

¡Enjoy Your Dinner!

Bienvenidos a

La Fiesta

240 Villa Street, Mountain View CA 94041

Reservaciones al 650-968-1364

Parties over 6 ~ Auto gratuity

Open 7 days a week

Antojitos

Guacamole: \$9.95, **Nachos:** \$10.95

Quesadillas: \$10.95 (add \$2.00 for beef, chicken, mole and vegetarian)

Salads

Fiesta Salad: \$14.95

A bed of lettuce with breast of chicken, avocado, cheese, onions, tomatoes, vinagreta dressing and enchilada sauce.

Ensalada Mixta: \$6.95

A tossed green dinner salad with cheese, avocado, onions, tomatoes, vinagreta dressing and enchilada sauce.

Chicken Grilled Salad: \$14.95

A bed of lettuce with a breast of chicken, cilantro, onions and avocado. Served with a lemon wedge. Very light.

Vegetarian Salad: \$14.95

A bed of lettuce with avocado, black beans, rice, cilantro, onions, tomatoes and cheese. Add chicken, beef or pork, \$2.00 extra.

Carne Asada Salad: \$16.95

A bed of lettuce with grilled steak, avocados, green onions and cilantro. Served with a creamy dressing.

Shrimp Salad: \$17.95

A bed of lettuce with grilled tiger prawns, avocados and cilantro. Served with a creamy dressing.

Sopas

Caldo de pollo: \$14.95

Chicken soup with breast of chicken, rice, chopped avocado, tomatoes, onions and cilantro. + tortillas: \$0.75

Tortilla Soup: \$14.95

Breast of chicken, guajillo sauce and cilantro, topped with sour cream, cheese and tortilla strips garnished with *pasilla chile*. Substitute Fish or Shrimp: extra charge.

Considerations to enhance your dining pleasure

Puya Sauce: Try it with meat, chicken, shrimp or pork.

Grandma's Sauce: Try it with shrimp.

Especialidades de La Fiesta

Served with rice, beans and tortillas

Chicken Dishes: \$18.95

Grandma's Especial: ... or call it "Enjococado." This unique dish, once designed for our very special customers, is now everyone's favorite. It dates back over 100 years and is a family recipe. Breast of chicken cooked in a sour cream base. A delicate blend of spices and mild chiles give it a sophisticated and flavorful taste.

Mole Poblano: A *día de fiesta* dish! We grind cocoa beans, spices, nuts, seeds and a dash of mexican chocolate to create a rich medium-hot sauce. This dark mole sauce is served over a breast of chicken and sprinkled with sesame seeds.

Pollo al Chipotle: Breast of grilled chicken sautéed with *chipotle* chiles and onions. Served with *papas fritas* and *guacamole*. *¡Muy picante!*

Pollo Empanizado: A thin and pounded breast of chicken, lightly breaded, seasoned and cooked to a golden brown. Served with *papas fritas* and *guacamole*.

Pollo Tapatio: Strips of chicken breast cooked with fresh chopped tomatoes, bell peppers, green onions and *jalapeños*, then simmered in a red sauce. *¡Muy picante!*

Rajas: Breast of chicken, sautéed roasted *pasilla* peppers, sour cream, onions and garlic.

Meat Dishes

Chile Colorado: \$16.95 Selected pieces of chuck roast sautéed in a rich red *guajillo* sauce and topped with rings of onions. Add melted cheese: \$1.00.
Add melted cheese and sour cream: \$2.00

Chile Verde: \$16.95 A generous portion of selected lean pieces of pork sautéed in a tasty green *tomatillo* sauce. Add melted cheese: \$1.00.
Add melted cheese and sour cream: \$2.00

Adobo: \$17.95 *¡Un platillo casero!* Seasoned tender pieces of pork simmered in a *spicy guajillo* sauce and topped with rings of onion and lemon for a zesty taste.

Bistec Ranchero: \$19.95 Strips of Top Sirloin cooked with fresh tomatoes, cilantro, bell peppers, onions, garlic and herbs make this robust meat casserole a favorite.

Carne Asada: \$19.95 A paillard (thin, pounded) cut of Top Sirloin grilled with green onions, garlic and pepper. Very tasty!

Carne Asada a la Diabla: \$19.95 Top Sirloin grilled with green onions, tomatoes, *jalapeños* and *chile chipotles*. *¡Muy picante!* Try it with shrimp (extra charge).

Carne Asada Tacos: \$19.95 Three tacos with Top Sirloin, cilantro and onions.

Milanesa: \$19.95 A paillard (thin, pounded) cut of Top Sirloin, lightly breaded, seasoned and cooked to a golden brown. Served with *papas fritas* and *guacamole*.

Fajitas: \$19.95 Beef, chicken or shrimp (extra charge), sautéed with peppers and onions. Add *guacamole* and sour cream: \$3.00.

Tampiqueña: \$19.95 A favorite dish of Tampico. An enchilada mole with a 4oz Top Sirloin. Served with rice, beans and *guacamole*.

Seafood Dishes: \$20.95

Camarones al Chorizo

Tiger prawn shrimp sautéed with our homemade *chorizo (beef)*, onions and tomatoes.

Camarones con Salsa Blanca

Tiger prawns sautéed with fresh garlic and simmered in a creamy sauce.

Camarones Picantes

Sautéed shrimp in a spicy *chipotle* and *guajillo* sauce with herbs and *achiote* make this **a fiery picante dish!**

Camarones Empanizados

Lightly breaded tiger prawns, seasoned and cooked to a golden brown. Add **spicy chipotle chile** or **spicy chile puya**.

Del Pacifico

Filet of basa, sautéed with roasted *poblano* peppers, onions, garlic and champagne. Served with rice and beans. **Available also as tacos.**

Pescado Poblano

Filet of basa, sautéed roasted *poblano* peppers, sour cream, onions, garlic and melted cheese.

Pescado Empanizado

Filet of basa breaded and fried in olive oil. Served with rice and salad (no beans).

Tilapia con Chile Puya

Fresh water fish simmered with *chile puya* (smokey, **spicy** chile) in a creamy red sauce. Garnished with avocados and sour cream.

Enchiladas Especiales: \$14.95 *beef, cheese, chicken, pork, or vegetarian*

De Mole

Sprinkled with sesame seeds (see *Mole Poblano*).

Fiesta

Prepared in a *tomatillo* sauce. Topped with avocados, sour cream and cheese.

Grandma's Special Enchiladas

See *Especialidades* for description of sauce.

Mexicanas

Crowned with *añejo* cheese (an aged, salty, crumbly cheese), shallots, oregano and herbs.

Suizas

Prepared in a red sauce. Topped with lettuce, tomatoes, sour cream and cheese.

Enchiladas de Camarones: \$18.95

Sautéed shrimp in a creamy *chipotle* and *achiote* sauce. **¡Muy picante!**

Enchiladas de Camarones en Salsa Blanca: \$18.95

Sautéed shrimp with garlic in a creamy white sauce.

Para Freir (with rice & beans): \$15.95

Chivichanga: A large and fried flour tortilla filled with rice, chunks of lean beef, chicken or pork. Topped with sour cream and *guacamole*.

Vegetarian Chivichanga: Filled with rice, onions, bell peppers and tomatoes.

Flautas: Three corn tortillas fried and filled with beef, chicken or pork, and shaped as a flute. Topped with sour cream and *guacamole*.

Tostada Grande: A nine-inch crispy flour tortilla shaped like a bowl and filled with beans and rice. Topped with lettuce, tomatoes, sour cream, *guacamole* and cheese. Served *a la carte*. Add Chicken, Beef or Pork: \$2.00.

Burritos (with rice & beans): \$14.95

Al Pollo: Breast of chicken cooked in a green or red sauce.

Colorado: Tender chunks of beef cooked in a red *guajillo* sauce.

De Mole Poblano: See *Especialidades* for sauce description. (chicken, beef, pork)

Grandma's Especial: See *Especialidades* for sauce description. (chicken, beef, pork)

Verde: Sautéed lean pieces of pork cooked in a green *tomatillo* sauce.

Vegetarian Burritos (with rice & beans): \$14.95

Al Achiote: Onions, *jalapeños*, lettuce and tomatoes sautéed in a rich and creamy *achiote* sauce. Topped with more *achiote* sauce. *¡Muy picante!*

Encremado: Filled with beans, smothered with sour cream, cheese and red sauce.

Fiesta: Filled with beans, lettuce, tomatoes, onions, rice, and topped with cheese, sour cream and green sauce.

Burrito Puya: Black beans, rice, sour cream, *spicy puya sauce*, cheese and avocados.

Combinaciones (with rice & beans)

Una Pequeña Fiesta: \$12.95 each

#1 Enchilada #4 Chile relleno

#2 Taco #5 Quesadilla

#3 Tostada

Una Buena Fiesta: \$14.95

#6 Enchilada & Taco

#7 Enchilada & Tostada

#8 Enchilada & Chile relleno

#9 Enchilada & Quesadilla

#10 Two Enchiladas

#11 Taco & Tostada

#12 Taco & Chile relleno

#13 Taco & Quesadilla

#14 Two Tacos

#15 Tostada & Chile relleno

#16 Tostada & Quesadilla

#17 Two Tostadas

#18 Chile relleno & Quesadilla

#19 Two Quesadillas

Add Chicken, Beef or Pork to Quesadilla: \$2.00

Special toppings or sauces on Enchiladas: \$2.00

a la carte

Beans: \$3.95

Rice: \$3.95

Taco: \$4.50

Chile relleno: \$7.95

Enchilada: \$6.25

Quesadilla: \$6.25

Tostada: \$6.25

Burrito: \$8.95

[¡Thank you for being our guest at La Fiesta!](#)

Please take note of the following:

Our dishes are prepared with Canola or Olive oil, never animal fats.

Please alert us about any dietary restrictions when ordering.

Our dishes are made from raw, natural ingredients. We are meticulous in the preparation of our dishes. Even so, we can inadvertently include natural substances and/or crunchy edges. We ask that you take care to avoid "dental mishaps".

¡Buen provecho!