



# TILAS<sup>TM</sup>

Restaurante & Bar



# Antojitos / Appetizers

Enjoy our spicy house salsas and a pail of fresh tortilla chips.

Additional pail of chips \$1.95. Pail of homemade plantain chips with chile salt \$5.50.

## Fresh Boiled Marinated Shrimp \$8.45

Plump cold marinated shrimp ready to dunk in our spicy homemade cocktail sauce. Served with lots of fresh lime for a clean citrus-y taste.

## Quesadillas Tradicionales Empanadadas de Maiz \$6.95

A ménage à trois of handmade maiz masa, lightly fried in canola oil and stuffed with your choice of chicken, beef ropa vieja, potatoes and rajás or cheese and rajás, paired with sour cream chipotle sauce. A very satisfying experience.

## Queso Fundido \$8.25

A spicy concoction of melted white cheese, roasted poblano chile, tomatoes, fresh onions and mushrooms. We put the fun and flavor in queso!

With Marinated Grilled Beef Fajitas or Chicken Breast \$9.45

With Grilled Shrimp \$9.95

## Nachos Bandoleros \$8.95

Hot corn tortilla chips buried under una avalancha of black beans, fresh avocado, spicy salsa, white cheese and jalapeños with drizzled crema fresca on top.

With Chicken or Beef Ropa Vieja \$9.45

With Grilled Beef or Chicken Fajita \$10.45

## Ceviche

An explosion of mouth-watering fresh shrimp and snapper, infused with lime juice and tossed with chopped avocado, diced tomatoes, onions, garlic, cilantro and fresh chile. Served with our homemade seasoned crostini.

With Shrimp and Snapper \$8.95

With Halibut and Scallops (Chef's choice) \$10.95

## "Salmon Borracho" (Gravlox Style) \$8.95

Fresh salmon marinated in a little tequila...or "cured," as we like to think of it...thinly sliced and served with a delicate lime-cilantro sauce and a bolillo tostado. Proper I.D. may be required.

## Roasted Corn on the Cob \$3.95

Slathered with our seasoned house butter, hand-rolled in a special chile salt, and spritzed with fresh lime. So slippery with flavors and spices, we leave the husk on so you can get a good grip.

## Avocado Half \$9.45

Crammed full with marinated shrimp and served chilled.

## Portobello Mushrooms \$8.45

Monster mushrooms packed with juicy crab meat and loaded with Manchego cheese and a little habanero chile sauce to spice things up.

## Guacamole \$7.45

Our specialty! All fresh and hand-chopped. Tila got her recipe from an old paint and varnish store in Guadalajara.

## Sopes \$7.45

Handmade tortilla boats with black beans, cheese, sour cream and salsa. Oars extra!

With Chicken or Beef Fajita \$8.25

## Grilled Scallions \$3.45

Brushed with olive oil, drizzled with lime and chile salt, and served with love.

## Flautas \$4.95

Corn tortillas rolled and lightly fried, filled with your choice of chicken, beef or potato, cheese and onion. Served with our special tomatillo/avocado salsa.

## Brie Cheese & Pear Quesadillas \$8.95

This is what happens to Mexican cuisine after a few years in River Oaks. Fine brie cheese and delicately marinated pears inside flour tortillas with marinated jalapeño peppers. Très chic!

## Pepinos and Jicama \$3.45

A refreshing plate of cool, crisp cucumbers and sweet, crunchy jicamas (Mexican potatoes). Served with chile salt and fresh lime.

## Ensalada #1 \$8.95

Fresh greens tossed with heart of palm, artichoke hearts, avocados, watercress, arrugula, jicama, tomatoes and green onions. Topped with rajás, cebollas and crispy tortilla strips. Tossed with our special balsamic lime vinaigrette.

With Grilled Chicken Breast Strips \$10.95

With Marinated Grilled Shrimp \$13.95

## Mexican Caesar Salad \$7.95

A Mexican invention, stolen by the Italians. Our original recipe didn't include those little anchovies either.

With Grilled Chicken Breast Strips \$10.95

With Marinated Grilled Shrimp \$13.95

## Ensalada del Mar \$13.95

Lettuce greens complimented with snapper and shrimp ceviche, marinated in lime juice mixed with tomatoes, chiles, onion, and tossed with our lime balsamic vinaigrette dressing, finished with lightly breaded fried snapper strips.

## Fruta Fresca \$5.95

Chopped fresh fruit immersed in natural juices and served with fresh lime.

## Combo Appetizer Special \$15.45

A favorite among the indecisive and thrill-seekers alike! Generous portions and a great way to sample our Ceviche (Halibut-Scallop), Guacamole, Nachos Bandoleros, Cold Boiled Marinated Shrimp and Grilled Scallions.

## Swiss Cheese Soufflé

A light and fluffy soufflé cooked with roasted corn, poblano peppers and spinach served with crostini. Julia Child would roll over in her grave! A Tila's masterpiece!

Small (For 1-2) \$9.95

Large (For 3-4) \$14.95

Ask about our fresh daily specials!



Denotes Vegetarian items.



# Sopas / Soups

## **Gazpacho Soup** Bowl \$7.45 Half Order \$5.45

A spicy and flavorful veggie soup, served chilled with lots of crunchy croutons, fresh avocado and cilantro. A summertime favorite...no, really, it's supposed to be cold!

## **Carrot Corn Bisque** Bowl \$7.45 Cup \$6.45

A rich and robust bisque topped with fresh chives, Parmesan cheese and chipotle salsa.

## **Sopa de Frijoles Negros** Bowl \$6.45 Cup \$5.45

Hearty black bean soup deluged with grated white cheese, chopped onions, chipotle salsa and fresh lime.

## **Sopa de Hongos** Bowl \$7.45 Cup \$6.45

Meaty sautéed mushrooms and roasted garlic engulfed in our delicate chicken broth.

## **Randy's Roasted Yellow Bell Pepper Soup** Bowl \$7.45 Cup \$6.45

A delicate, yet full-bodied, creamy soup made with fresh yellow bell peppers and served with our special chipotle salsa. Yummy-oso!

## **Sopa de Fideo** Bowl \$6.45 Cup \$5.45

Thin spaghetti-like pasta in a delicate chicken and tomato broth. Garnished with freshly sliced avocado, sprinkled white cheese and a dab of chipotle salsa and lime.

## **Sopa de Tortilla** Bowl \$6.45 Cup \$5.45

Crisp tortilla strips in a light homemade chicken broth with avocado slices, chipotle chile sauce and grated queso fresco. Fresh lime to add a little zest. A Tila's family recipe!



# Entrées

All of our entrées come with 2 choices: frijoles negros refritos - sprinkled with white cheese, arroz con tomate, cream spinach, roasted potatoes or grilled veggies. Choice of warm bolillos or corn or flour tortillas.

## **Chilaquiles (Chee-lah-KEE-lehs)** \$11.95

A feast of flavor and life! Chicken breast, sour cream, melted mozzarella cheese, corn tortillas, and our special tomatillo salsa or red salsa all baked in a Mexican casserole. Garnished with finely chopped lettuce, dabs of sour cream and chipotle salsa. Can order vegetarian in advance.

## **Enchiladas** \$11.95

Shredded chicken or beef, cheese and rajas, or spinach covered in grated white cheese, onions, sour cream and shredded lettuce. Served with either red, green or tangy chile ancho sauce.

**Marinated Grilled Chicken or Beef Fajita \$13.95**

**Marinated Grilled Chicken Mole \$14.95**

**Crab Meat with Tomatillo Salsa \$15.95**

## **Chiles Rellenos** \$13.95

Lightly battered and fried, roasted poblano chile over-stuffed with roasted corn, white cheese, seasoning and Mexican rice. Served with creamy salsa roja. **Ask your server about our Chile en Nogada!**

**With Marinated Grilled Chicken or Beef \$14.95**

**With Grilled Shrimp \$16.95**

## **Combo Entrée Special** \$19.95

Hearty portions of some of our most popular dishes: Carne Asada, Camarones Asados, and your choice of one enchilada or Chicken Chilaquiles (with red or green sauce).

## **Milaneza de Pollo o Puerco**

Marinated chicken breast or pork loin rolled in our special breading and sautéed in olive oil.

**Chicken with Rajas \$10.95**

**Pork Loin Served with Apple/Cranberry Chile Sauce \$13.95**

## **Chicken Endive** \$14.95

Tender marinated chicken breast medallions accented with queso fresco, garlic, basil pesto and sautéed endive lettuce. Served with a light tomatillo salsa.

## **Marinated Grilled Chicken Breast** \$11.45

Your taste buds will love you and your cardiologist will thank you.

## **Pollo Azteca** \$14.95

Chicken breast rolled up and sautéed with garlic, onion, roasted Chile Arbol, poblano pepper rajas, julienne carrots, zucchini, Swiss cheese, served with our Mango Cascabel salsa.

## **Huachinango (Watch-ee-NANG-o)** \$17.45

Fillet of snapper grilled to perfection. Prepared "al mojo de ajo" or "à la Veracruzana."

## **Halibut (When Available)** \$19.95

Served either blackened with ancho crème sauce or sautéed with our chile garlic lime butter. A tough decision, but someone's gotta make it.

**With Three Grilled Shrimp \$23.95**

## **Grilled Salmon** \$18.95

Fresh salmon drunk on tequila and served with a light tomatillo sauce and then topped with fresh kiwi and mango slices. Beautiful and delicious!

## **Camarones Asados** \$17.95

Fat n' juicy grilled shrimp, either "al mojo de ajo" or with "Chile Diablo Cascabel" sauce, which translates to something like "really, really hot."

## **Spicy Pork Tenderloin Medallions** \$16.95

Soaked in a spicy basil-mint pesto sauce and stuffed with endive lettuce and cheese. Brushed with a delicate wine demi-glaze sauce. Perfecto!

## **Carne Asada** \$14.95

A carnivore's dream. Flank steak charbroiled and served with our chile garlic lime butter. Choose between "mojo de ajo" or "a la Tampiqueña."

**With Three Grilled Shrimp \$19.95**

## **Filet Mignon** \$24.95

A thick, juicy filet stuffed with seasoned chèvre cheese and then seared and drenched with our savory raspberry port wine demi-glaze sauce.

**With Marinated Grilled Shrimp \$25.95**

**Ask about our fresh daily specials!**



# Ordenes Rápidas / Quick Orders

For those who are really, really hungry.

## Stuffed Avocado

\$15.45

Two avocado halves gorged with spicy marinated shrimp and served with a bolillo tostado. Refreshing, yet filling, yet refreshing, yet... never mind.

## Tortas

\$8.95

Grilled bolillo sandwich with frijoles negros refritos, lettuce, fresh tomato, white cheese, sour cream, avocado and jalapeños. Filled with chicken or beef ropa vieja, roasted carnitas or grilled veggies.

**Grilled Chicken or Beef Fajitas \$9.95**

**Chicken or Pork Milaneza \$10.95**

## Marinated Roasted Chicken

A sweet and spicy dish. Tender chicken glazed with our special raspberry/jalapeño sauce.

**Quarter \$8.95    Half \$13.95    Whole \$19.95**

## Camarones Enchilados en Cascabel Adobo Chile \$13.95

Roll your own taquitos with shrimp sautéed in spicy Cascabel chile sauce.

## Quesadillas

\$7.95

Corn or flour tortillas, packed with your choice of white cheese or cheese and rajas. Served with salsa fresca and sour cream (with rice and beans add \$1.95).

**Grilled Chicken or Beef \$9.45**

**Grilled Shrimp \$12.95**

## "Roll Your Own" Taquitos

\$9.95

Soft corn or flour tortillas, with chicken or beef ropa vieja, roasted potatoes and rajas, or marinated roasted carnitas. Served with sour cream, shredded cheese, chopped lettuce, cilantro and onion and salsas. So delicious, it should be illegal.

**Grilled Marinated Chicken or Beef \$10.95**

**Grilled or Breaded, Lightly Fried Snapper \$12.95**

## Caldo de Pollo Tlalpeño

\$12.95

A hearty chicken vegetable soup made with homemade seasoned chicken broth, chicken breast, roasted corn on the cob, carrots, red potatoes and squash. Served with minced onion, cilantro, chopped serrano chiles, and Mexican rice on the side for you to add to your liking.



# Ordenes Extras

Side orders, garnishes, à la carte, and dictionary (for the gringos).

## Pail of Chips and Salsa (refill)

\$1.95

## Guacamole

\$3.95

## Salsa Fresca

\$1.75

## Salsa de Chipotle (Chee-POT-tleh)

\$2.25

A spicy salsa of ripened and smoked jalapeños. Muy caliente.

## Chile Pesto

\$2.25

## Crema Fresca Sweet cream

\$1.95

## Papas con Rajas

\$3.25

Roasted potatoes with chile strips and onion slices.

## Arroz con Tomate Mexican rice

\$3.25

## Chopped Onion and Cilantro

\$ .95

## Frijoles Negros Refritos Refried black beans

\$3.25

## Avocado Slices

(3) \$2.95

## Corn or Flour Tortillas

(3) \$1.50

## Fresh Chopped Chile

\$ .95

## Beef Ropa Vieja Shredded beef

## Camarones Shrimp

## Carnitas Chunky cubed pork

## "al mojo de ajo" Cooked garlic-style

## "à la Veracruzana" Fish cooked with tomatoes and onions



# Postres / Desserts

All of our authentic Mexican desserts are homemade with sinful attention to detail and quality.

Save room for these incredibly delectable, sensual delights!

## Flan

\$5.95

A delicately baked custard laden with a rich caramel sauce. One of Tila's homemade wonders — a tradicional home recipe!

## Coconut Flan

\$6.50

Made with fresh coconut milk and fresh roasted, grated coconut.

## Mexican Lime Pie

\$6.50

A slice of heaven! With Maria vanilla wafers.

## Ancho Fudge Pie

\$6.50

Soon to be famous. Once you've tasted it, you'll know why.

## Crepas de Cajeta

\$6.50

Crepes filled with cajeta Mexican caramel, topped with fresh fruit and Grand Marnier.

## Famous Adobe Ice Cream Crunch Pie

\$6.50

## Pay de Queso

\$6.50

Rich and creamy cheesecake topped with fresh, ripe berries.

## Tres Chocolates

\$6.50

The Casanova of dessert! Three luscious layers of dark, semi-sweet fudge crisp, white chocolate and mousse, adorned with roasted almond slivers and chocolate shavings. Designed to seduce even the most loyal Atkins fan.

## Vanilla Ice Cream

\$5.50

Classic vanilla with cajeta and espresso almond crisps on the side for a little spice.

## Pastel de Tres Leches

\$6.95

A true Mexican masterpiece, this decadent dessert is brimming with fresh berries and lime merengue. It's a sublime ending to any meal. A Tila's tradition!

## Tila-misu

\$7.95

Tiramisu à-la-Tila's! More delicious than you can imagine. A touch of 1800 Tequila with Brandy, Kahlua, Bailey's and Grand Marnier. A definite pick-me-up!



# Desayunos / Breakfast

For those with a big morning appetite. Or hangover.  
Saturday 11 am to 3 pm · Sunday 10 am to 3 pm

## Seasonal Mexican Fruit Plate \$9.45

A healthy way to start the day. Served with fresh-baked banana bread.

## Pink Grapefruit Halves \$4.50

Topped with sweet brown piloncillo sugar and caramelized.

## Assorted Breads, Bolillos and Mexican Pastries \$3.95

A carb lover's meal served with jellies, butter, and cajeta – a sweet caramel syrup.

## Pan Frances \$5.95

The best French Toast this side of the Atlantic and Tila's family recipe. Served with cinnamon and sugar. C'est très délicieux.

## Ricardo's Pancakes \$6.45

Light n' fluffy pancakes with butter and syrup to drown them in. We have no idea who this Ricardo guy is though.

## Silver Peso Pancakes \$6.45

Miniature buttermilk pancakes served with melted butter and syrup. Kind of like silver dollar pancakes, only smaller.

## Huevos Benedictos \$8.45

Served with our delicious hollandaise sauce. **With Ham \$9.45**

## Eggs Sardou \$9.95

Poached eggs on artichoke bottoms with cream spinach. Topped off with warm, creamy hollandaise sauce and served with toast.

## "Toad in a Hole" \$7.45

Two eggs, sunny side up or over easy, served on buttery, toasted bread. Choose between a creamy hollandaise sauce or a spicy salsa verde or salsa roja.

Items below are served with frijoles negros refritos and choice of roasted potatoes with rajas or crispy potato pancake with chipotle crème sauce.

## Huevos à la Mexicana \$8.95

Scrambled eggs with diced ripe tomatoes, fresh onions and seasoned with chopped fresh chile.

## Huevos Rancheros \$8.95

Two fried eggs, sunny side up or over easy, served on a warm corn tortilla and topped with spicy salsa ranchera.

## Breakfast Chilaquiles \$8.95

Scrambled eggs with chopped tomatoes, onions, fresh chiles and crunchy tortilla chips.

## Chilaquiles Tradicionales \$8.95

Corn tortilla chips mixed with our spicy salsa complete with an egg prepared to your liking with crema fresca or queso fresco on top.

## "Roll Your Own" Breakfast Tacos \$8.95

Start the morning by rolling a big fat one. Stuff your own warm corn or flour tortillas with scrambled eggs, roasted potatoes and refried beans. Served with fresh salsas for dipping.

## Huevos Anchos \$9.45

Two fried eggs, sunny side up or over easy, served on a warm corn tortilla spread with refried black beans. Topped with a spicy, yet tangy chile ancho sauce and sprinkled white cheese.

## Breakfast Torta \$8.95

Traditional Mexican bolillo bread filled with Huevos à la Mexicana, black beans, avocado slices, tomato, queso fresco, sour cream and chipotle salsa.

For the health-conscious, Eggbeaters or egg whites are available for all our scrambled dishes.



# Breakfast Side Orders

## Bacon \$2.95

Turkey bacon available upon request.

## Grilled Ham \$2.95

## Papas con Rajas \$3.25

Roasted potatoes with rajas.

## Carnitas de Puerco Marinated Pork \$4.95

## Potato Pancakes (2) \$4.95

## Black Beans \$2.95

## Homemade Banana Bread \$2.75

Freshly baked and delicious.

## Fruit à la Carte \$2.75

Instantly makes your breakfast a healthy one. Choose between half of a grapefruit, mango with fresh lime, melon with lime or papaya with lime. Fruits in season are the sweetest.



# Beverages

Tila's proudly serves filtered table water.

<b>Fresh-Squeezed Juices</b> Orange or grapefruit.	<b>\$2.95</b>	<b>Sodas</b> (includes 2 refills)	<b>\$2.50</b>
<b>Cranberry Juice</b>	<b>\$2.95</b>	<b>Limonada</b>	<b>\$2.95</b>
<b>Tomato Juice</b> Bloody Mary style, but without the vodka.	<b>\$2.95</b>	Better than grandma's. Fresh limeade to quench your thirst, perfect for the Houston heat.	
<b>Tea</b> Freshly brewed.	<b>\$2.50</b>	<b>Orchata</b>	<b>\$3.25</b>
<b>Hot English Tea</b> Freshly brewed.	<b>\$2.95</b>	A refreshing Mexican vanilla drink, served over ice.	
<b>Coffee</b> Regular or Unleaded, served with half and half.	<b>\$2.50</b>	<b>Espresso, Cappuccino or Café con Leche</b>	<b>\$3.50</b>
<b>Iced Coffee</b>	<b>\$2.50</b>	A little extra oomph for the day.	
<b>Bottled Water (for the skeptics)</b>	<b>\$2.95</b>	<b>Hot Mexican-Style Cocoa</b>	<b>\$3.50</b>
Evian or Topo Chico.		Rich, comforting hot chocolate with crushed toasted almonds, a smidgen of cinnamon, and topped with homemade whipped cream.	

**Happy Hour:** 4pm to 7pm Monday - Friday on our house margaritas, wine, beer, and "well" alcohol or liquors.



## The Dragonfly

As a symbol of the power of light and joy, as well as magic and mysticism, the dragon fly is a fitting icon for Tila's. Our hope is that our patrons, as they get to know us, will find we are a special place to celebrate friendships and to explore new adventures, gastronomic and otherwise. And like the wings of the dragonfly, which become more colorful and jewel-like with time, we hope the collective experiences you have here remind you of your own ability to reflect light and joy in powerful ways.



Restaurante & Bar

1111 S Shepherd on the curve  
Houston, TX 77019

Phone: (713) 522.7654 Fax: (713) 522.8283 Email: TILA@TILAS.COM

## Dining · Catering · To Go

Authentic Mexican Cuisine from Our Family to Yours.

Tila's is a blend of authentic Mexican cuisine and real family recipes. Our menu is far from ordinary – here you'll find all your traditional favorites, as well as some of Tila's own inventions. Ask about our authentic spicy salsas and seasoned house butter, plus the special vegetarian menu items.  
¡ Comer con Gusto !

## Hours of Operation

<b>Mon - Thurs</b>	<b>11 am - 11 pm or to close</b>
<b>Fri &amp; Sat</b>	<b>11 am - 2 am</b>
<b>Sun</b>	<b>10 am - 11 pm or to close</b>

All food items and salsas are available to go. Tila's offers private parties, on and off site catering, as well as turn-key events. Gratuity will be added for parties of 8 or more, with guests' approval. We welcome and encourage any comments and suggestions you may have in order to help us serve you better.

Tila's is NOT affiliated with Te-a-l-a-s Mexican Restaurant.