

Beverages

Café Coffee 12oz	.85	1.05
Te Hot Tea 16oz	.85	1.05
Orchata Milky rice water 16oz	1.05	1.75
Tamarindo Fruit drink 16oz	1.05	1.75
Jamaica Flower drink 16oz	1.05	1.75
Jarritos Bottled drinks	1.35	
Sidral Apple cider	1.35	
Sangria Grape red cider	1.35	
Sodas Pepsi, Coke, Sprite, 7up, Diet Pepsi, Diet Coke	.79	
Agua purificada Bottled water	.75	

Aguas Frescas

Fresh Fruit Drinks 20oz

Fresa Strawberry mixed drink	1.75
Melon Fresh cantaloupe mixed drink	1.75
Limon Freshly lemon made drink	1.75
Piña Pineapple mixed drink	1.75



JUGOS FRESCOS

20oz Freshly made juices

Jugo de Naranja Freshly squeezed orange juice	3.75
Jugo de Zanahoria Carrot juice	3.75
Jugo de Hercules Carrot, celery, red beet, spinach and alfalfa sprouts juice blend	3.95
Purificador Beet, carrot, celery, and spinach juice blend	3.75
Silueta Savila juice, celery and lime blend in fresh squeezed grapefruit	3.75
Superman Carrot, apple and red beet blend in natural orange juice	3.75
Super-Frutas A powerful blend of antioxidant fruits, (Mangosteen, Acai, Pomegranate, Noni, Coffe Berry, Gogi Berry, Vita Berry and Lemon)	3.75

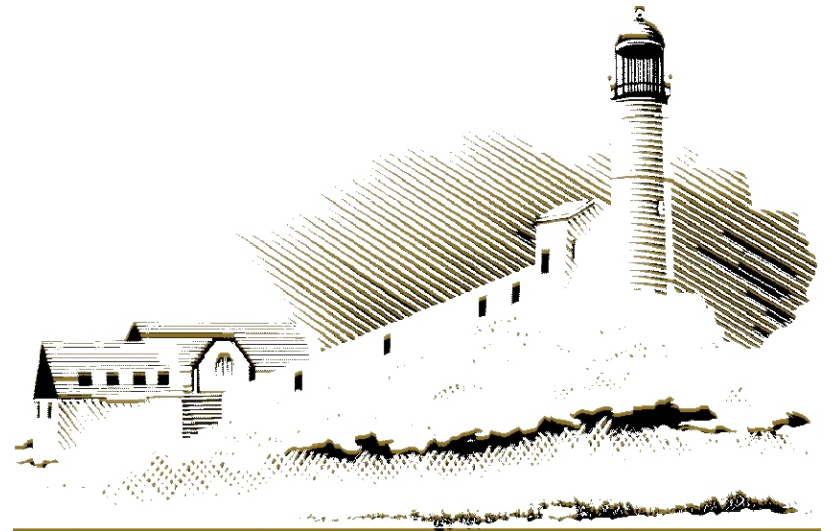
Licuados

Malty 20oz

Fresa Strawberry Malt	2.35
Banana Banana Malt	1.95
Chocolate Chocolate Malt	1.95

El Faro

Restaurante



Cocina Mexicana y Vegetariana

3936 W. 31 Street
Chicago, IL. 60623
Tel: (773) 277-1155

BREAKFAST

Served with rice, beans and tortillas

Huevos a la Mexicana Scrambled eggs mixed w/onions, tomatoes, & jalapeño peppers	3.75
Huevos Rancheros Sunnyside eggs covered w/homemade tomato sauce	3.50
Huevos c/Jamon, Chorizo, o Tocino Scrambled eggs w/ham, bacon, or Mexican sausage	3.75
Machacado Scrambled eggs mixed w/chopped steak	4.75
Desayuno Faro Sunnyside eggs over a grilled steak, covered with green sauce	5.50
Tofu a la Mexicana Tofu scrambled w/onions, tomatoes, and hot peppers accompanied with black beans	3.50
Huevos con Nopales Scrambled eggs with fresh sliced cactus	3.75
Orden de Pancakes 3 multigrain pancakes topped with fresh strawberry and banana slices	3.50

Friday Special

Chilaquiles Rojos Diced tortilla dipped in guajillo sauce, garnished with onions and melted cheese	4.75
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Ricos TACOS

Garnished with lettuce and tomatoes or onions and cilantro

Carne Asada Chopped steak	1.75
Al Pastor Marinated Pork	1.60
Rajas con Queso Poblano pepper strips with cheese topped w/sour cream	2.00
Chile Relleno Cheese stuffed poblano pepper	2.95
Pico de Gallo Chopped steak grilled with onions, tomatoes and hot peppers, topped with cheese	2.15
Pollo Shredded chicken	1.75
Lengua Sliced beef tongue	1.85
Papas c/Chorizo Potatoes with Mexican sausage	1.50

Gorditas de CASA

Home made thick corn tortilla filled with beans, lettuce and tomatoes

Carne Asada Chopped steak	2.50
Al Pastor Marinated pork	2.25
Chorizo Mexican sausage	2.25
Rajas con Queso Poblano pepper strips w/melted cheese and sour cream	2.75
Chicharron Pork skin in tomato sauce	2.25
Nopalitos Diced cactus, seasoned with onions and pasilla pepper	2.25

Deliciosas TORTAS

Tortas contain beans, lettuce, tomato, cheese and sour cream

Carne Asada Chopped steak	3.50
Al Pastor Marinated pork	3.25
Jamon Polish ham	3.25
Milaneza Breaded ribeye steak	3.50
Chorizo Mexican sausage	3.25
Aguacate Fresh sliced avocado	3.25
Pollo Shredded chicken	3.25

BURRITOS

Filling include beans, lettuce, tomato and munster cheese

Carne Asada Chopped steak	4.75
Al Pastor Marinated Pork	4.25
Pico de Gallo Chopped steak grilled with onions, tomatoes and hot peppers	4.95
Pollo Shredded chicken	4.25
Lengua Sliced beef tongue	4.75
<i>And rice</i>	
Vegetariano Beans, lettuce, tomatoes, cheese and avocado	3.75
Chile Relleno Cheese stuffed poblano pepper	4.25

From our Kitchen..... Daily Specials

Served with rice, beans and tortillas

Costillitas en Salsa verde	6.75	
Pork ribs simmered in green tomatillo sauce (Medium hot)		
Guisado Chicharron	6.25	
Dry pork skin simmered in mild tomato and jalapeño sauce		
Pollo Desebrado	6.75	
Shredded chicken in tomato sauce		
Chiles Rellenos Dinner	7.25	
Oven roasted, cheese stuffed poblano peppers, egg wrapped and covered with homemade tomato sauce		
Chile Relleno Combo	8.25	
A cheese stuffed poblano pepper with a choice of available stew		
Bistec en Chile de Arbol	7.25	<i>Mondays</i>
Beef steak strips in extra hot chile de arbol and tomato sauce		
Bistec en Chile Mulato	6.75	<i>Tuesdays</i>
Beef steak strips simmered in chile Mulato and tomato sauce		
Lengua a la Mexicana	6.95	<i>Tuesdays</i>
Beef tongue sauteed with onions and jalapeños in tomato sauce		
Bistec en Morita	6.75	<i>Wednesdays</i>
Beef steak strips and potatoes in tomato Morita sauce		
Bistec en Pasilla	6.95	<i>Thursdays</i>
Beef steak strips in chile Pasilla sauce		
Bistec en Salsa Roja	6.50	<i>Fridays</i>
Beef steak strips in Guajillo Ancho sauce		
Lomo de Puerco	6.50	<i>Fridays</i>
Diced pork tenderloin in tomato sauce with poblano pepper strips		
Costillas Rojas	6.75	<i>Saturdays</i>
Pork ribs simmered in tasty guajillo-ancho sauce		
Bistec Ranchero	6.75	<i>Saturdays</i>
Beef steak strips in thick tomato sauce with onions, potatoes, and jalapeño peppers		
Bistec en Pasilla	6.75	<i>Sundays</i>
Beef steak strips cooked in Pasilla pepper sauce, served with rice and beans		

Sundays Pollo en Mole 7.50
Chicken simmered in our famous homemade mole



Daily

Mondays

Wednesdays

Thursdays

Saturdays

Sat & Sun Special

From our Grill....

Served with rice, beans and tortillas

Bistec a la Mexicana	7.75
Steak strips grilled with onions, tomatoes, and green peppers	
Bistec a la Plancha	7.25
Thin grilled beef steaks accompanied with avocado	
Pico de Gallo Dinner	7.25
Chopped steak grilled with onions, tomato, and jalapeño peppers, topped with melted cheese	
Especial Dinner	7.25
Grilled beef steak over a bed of corn quesadillas, covered with sauce, served with avocado	
Orden de Milaneza	7.25
Breaded ribeye steaks, served with avocado	
Orden Papas c/Chorizo	6.25
Potatoes with Mexican sausage	

Hearty Soups.....

Served with rice and tortillas

Caldo de Res	7.50
Fresh vegetables and beef soup served with a cup of rice	
Pollo Indio	6.75
Chicken in hearty tomato broth with mini corn, spinach and bacon	
Pollo con Verduras	6.75
Chicken soup made with fresh squished vegetables cooked with spinach and red onions	

Served with tostadas

Pozole Rojo	5.50
Hominy in guajillo soup with pork meat	
Pozole Verde	5.75
Hominy in tomatillo soup with shredded chicken, ham and bacon	

Served with tortillas

Menudo	5.95
Beef tripe in a hearty guajillo based broth	

Casa Vegetariana

Daily Vege Specials \$7.99
With its natural drink

LUNES/Monday

Ensalada Primavera 4.00
Lettuce, carrot, bell peppers, cucumber, mushrooms, tomato and onions, garnished with tofu cheese crumbs

Ensalada Campesina 4.50
Lettuce, carrot, bell peppers, cucumber, mushrooms, tomato and onions, garnished with soy chicken style, panela cheese and avocado

Ensalada de Frutas 5.75
Cantaloupe, apple, grapes, strawberries, and banana, topped with home made granola and honey

Arroz con Vegetales 6.25
Stir fry whole wheat rice with bell peppers, brocolli, baby corn, bean sprouts, cauliflower, and diced soy meat

Pico de Gallo de Soya 6.75
Grains and soy meat grilled w/onions, bell peppers, and tomatoes topped w/cheese served w/rice and black beans

Hamburguesa c/queso 4.95
Grains and soy meat patty on whole wheat bun w/cheese garnished with mayonnaise, lettuce, spinach, tomatoes, onions and bell pepper served with diced potatoes and fruit

Queso Panela a la Parilla 6.00
Low fat panela cheese grilled with tomato sauce, accompanied with salad, served with rice and black beans

Sandwich Vegetariano 5.50
Soy chicken style served on toasty wheat bread with mayonnaise, romaine lettuce, spinach, alfalfa sprouts, mozzarella style tofu, onions and tomatoes, served with diced potatoes and fruit

Nopalitos Guisados 6.50
Diced cactus seasoned with dry pepper, garlic and onions, served with rice and black beans

Tostadas de Soya estilo Ceviche 4.75
2 Tostadas topped with soy salad ceviche style

Taco de Soya Carne Asada 1.35
Soya texturada, sazonada con ingredientes naturales y aceite de uva, preparado con cebolla y cilantro

Taco de Soya Pastor 1.35
Soya texturada, adobada con especias naturales y aceite de uva, preparado con tomate y crema

Taco de Soya Chorizo 1.35
Soya texturada, adobada con especias naturales y aceite de uva, preparado con cebolla y cilantro

Taco de Soya Pollo 1.75
Soya estilo pollo con tomate, cebolla y aceite de uva, servido con salsa de jalapeño

Taco de Soya Pollo c/Nopal 1.95
Soya estilo pollo con tomate, cebolla, aceite de uva y nopal asado, servido con salsa de jalapeño

Torta Veggie Cubana 3.75
Chorizo, Pollo y Tocino estilo soya en telera con mayonesa, frijoles, huevo organico, queso amarillo de soya, cebolla, tomate y chile chipotle

Torta de Soya estilo Pollo 3.75
Soy Chicken style, served on a bun with mayonnaise, onions, lettuce, tomato, panela cheese and avocado

Orden Taco de Nopales 4.50
Cactus salad tacos served with beans and panela cheese on the side

Huevos c/Chorizo de Soya 4.00
Desayuno huevos organicos con soya estilo chorizo, servido con arroz y frijoles de la olla

Entomatado de Soya
Chicken style soy cooked with zucchini in tomatillo sauce and chipotle, served with rice and whole cooked beans

Bebida tropical
Purified water drink blend with guava, pineapple and lime, sweetened with fructose

MARTES/Tuesday

Soya a la Jardinera
Chicken style soy grilled with vegetables in tomato sauce, served with rice and whole cooked beans

Bebida Refrescante
Purified water drink blend with lime, cucumber and sweetened with fructose

MIERCOLES

Fajitas de Soya Pollo
Chicken style soy fajitas with bell pepper, onions and soy bacon, served with rice and whole cooked beans

Mango Freezer
Mango blend drink with ginger, green tea and sweetened with fructose

JUEVES

Tamales de Soya
Tamales style soy topped with tomato sauce and sour cream, served with black beans

Tonico para la Anemia
Apple juice blend with avocado, spinach and natural apples

VIERNES

Chicharron en salsa Verde
Porkskin style soy in tomatillo and jalapeño sauce, served with rice and whole cooked beans

Tonico para la Piel
Juice blend of wheatgrass, barley grass, pineapple, apple and grapes

*Gluten.
Puede causar malestar estomacal.
Could cause upset stomach for sensitive persons.