



ITACATE

Traditional Home Made Mexican Food



Proudly *American*

The logo for ITACATE, with 'I' in green, 'T' in black, 'A' in black, 'C' as a gear, 'A' in black, 'T' in red, and 'E' in red.

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Cash, Visa, MasterCard, Discover, American Express and Debit Cards Accepted.
(Sorry, we stopped accepting Monopoly Money yesterday.)

Fall 2013



Starters (PARA EMPEZAR)

NACHOS MEXICANOS

\$6.75

Pick from:

FREGONES - Chips, Chihuahua cheese Guacamole and red salsa. (gf)

TOLUCA - Chips, Chihuahua cheese, chorizo, refried beans and salsa. (gf)

CEVICHE (Acapulco style)

\$5.75

A scrumptious cold cocktail of shrimp and fish cooked in lime juice, mixed with tomatoes, cilantro, onion, pepper, oregano and deliciously seasoned. This is a COLD appetizer! (gf)

CHICKEN, HONGOS OR CHORIZO QUESADILLA

\$2.50

The classic recipe, with a twist. One 6" corn tortilla stuffed with Chihuahua cheese and your choice of chicken, hongos (mushrooms) or chorizo. Broiled to perfection and topped with salsa (gf)

QUESO FUNDIDO

\$7.00

Chihuahua cheese and chorizo mixed together then broiled. Served with 5 tortillas and salsa. (gf)

EMPANADAS

\$3.50

Don't know what an empanada is? Think of a "turn-over...but delicious!☺ Choice of Chorizo or Beef

Soups (SOPAS)

SOPA DEL DIA

\$3.50

Chef's Choice. Make sure to ask your server!

CHAYOTE & POBLANO

\$4.00

Creamy and delicious! this is a mild and flavorful cream that will surprise your taste buds! (gf)

SOPA DE TORTILLA

\$4.00

Everyone's favorite! Chipotle, avocado, fresh totopos, queso fresco, epazote and shredded chicken. Sabrosa! (gf)

Order a smaller size for ½ price

Salads (ENSALADAS)

VEGGIE SALAD

\$6.50

Romain lettuce, onion, tomatoes, beans, queso fresco, cilantro, lime, salsa, jalapeños, chayote, crema and guacamole. (gf)

NAKED BURRITO

\$7.50

Watching your calories? This is perfect for you. A burrito minus the tortilla, GENIUS! Served with your choice of pork, beef or chicken. (gf)

ENSALADA CHICA

\$3.75

Mini version of the veggie salad (gf)

MENUUDO

\$7.00

Generous bowl of beef "panza", Hominy corn, guajillo broth, onions, oregano, lime, diced jalapenos, crushed pepper and tortillas.

POZOLE

\$7.50

Served Blanco or Rojo. Pork & Chicken Hominy corn, radishes, onions, lettuce, queso, oregano, lime, avocado, crushed pepper and chicharrones.

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(Mexican Pesos, Welcomed!)

Entrees (CENAS)

GRILLED POLLO EN AXIOTE

10.50

From the Yucatan peninsula. A generous portion of chicken, marinated in Axiote (annato) paste, cumin, orange, garlic and spices, then grilled to perfection. Garnished with an ensalada chica, pickled onions and rice. (gf)

CARNE ASADA

\$14.50

A Mexican classic. Juicy and tender strip loin, marinated in lime juice, pepper and spices, then garnished with Rajas, a cheese enchilada, grilled queso fresco, refried beans and guacamole. Muy delicioso! MAKE IT "SURF AND TURF" add 4 shrimp in quajillo crema for \$4 (gf)

CHILE RELLENO

\$9.75

From Puebla in central Mexico. Our Mom's recipe. One roasted poblano pepper de-veined to take away the piquant, stuffed with queso fresco, then smothered in egg batter and fried. Topped with savory tomato sauce, crumbled queso fresco and crema. Beef Chile Relleno add \$1.00

ENCHILADAS

\$10.00

An all time favorite! Your choice of sauce: mole, verdes or rojas. 3 corn tortillas stuffed with chicken, onions and cheese, then smothered in the sauce of your choice. Served with a side of beans and Mexican red rice. topped with lettuce, pico de gallo, crema and cheese. (gf)

SHRIMP AL MOJO DE AJO & QUAJILLO

\$13.50

Six large prawns marinated in garlic sauce. Then sautéed in butter and quajillo sauce. Served with fresh Mexican Salad and Rice. (gf)

PESCADO (fish) A LA VERACRUZANA

\$12.50

A generous tilapia steak, pan seared and covered with salsa Veracruzana (olives, capers, oregano, cilantro, onion, tomato and more!) (gf)

A BURRITO "GRANDE" ENCHILADA STYLE

\$9.50

An American creation as far as we know!! A 12" flour tortilla stuffed with rice, beans, cheese, lettuce, tomatoes, onions, salsa and your choice of shredded chicken, beef, pork, Vegan or Vegetarian. Topped with enchilada sauce, Chihuahua cheese and broiled to perfection. Warm on the outside, juicy and tender on the inside. (We use fresh ingredients, burrito will be cool inside)

CARNITAS DE PUERCO

\$10.50

The classic Uruapan Recipe! Pork cooked in its own juices, served with 5 corn tortillas for you to make your own tacos, a side of beans, fresh onions, cilantro, Guacamole and Salsa verde. Ask your server to teach you how to make your tacos or try it on your own! (gf)

ASADO DE PUERCO

\$10.00

From Monterrey Nuevo Leon, ahua!! Tender pulled pork slow cooked on a Garlic, Oregano and Chile Ancho sauce. Flavorfull but mild. Served with 5 corn tortillas, side of rice and beans. Ask your server for green salsa if you want extra flavor. (gf)

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(Forgot the cash and credit card? No problem, we are looking for a dishwasher!)

A la carte (A LA CARTA)

BURRITO 8" \$3.75

BURRITO 12" \$7.00

Choice of: Beef, Pork, Chicken, Vegetarian or Vegan.

lettuce · Tomatoes · Onions Cilantro · Lime · Chipotle · Green or red salsa Jalapeños · Pico de Gallo · Cream · Cheese

*Make it hotter, ask us for the "AWESOME" sauce or the hot sauce of the day! (\$1.00)

TACO \$2.50

Soft corn tortilla with salsa, onions, lime and cilantro. Choice of beef, pork or chicken. (gf)

TAMAL \$3.50

Corn masa stuffed with pork in ancho pepper sauce steamed in a corn husk. salsa. (gf)

ENCHILADA \$2.75

Corn tortilla stuffed with cheese, onions and chicken. Smothered in enchilada sauce, topped with lettuce, cream, cheese and pico (gf)

TOSTADA \$3.00

Crunchy flat corn tortilla topped with beans, lettuce, salsa, pico de gallo, queso fresco and crema. Choice of beef, pork or chicken. (gf)

Desserts (POSTRES)

FLAN \$2.50

A custard like dessert. Soft flavors of Cinnamon, Caramel and Vanilla. Rico! (gf)

CHOCO FLAN \$4.00

Best of both worlds! Chocolate cake and flan baked together. Heaven!

COCONUT SORBET \$5.00

Served in its own coconut shell! Generous portion, Good for two of you!

CHURROS (2) \$2.00

A Mexican pastry made from deep-fried unsweetened dough and sprinkled with Cinnamon sugar. Served with a side of Cajeta

Sides (A UN LADO)

GUACAMOLE \$2.75

Chunky and creamy mixed just right!

BEANS & RICE \$2.50

CHORIZO \$1.50

TORTILLA \$0.25

CREMA \$0.50

AWESOME SAUCE \$1.00

For those looking for the best of both worlds... FLAVORFUL AND HOT!

For The Kids (Up to 7)

(PARA LOS NIÑOS - Hasta los 7)

Cheese Quesadilla/Taco \$1.50

6" Flour tortilla folded in half with cheese!

A scrambled egg \$1.25

By itself or with cheese

Chicken Quesadilla/Taco \$1.75

6" Flour tortilla folded in half, chicken and cheese!

Fountain Sodas \$1.50

Free Refil

ASK US FOR ANY OTHER THING YOUR CHILD MAY PREFER. WE MIGHT BE ABLE TO COME UP WITH IT.

Drinks (DE TOMAR)

FOUNTAIN SODAS \$2.00

Free re-fills included.

HOT TEA / ICED TEA \$2.00

COFFEE or DECAF \$2.00

Free re-fills included.

AGUAS FRESCAS \$2.50

Chef's choice of the day. Horchata; Jamaica; Mango ETC. Ask your server for availability.

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