



LUNCH MENU

Monday-Friday 11am - 3pm

Margaritas 1.99

APPETIZERS

GUACAMOLE

Our family recipe. Fresh avocado mixed with onions, cilantro, Serrano pepper & tomatoes 6.79
Enjoy our Lunch portion! 3.29

PIQUESO

White creamy cheese with Pico de Gallo 5.59
Enjoy our Lunch portion! 3.29

TILAPIA CEVICHE STYLE

Fresh tilapia marinated overnight in lime juice, mixed with Pico de Gallo & fresh avocado 7.29

QUESADILLAS FAJITA STYLE (GRINGAS)

Flour Tortillas stuffed with Chihuahua & cheddar cheese 5.99 Add shrimp 8.99
Add Fajita steak or chicken 7.99

NACHOS

Tortilla chips, refried beans, Jalapeños & Queso Salsa. Topped with lettuce & sour cream 5.99
Add Fajita steak or chicken 7.99

SOUPS

BOWL 5.99 CUP 3.29

MUSHROOM & CHICKEN CONSUME (CALDO DE HONGOS)

Cooked with Mexican spices. Topped with avocado & lime

CHICKEN TORTILLA SOUP (SOPA AZTECA)

Topped with avocado & Queso Fresco

CHORIZO AND BEAN SOUP (FRIJOLE CHARROS)

Cooked with bacon, salchicha & Cilantro

PORK & HOMINY SOUP (POZOLE)

Traditional soup. Topped with lettuce, radish & lime

BLACK BEAN SOUP (FRIJOLE DE LA OLLA)

Cooked with Epazote herbs & Queso Fresco

SALADS

Choose from Ranch or our Homemade Cilantro dressing!

FRESH HOUSE SALAD

Lettuce, tomatoes, onion, cheddar cheese, Queso Fresco, Tortilla strips & avocado 5.89
Add Fajita chicken 7.29
Add Fajita steak for 7.79

TACO SALAD

Deep fried flour shell filled with lettuce, tomatoes, beans, cheddar cheese, Chihuahua cheese, sour cream & Guacamole
Your choice of Chicken or Steak Fajita 7.79

FAVORITOS DE MARIA

PORK CHILE VERDE

Tender pork loin covered with Maria's Salsa Verde de Tomatillo & Cilantro
Enjoy with corn Tortillas 8.99 Two sides

SPICY PORK CHILE MORITA

Tender pork loin covered with a very spicy Salsa de Chile Morita & tomatoes. Enjoy with corn tortillas 8.99 Two sides

TACOS DE BISTEK

Sliced steak served in corn Tortillas, topped with onions & Cilantro. Squeeze the lime on them! 7.59 Two sides

SHRIMP TACOS (TACOS DE CAMARON)

Flour Tortillas filled with creamy Chipotle tiger shrimp, sprinkled with black beans & Queso Fresco. Topped with avocados 7.99 Two sides

FLAKY FISH TACOS (TACOS DE PESCADO)

Flour Tortillas filled with flaky breaded tilapia in a creamy Chipotle sauce. Served with lettuce & Pico de Gallo 7.59 Two sides

GRILLED CHICKEN TACOS (TACOS DE TRES MARIAS)

Soft corn Tortillas filled with Guajillo grilled chicken, topped with onions & Cilantro. Squeeze the lime on them! 7.59 Two sides

BREADED STEAK MEXICAN SUB (TORTA DE MILANESA)

Toasted bread with black beans, mayonnaise, Queso Fresco, sour cream, lettuce, avocado, tomatoes, onions & lightly breaded sirloin steak 7.99 One side

GRILLED PORK TACOS (TACOS AL PASTOR)

Soft corn Tortillas filled with Achiote marinated pork, topped with onions, Cilantro & grilled pineapple. Squeeze the lime on them! 7.59 Two sides

Reserve our Banquet Room for your upcoming event
www.senorpique.com

14870 Manchester Rd. | Ballwin, MO 63011

LUNCH SPECIALS

Ask about our \$3 Off Fajita Special

ENCHILADAS BANDERA

Three Enchiladas with different Salsas, Verde Tomatillo (green), Roja Serrano (red) & Queso Salsa (white). The colors of our flag. Topped with onions, sour cream & Queso Fresco. Choose from chicken, cheese, ground or shredded beef 6.99 One side

SEÑOR BURRITO

One large burrito stuffed with rice, beans & your choice of Fajita Steak, Chipotle chicken, ground or shredded beef. Covered with our Queso Salsa. Topped with lettuce & tomatoes 6.99 One side

CHIMICHANGA

A deep fried Tortilla filled with beans & your choice of Picadillo (Mexican ground beef), Chipotle chicken or shredded beef. Topped with our Queso Salsa, lettuce & tomatoes 6.99 One side

TOSTADAS

Homemade Tostadas covered with beans, lettuce, sour cream, tomatoes & Queso Fresco. Choose from Picadillo (Mexican ground beef) or Tinga (Chipotle Chicken) 6.99 One side

A LA CARTA

Choose your favorite 2 with Rice and Beans for 6.99

Taco de Bistek 2.99

Taco Tres Marias 2.99

Taco al Pastor 2.99

Taco de Camaron 3.29

Tostada (Chicken or beef) 2.99

Chile Relleno 3.79

Burrito (Chicken or beef) 2.99

Tamal (Pork or chicken) 3.59

Enchilada (Cheese, chicken or beef) 2.99

Rice or beans 1.99

Rice & beans 2.99

DESSERTS

SOPAPILLA

Light flaky pastries sprinkled with cinnamon & drizzled with honey. Served with premium cinnamon ice cream 4.99

SUEÑO DE CHOCOLATE

Moist chocolate mousse cake. Topped with chocolate icing pecans & caramel. Large enough for sharing 6.99

FRIED ICE CREAM

Vanilla ice cream coated with a crunchy, sweet peanut shell. Topped with honey & cinnamon 5.29

FLAN

A traditional Mexican dessert. Homemade custard with a sweet caramelized topping 4.29

PASTEL DE TRES LECHE

A very moist white cake, with Tres leches (three milks) & strawberry filling. Topped with homemade whipped icing. One of the most authentic desserts in Mexico 5.99

CHONGO

Cheesecake surrounded by a lightly fried pastry Tortilla. Rolled in cinnamon & drizzled with honey 4.99

SIDES



EOTE

Corn on the cob with mayo, lime & Queso Fresco. Sprinkled with Chile-Lime seasoning



ARROZ BLANCO

White rice cooked with Epazote herbs



FRIJOLES REFritos

Refried Pinto beans



NOPALITOS

Cleaned & cooked cactus served cold with Pico de Gallo



CHICKEN TORTILLA SOUP (SOPA AZTECA)

Topped with avocado & Queso Fresco



MUSHROOM & CHICKEN CONSUME (CALDO DE HONGOS)

Cooked with Mexican spices. Topped with avocado & lime



BLACK BEAN SOUP (FRIJOLES DE LA OLLA)

Cooked with Epazote herbs & Queso Fresco



TORTA DE PAPA

Potato cake stuffed with Queso Fresco & Cilantro, served with Pico de Gallo



ARROZ ROJO

Mexican rice, cooked with potatoes, carrots and peas



FRIJOLES NEGROS REFritos

Refried black beans



QUESADILLA DE JALAPEÑOS

Homemade Cilantro corn Tortilla covered with melted Chihuahua cheese and sliced fresh Jalapeños



CHORIZO AND BEAN SOUP (FRIJOLES CHARROS)

Cooked with bacon, salchicha & Cilantro



ESQUITES

Corn cooked with Epazote herbs, mixed with mayo & Queso Fresco. Sprinkled with Chile-Lime seasoning



CREAMY POBLANOS

Sliced Poblano peppers cooked with onions & sour cream, sprinkled with Queso Fresco



PAPAS PICOSITAS

Sauteed potatoes cooked with onions & Chile-Lime seasoning



QUESADILLA DE HONGOS

Homemade Cilantro corn Tortilla covered with melted Chihuahua cheese and sliced fresh mushrooms



HOMINY SOUP (POZOLE)

Traditional soup. Topped with lettuce, radish & lime

BEVERAGES



Enjoy today's Agua fresca special