Manolete's Taqueria Gourmet
is dedicated to sourcing out
local produce, meats, sustainable seafood
and fresh quality ingredients.

Visit Us:
Monday - Thursday
11am - 10:00pm
Friday - Saturday
11am - 11:00pm
Sunday
11am - 9:30pm

Gift Cards Available
CALL AHEAD FOR RESERVATIONS!

CHECK US OUT AT...

@manoltestaqueria  @manoltestaqueria  @manoltestaquer

2240 Valley Avenue  |  Winchester, Virginia 22601
540.431.5435
www.manoltestaqueria.com
APERTITIVOS ~ APPETIZERS ~

**NACHOS MANOLO** $12
Totopos, carne asada, pollo asado, chorizo, grilled shrimp, melted cheese, pico and sour cream.

**SALSA DE MOLCAJETES** $3.50
Made to order, grilled tomatoes, grilled onions, grilled garlic, toasted chiles de arbol and fresh cilantro. Homemade tortillas and totopos.

**TOSTADAS DE CEVICHE**
- **CAMARON (SHRIMP)** $5
- **PESCADO (FISH)** $3
Blend mozzarella and oaxaca cheese, homemade chorizo.

**GUACAMOLE DINAMITA** $9
Guacamole and grilled shrimp on top.

**FRESH OYSTERS** $17
6 for $17

**BOTANA DE CAMARON** $14
Grilled shrimp, avocado, onions, tomatoes, cucumbers.

**MANOLETE'S WINGS** (6) $7
Two corn mozzarella cheese quesadillas, sour cream and salsa.

**QUESADILLAS LA CHONA**

BEBIDAS ~ DRINKS ~

**SOFT DRINKS AND MORE**
Coke, Diet Coke, Lemonade, Mr. Pib, Sprite, Root Beer, Mellow Yellow, Fanta, Cherry Coke

**HOT DRINKS** Regular Coffee, DeCaf, Hot Tea $2.00
Espresso, Cappuccino, Latte $4
Horchata Cold rice beverage $3
Manolete's Latte Coconut, cream, chocolate chips $4
Agua de Jamaica Hibiscus Tea $3
Non-Alcoholic Mango Lemonade, Strawberry Lemonade, Shirley Temple $4
Mojito Virgin $5
Non-Alcoholic Daiquiri $5
Mango, Strawberry, Raspberry, Banana, Peach, Piña Colada $5
Virgin Michelada Red eye and sparkling water $5

**CERVEZA ~ BEER IMPORTED** $5
Victoria, Pacifico, Sol, Corona, Corona Light, Corona Negra, Corona Premier, Negra Modelo, Tecate, Dos Equis (XX), Heineken, Modelo Especial

**DOMESTIC** Miller Lite, Michelob Light, Budweiser, Bud Light, Samuel Adams $4

**DRAFT IMPORTED** 16 OZ. MODELO ESPECIAL, DOS EQUIS (XX) AMBER $5

**DOMESTIC DRAFT** Bud Light, Michelob Ultra $4

**KID'S MENU ~ 12 YEARS & UNDER ~

**KID'S SOFT DRINK** $1

**PIZZA**
- QUESADILLA $6
- MAC-N-CHEESE $6
- HOT DOG OR HAMBURGER $6
- PASTA $6
ALMUERZO
~ LUNCH 11:00 AM - 3:00 PM ~

MANOLO’S BOWL $11
Grilled chicken or beef, refried beans, lettuce, tomatoes and sour cream.

QUESADILLA MANOLO $10
Chicken, steak or shrimp, guacamole sauce, pico, sour cream and salsa.

POLLO AL CHIPOTLE $10
Grilled chicken breast covered with chipotle sauce served with rice and veggies.

‘BRUNCH BURRITO $9
Scrambled egg, chorizo, rice, beans, queso fundido, jalapeño and pico.

CHIMICHANGA $10
Chicken or beef, lettuce, guacamole, pico, sour cream, rice and beans.

LOS DOS TACOS $10
Your choice chicken, steak, chorizo or pastor and rice and beans. Tacos served with cilantro, onion and red salsa.

CHILAQUILES $11
Grilled steak or chicken, strips of fried corn tortillas simmered in salsa, queso fresco, sour cream and fresh red onions.

EL TREN $10
One shredded beef taco and one chicken enchilada served with rice and beans.

‘HUEVO DIVORCIADOS $10
Two eggs cooked over a tortilla, one with red salsa and one green salsa, rice and beans.

TACOS
~ TACOS ~

TRADICIONAL TACOS

MEAT TACOS
Corn or flour tortilla, fresh onion, cilantro, radish, cucumber, salsa and lime.

‘DEL NORTE TACOS

SEAFOOD TACOS
Corn or flour tortilla, coleslaw, pico, mango sauce and avocado.

SERVED OF 3

POLLO ASADO CHICKEN $12
‘TILAPIA $15
CARNE ASADA STEAK $12
‘CAMARON SHRIMP $15
‘CHORIZO MEXICAN SAUSAGE $12
‘MAHI-Mahi $15
AL PASTOR MARINATED PORK $12
‘SALMON $16
LENGUA TONGUE $12
‘LOBSTER $18
CARNITAS PORK $12
CABEZA COW-HEAD $12
TRIPA $12
BARBACOA BEEF STEW $12

CHEF SIGNATURE TACOS

TACOS DE ALAMBRE $13
Flour tortilla, stuffed with bacon, steak, onions, bell peppers, cheese, salsa and avocado sauce.

MANOLETE’S
TAQUERIA GOURMET

*Consuming raw or under cooked meat, seafood or egg products can increase your risk of food borne illness. Substitutions and extra ingredients maybe subject to additional charges.
**BURRITOS**

**PLEASE REQUEST RED OR GREEN HOT SAUCE (FIRE)**

**BURRITO CHACALOSEO** $12
Chicken or steak, cheese, rice and beans, pico, sour cream and guacamole.

**BURRITO MANOLETE’S** $15
Chicken, steak, shrimp, chorizo guacamole, pico, sour cream, fundido served with rice and beans.

*MAHI BURRITO* $15
Grilled mahi with fresh guacamole, corn, rice, creamy chipotle sauce, cilantro, pico and cabbage.

*SHRIMP BURRITO* $15
Loaded with rice, shrimp, guacamole, sour cream and chipotle sauce.

**DEL GOURMET ~ GOURMET ~**

**MANOLETES CHICKEN** $17
Grilled chicken breast stuffed with chorizo, spinach, mushrooms, corn, oaxaca cheese and two sides.

*NEW YORK STEAK* $26
Served with mustard sauce and two sides.

*LOBSTER TAIL* $26
Grilled lobster tail, grilled garlic buttered shrimp, grilled to perfection and two sides.

*FILLET MIGNON A LA PIMIENTA* $28
Grilled fillet seasoned with our red wine pepper sauce, shrimp, scallops and two sides.

*SALMON ALA PARRILLA* $23
Grilled salmon seasoned with our garlic butter, lentils and two sides.

*MAHI-MAHI EN SALSA DE VINO BLANCO* $21
Grilled mahi-mahi seasoned with our white wine sauce, mushrooms, spinach, onion, corn and two sides.

**CHOOSE TWO SIDES**
- GARLIC POTATOES
- BROCCOLI
- RICE
- BLACK BEANS
- REFRIED BEANS
- CORN
- ASPARAGUS
- PICO DE GALLO
- MIXED GRILLED VEGETABLES
- MASHED POTATOES

**MANOLETE’S PASTA**

Served with garlic bread

**MANOLETE’S PASTA** $10
Fettuccine noodles and choose your sauce and protein.

**YOUR CHOICE OF SAUCES**

ALFREDO SAUCE ~ CHIPOTLE SAUCE

**YOUR CHOICE OF PROTEIN**

CHICKEN $4 ~ *STEAK $5 ~ *SHRIMP $6 ~ *SCALLOPS $7 ~ *SALMON $7

*MAHI-MAHI $6 ~ MIXED GRILLED VEGETABLES $5
DEL MAR
~ SEAFOOD ~

*CAMARONES AL MOJO DE AJILLO $17
Shrimp in garlic mojo sauce, chile de arbol served with rice, house salad and tortillas.

*CAMARONES A LA DIABLA $17
Chile de arbol, dried guajillo chilies, grilled shrimp served with rice and house salad.

TORRE DE MARISCOS $23
Seafood tower, shrimp, octopus, ceviche and scallops.

COCKTAIL $13
Shrimp and octopus.

AGUACHILE $16
Shrimp, jalapeño, lime juice, salt, cilantro, slices of cucumber, slices onion, avocado.

MOJARRA FRITA $16
Whole fried tilapia served with rice and beans, house salad and tortillas.

LA PARRILLA
~ THE GRILL ~

*VOLCANO MOLCAJETE $25
Steak, chicken, carnitas, shrimp, queso fresco, nopales, banana peppers, rice and beans, home-made hot salsa.

CARNITAS VERDES $16
Grilled pork, tomatillo salsa verde, slow cooked, rice and beans.

CHULETAS DE Puerco $16
Grilled pork, sweet & sour tamarindo, mashed potatoes and corn.

FLAMING PARILLADA $24
Chicken, steak, shrimp, chorizo and carnitas, green onions, banana peppers, onions, queso fresco, rice and beans and house salad.

PARRILLADA MANOLO $18
Chicken, or beef with grilled onions, peppers, rice and beans.

CHORI POLLO $17
Mexican Chorizo Sausage, chicken breast, rice topped with cheese dip.

*CAMARONES $17

*CAMARONES A LA DIABLA $17

*CAMARONES AL MOJO DE AJILLO $17

*CAMARONES $17

*STEAK OR SHRIMP $22

CARNES DE LA CASA
~ STEAKS ~

SOURCING LOCAL ANGUS BEEF UPPER CHOICE CORN & GRAIN FINISHED. SERVED WITH HOUSE SALAD AND CHOICE OF TWO SIDES.

*FLAMING PARILLADA $24
Chicken, steak, shrimp, chorizo and carnitas, green onions, banana peppers, onions, queso fresco, rice and beans and house salad.

PARRILLADA MANOLO $18
Chicken, or beef with grilled onions, peppers, rice and beans.

*STEAK OR SHRIMP $22

CHORI POLLO $17
Mexican Chorizo Sausage, chicken breast, rice and white Mexican queso cheese.

*NEW YORK STEAK, 12 OZ. $22
The new york strip is harvested from the "short loin" section of a beef.

*RIB EYE STEAK, 12 OZ. $24
Rib eye is a beef steak from the rib section.

*FILLET MIGNON, 8 OZ. $24
Steak cut of beef.

CHOOSE TWO SIDES

GARLIC POTATOES | BROCCOLI | RICE | BLACK BEANS
REFRIED BEANS | CORN | ASPARAGUS | PICO DE GALLO
MIXED GRILLED VEGETABLES | MASHED POTATOES

*STEAKS COOKED AS REQUESTED