

ANTUJITOS

NACHOS \$3.95
Beans and cheese topped with tomatoes served on corn chips.

NACHOS LOCOS \$5.95
Seasoned, beef or chicken, beans and cheese, Guacamole and sour cream on the side.

NACHOS AL CARBON \$6.50
Grilled beef or chicken Fajitas, beans and cheese, Guacamole and sour cream on the side.

FAJITA QUESADILLAS \$6.50
Grilled beef or chicken Fajita, Jack and Cheddar cheeses on a flour Tortilla, served with Pico de Gallo, Guacamole and sour cream on the side.

QUESO DIP CUP \$2.25
BOWL \$3.25
Blend of cheeses

SPINACH QUESADILLAS ...\$6.25
Grilled fresh spinach and mushrooms with Jack and Cheddar cheese, served with Guacamole, sour cream and Pico de Gallo on the side.

911 JALAPENO \$4.95
Stuffed Jalapeños with cream cheese served with Guacamole and sour cream on the side.

BOTANAS PLATTER \$7.95
Beef and cheese Quesadillas, stuffed Jalapeños, chicken Flautas, beef Nachos, Queso dip, Guacamole and sour cream on side.

GUACAMOLE SALAD \$6.25
The ultimate freshness with our authentic Guacamole salad made at your table side.

QUESO FUNDIDO \$5.95
WITH SHRIMP \$6.50
Mexican Chorizo with melted Monterrey Jack cheese served with flour Tortillas. Made at your table side.

SALSA FRESCA \$6.95
Salsa made table side "como mi abuelo".

SPECIALTIES

All plates served with rice and refried or charro beans

1. MOLE-CHIPOTLE CON POLLO \$7.95
Mole is an Aztec word meaning sauce, reserved for the greatest celebrations. This authentic Mole is a blend of Chile, fried Tortilla, sesame, onion, garlic, peanut, cinnamon, anise and Chocolate. There is something extra from Lupe in this recipe.

2. LOS LUPES TORTILLA PLATE \$7.25
Corn Tortillas stacked and layered with chicken, fresh spinach and mushrooms, topped with our sour cream sauce.

3. FLAUTA DINNER \$6.95
Choice of two Flautas beef or chicken, served with Guacamole and sour cream.

4. TAMALES DINNER \$6.95
This is the original Lupe Ramirez pork Tamale recipe. Used only during Christmas.

5. CHIMICHANGA \$7.25
Choice of seasoned beef or chicken, with choice of sauce served with Guacamole and sour cream.

6. BURRITO DINNER \$5.75
Two seasoned beef Burritos with choice of sauce served with Guacamole and sour cream.

7. CHILE RELLENO \$7.95
Choice of Monterrey Jack cheese or beef and choice of sauce*, served with Guacamole and sour cream.

8. GORDITAS \$8.25
Two mexican pockets filled with your choice of chicken or beef Fajita, Guiso, Lengua, Barbacoa or ground beef.

9. CARNE DESHEBRADA AL VAPOR (Steamed) \$8.25
Shredded pork cooked with Chile Ancho y Cascabel, served with Guacamole and sour cream.

10. BARBACOA PLATE \$6.95
Mexican barbecue served generously with side salad and Pico de Gallo.

11. LENGUA PLATE \$6.95
Lengua (calf tongue) marinated and cooked the old traditional way. This is a mexican delicacy! Served with Salsa Ranchera on top.

CALDOS Y ENSALADAS

MENUDO
REGULAR \$4.95 LARGE \$5.95
Sometimes called the remedy cure for all that is wrong! Slowly cooked for the best taste. Found only at Los Lupes!

TACO SALAD \$6.25
Tortilla bowl filled with mixed greens, ground beef, tomatoes and cheese. Served with Guacamole and sour cream on side.

TORTILLA SOUP
REGULAR \$4.95 LARGE \$5.95
Traditional chicken soup with mixed vegetables and Tortilla strips topped with Monterrey Jack cheese.

CALDO DE RES
REGULAR \$4.95 LARGE \$5.95
One of our oldest recipes. A variety of vegetables mixed with soup bone and beef served with rice.

CALDO DE POLLO REG. \$4.95
.....LARGE \$5.95
Our authentic soup made by boiling chicken quarters in water, with various vegetables at the most pure mexican style.

FIDEO SOUP \$4.50
Mexican noodles sauteed with chicken broth.

GRILLED TACO SALAD \$6.50
Tortilla bowl filled with mixed greens, grilled chicken or beef Fajita, tomatoes, cheese, with choice of dressing, Guacamole and sour cream.



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One of our oldest recipes. A variety of vegetables mixed with soup bone and beef served with rice.

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TACOS

All plates served with rice and refried or Charro beans.

12. CHOICE OF SOFT OR CRISPY TACOS \$5.95
Choice of two beef or chicken.

13. PUFF TACOS \$5.95
Choice of two beef or chicken.

14. TOSTADAS COMPUSTAS \$6.25
Choice of two beef, chicken or beans.

ENCHILADAS

Served with rice and refried or Charro beans, with choice of sauce*. Add an extra Enchilada to any plate \$1.25. Shrimp \$1.85. Spinach \$1.55

15. TWO CHEESE & ONION ENCHILADAS \$5.50
Topped with chili con Carne.

16. TWO BEEF ENCHILADAS \$5.95
Topped with chili con Carne.

17. TWO SOUR CREAM CHICKEN ENCHILADAS \$5.95
Topped with sour cream sauce.

18. COMBINATION ENCHILADAS \$6.25
Choice of cheese, beef or chicken.

19. SPINACH ENCHILADAS \$6.95
Fresh spinach, mushrooms and Monterrey Jack cheese. Topped with sour cream sauce.

LOS LUPES COMBINADOS

NEW

20. CREATE YOUR OWN PLATE \$8.95
Your choice of any of four items. Served with refried beans and rice.

Tamale
Crispy Beef or Chicken Taco
Soft Beef or Chicken Taco

Chile Relleno (Beef or Cheese, 1 per plate)
Beef, Chicken or Cheese Enchilada

Guacamole
Tostada
Guiso (Beef tips)

LA PARRILLA ESPECIAL

All of our unique Parrilla Specials come with sour cream, Guacamole, Pico de Gallo, rice and Charro beans.

21. LOS LUPES PLATTER \$39.95
Serves 2 to 4 people. Offered for the first time in our 30 year history. This special combination includes chicken and beef Fajita, shrimp brochette and pork Costillas (ribs) A true original dinner, found only at Los Lupes.

22. COMBO FAJITA PLATTER \$9.95
Beef and chicken Fajita served with two of our jumbo shrimp brochette.

23. COSTILLAS \$8.95
Tender pork ribs slowly cooked to absorb our unique spice combination. Cooked to perfection.

24. GRILLED QUAIL \$10.25
Brought from the bordering ranches of México our whole marinated quail is truly an appealing choice.

LA PARRILLA

25. FAJITAS SINGLE \$8.50
.....DOUBLE \$14.95
Beef or chicken grilled with onions and bell peppers, served with homemade Tortillas, Guacamole, sour cream, Pico de Gallo, rice and Charro beans.

26. GRILLED VEGETABLES \$8.50
With chicken \$9.95
Garden fresh bell peppers, squash, zucchini, carrots, potatoes, tomatoes, and onions served with rice. (please allow 15 minutes).

27. CARNE GUISADA ALEGRE \$8.95
Beef tips marinated in a special blend of sauce covered with Jack cheese, served on Parrilla sticks, with beans, rice and Guacamole (¡Picoso! Hot! when requested).

28. CARNE ASADA \$8.95
Tender grilled beef skirt steak. Served with Charro beans, rice, Guacamole, Pico de Gallo and sour cream.

29. TACOS AL CARBON \$8.50
Three flour or corn Tortillas filled with Fajita beef or chicken, onions and bell peppers. Served with Charro beans, rice, Guacamole, sour cream and Pico de Gallo.



30. PECHUGA DE POLLO \$8.50
Tender grilled chicken breast, topped with Monterrey Jack cheese and sauteed mushrooms. Served with Guacamole, sour cream, Pico de Gallo, refried beans and rice.

31. POLLO ACAPULCO \$8.95
Grilled chicken breast, four Gulf shrimp. Topped with Salsa Ranchera and Monterrey cheese, served with grilled vegetables, Guacamole, beans and rice.

32. STEAK A LA MEXICANA \$13.95
A select RibEye steak spiced to perfection, served in bite-size pieces, mixed with Ranchero sauce, served with rice, beans & Guacamole (owners favorite) (¡Picoso! Hot! when requested).

MARISCUS

33. CHIPOTLE SHRIMP DINNER \$8.95
This plate combines the smoky, sweet and creamy taste of our fresh Chipotle peppers sauce with fresh gulf shrimp**. Served with Guacamole, rice and side salad.

34. SHRIMP ENCHILADAS \$7.25
Two Enchiladas with Gulf Shrimp sauteed in butter sauce and covered with sour cream sauce, served with rice and fried beans.

35. WHOLE CATFISH DINNER \$8.95
This plate is breaded with our hand-made corn Tostadas and zesty spices, all combining unique taste.

Includes side salad, rice and fries.



36. SHRIMP COCKTAIL \$6.50
Chilled cooked shrimp in a Mexican shrimp cocktail sauce, with avocado, onion, Cilantro and peppers on the side.

37. SIZZLING TILAPIA PLATE \$11.95
Fresh Tilapia with 2 shrimp brochette on a bed of grilled vegetables, a Los Lupes exclusive.

38. SHRIMP BROCHETTE \$9.50
Seven Jumbo Shrimp wrapped with bacon, stuffed with Monterrey Jack cheese and a slice of bell pepper. Served with rice, Charro beans, Guacamole, sour cream and Pico de Gallo.

39. SIZZLING SHRIMP \$8.50
12 Gulf shrimp grilled, served with onions, bell peppers and rice.

AMERICANU

40. BONE-IN RIBEYE \$13.95
12 oz. Select cut RibEye, served with fries, corn and grilled vegetables.

41. COUNTRY FRIED STEAK \$6.95
Large steak served with country gravy, french fries, salad and corn.

42. HAMBURGER \$5.95
1/2 lb. Burger served with fixings, fries included.

Cheese +\$0.25

Mushrooms, Jack cheese & Bacon +\$1.50



POSTRES

NOGADA \$3.95
Vanilla ice cream blended with pecan praline topped with hot fudge, whipped cream and a cherry.

FLAN \$2.50
The popular Spanish version of Creme Caramel.

SOPAPILLAS \$1.25
Our unique crisp, puffy, deep-fried pastry.

TORTILLA SUNDAY \$4.95
Vanilla ice cream in a cinnamon coated Tortilla, topped with hot fudge, whipped cream and a cherry.

FRIED ICE CREAM \$6.50
A ball of vanilla ice cream rolled over in roasted coconut served with hot caramel on top.

CHURROS WITH ICE CREAM \$2.50
2 Deep fried pastry strips rolled in sugar and cinnamon.



*Choice of Sauces: Green, Chili, Chipotle, Cheese, Sour Cream, Mole Chipotle and Ranchero. **Spicy

Dinner prices increases by 17% before 11am.

NEW

TAKE-OUT AVAILABLE

LUNCH SPECIALS

11:00 a.m. - 2:00 p.m. - Monday - Friday - No Substitutions

- 43. ALL YOU CAN EAT BUFFET\$55
A choice of: Rice, beans, cheese Enchilada, Guiso (Beef tips), Tamales, beef Burrito, crispy Taco or chicken Enchilada. Choice of cheese or chili sauces.
- 44. LUPESLUNCH\$5.25
1 Crispy beef Taco, 1 Tamale, 1 cheese & onion Enchilada, rice & beans.
- 45. TWO CHEESE AND ONION ENCHILADAS\$4.95
Served with rice and beans and choice of sauces*.
- 46. TWO BEEF ENCHILADAS\$4.95
Served with rice and beans and choice of sauces*.
- 47. TWO SOUR CREAM CHICKEN ENCHILADAS\$4.95
Served with rice and beans.
- 48. ONE CHEESE AND ONION ENCHILADA AND CRISPY TACO\$4.95
Served with rice and beans.
- 49. CHOICE OF SOFT OR CRISPY TACOS\$4.95
Choice of two beef or chicken, served with rice and beans.
- 50. FLAUTA LUNCH SPECIAL\$5.95
Two Flautas beef or chicken served with rice, beans, Guacamole, sour cream and Pico de Gallo.
- 51. FAJITA LUNCH SPECIAL\$7.25
Tender beef or chicken Fajitas served with Charro beans, rice, grilled vegetables, Guacamole, Pico de Gallo and sour cream.

*Choice of Sauces: Green, Chili, Chipotle, Cheese, Sour Cream, Mole Chipotle and Ranchero.

***Although a rare occurrence bones have been found in chicken products. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, specially if you have medical conditions.

FEATURED DRINKS

El Jefe

Cazadores, Cointreau, Grand Marnier and fresh lime juice

(The owner's favorite)
\$ 7.50

Vero Lupe

OJ, Peach schnapps, Gray Goose vodka, and Blue Curaco

\$ 4.50

Mexican Mojito

Our most recent addition, made up with Cazadores!

\$ 4.50

BEBIDAS BEVERAGES

COFFEE \$1.25 CHILDS DRINK (12 & UNDER) \$1.25

TEA \$1.50 MEDIUM MEXICAN DRINKS \$2.25

JUICE \$1.50 LARG E Aguas Frescas.(NO REFILLS) \$1.95

SOFT DRINKS LG \$1.75

WELLS - WINE - BEER - MARGARITAS (Refer to Bar Menu)

15% gratuity will be added for parties of 6 or more.





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LOS LUPES
1400 N. Industrial
DALLAS, TX 75207
214-939-3725
FAX: 214-752-5856

LOS LUPES
3855 Belt Line Rd.
ADDISON, TX 75001
972-247-0306
FAX: 972-247-0320

LOS LUPES
501 W. Pioneer Pkwy.
GRAND PRAIRIE, TX 75051
972-262-4400
FAX: 972-642-7070

LOS LUPES
1820 E. Trinity Mills Rd.
CARROLLTON, TX 75006
972-245-3300
FAX: 972-245-6700

LOS LUPES
2849 W. Airport Frwy.
IRVING, TX 75062
972-870-1500
FAX: 972-870-1502



Los Lupes[®]
Mexican Restaurant Since 1972

Authentic Mexican Food Prepared Fresh Daily From Traditional Recipes

In the Spring of 1972, Los Lupes Cafeteria opened its doors on the corner of Industrial and Cole. Los Lupes brings traditional Mexican food to Texas. Authentic Mexican food is a lost concept held by few restaurants today because it is so difficult to prepare.

The recipes used today have been passed down from our ancestors through three generations. In all three generations, there was a child named "Lupe". Hence, the "Los Lupes" (many Lupes).

For nearly 40 years, Los Lupes has remained family owned and operated. The same methods and concepts established then are used even today. One of these original concepts is "homemade" Mexican food. Many items on the menu have not been adopted by other restaurants because they are difficult to prepare.

Unlike large restaurant chains that prepare massive quantities of frozen food to serve during the week, Los Lupes kitchen opens daily at 5a.m. and prepares everything from scratch to ensure the freshest quality for our customers.

Los Lupes will continue to serve freshly prepared meals for many years to come. We thank you for the opportunity to provide a Great Dining Experience.

The Ramirez Family

