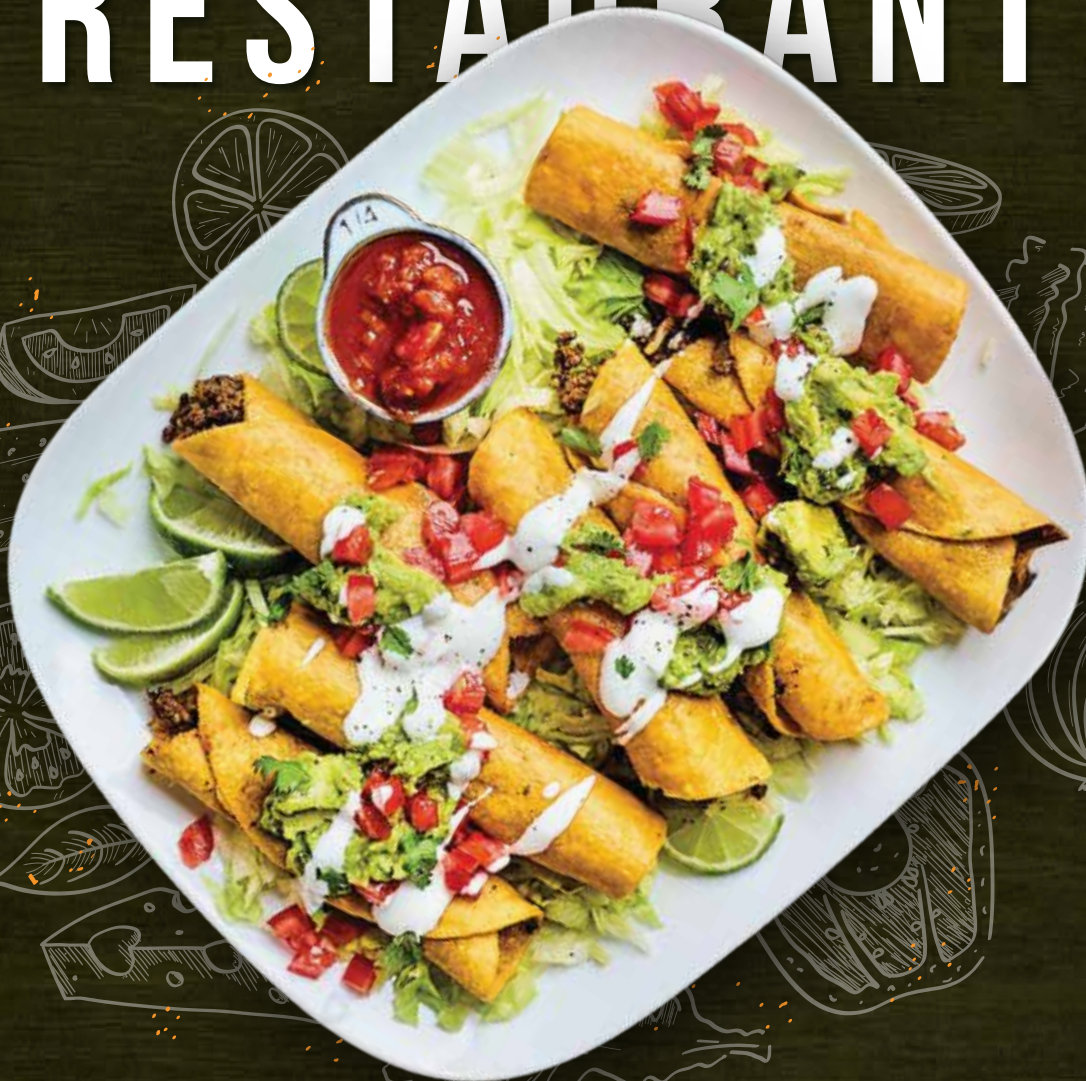




LOS VOLCANES AUTHENTIC

# MEXICAN RESTAURANT



 (719) 698-7579

4767 N Carefree CIR Colorado Springs CO 80917

## HAMBURGERS

### HAMBURGER \$8.00

Hamburger Delight. A succulent beef-patty grilled to perfection, adorned with fresh lettuce, ripe tomatoes, and crisp pickles.

### CHEESE BURGER \$9.00

A juicy beef patty, perfectly grilled and topped with your choice of melted cheese — cheddar, Swiss, or pepper jack. Complemented by fresh lettuce, tomatoes and crisp pickles.

### AVOCADO BURGER \$10.00

A succulent beefpatty, grilled to perfection, topped with creamy slices of avocado, fresh lettuce, ripe tomatoes

### BACON BURGER \$10.00

A juicy beef patty, grilled to perfection, topped with crispy strips of bacon, melted cheese, fresh lettuce, ripe tomatoes, and crisp pickles.

### MEXICAN BURGER \$12.00

Grilled beef patty topped with fresh lettuce, melted cheese, ripe tomatoes, grilled onions, and a tantalizing slice of green chile.

## SALAD

### HARVEST SALAD \$8.00

Mixed greens, roasted butternut squash, cranberries, pecans, and crumbled feta cheese. your choice of meat

### CLASSIC CEASER \$9.00

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with shaved Parmesan cheese and garlic croutons.

### TACO SALAD \$8.00

Crisp lettuce forms the base for seasoned meat, beans, tomatoes, shredded cheese, and salsa. all in a crispy tortilla shell. Topped with a sour cream and guacamole,

### HOUSE SALAD \$8.00

A blend of crisp mixed greens, cherry tomatoes, cucumber slices, and shredded carrots, topped with your choice of chicken, your choice of meat



AGUACHILE SHRIMP 24\$

## KIDS

### KIDS QUESADILLAS \$7.00

A warm quesadilla filled with melted cheese and your choke of seasoned meat.

### KIDS TACOS \$7.00

Tortilla filled with your child's choice of seasoned meat, cheese, and a sprinkle of fresh lettuce.

### KIDS TAMALES \$7.00

Tamale, filled with tender seasoned meat and wrapped in a corn husk.

### CORN DOG \$6.00

Corn dog, perfectly golden and crispy on the outside, with a juicy hot dog on the inside.

### GRILLED CHEESE \$7.00

Grilled cheese sandwich featuring melted cheese between toasted bread,

### CHICKEN NUGGETS \$6.50

Crispy and golden chicken nuggets served with a side of dipping sauces.

### MAC AND CHEESE \$5.00

### KIDS BEAN BURRITO WITH RICE AND BEANS \$5.00

## SIDES

### CHALUPA \$5.00

### CHILE RELLENO \$5.50

### TACO \$1.79

### CHIMICHANGA \$6.00

### REFRIED BEANS \$3.50

### TAMALES \$5.00

### SPANISH RICE \$3.50

### FLOUR TORTILLA 4 \$2.75

### GUACAMOLE \$3.75

### CORN TORTILLAS 5 \$3.75

### SOUR CREAM \$3.75

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## APPETIZERS

### WINGS AL GUSTO \$11

Chicken wings with your sauce of choice, house sauce, hot buffalo ,honey BBQ .

### CEUVA DE LA OSTRAS L: \$14.00 | S: \$9.00

Choose from 12 or 6 fresh raw oysters. (add ceviche or aquachile ceviche + 7\$)

### QUESO Y FUEGO \$13.00

An appetizer combo includes wings, quesadillas, taquitos, nachos. topped with sour cream and guacamole.

### NACHOS \$9.00

Nacho plate, featuring chicken, beef, shredded beef, and skirt steak options. Topped with pico de gallo guacamole and sour cream.

### QUESADILLAS APPETIZER \$10.00

Heavenly quesadillas with your choice of beef, grilled chicken, or carne asada fillings. with pico de gallo guacomle and sour cream

### VOLCAN ASADA FRIES \$13.00

Crispy fries are topped with savory carne asada, zesty pico de gallo, sour cream, and guacamole.

### TAQUITOS DEL VOLCAN \$9.00

Crispy Tortilla Taquitos filled with your choice of chicken or shredded beef.

### CHEESE DIP \$8.00

### MEXICAN PIZZA \$10.00

### CHEESE CRISPY \$7.00

## MARGARTAS

### REGULAR \$8.00

### STRAWBERRY, PEACH, BANANA, MANGO, GUAVA \$9.25

### HORNITOS MARGARITTA \$8.50

### GOLD CADILLAC \$10.00

## SOFT DRINKS

### COKE, DIET COKE, SPRITE LEMONADE ORANGE FANTA \$4.00

### MILK/LECHE \$3.00

### ORANGE/PINAPPLE JUICE \$5.00

### MEXICAN COKE/FANTA/JARRITOS \$5.00

### HORCHATA ,TAMARINDO Y JAMICA \$4.00

### SHIRLEY TEMPLE, ROY RODGERS \$5.00

### ICED TEA (UNSWEET) \$5.00

### HOT CHOCOLATE \$5.00

### COFFEE, DECAF, HOT TEA \$5.00

## BEER CERVEZA

### AMERICAN \$6.00

Budweiser michelob coors light miller genuine ultra

### MEXICAN \$6.00

modelo especial, negra modelo, pacifico corona extra corona it corna nerga dos equis amber,dos equis lt. tecate, sol, estrella ,victoria .

### MODELO CAGUAMA \$10.00

### CORONA CAGUAMA \$10.00

### DRAFT \$10.00 |

## WINE /VINO

### GLASS \$9.50

### 1/2 CARAFE \$4.50

CHABLIS,ROSE, BURGUNDY, SANGRIA



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# ENCHILADAS DE LA CASA

## ENCHILADAS RANCHERAS \$12.00

Ranch-Style Enchiladas. Soft tortillas stuffed with your choice of seasoned meat, rolled and smothered in a rich, savory ranchera sauce served with a side of rice and beans.

## ENCHILADAS DEL PUEBLO \$12.00

Open-Faced Enchiladas tortillas layered with your choice of meat, bathed in a savory sauce, and adorned.

## ENCHILADAS ALA CREMA \$13.00

Creamy Enchilada soft tortillas embrace a filling of your choice, enveloped in a creamy sauce served with a side of rice and beans.

## ENCHILADAS AL MOLE \$13.00

Filled with your choice of meat, generously smothered in our rich and velvety mole sauce and served with a side of rice and beans.

## ENCHILADAS POBLANA \$13.00

2 Tortillas, filled with your choice of seasoned meat, are draped in a velvety poblano sauce and served with a side of rice and beans.

## ENCHILADAS PORK \$12.00

Tortillas embrace a succulent pork filling, bathed in a zesty green sauce served with a side of rice and beans.

## ENCHILADAS SPINACH \$10.00

Tortillas embrace a luxurious filling of sautéed spinach in a cream sauce served with a side of rice and beans.

## ENCHILADAS DELUXE \$10.00

Tortillas generously filled to your liking topped with sour cream served with a side of rice and beans.

## TWO ENCHILADAS \$9.00

Two of our signature enchiladas, each filled with your favorite filling served with a side of rice and beans,



# BURRITOS DEL PUEBLO

## BURRITO \$12.00

large tortilla with your choice of meat smothered in tomato based sauce, melted cheese side of rice and beans.

## BURRITO CARNITAS \$13.00

Burrito features carnitas, seasoned to perfection, combined with whole beans, and fresh ingredients, all wrapped in a warm tortilla.

## BURRITO FAJITA \$15.00

Grilled fajita-style meat, sautéed peppers and onions, rice, beans, are rolled into a warm flour tortilla

## BURRITO VALENTINA \$13.00

Filled with rice and beans, your choice of meat topped with lettuce tomato onion guacamole

## CHUYS BURRITO \$15.00

rice whole beans choice of skirt steak or chicken topped green chile sauce and cheese garnished with lettuce tomato sour cream guacamole

## BURRITO COLORADO \$14.00

chunks of beef slow cooked traditional red sauce with side of rice and beans

## ASADO BURRITO \$15.00

Grilled chicken or skirt steak rice black beans and grilled mix veggies topped with green sauce, queso fresco and pico de gallo

## QUESO DIP BURRITO \$13.00

served with your choice of meat rice and beans wrapped in a flour tortilla garnished with pico de gallo

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## CALSICOS

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### TACOS AL CARBON \$20.00

Choose chicken or beef. Grilled and served on tortillas with rice and beans. Topped with pico de gallo, guacamole, and sour cream.

### TACOS CARNITAS \$20.00

Choose beef, chicken, or pork, grilled with onions and bell peppers. Served like our classic with rice, beans, and toppings of pico de gallo, guacamole, and sour cream.

### TRES AMIGOS TRIO \$20.00

featuring a Chile Relleno, Chile Colorado, and Chile Verde. Upgrade your meal with rice and beans for just \$2.

### CHIMICHANGAS \$13.00

Crispy chimichangas with your choice of meat, topped with guacamole and sour cream. Served with rice and beans.

### QUESADILLAS \$11.00

Cheesy quesadillas with your choice of meat, served with rice and beans, and topped with fresh pico de gallo, guacamole, and sour cream.

### FLAUTAS \$14.00

Crispy flautas with your choice of meat, topped with guacamole and sour cream. Served with rice and beans.

### TAQUITOS RANCHEROS \$11.00

Crispy taquitos with your choice of meat, topped with guacamole and sour cream. Served with rice and beans.

### FAJITA \$20.00

with your choice of chicken, beef, or shrimp. Served with rice and beans, and topped with fresh pico de gallo, guacamole, and sour cream.

### FAJITA SUPER \$30.00

chicken, beef, and shrimp, served with rice and beans. Topped with pico de gallo, guacamole, and sour cream.

### FAJITA DEL RANCHO \$28.00

with your choice of chicken or beef, accompanied by shrimp wrapped in bacon. Served with melted cheese, guacamole, sour cream, pico de gallo, and a side of rice and beans.

### FAJITA COMBO \$28.00

chicken, beef, grilled bell pepper onions, served with rice and beans. Topped with pico de gallo, guacamole, and sour cream.

### STEAK RANCHERO \$20.00

Sizzling grilled beef strips with bell peppers, onions, tomatoes, and jalapeños in a savory tomato broth, topped with fresh cilantro. Served with rice, beans, zesty pico de gallo, and rich guacamole.

### VALLARTA DOWNTOWN \$22.00

A vibrant blend of grilled chicken, shrimp, mushrooms, white clams, and mussels, simmered in white wine reduction. Served over rice and beans, topped with melted cheese, and garnished with zesty pico de gallo and creamy avocado.

## VEGAN

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### REFREID BEAN BURRITO \$11.00

A warm flour tortilla envelops a generous helping of flavorful refried beans, covered in tomato based sauce and melted cheese.

### VEGETBALES ALA CREME \$15.00

A medley of fresh, garden vegetables sautéed and bathed in a luscious cream sauce served with rice and beans.

### CHILE RELLANO \$11.00

Poblano pepper, deepfried and covered in tomato based sauce stuffed with blend of melted cheese.

### ENCHILADAS SPINACH \$13.00

Tortillas embrace a lavish filling of sautéed spinach, onions and mushroom bathed in a velvety cream sauce.

### BURRITO VALENTINA \$11.00

Rice and beans rolled in large flour tortilla, covered in a tomato based sauce topped with lettuce, tomato, sour cream, and guacamole.

### TOSTADA GRANDE \$13.00

Crispy flour tortilla covered in beans topped with lettuce, cheese, tomato, sour cream, guacamole.

### DELUXE TOSTADA \$11.00

Crispy tortilla covered in beans topped with lettuce, cheese, tomato, sour cream, and guacamole.

### AVOCADO TOSTADA \$11.00

Crispy tortilla covered in beans topped with lettuce, cheese, tomato, sour cream, and sliced avocado.

## HEUVOS/EGGS

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### HEUVOS DEL RANCHO \$12.00

Two fried eggs served with rice and beans nestled on a warm corn tortilla, and smothered in ranchero sauce. Garnished with pico de gallo a dollop of sour cream

### CHORIZO & EGGS \$13.00

Scrambled eggs mixed with chorizo, Served with rice and beans, warm tortillas, and a sprinkle of cilantro.

### MACHACA \$13.00

Shredded, beef with eggs, onions, tomatoes, and peppers served with rice and beans, warm tortillas,

### CHILAQUILES Y CARNE \$20.00

Served with skirt steak or chicken egg at your choice of temp and a side of rice and beans with Queso fresco and sour cream

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# COMBONATIONS

#1.3	HARD/SOFT SHELL TACOS WITH RICE AND BEANS	\$11	#12.1	CHILE RELLENO 1 ENCHILDA 1 TOSTADA	\$13
#2.1	ENCHILADA 1 TACO 1 TOSTADA WITH RICE AND BEANS	\$13	#13.2	CHILE RELLENOS WITH RICE AND BEANS	\$13
#3.1	TACO 1 ENCHILADA 1 TAMALES WITH RICE AND BEANS	\$13	#14.1	CHILE RELLENO 1 ENCHILDA 1 CHALUPA	\$11
#4.2	ENCHILADAS 1 TACOS WITH RICE AND BEANS	\$13	#15	CHILE RELLENO 1 CHALUPA WITH RICE AND BEANS	\$11
#5.3	ENCHILADAS WITH RICE AND BEANS	\$10	#16.3	ENCHILADAS EN MOLE WITH RICE AND BEANS	\$11
#6.2	ENCHILADAS 1 TOSTADA WITH RICE AND BEANS	\$11	#17.1	CHILE RELLENO 1 TAMALES 1 ENCHILDA	\$11
#6.3	ENCHILADA CHIPOTLE SERVED WITH RICE AND BEANS	\$13	#18.1	CHILE RELLENO 1 CHIMICHANGA WITH RICE AND BEANS	\$11
#7.2	BURRITOS WITH RICE AND BEANS	\$13	#19.1	ENCHILDA 1 CHIMICHANGA WITH RICE AND BEANS	\$11
#8.1	#8.1 BURRITO 1 ENCHILDA WITH RICE AND BEANS	\$13	#20.1	TAMALES 1 CHIMICHANGA WITH RICE AND BEANS	\$11
#9.2	CHALUPAS WITH RICE AND BEANS	\$11	#21	THIN STEAK & WITH CHOICE OF CHILE RELLENO, TAMALES, CHIMICHANGA OR ENCHILDA	\$20
#10.1	CHALUPA 1 ENCHILDA WITH RICE AND BEANS	\$11	#22.3	FISH TACOS WITH RICE AND BEANS	\$15
#11.1	CHILE RELLENO 1 ENCHILADA WITH RICE AND BEANS	\$13	#23.3	CARNE ASADA TACOS WITH RICE AND BEANS	\$15

BURRITO WITH RICE AND BEANS 12\$



# AUTHENTIC RECIPES

## POLLO/CHICKEN

### **POLLO CON MOLE** \$18.00

Chicken, smothered in our exquisite mole sauce, served alongside rice and beans.

### **POLLO CON PIPAN** \$20.00

Chicken with a luscious pipián sauce, served alongside rice and beans.

### **POLLO EN CHIPOTLE** \$20.00

Chicken sautéed onion mushroom bathed in a smoky chipotle sauce, served alongside rice and beans.

### **POLLO POBLANO DE JALISCO** \$20.00

Chicken sautéed pepper onion covered in poblano sauce served with rice and beans.

### **ARROZ Y POLLO** \$18.00

Chicken, sautéed onions, peppers, and mushrooms in a savory tomato-based sauce served on a bed of rice.

### **POLLO DEL RANCHO** \$18.00

Grilled chicken served with rice and beans and sautéed veggies.

## PORK/PUERCO

### **CARNITAS** \$20.00

Carnitas, slow-cooked to perfection, are paired with a vibrant mix of fresh vegetables. Served along rice and whole beans.

### **CHILE VERDE** \$20.00

Chile Verde pork chunks slow-cooked in a tangy and aromatic green chili sauce, paired with fluffy rice and perfectly seasoned beans.

## CARNES/BEEF

### **CHILE COLORADO** \$20.00

Chunks of meat bathed in a rich and flavorful red chili sauce, served with a side of fluffy rice and perfectly seasoned beans.

### **CARNE EN SU JUGO** \$20.00

Tender beef, slow-cooked to perfection, is immersed in its own flavorful broth. Served alongside a medley of fresh ingredients.

### **MOLCAJETE** \$25.00

Your choice chicken, beef or shrimp or mixed to your liking all sizzling in a traditional molcajete bowl. Accompanied by vibrant vegetables.

### **MOLCAJETE DEL VOLCAN** \$30.00

A mix of smoky chicken, pork carnitas, skirt steak, chorizo, and shrimp grilled all sizzling in a traditional molcajete bowl with whole beans and green sauce.

### **CARNE ASADA** \$24.00

Grilled skirt steak accompanied by rice and beans with pico del gallo and guacamole garnish.

### **NEW YORK STRIP** \$24.00

Classic New York strip steak accompanied with rice beans and mix grilled Veggies (add 6 shrimp + \$4.50 sauce your choice)

### **T-BONE STEAK** \$26.00

Classic t-bone steak accompanied with rice beans and mix grilled veggies (add 6 shrimp + \$4.50 sauce your choice)

### **CARNE ASADA CON CAMARONES** \$30.00

skirt steak and shrimp with your choice of sauce rice and beans with guacamole pico de gallo garnish



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## CURED LIME BAR

### TOSTADA DE CEVICHE \$22.00

Where you can opt for original, or upgrade with red or green aguachile sauce for an added burst of flavor. with choice of shrmip, fish or, mix.

### TORRE DE CEVICHE \$24.00

Shrimp sliced and stacked with cucumabr tomato onion granished avacado.

### AGUACHILE \$24.00

18 sliced shrimp coverd in aguachile sauce choice of red or green.

## SHRIMP SPECIALS

### COCKTAIL \$15.00

Shrimp in a lightly tangy tomato based sauce with a splash of lemon, and fresh cilantro.

### CAPECHANA \$18.00

Shrimp with octopus and scallops in a lightly tangs tomato based sauce with a splash of lemon, and fresh cilantro.

### CHACALES \$25.00

Large shrimp covered in choice of sauce garnshed with cucumber oranges avocado tomato.

### CAMARONES ALA PLANCHA \$24.00

Shrimp cooked on griddle sautéed onion zesty with lime and blend of spices.

### ARROZ CON CAMARONES \$20.00

Shrimp sautéed with peppers and mushrooms, bathed in a tomato based sauce, all resting on a bed of rice.

### CAMARONES ALA CREMA \$20.00

Creamy shrimp vibrant peppers mix veggies and earthy mushrooms, in a cream sauce served with rice and beans.

### CAMARONES ALA CHIPOTLE \$20.00

Shrimp in a smokey chipotle sauce, with sautéed onions and mushrooms served with rice and beans.

### CAMARONES ALA DIABLA/MOJO \$20.00

shrimp cooked and bathed in your choice of sauce diabla or gralic mushroom mojo with side of rice and beans avocado, and pico de gallo.

### BACON SHRIMP 18.00

Bacon wrapped shrimp served with grilled fajita veggies melted cheese with side if rice beans sour cream and guacamole

### ROCKY MOUNTAIN SHRIMP RELLENOS 18.00

Bacon wrapped shrimp smothered in tomato based sauce coverd in cheese served with rice and beans

## MARISCOS

### KAWAMEROS \$24.00

Relish our spicy shrimp, a zesty, satisfying seafood treat for those craving a bit of heat!

### FIESTA DE SABORES \$35.00

Grilled octopus in Kawamero sauce, 12 sizzling shrimp ala plancha, and 6 oysters with zesty ceviche. A celebration in every bite at your table!

### BOTANA DEL PUEBLO \$38.00

A delightful mix of Chacales paired with your choice of sauce, alongside the bold flavors of Kawamero shrimp.

### BOTANA FRIA \$30.00

A mix of cucumber, purple onion, shrimp, octopus, and scallops, coated in our house's signature spicy sauce. Topped with fresh tomato, avocado, and orange slices.

### TILAPIA \$18.00

Perfectly cooked on the griddle and served with side of rice and beans. Accompanied by tender cooked veggies.

### PESCADO FRITO (\$market price)

Whole fish deep fried with rice and beans on the side garnished with pico de gallo and avocado.

### MARISCADA \$65

Grilled tilapia topped with a saucy diabla blend of small shrimp, mushrooms, and octopus, 30 Kawamero shrimp, 6 raw oysters, and garnish of cucumber, avocado, tomato, and orange slices.

### MARISCADA GRANDE \$170

Complete skirt steak grilled tilapia topped with a saucy diabla blend of small shrimp, mushrooms, and octopus, 45 Kawamero shrimp, 6 raw oysters, and garnish of cucumber, avocado, tomato, and orange slices.



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## DESSERTS

FLAN	\$5.00
VANILLA ICE CREAM	\$5.00
SOPAPILLAS	\$5.00
CHURROS	\$4.00
XANGO	\$5.00

SOPAPILLAS \$5.00



## SOUPS

TORTILLA SOUP	L: \$11.00   S: \$6.00
7 MARES	\$22.00
CALDO DE REZ	\$18.00
POZOLE	\$18.00
MENUDO	\$18.00
CALDO DE CAMARON	\$18.00
CALDO MIXTO	\$20.00
CALDO DE PESCADO	\$18.00

## TACO BAR (MIX AND MATCH)

ASADA	\$5.00
Skirt steak, cilantro, onions, radish, guacamole	
CARBON POLLO	\$5.00
Adobo chicken, cilantro, onions, radish, guacamole	
SHRIMP	\$5.00
Shrimp, cilantro, onions, radish, guacamole	
FISH	\$5.00
Shrimp, cilantro, onions, radish, guacamole	
BIRRIA	\$5.00
Shredded beef, cilantro, onions, radish, and consume	
CARBON BEEF	\$5.00
Adobo beef, cilantro, onions, radish, guacamole	
BREADED SHRIMP	\$5.00
BREADED FISH	\$5.00

BIRRIA \$18



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