classic tex mex

3.00 Substitute grilled veggies for rice and beans

12.95

Tatum's Tamale Plate

Three pork tamales topped with your choice of sauce. Served with Mexican rice and refried beans.

Chalupas 12.95

Two chalupas with your choice of beans, picadillo, shredded chicken, or guacamole served with cup of tortilla soup.

Chalupas Elegantes

Two chalupas layered with refried beans and chorizo, topped with chopped romaine, diced tomato, avocado and gueso fresco. Served with rice, sour cream and a cup of tortilla soup.

Served with guacamole, sour cream, rice and bean soup.



enchiladas

All of our enchiladas are hand basted in chili seasonings, rolled fresh, prior to each meal, served with rice and beans.

Substitute grilled veggies for rice and bean	3.00
Cheese and Onion Enchiladas	12.95 (2)
In Chili Con Carne.	14.95 (3)
Picadillo Beef Enchiladas	14.95 (2)
In Chili Con Carne.	16.95 (3)
Chicken Enchiladas	14.95 (2)
In Crema Verde or Tomatillo.	16.95 (3)
Chicken and Spinach Enchiladas	14.95 (2)
In Crema Verde.	16.95 (3)
Sauteed Spinach Enchiladas	14.95 (2)
In Ranchero.	16.95 (3)
Vegetarian Enchiladas	14.95 (2)
In Ranchero or Tomatillo.	16.95 (3)

Stuffed with your choice of cheese or spinach and topped with a medley of seasonal veggies (grilled, steamed or sautéed).

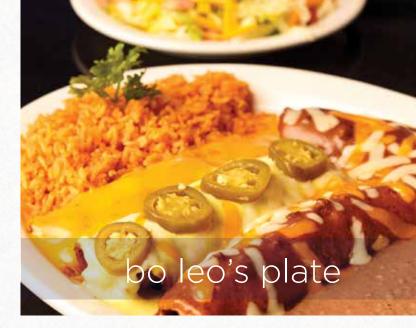


Enchiladas Chapalas

14.95 (2) 16.95 (3)

Filled with creamy white American cheese, and topped with a traditional combination of ancho chili and quaiillo peppers blended with fresh tomatoes and fresh spices.

*Consuming raw or undercooked meats, poultry, seafood, shellfish,



platos y mas

Chicken enchilada with crema verde sauce, cheese enchilada con queso and beef enchilada con carne. Served with rice, beans, crispy beef taco and tamale.

No substitutions

Megan's Plate

16.95

Your choice (pick 3) of enchilada, taco, chalupa or tamale. Served with rice and beans.

Burrito Tortillon (Grilled or fried)

Stuffed with your choice of beef or chicken fajita, picadillo beef or shredded brisket, sautéed peppers and onions, and beans topped with Jack cheese and a choice of sauces. Served with guacamole, sour cream, rice, and beans.

The Grilled Relleno

Your choice of brisket, beef or chicken fajita, vegetable or a combination - this is not your mama's relleno. Chargrilled and stuffed with Monterey Jack and cheddar cheese, and topped with a crema verde sauce. Served with Mexican rice and beans

Tacos a la Parilla (Grilled tacos)

Your choice of flour or corn tortillas stuffed with fajitas, slow roasted brisket and poblano, or chipotle chicken, grilled with melted Monterey Jack cheese. Served with rice, bean soup and slices of fresh avocado.

Lucas style (with chorizo)

add 3.00

The Holbrooks*

24.95

A good friend...We start with two cheese enchiladas and top with your choice of salsa (spicy molcajete recommended) and layer in two over easy eggs, strips of tender beef fajita and slices of fresh avocado. Served with rice and beans.

Mal's style (substitute with ribeye)

add 8.00





chicken

Tacos Rolandos

Boneless breast of chicken tenders sautéed in a chili garlic sauce and wrapped in soft corn tortillas. Served with white rice, bean soup and slices of avocado.

Pollo Juan Pablo

17.95

Grilled breast of chicken, marinated and topped with crema verde, melted Monterey Jack and cheddar cheese. Served with rice, bean soup and slices of fresh avocado.

Ken's Plate (The healthy choice)

17.95

Grilled breast of boneless chicken topped with a medley of seasonal vegetables. Served with arroz blanco, beans and corn tortillas. (Cooked with 100% canola oil.)

Plato Diana

Marinated breast of chicken charbroiled and smothered in a bed of sautéed mushrooms, onions and poblano peppers. Served on a sizzling platter with Mexican rice and bean soup.

sizzling platters

All served with sautéed onions, peppers and potatoes and accompanied by rice, beans, guacamole, pico de gallo and fresh flour tortillas.

Substitute grilled veggies for rice and bean	3.00
Add cheese and sour cream	3.00
Chicken Fajitas	19.95
Beef Fajitas —	22.95
50/50 Fajitas	21.95
Fajitas for Two	38.95
substitute ribeye add	12.00
Mixed Grill (Choice of three) Beef, chicken, chipotle glazed pork shanks, or shrimp you	
Ribeye Fajitas	34.95
Brisket Fajitas	19.95
Veggie Fajitas	18.95
Plato Campeon (For two) Tender beef fajita and grilled chicken, chipotle glazed por shanks and shrimp (your way), served with rice, beans, guacamole, pico de gallo, and fresh tortillas.	42.95 k





platters

Brad's Way Fajitas

Beef 24.95 Chicken 22.95

Your choice of beef or chicken fajitas served on top of mild or spicy queso, smothered in lightly fried, seasoned onions. Served with rice, beans, guacamole, pico de gallo and fresh tortillas.

Chipotle Glazed Pork Shanks

Served on a bed of mexican risotto and corn.

Eloy's Special

A 10-12 oz. boneless ribeye, lightly marinated and grilled to your desire, topped with shrimp "your way" and served on a bed of Mexican rice with bean soup, guacamole, and pico de gallo.

Boneless Ribeye Asada

A 10-12 oz. cut of boneless ribeye, lightly marinated and grilled to tender perfection. Served on a bed of Mexican rice with bean soup, pico de gallo, guacamole and fresh tortillas.

Chicken 17.95 **Beef 19.95**

Choice of marinated beef or chicken wrapped in flour tortillas and served with guacamole, pico de gallo, bean soup and rice.

Mal's style (substitute with ribeye)

add 10.00

Shrimp a la Carte (Your way) Grilled, bacon wrapped or Rosie's style. 4.00

seafood

Tacos Camarones

17.95

Gulf shrimp sautéed in chili guajillo and placed in grilled corn tortillas with añejo cheese. Served with arroz blanco, black beans and fresh avocado.

Tilapia Vera Cruz

9.95

Tilapia filet topped with ranchero sauce, capers, and fresh sautéed vegetables.

Sub Chicken — 17.95

Add Shrimp 5.00

Rosie's Shrimp

Six jumbo shrimp sautéed in a spicy mojo de ajo sauce and served on a bed of mexican rice with black beans and slices of fresh avocado.

Salmon Yucatan

22.95

22.95

8-10 oz. filet of Norwegian salmon served on a bed of Mexican risotto with a cilantro creme sauce.

Tacos Chinos — 18.9

Mexican-style lettuce wrapped with your choice of chicken or shrimp.





Gift Certificates Available

Special occasion?

Do the Mambo!

Rio Mambo gift cards are the answer to every occasion.

Sold in any quantity – ask your server.



Vallarta del Mar

21 95

A fresh filet of tilapia pan grilled and topped with jumbo shrimp in a creamy spinach sauce. Served with sautéed vegetables and arroz blanco.

Alambre Cancun

24.95

A combination of skewered chicken, steak, and bacon wrapped shrimp served with arroz blanco, black beans and Mexican slaw.

Alambre de Camarones ———

22.95

Jumbo stuffed shrimp stuffed with Monterey Jack cheese, a slice of jalapeño and wrapped in bacon. Served with arroz blanco, black beans and Mexican slaw.

Shrimp Enchiladas

19.95

Two cheese enchiladas topped with jumbo shrimp and covered in queso blanco and slices of avocado. Served with mexican rice, bean soup, and Mexican slaw.

Tacos de Pescado

— 15.95

Tender strips of white fish basted in a chipotle comino rub, sautéed in fresh lemon juice and lime zest, served in grilled corn tortillas and topped with Mambo style slaw and our sunrise sauce. Served with arroz blanco, black beans and slices of fresh avocado.



Rio Mambo Catering

Each of our restaurants has a semi-private dining room perfect to host your special event. We are happy to customize a menu to fit your needs. We also specialize in off-site catering as well as bulk deliveries.

catering@riomambo.com 877.536.2626