

# MENU



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## BREAKFAST

All breakfast items are served with rice and beans.

HAM AND EGGS	12.00
BACON AND EGGS	12.00
CHORIZO AND EGGS	12.00
RANCHERO EGGS	12.00
EGGS A LA MEXICANA	12.00
CHILAQUILES ROJOS O VERDES	12.00
w/your choice of meat	15.00
LOS COMALES BREAKFAST	14.00

## APPETIZERS

CEVICHE TOSTADA	5.50
CEVICHE AND CHIPS	12.00
GUACAMOLE AND CHIPS	9.99
CHEESE FRIES	4.99
NACHOS	11.99
w/your choice of meat	14.99
ELOTE	4.50
QUESO FUNDIDO	6.50
Cheese Fondue	
w/your choice of chorizo	8.99
1 FLAUTA	3.00

## SOUPS

CALDO DE RES	16.99
Beef soup with potato, carrot, cabbage, celery.	
CARNE EN SU JUGO	16.99
Bean soup made with steak chunks and bacon bits.	
CALDO DE CAMARÓN	18.99
Shrimp and veggie soup.	
CALDO SIETE MARES	19.99
Seafood soup made with octopus, langostinos, tilapia, crab, and clams.	
BIRRIA EN CALDO	18.99
Birria soup	
MENUDO	12.99
Available only on weekends	

## SALADS & BOWLS

GRILLED OR ADOBO CHICKEN SALAD	12.99
TACO SALAD OR TACO BOWL	12.99
Made with your choice of steak, grilled chicken or adobo chicken.	

Prices are subject to change without notice.  
20% gratuity will be added for parties 6 or more.



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## \$2 TACO TUESDAY!

Cash price made with street-size corn tortilla. Prepared with your choice of protein except for shrimp, fish, and chile relleno. Topped with cilantro and onion or lettuce and tomato.

## TACOS 3.25

Asada/ Pastor/ Suadero / Lengua/ Chorizo  
Pollo Adobado o Asado/Birria de Res/  
Barbacoa/ Vegetariano/ Aguacate/ Cecina/  
Carne Molida/ **Pescado o Camarón: \$4.75**

Steak/ Adobo Pork with Pineapple/ Steamed Beef  
Tongue/ Mexican Sausage/ Grilled or Adobo  
Chicken/ Vegetarian/ Avocado/ Thinly-Sliced Beef/  
Ground Meat/ **Fish or Shrimp: \$4.75**

## LARGE CORN/ FLOUR TORTILLA \$4.75

Made with your choice of corn or flour tortilla, topped with cilantro and onion or lettuce and tomato.

## TACO JALISCO \$4.75

A tortilla dipped in savory consommé, grilled to perfection, and filled with tender barbacoa. Served with fresh cilantro and onion on the side.

## TACO TRAYS (20) 65.00 (30) 90.00

Includes 4 can sodas, cilantro, onion, grilled green onions, and "chiles toreados."

## TORTA 10.99

Prepared with cheese, sour cream, lettuce, tomato, avocado, beans, and your choice of meat or milanesa (breaded chicken or steak).

## TORTA CUBANA 11.99

Prepared with your choice of breaded chicken or breaded steak, ham, wieners, cheese, avocado, onion, chipotle mayo, and "chile toreado."

## BURRITOS 10.99

Prepared with your choice of meat or veggie option, cheese, sour cream, lettuce, tomato, avocado and beans.

## CHIMICHANGAS 11.99

Deep-fried burritos made with your choice of just cheese or any meat or veggie option.

## SOPES 4.50

Made with your choice of meat or vegetarian option, on a brea spread and topped with cheese, sour cream lettuce, tomato, and avocado..

## QUESADILLAS 2.99

Made with your choice of just cheese or **Add Meat for \$1.00**

## TOSTADAS 4.50

Made with your choice of meat or veggies, on a brea spread and topped with cheese, sour cream, lettuce, tomato, and avocado..

## QUESABIRRIAS

Single: 4.50  
Dinner: 4 Quesabirrias served with consomme, rice, and beans. 19.99  
Tray of 15 - 65  
Tray of 30 - 130



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## ENTREES

The following dishes are served with rice, beans, salad and corn tortillas.

ARRACHERA	MP
W/SHRIMP	MP
TAMPIQUENA	MP
Skirt steak with 1 red enchilada.	
MAR Y TIERRA	MP
Skirt steak, breaded fish fillet, and grilled shrimp.	
ARRACHERA A LA DIABLA	MP
Skirt steak, smothered in salsa and served with a la diablo (devil-style) shrimp.	
ALAMBRES	17.99
Diced cecina, wieners, ham, bacon bits, onion, and bell peppers, topped with melted cheese.	
CARNE BRAVA	17.99
Chopped skirt steak, onions, cilantro, arbol chili, and red salsa. served with slow simmered pinto beans.	
CECINA	17.99
Thinly sliced, salted beef.	
BISTEC A LA MEXICANA	17.99
Sliced steak sauteed with tomatoes, onions, jalapeños.	
MILANESA DE RES	16.50
Breaded steak.	
PECHUGA A LA PLANCHA	15.99
Grilled chicken breast.	
MILANESA DE POLLO	15.99
Breaded Chicken	
PECHUGA A LA TAMPIQUENA	16.50
Grilled chicken breast, 1 enchilada, grilled baby onions, and grilled jalapeños.	
PECHUGA GOBERNADOR	16.50
Grilled chicken breast, sauteed with onions, bell peppers, mushrooms, topped with melted cheese.	
(4) FLAUTAS	14.50
RED OR GREEN ENCHILADAS	16.50
(1) CHILE RELLENO	10.99
(2) CHILES RELLENOS	16.99



## FAJITAS

CHICKEN FAJITAS	16.99
STEAK FAJITAS	19.99
SHRIMP FAJITAS	18.50
MIXED FAJITAS	19.99
VEGGIE FAJITAS	12.99

## SIDES

SALSA	2.50
CHIPS	2.50
CHIPS & SALSA	4.00
FRIES	3.75
GRILLED JALAPEÑOS	2.50
GRILLED GREEN ONIONS	2.50
CHEESE	2.50
SOUR CREAM	1.50
AVOCADO	2.50
RICE OR BEANS	3.00
RICE AND BEANS	3.00



## SEAFOOD

CÓCTEL DE CAMARÓN	18.50
Mexican-style shrimp cocktail.	
CAMARONES CUCARACHA	27.99
Unpeeled shrimp with head, salsa huichol, lime juice, and a special house seasoning.	
LANGOSTINOS	27.99
Unpeeled prawns in a buttery hot sauce.	
“CHAPUZON”	27.99
Peeled shrimp, octopus, crab meat, langostinos, oysters and tilapia in a spicy soup.	
CEVICHE PA’ BOTANEAR	25.00
Shrimp Ceviche	
MEJILLONES AL CHINGADAZO	19.99
Mussels prepared with Huichol salsa, lime juice, and a special house seasoning.	
The following dishes are served with rice, green salad, and corn tortillas.	
FILETE RELLENO	18.50
Tilapia topped grilled shrimp, veggies, and cheese.	
FILETE A LA DIABLA	18.50
Grilled tilapia fillet topped with diablo spicy salsa.	
FILETE AL MOJO DE AJO	18.50
Grilled tilapia fillet with garlic.	
FILETE RANCHERO	18.50
Grilled tilapia fillet topped with ranchero salsa.	
FILETE A LA PLANCHA	18.50
Grilled tilapia fillet.	
CAMARONES KORA	18.50
Spicy, shell-on shrimp.	
CAMARONES EMPANIZADOS	18.50
Breaded shrimp. Served with rice, beans and seasoned fries.	
CAMARONES A LA DIABLA	18.50
Shrimp sauteed in a very spicy red sauce.	
CAMARONES AL MOJO DE AJO	18.50
Shrimp sautéed in a garlic sauce.	
CAMARONES A LA PLANCHA	18.50
Grilled shrimp	
CAMARONES RANCHEROS	18.50
Shrimp sauteed in a ranchero salsa.	



## BEVERAGES

AGUAS FRESCAS	4.50
Flavors vary daily. NEVER made with artificial coloring.	
“LICUADOS”	6.50
Made with milk. Your choice of chocolate, strawberry, banana, coconut, oatmeal, Mazapan®, or Oreo® milkshake.	
JARRITOS®	3.50
Assorted flavors.	
jJARRITOS® LOCOS	5.00
Your choice of Jarritos® flavor prepared with crushed ice, lime juice, Tajin®, and Chamoy®.	
CAN SODAS	2.00
Coke®, Diet Coke®, or Sprite®	
REGULAR COFFEE	1.99
MARGARITAS TO-GO	10.00



## DESSERTS

CHURROS	2.50
FLAN	3.75
CHOCOFLAN	3.75
TRES LECHES	3.75



**CONSUMER ADVISORY:** The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.