

# Señor RITAS

## MARGARITA FACTORY

### APPETIZERS

ASK ABOUT OUR SPECIALS • FREE CHIPS & SALSA

**QUESO BLANCO DIP.....9.99**

Served with Chips.

TRY IT FIESTA STYLE AND ADD GROUND BEEF OR CHORIZO .... 2.00

**GUACAMOLE.....10.99**

Served Traditional or Caribbean style with fresh chips.

**SEÑOR RITAS SALSA FLIGHT.....18.99**

Choose 4 salsas, quesos, or guacs from our 10 fresh, housemade options below:

Juju, Cherry Chipotle, Mango Salsa, Tomatillo, Totopo, Guacamole, Caribbean Guacamole, Queso, Pico de Gallo, Diablo (caution: mucho spicy)

**ELOTE DE CALLE.....7.99**

Authentic Street Corn, char-grilled, smothered in Chipotle butter & aoli topped with Cojita Cheese, diced Cilantro and tomatoes.

**GORDOS TAMALES.....11.99**

House made Masa, stuffed with marinated pulled chicken and house made Verde salsa, smothered in Chipotle aoli topped with Cojita Cheese, Cilantro and diced tomatoes.

**RIVIERA MAYO YUCA FRIES.....9.99**

Fresh yucca sliced and fried to perfection, tossed in Chimichuri and topped with Cojita Cheese, Cilantro and diced tomatoes.

**NACHOS LOCOS.....16.99**

Our signature Isla Nachos served with Corn Chips, Chihuahua Cheese, shredded Lettuce, roasted corn, salsa, Pico de Gallo, diced, fresh sliced Jalapeños & topped with Cilantro and a table side Queso Blanco drizzle. Served with your choice of protein from the list below.

**PROTEIN LIST:** Chimichuri marinated grilled or blackened steak, chicken or shrimp ◇ Chicken Tinga ◇ Ground Beef ◇ Beef Barbacoa ◇ Chorizo ◇ Seasonal Veggies

**ADD CHURASCO STEAK FOR AN ADDITIONAL CHARGE.**

**GRILLED OCTOPUS ESCABECHE....14.99**

Fresh Gulf Pulpo marinated in a secret house seasoning, grilled to perfection with melted Chihuahua Cheese and served in a bubbling skillet with house made Totopo & garnished with Queso Fresco, diced tomatoes, Cilantro and lime.

**ELOTE DE SANTO.....7.99**

Sweet fresh Corn cut from the cobb, sautéed with Spanish Onions, fresh Bell Peppers & Jalapeños, served with melted Gouda Cheese and topped with Chipotle aoli, diced tomatoes, Cilantro & Cojita Cheese.

**DON NORMANDO'S QUESO FUNDIDO.....10.99**

Sautéed Spanish onions, charred Poblano peppers, Chorizo and four different types of Mexican melting cheeses from the various regions of Chihuahua and Oaxaca, served in a bubbling skillet with your choice of tortillas & granished with diced tomatoes and Cilantro.

**MANGO HABAÑERO WINGS.....15.99**

Fresh Jumbo Wings, grilled and fried for the perfect crispy and savory balance. Basted in Habañero Mango and served with honey Habañero Bleu Cheese.

**NEW JALAPEÑO POPPERS.....11.99**

Three fresh jumbo Jalapeños stuffed with Oaxaca Cheese and Pork Belly Crisps, wrapped in bacon and fried to perfection, dipped in Chipotle aoli.

**NEW BEEF OR CHICKEN EMPANADAS....11.99**

3 Barbacoa Beef or roasted chipotle chicken stuffed turnovers in a pastry crust. Served with house made JuJu sauce

**NEW CABO CAMARONES.....9.99**

Eight Jumbo Shrimp fresh from the Gulf, fried to perfection and tossed in house made Mango Habañero sauce and served with Honey Habañero Bleu Cheese.

**NEW LA TAQUITOS.....11.99**

Six handmade corn tortillas stuffed with your choice of protein, served on a bed of lettuce with a tomatillo drizzle, garnished with diced tomatoes and Cilantro.

**PROTEIN LIST:** Chimichuri marinated grilled or blackened steak, chicken or shrimp ◇ Chicken Tinga ◇ Ground Beef ◇ Beef Barbacoa ◇ Chorizo ◇ Seasonal Veggies

**ADD CHURASCO STEAK FOR AN ADDITIONAL CHARGE.**

**SOCIAL MEDIA**  @senor\_ritas

 Señor Ritas Tequileria

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**REPRESENTS SIGNATURE ITEMS**



## MEXICAN PIZZAS

ALL MEXICAN PIZZAS WILL STUFF DÓS AMIGOS (2 PERSONS.)

**SUPREMO PIZZA.....25.99**

Flour crust, Chihuahua & Monterey Cheeses, Chimichuri marinated Chicken and Steak served grilled or blackened, fresh Bell Peppers, sautéed onions, diced tomatoes, Cilantro and avocado, topped with Chipotle aoli and crema.

**EL HIPPIE.....21.99**

Flour crust, Chihuahua & Monterey Cheeses, fresh Red & Green Bell Peppers, caramelized onions, Zucchini, Asparagus, and Portabello Mushrooms. Topped with a Chipotle Crema and garnished with diced tomatoes, Cilantro and avocado & drizzled with Juju sauce.

**BUILD YOUR OWN PIZZA.....21.99**

Flour crust, Chihuahua & Monterey Cheeses, with your choice of Toppings, Salsas, Sauces and ONE Protein, from the list below:

**PROTEIN LIST:** Chimichuri marinated grilled or blackened steak, chicken or shrimp ◇ Chicken Tinga ◇ Ground Beef ◇ Beef Barbacoa ◇ Chorizo  
Seasonal Veggies

**ADD CHURASCO STEAK FOR AN ADDITIONAL CHARGE.**

**TOPPINGS LIST:** Roasted corn salsa ◇ pickled red onions ◇ lettuce ◇ cabbage slaw ◇ Jicime slaw ◇ Cilantro ◇ diced tomatoes ◇ Fajita veggies ◇ fresh avocado ◇ caramelized onions ◇ fresh jalapeños

**SALSA AND SAUCE LIST:** Crema ◇ Chipotle aoli ◇ Chipotle Crema ◇ Juju ◇ Tomatillo ◇ Totopo ◇ Pico de Gallo ◇ Queso Blanco ◇ Guacamole (Caribbean or Traditional)

## SEÑOR QUESADILLAS

All Quesadillas served with Beans, Rice, Pico de Gallo & Crema.

(Substitute any side for an additional charge)

Add lettuce, Guacamole, Queso Blanco, Seasonal or Fajita veggies, mushrooms, avocado or caramelized onion/jalapeño for an enhanced flavor sure to teleport your taste buds to Isla

**CHEESE QUESO.....12.99**

Grilled Flour Tortillas stuffed with Chihuahua and Monterey Cheeses from various Mexican regions.

**CHICKEN.....15.99**

Your choice of slow roasted, shredded Chicken Tinga or Chimichuri marinated, grilled or blackened chicken served in a grilled flour tortilla with various melted Mexican cheeses.

**BARBACOA.....16.99**

Delicious Beef Barbacoa, slow roasted and shredded apart, served in a grilled flour tortilla with various Mexican melting Cheeses.

**ADD CHIMICHURRI GRILLED OR BLACKENED STEAK FOR ADDITIONAL CHARGE.**

**SHRIMPPIES.....16.99**

Fresh, local Gulf Shrimp marinated in Chimichuri and served grilled or blackened in a crispy flour tortilla stuffed with various Mexican melting Cheeses.

**HIPPIE.....15.99**

A mix of our Chef's fresh and hand picked veggies, stuffed in a grilled flour tortilla with various Mexican melting cheeses.

## SEÑOR'S SOPA & ENSALATAS

**TORTILLA & POLLO SOUP.....9.99**

Freshly shredded chicken in broth, paired with onion-chili sofrito and tomato. Topped with crispy corn tortilla strips Chihuahua Cheese, sliced avocado, diced tomato and Cilantro.

**TULUM TACO SALAD.....18.99**

Shredded Iceberg and Romaine lettuce, sweet corn & black beans, freshly diced red onions, bell pepper & tomatoes topped with Chihuahua Cheese and served in a large tortilla shell with a side of Honey Chipotle vinegar on the side and your choice of protein.

**PROTEIN LIST:** Chimichuri marinated grilled or blackened steak, chicken or shrimp ◇ Chicken Tinga ◇ Ground Beef ◇ Beef Barbacoa ◇ Chorizo  
Seasonal Veggies

**ADD CHURASCO STEAK FOR AN ADDITIONAL CHARGE.**

**CABO WEDGE SALAD.....18.99**

Iceberg wedge served on a bed of lettuce topped with fresh onion, and diced tomato sprinkled with Cotija Cheese, Cilantro and crispy Pork Belly croutons with a side of Honey Habañero Bleu Cheese.



**DISCLAIMER:**  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# SIZZLIN' FAJITA FIESTA

**CAUTION MUCHO CALIENTE**

All Fajitas served SIZZLING with a side of fresh shredded lettuce, Chihuahua Cheese, Pico de Gallo, Sour Cream & Caribbean Guacamole, along with your choice of Corn or Flour tortillas. Enhance the flavor and add any of the toppings from the list below.

**TOPPINGS:**

- Portabello Mushrooms...2.00
- Roasted Corn & Black Bean Salsa...1.25
- Caramelized Jalapeños...1.50
- Caramelized Onions...1.50
- Local Seasonal Veggies...\$3.50

**CHURRASCO STEAK.....24.99**

Chimichurri marinated Skirt Steak, served grilled or blackened with sautéed Bell Peppers and onions.

**CHIMICHURI CHICKEN.....18.99**

Chimichurri marinated Chicken served grilled or blackened with sautéed Bell Peppers and onions.

**JUMBO SHRIMP.....19.99**

Fresh Gulf Shrimp, marinate in Chimichuri & served grilled or blackened with sautéed Bell Peppers and onions.

**HIPPIE.....18.99**

A mix of our Chef's fresh and seasonal vegetables paired with Portabello mushrooms, Roasted Corn & Black Bean Salsa, and with sautéed Bell Peppers and onions.

**EL GRAN COMBO (serves 2 amigos).....32.99**

(PICK 2 PROTEINS) - Your choice of Chimichuri marinated Chicken, Steak or Shrimp served Blackened or Grilled with sautéed Bell Peppers and onions.

## ISLA ENTREES

**ALL SERVED WITH BLACK BEANS AND CANTINA RICE**

Substitute any side for an additional charge ♦ Ask About Our Specials

**CHILI RELEÑOS.....\$18.99**

Fire roasted Poblano Peppers, stuffed with sautéed Bell Peppers, Onions, Cilantro Lime Rice and melted Chihuahua Cheese. Topped with Homemade Totopo and garnished with diced Cilantro and Cojita Cheese. Served with your choice of protein from the list below.

**SEÑOR RITA'S ENCHILADAS.....19.99**

Two tortillas of your choice, stuffed with your choice of protein, covered in tomatillo, Totopo or served tando, topped with melted Chihuahua cheese and fresh Cilantro.

**Protein List:** Chimichuri marinated grilled or blackened steak, chicken or shrimp ♦ Chicken Tinga ♦ Ground Beef ♦ Beef Barbacoa ♦ Chorizo Seasonal Veggies

**ADD Churrasco steak for an additional charge.**

**PLATO DE PASTOR.....18.99**

Perfectly sliced El Pastor marinated to perfection in a secret blend of herbs, juices and spices. Topped with grilled pineapple, Chipotle Aoli, fresh Avocado and Cilantro, served with Rice, Beans and your choice of Corn or Flour tortillas.

**YUCATAN BOWL.....17.99**

A classic fan favorite! Served on a fresh bed of rice and beans with melted Chihuahua Cheese and your choice of Protein. Topped with Pico de Gallo, Caribbean Guacamole, Juju Sauce, Cilantro and a Crema side.

**ADD THE FOLLOWING TO ENHANCE THE FLAVOR**

- Sliced Avocado...1.25
- Fajita veggies...1.50
- Seasonal veggies...3.00
- Caramelized onions or Jalapeños...1.25
- Queso Blanco...3.00
- Any Homemade Salsa...1.50
- Roasted corn and Black bean

**NEW CARNE ASAÑA PLATTER.....24.99**

Skirt steak marinated and seasoned to perfection with herbs and spices, topped with caramelized onions, and Jalapeños, fresh sliced avocado and Cilantro. Paired with our Chef's Seasonal vegetables and homemade Chimichuri.

**MOLCAJETE.....40.99**

(Serves Dos Amigos) Chef Don Normando's signature dish, comprised of a loco combination of our Queso Fundito, Jalapeño Poppers, Elote de Calle, Chimichuri marinated steak, chicken and shrimp, served blackened or grilled and topped with fresh sliced avocado, diced tomatoes and Cilantro, Chipotle aoli and Cotija Cheese. Served in a sizzling Volcanic bowl with a fajita setup on the side.

## DON'S SIDES

- Cantina Rice...1.50
- French Fries...2.00
- Choice of any Homemade Salsa...1.50
- Seasonal Veggies...3.00
- Queso...3.00
- Black Beans...1.50
- Refried Beans...2.00
- Sweet Plantains...4.00
- Side Salad...4.00
- Cup of Chicken Totilla Soup...5.00
- Guacamole (Traditional or Caribbean...3.00
- Loaded Jalapeños...5.00
- Yucca Fries...5.00
- Elote de Santo...5.00
- Tortillas...1.50

 **REPRESENTS SIGNATURE ITEMS**

## SURF N BURRITOS

All Burritos served with black beans and Cantina rice

THE NORM - Flour tortilla, smeared with fresh Guacamole and stuffed with Cantina rice, black beans, shredded lettuce, pico de gallo, crema & Chihuahua cheese and your choice of protein from the list below. .... 16.99

**MAKE IT A CHIMICHANGA FOR \$3.00**

**Proteins:** Beef Barbacoa, Chicken Tinga, Chimichurri seasoned grilled or blackened chicken or shrimp, Ground Beef, Mexican Chorizo, seasonal veggies.

**Add Churrasco steak or fresh fish for an additional charge.**

THE D.I.Y. - Flour tortilla, your choice of protein and your choice of toppings:

Burrito.....17.99                      Chimichanga.....21.99

**TOPPINGS**

Cantina rice, black beans, French Fries, roasted corn salsa, lettuce, cabbage slaw, Jicima slaw, Fajita veggies, queso blanco, Chihuahua cheese, pico de gallo, Totopo, Juju sauce, crema, tomatillo, caramelized onions or jalapeños.

**Add Guacamole or seasonal veggies for an additional charge.**

## LA TAQUERIA

Recommended tortilla: Corn  Flour  Crispy   
All Taco dinners served with fresh Jicima slaw, Beans & Rice on your choice of Corn, Flour or Hard Shell Tortillas. Lettuce wraps available.

**ADD a third taco or substitute sides for an additional charge.**

**STREET TACOS..... 2.99**

Simple, traditional and delicious! Homemade cabbage slaw, diced white onion and cilantro, drizzled in crema and garnished with fresh lime. Served with your choice of tortilla and ala carte protein.

**TOSTADAS.....18.99-4.99**

Served ala carte or as an entree. Crispy corn tortillas, fried flat until golden, smothered with refried beans and melted Chihuahua cheese, topped with fresh lettuce, Pico de Gallo, Cilantro and drizzled crema with your choice of protein from the options below.

**Protein List:** Chimichuri marinated grilled or blackened steak, chicken or shrimp ♦ Chicken Tinga ♦ Ground Beef ♦ Beef Barbacoa ♦ Chorizo ♦ Seasonal Veggies

**BAJA BRIAN.....15.99-\$3.00**

Slow roasted Chicken Tinga, Cabbage Slaw, Grilled Pineapple & Pickled Red Onions, topped with Chipotle Aoli & Cilantro.

**CASA BLANCO FISH OR SHRIMP TACOS..16.99-\$3.00**

Fresh Haddock or Gulf Shrimp, served blackened, grilled or fried on a bed of Cabbage Slaw and Caribbean Guacamole, topped with homemade Mango Salsa, Chipotle Aoli and Cilantro.

**THE HIPPIE.....16.99/\$3.00**

Cabbage slaw, fresh seasonal veggies, caramelized onions and bell peppers, Chihuahua cheese, mango salsa, juju sauce, diced tomatoes and cilantro

**THE AMERICANO.....14.99-\$3.00**

Seasoned Ground Beef & melted Monterey Jack Cheese, on a bed of lettuce topped with diced Tomato & Cilantro, drizzled with sour cream.

**PUNTA SUR PORK BELLY.....15.99-\$3.00**

Crispy Pork Belly and melted Chihuahua Cheese, served on a bed of Jicima apple slaw, topped with Pickled Red Onions, Green Tomatillo Salsa & diced Cilantro.

**DON CHORIZO.....14.99-\$3.00**

Homemade Chorizo Sausage, served on a bed of Cabbage Slaw, Cotiva Cheese & Pico de Gallo, topped with fresh Tomatillo Salsa, diced Cilantro & Sliced Avocado.

**CHEESEBURGER TACO.....14.99-\$3.00**

Seasoned Ground Beef, served on a bed of lettuce, with fresh diced Tomatoes, fried Pickles and Cilantro topped with Queso Blanco & Chipotle Aoli.

**BIRRIA TACOS.....17.99-\$3.00**

Our slow-roasted Short Rib, pulled and marinated to perfection. Served with melted Chihuahua Cheese, pickled Red Onions, and diced Cilantro along with our housemade dipping sauce.

**EL PASTOR.....16.99-\$3.00**

Juicy El Pastor seasoned and sliced to perfection served on a bed of Cabbage Slaw with Grilled pineapple, topped with fresh avocado, Cilantro and Chipotle Aoli. Choice of Side.

**NEW CRISPY BARBACOA.....15.99-\$3.00**

Succulent slow roast Beef Barbacoa, pulled to perfection, stuffed in a flour tortilla and flash fried. Served on a bed of lettuce and Caribbean Guacamole topped with Cilantro, drizzled Juju Sauce and Cotiva Cheese

**CHURRASCO STEAK.....20.99-4.00**

Chimichuri marinated Skirt Steak served grilled or blackened on a bed of Cabbage Slaw & Caribbean Guacamole, with melted Chihuahua Cheese. Topped with housemade Totopo Salsa & fresh Cilantro.

**AHI TUNA.....18.99-\$3.00**

Sesame crusted Ahi Tuna, cabbage slaw, pickled red onions, chili ponzu, mango salsa and Cilantro.

**LOGO LOBSTER.....24.99-7.00**

One whole Caribbean Lobster tail serve on a bed of Cabbage Slaw & Caribbean Guacamole, topped with diced tomato, Cilantro & drizzled Chipotle Aoli. (Must order at least 2 tacos at a time!)

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