions. Tomatillo salsa, guacamole, crema & homemade queso fresco.

## TAMAL DE LA SEMANA 7.75

Chef's creation of the week.

## CEVICHE 10.25

Mahi-mahi, freshly squeezed lime juice, olives, onions, serrano & tomato with fresh made tortilla chips.

## SINCRONIZADAS FULL 13.75 - HALF 8.75

Two flour tortillas filled with chihuahua cheese & choice of filling. Choose of grilled chicken, carnitas, tinga, hand carved ham. Carne asada up charge 3.00

## COMBINACION DE ENTRADAS 19.25

4 sopes, 3 empanadas, 2 nachos, 2 taquitos, guacamole.

# Ensaladas y Sopas

SALADS & SOUPS

## ENSALADA FRESCA 5.00

Jicama, pineapple & cucumber salad. Topped with a homemade chile powder & sour orange juice dressing.

## ENSALADA DE MANGO 9.50

Mixed greens, almonds, mango, jicama, tortilla strips, chipotle - champagne dressing, Homemade queso fresco. Add grilled chicken 14.50. Add shrimp 16.50

## SOPA CLASSICA 6.25

Tomato chipotle flavored chicken broth, grilled chicken, crispy tortilla strips, homemade crema & Chihuahua cheese, avocado, chicharron strips, chile ancho strips.

## SOPA DE LA TEMPORADA 6.25

Seasonal soup.

# Platos Fuertes

ENTREES

## POLLO EN MOLE VERDE O MOLE NEGRO 19.25

Green Mole: Pepitas, serrano & tomatillo mole. | Black Mole made with 25 different ingredients. White rice & sautéed spinach with mojo de ajo. Toasted pepita seeds.

## PORK LOIN IN MANCHAMANTELES 18.25

Ancho chile, pineapple, peanuts & almond mole. Pineapple tamal & arugula salad. Crispy chorizo & roasted pineapple.

## CAMARONES A LA DIABLA 21.75

Grilled garlicky shrimp in a serrano, onion, tomatillo & lime juice spicy sauce. White rice. Grilled zucchini.

## CAMARONES MANGO HABANERO SALSA 21.75

Wood burning grilled shrimp served in a mango habanero sauce, seasonal vegetable & white rice.

## SALMON A LA PLANCHA CON MOLE DE CACAHUATE 21.50

Wood burning grilled Salmon served in a peanut mole sauce, garlic spinach & mashed potato.

## SALMON A LA PLANCHA MANGO HABANERO SALSA 21.50

Wood burning grilled Salmon served in a mango habanero sauce, garlic vegetable & white rice.

## COSTILLA ESTOFADA 23.75

Braised short ribs in tomato guajillo sauce. White rice. Nopal salad, onions, tomato, cilantro & queso fresco.

## CARNE ASADA 29.25

Ancho marinated ribeye, served with guacamole, refried pinto beans, Mexican rice, chicken enchilada, grilled green onion & pickled Jalapeno, plantains topped with crema & queso fresco.

## ENCHILADAS MEXICANAS 17.95

Homemade corn tortillas filled with chicken & a mole negro. Created with more than 25 ingredients. Topped with onions, cilantro & radishes. Refried pinto beans & Mexican rice.

## ENCHILADAS SUIZAS 17.25

Homemade corn tortillas filled with roasted potato, chayote, grilled corn, grilled onions & zucchini. Topped with Creamy Tomatillo sauce, melted Chihuahua cheese, onions & cilantro. Black beans & white rice.

## ENCHILADA SUIZA DE POLLO 17.75

Roasted chicken & grilled onions. Topped with Chihuahua cheese, onions, cilantro & creamy tomatillo sauce. Black beans & white rice.

## COCHINITA PIBIL 17.75

Slowly braised Yucatan style pork marinated in a achiote, wrapped in banana leaves, served with w/ black beans, garnished w/pickled red onions & a side of habanero salsa.

## TOSTADAS DE TINGA 13.75

Two tostadas with pinto beans & grilled chicken tinga. Topped with crema, queso fresco & cabbage. Mexican rice & avocado slices.

## CHILES RELLENOS 17.25

Two stuffed poblano peppers, one with cheese & the other with picadillo- pork, raisins, tomato, onions & peanuts- in a roasted tomato sauce. Refried pinto beans & Mexican rice. Lime dressed arugula salad.

## CHILE RELLENO DE QUESO

Chesse stuffed poblano pepper, in a roasted tomato sauce. Serverd with mexican rice & pinto beans.

(One) Pepper 11.75 - (Two) Peppers 17.25

## CHILE VEGETARIANO 17.75

Poblano stuffed with potatoes, corn, chayote, zucchini, spinach & grilled onions. Topped with Chihuahua cheese & roasted tomato sauce. Black beans & Mexican rice.

## CARNE A LA TAMPIQUENA 28.75

Grilled grass fed sirloin, cheese filled enchilada guajillo roasted tomato sauce topped with melted cheese. Served with charros beans, mexican rice, pico de gallo.

## FAJITAS

Open flamed roasted sweet peppers, quesadillas, chimichurri, red, yellow, green peppers, onion. Guacamole, rice and beans.

## Steak - grass fed sirloin and arrachera

For one - 25.75 / For two - 37.75

## Pollo - organic, no antibiotic grilled chicken breast.

For one - 21.75 / For two - 31.75

## Camaron- grilled shrimp

For one - 24.75 / For two - 34.75

## Fajita combinacion (combination) all three

For one - 26.75 / For two - 38.75

## SONORENSE - (AKA BURRITO) 17.95

Homemade flour tortilla, filled with beans, crema, melted chihuahua cheese, tomatoes, grilled onion. Served with rice, guacamole.

Choice of: carne asada, pollo, al pastor, chorizo, carnitas or vegetarian

# Empanadas

& QUESADILLAS

## EMPANADAS DE LA SEMANA 10.75

Crispy masa dough filled with a different filling & sauce every week. Ask your server for filling of the week.

## QUESADILLAS POBLANAS 14.75

Comal cooked masa tortilla filled with melted Chihuahua cheese & epazote leaves, lime dressed cabbage, fried guajillo salsa & homemade crema.

Add: Al Pastor, Grilled Chicken, Tinga, Carnitas or Rajas 16.25 • Carne Asada 17.50

## QUESADILLAS DE CAMARON 20.25

Blue corn masa tortillas filled with queso Chihuahua, chopped grilled shrimp & grilled onions and grilled pico de gallo, avocado tomatillo salsa. Mexican rice & refried beans.

# Acompañamientos

SIDES

## ARROZ BLANCO

Classic white rice.

## ARROZ MEXICANO

Traditional Mexican rice, with corn & peas.

## FRIJOLE NEGROS

Black beans, epazote.

## FRIJOLE REFritos

Refried pinto beans.

## PLANTAINS

Fried plantains, crema & queso fresco.

## JALAPEÑOS

Homemade pickled with cauliflower, onions & carrots.

## ELOTE MEXICANO

Wood grilled corn on the cob, lightly smothered w/homemade Morita mayonnaise, sprinkled queso fresco & chili powder.

## JALAPENOS TOREADOS

3 wood burning grilled jalapenos, served with lime wedge.

## CEBOLLITAS ASADAS

Wood burning grilled knob onions, served with lime wedge.

## ESPINACAS CON MOJO DE AJO

Garlic sautéed spinach.

## HOMEMADE CORN OR FLOUR TORTILLAS