

BURRITOS

A Large Soft Flour Tortilla rolled with your preference, and covered with Salsa and Cheese, Served with Mexican Rice, Refried Beans, Lettuce, Guacamole, Pico de Gallo and Sour Cream on the side.

SEAFOOD \$19.78

Covered with Seafood Sauce.

BEEF \$16.56

Covered with Red Chile Sauce

CHICKEN \$15.61 | SPINACH \$14.57 | BEANS \$12.53

Covered with Ranchera Sauce

ENCHILADAS

Two Soft Corn Tortillas rolled with your preference and covered with Salsa and Cheese. Served with Mexican Rice, Refried Beans, Lettuce, Guacamole, Pico de Gallo and Sour Cream on the side.

SEAFOOD \$19.78

Covered with Seafood Sauce.

BEEF \$16.56

Covered with Red Chile Sauce

CHICKEN \$15.61 | SPINACH \$14.57 | CHEESE \$13.53

Covered with Ranchera Sauce

FAJITAS

All Fajitas are served over a bed of sautéed Green Peppers and Spanish Onions. Served with Mexican Rice, Refried Beans, Guacamole, Pico de Gallo, Sour Cream and Tortillas.

SHRIMP \$23.99

STEAK \$23.99

CHICKEN \$20.99

VEGETABLES \$18.99

(Broccoli, Carrots, Zucchini and Tomato)

COMBO FAJITAS

1 SHRIMP CHICKEN & STEAK \$24.99

2 CHICKEN & STEAK \$23.99

3 CHICKEN & SHRIMP \$24.99

4 STEAK & SHRIMP \$24.99

5 BBQ RIBS & STEAK \$24.99

6 BBQ RIBS & CHICKEN \$24.99

CINCO DE MAYO FAJITAS PLATTER \$34.99

Shrimp, Steak, Chicken and BBQ. Ribs

CHIMICHANGAS

A Large Flour Tortilla rolled with your preference, lightly pan fried to Crispy. Served with Mexican Rice, Refried Beans, Lettuce, Guacamole, Pico de Gallo and Sour Cream on the side.

SEAFOOD \$19.78

BEEF \$16.56

CHICKEN \$15.51

COMBO PLATTERS

Choose 2 or 3 different from the following items to make your favorite combo, Served with Mexican Rice, Refried Beans, Lettuce, Guacamole, Pico de Gallo and Sour Cream on the side.

*CHICKEN ENCHILADA

*CHILE RELLENO

*CHEESE ENCHILADA

*CHICKEN TACO LAREDO

*BEEF ENCHILADA

*BEEF TACO LAREDO

*SPINACH ENCHILADA

*CHICKEN TAMAL

2 Items Combo \$16.56

3 Items Combo \$18.74

LAREDO SPECIALS

APPETIZER SPECIALS

FRIED SHRIMP

Fresh fried shrimp served with a homemade sauce

OYSTERS

Fresh Chesapeake local Oysters, served w/ our own homemade cocktail Sauce.

CRAP MEAT QUESADILLA

Flour tortilla stuffed w/ Monterrey jack & cheddar Cheese and fresh crab meat

POLLO CRIOLLO

Oven roaster Chicken, served w/ Shrimp and fresh veggies

CAMARONES COTIJA

Fresh shrimp, Sautéed vegetables, And cotija Cheese; served over a Bed of rice

POLLO CUNCUN

Oven roasted Chicken, served w/ Shrimp; topped w/ Cancun sauce

PARRILLADA ARGENTINA

Charcoal broiled steak, Chicken breast, shrimp and Spanish sausage; topped w/ cancan sauce

CAMARONES RELLENOS

Fresh shrimp stuffed w/ Jumbo lump crab meat, Topped w/ cancan sauce

CARNE ASADA SPECIAL

Charcoal broiled skirtSteak, topped w/ Mushroom tomato sauce

SALMON RELLENO

Fresh filet broiled Stuffed w/ jumbo Lump crab meat, Topped w/ chipotle Sauce

LAREDO TAQUERIA

TACOS AL CARBON

Three Soft Flour Tortilla stuffed with your preference, Served with Mexican Rice, Refried Beans, Guacamole, Pico de Gallo and Sour Cream

STEAK \$18.99 | CHICKEN \$17.99

TACOS LAREDO

Tree Homemade Taco Shells filled with your preference, Served with Mexican Rice, Refried Beans, Guacamole, Pico de Gallo and Sour Cream.

BEEF \$14.99 | CHICKEN \$13.99

TACOS DE TILAPIA \$20.99

Your preference of Three Soft Flour Tortilla or Hard Shell Corn Tortilla stuffed with Tilapia. Served with Mexican Rice, Refried Beans, Pico de Gallo, Guacamole and Sour Cream.

TACOS AL PASTOR

Three open face tacos al Carbon with your preference. Tomato, Onions and Cilantro. Served with Mexican Rice and Refried Bean.

STEAK \$19.99 | CHICKEN \$18.99

TACOS DE SALMON \$20.99

Your preference of three Soft Flour Tortilla or Hard Shell Corn Tortilla stuffed with Salmon. Served with Mexican Rice, Refried Beans, Pico de Gallo, Guacamole and Sour Cream.

SHRIMP TACOS \$20.99

Your preference of Three Soft Flour Tortilla or Hard Shell Corn Tortilla stuffed with Shrimp. Served with Mexican Rice, Refried Beans, Pico de Gallo, Guacamole and Sour Cream.



SIDE ORDERS

CHILE RELLENO Beef or Cheese \$5.20

ENCHILADAS Beef, Chicken or Cheese \$4.16

GUACAMOLE \$5.20

SOUR CREAM \$2.07

PUPUSAS \$3.11 Please allow 20min. to cook

FRENCH FRIES \$3.11

TORTILLAS (3) \$1.30

RICE \$3.65

BEANS \$3.65

TORTILLA SALVADOREÑA (1) \$0.68

BEVERAGES

SODAS \$3.65

ICED TEA \$3.65

COFFEE \$3.65

HOT TEA \$3.65

MILK \$3.65

ORANGE \$4.16

GRANBERRY \$4.16

APPLE \$4.16

TAMARINDO \$4.16

MARAÑON \$4.16

MARACUYA \$4.16

HORCHATA \$4.16

MANGO \$4.69

REFRESCO DE

ENSALADA \$5.20

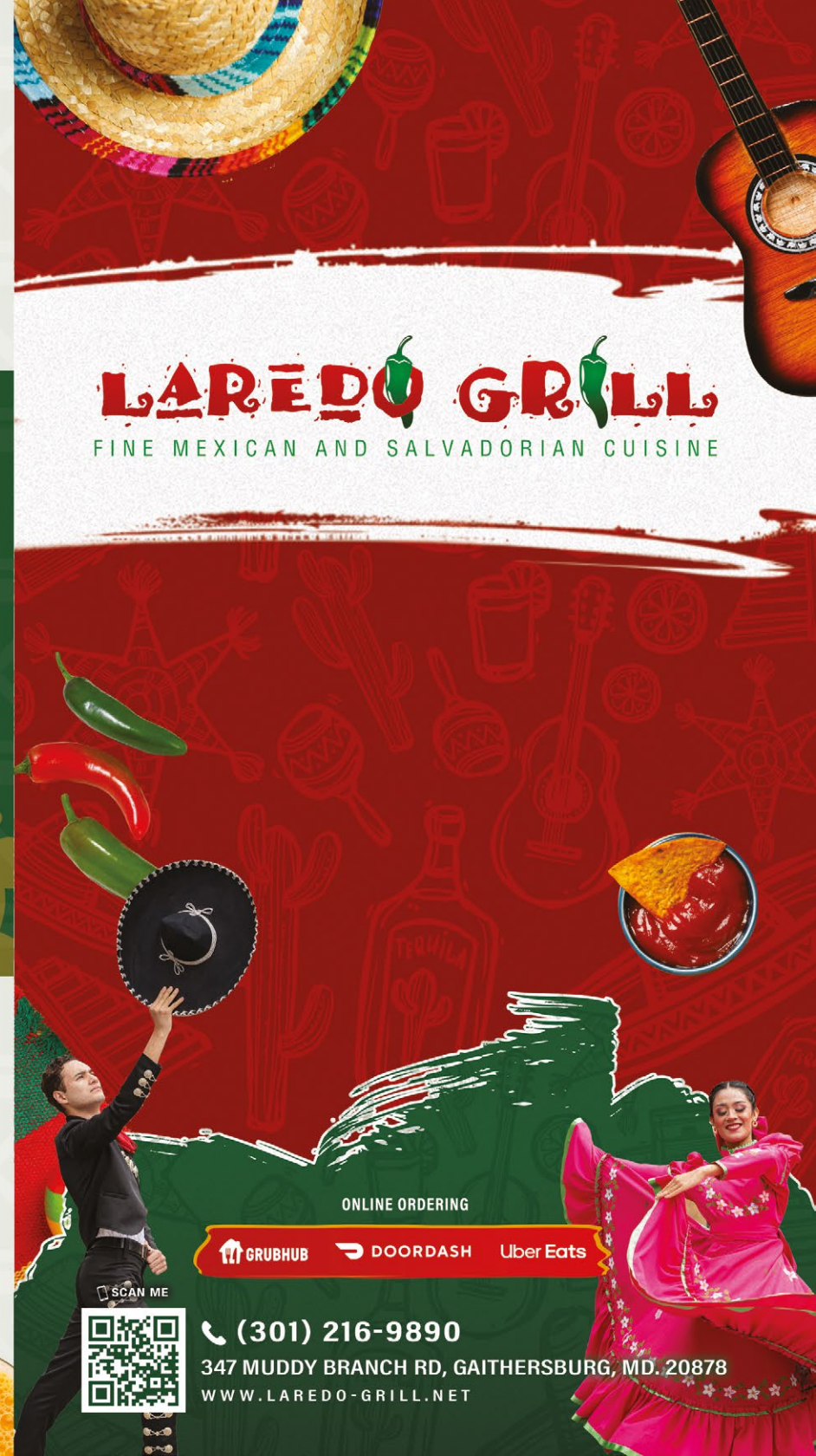
DESSERTS

FLAN \$6.99

CHOCOLATE MOUSSE \$6.99

ICE CREAM \$5.99

TRES LECHES \$7.99



LAREDO GRILL

FINE MEXICAN AND SALVADORIAN CUISINE

ONLINE ORDERING



(301) 216-9890

347 MUDDY BRANCH RD, GAITHERSBURG, MD. 20878

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APPETIZERS

SAMPLER PLATTER \$17.99

A combination of Quesadillas, Nachos and Taquitos Rancheros. Served with Guacamole and sour cream.

*COCTEL DE CAMARONES \$17.99

Fresh Shrimp Cocktail served with Fresh Avocado, Tomatoes, Red Onions and Cilantro.

*MUSSELS MARNARA \$11.99

A large portion of Mussels in a Sherry White Sauce with Fresh Ginger, Garlic and Spring Onions.

MOLCAJETE GUACAMOLE \$13.99

Fresh Guacamole, made with Avocados, Garlic, Onions, Tomato, Cilantro, Fresh Jalapeños and Lime Juice. Served mild, Medium or hot.

PASTELITOS (4) \$9.99

Corn Meal Patty stuffed with Ground Beef and Veggies, pan fried. Served with Encurtido. (Cabbage Relish).

CHORIZO CON QUESO \$8.99

Thinly slice Argentina Sausage topped with Melted Mozzarella Cheese. Served with Flour Tortillas.

CHILE CON QUESO \$7.99

Cheese Dip, served in bowl with Corn Tortilla Chips.

with Ground Beef \$8.99

NACHOS PLATTERS

Corn Tortilla Chips covered with Beans, Melts Cheese, and Jalapeños. Served with Guacamole, Sour Cream and pico de Gallo on the side.

STEAK \$13.99

CHICKEN \$12.99

CHEESE \$9.99

TAMAL DE ELOTE \$4.99

Green Corn Tamal. Served with Sour Cream.

**Consuming raw or undercooked meats, poultry, seafood, shellfish fish, shrimp, clams, crab, squash, squid or eggs may increase your risk of food-borne illness. May contain raw or undercooked ingredients.*

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QUESADILLAS



A Flour Tortilla stuffed with Monterrey Jack and Cheddar Cheese. Jalapeño Peppers, Spring Onions, Served with Guacamole, Pico de Gallo and Sour Cream.

SHRIMP \$15.99

CHICKEN \$11.99

SPINACH \$11.99

Add Rice and Beans \$3.99

STEAK \$13.99

MUSHROOM \$11.99

CHEESE \$10.99

SOUPS

MARISCADA \$24.99

A Combinations of Shrimp, Scallop, Squid, Clams, Fresh Fish and Mussels cooked in a casserole with Sherry Wine and Herbs.

SEAFOOD SOUP \$14.99

A Delightful Combination of Scallop, Shrimp and Clams. Served hot and topped with Fresh Cilantro.

SOPA DE RES \$17.99

A Delicious Tender Beef Short Ribs Soup with Fresh Vegetables. Served with White rice, and 2 Tortillas.



SALADS

Salads are served with Dressing on the side.

LAREDO SALAD

Romaine Lettuce, Red Onions, Avocado, Tomatoes, Hard Boiled Eggs and Hearts of palms, topped with your preference.

GRILLED SALMON \$19.99

GRILLED SHRIMP \$18.99

GRILLED STEAK \$17.99

GRILLED CHICKEN \$14.99

ENSALADA DE PALMITO \$9.99

Romaine Lettuce, Tomatoes, Hearts of Palm, Red Onion and Hard Boiled Eggs.

ENSALADA DE AGUCATE \$8.99

Romaine Lettuce, with slice of Fresh Avocado.

HOUSE SALAD \$6.99

Romaine Lettuce, Tomatoes with slice of Fresh Avocado.



LAREDO TACO SALAD

A Crispy Flour Tortilla Shell, Filled with Romaine Lettuce a touch of Refried Beans, Shredded Cheese, Guacamole and Sour Cream. Topped With your preference.

SHRIMP \$15.99

STEAK \$17.99

CHICKEN \$15.99

PLATOS TÍPICOS

CHILE RELLENO \$15.51

Two Fresh Poblano Peppers stuffed with Monterrey Jack Cheese, covered with Ranchera Sauce and Melted Cheese. Served with Mexican Rice, Refried Beans, Lettuce, Guacamole, Pico de Gallo and Sour Cream. Stuffed with Beef \$15.66

CHICKEN TAMAL PLATTER \$15.51

Two Large Chicken Tamales, covered with Ranchera Sauce and Melted Cheese. Served with Mexican Rice, Refried Beans, Lettuce, Guacamole, Pico de Gallo and Sour Cream.

PLATO TÍPICO \$16.65

One Chicken Tamal, One Pupusa, Fried Plantains, Yucca and Sour Cream.

SEAFOOD

Served with White Rice and Black Beans.

SALMON CAMPECHE \$25.99

Fresh Boiled Fillet of Salmon topped with shrimp and Scallop sautéed in a Homemade sauce.

MARISCO SALTADO \$24.99

Shrimp and Scallop sautéed with Tomatoes, Onions, Green Peppers, jalapeño Peppers and Cilantro.

PESCADO FRITO MARKET PRICE

Fresh Whole fish, pan fried to a crisp. Served with Salad. Please ask Walter for season availability.

TILAPIA CANCUN \$23.99

Fresh filled Broiled and topped with Shrimp. Served with Cancun Sauce.



CAMARONES ENTOMATADOS \$24.99

Salvadorean Style Sauteed Large Shrimp with Tomato Sauce.

CAMARONES TEQUILA \$24.99

Sauteed Shrimp With Zucchini, Red Onions, Tomatoes and Cilantro glazed With Tequila Sauce.

STEAK & PORK

Served with White Rice, Black Beans and Steam Vegetables.

PARILLA AL CARBON \$24.99

Charcoal Broiled combination of Outside Skirt Steak, Chicken Breast and Large Shrimp with Garlic Butter Sauce.

LOMO SALTADO \$21.99

beef Tenderloin Sauteed in a Special Peruvian Sauce made with Fresh Tomatoes, Red Onions, French Fries and Cilantro.

COSTILLAS \$23.99

Tender Marinated Pork Ribs, Tex-Mex style grilled with our Homemade BBQ Sauce.



MAR Y TIERRA \$24.99

Charcoal Broiled Outside Skirt Steak and Large Shrimp with Garlic Butter Sauce.

CARNE ASADA \$22.99

Charcoal Broiled Outside Skirt Steak and Garlic Butter Sauce.

POULTRY

Served with White Rice, Black Beans and Steam Vegetables.

POLLO A LA PARRILLA \$20.82

Grilled Chicken Breast, served with sautéed Onions, Green Peppers and Tomatoes.

POLLO SALTADO \$20.82

Grilled Chicken Breast Strips sautéed in a Special Peruvian Sauce made with Fresh Tomatoes, Red Onions, French Fries and Cilantro.

POLLO ENCEBOLLADO \$20.82

Boneless roasted and marinated Half Chicken, served with Sauteed Sweet Spanish Onions.

POLLO CHIPOTLE \$24.99

Grilled Chicken Breast, topped with Fresh Avocado, Shrimp and Chipotle Sauce.



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