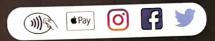


TEX-MEX RESTAURANT

New Special ! MEN Special !



4231 9th St NW, Washington, DC 20011

& (202) 722-6966

www.marysgrillrestaurant.com

Tacos

Two per order Served with rice or salad

- BIRRIA \$17.95
 - Mozzarella cheese sweet onions and cilantro with the conzume beef
- PORK \$12.95
 - Sweet onions slice pineapple green salsa
- GRILLED CHICKEN \$12.95

 Lettuce pico de gallo guacamole & sour cream
- FRIED CHICKEN \$12.95
- Coleslaw ranch slice avocado
- GOBERNADOR \$14.95
 Sauteed shrimp with fajita veggies and
- Sauteed shrimp with fajlita veggles and melted mozzarella cheese

 BLACKENED FISH \$14.95
- Marinated cabbage, onions, carrots and white vinegar with ranch
- GRILLED STEAK \$15.95
 Pico de gallo, guacamole sour cream and cilantro

KIDS MENU

Served with rice, fruit and apple juice

- SINGLE TACO \$10
 Grilled chicken, Grilled Steak or Grilled Shrimp with cheese
- BURRITO GRILLED CHICKEN \$10
 Grilled Steak or Grilled Shrimp with cheese
- QUESADILLAS GRILLED CHICKEN \$10
 Grilled Steak or Grilled Shrimp with cheese
- · KIDS SALMÓN \$11



Ouesadillas

served with guacamole and sour cream

- BIRRIA \$17.95
- Cheese with Fajita Veggies

 SHRIMP \$17.95

 Cheese with sauteed veggies

Rurritos

served with guacamole and sour cream

- CHICKEN TERIYAKI \$15.95
 - Snow peas, bok choy and onions

 BURRITO OR BOWL

APPETIZERS

Served with Chips and Salsa

- CHEESE DIP \$9.95
- GUACAMOLE \$10.95
 Homemade Fresh guacamole
- ELOTE LOCO \$6.95
 Chipotle mayo cotija cheese lime

DRINKS

- Strawberry Lemonade
- Flavored Jarritos
- Mexican coke



No Substitutions please

** we reserve the right to include the gratuity

* Can be served raw or undercooked: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of a food borne illness — FDA

COCKTAIL DE CAMARONES ... Jumbo shrimp poached and chilled. Served with chopped radish, red onions, lettuce and spicy cocktail sauce.

*CEVICHE MIXTO \$ 17.95 Fresh seafood marinated in lemon juice, red onions, cilantro and jalapeño peppers.



SOPA DE RES/BEEF SOUP \$ 16.95 Tender pieces of beef with yuca and cabbage in a savory broth.

MARISCADA CUSCATLECA \$ 22.95

A delicious broth of clams, mussels, shrimps, crab, scallops, and tilapia.

SOPA DE CAMARONES/SHRIMP SOUP . . \$ 16.50 A delicious seafood broth with shrimps, egg, rice and a touch of cream.



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ENSALADA DE CAMARONES Grilled shrimps tossed in romaine lettuce, cucumber, avocado, tomatoes, pico de gallo, and lemon vinaigrette in a crispy tortilla shell.

ENSALADA DE FAJITA \$ 14.95 Your choice of grilled chicken or beef tossed with green peppers, onions, tomatoes, lettuce, guacamole, and pico de gallo in a crispy tortilla shell.

Ground beef, romaine lettuce, black beans, tomatoes, pico de gallo, shredded cheese in a crispy tortilla shell.

ENSALADA TROPICAL \$ 11.95 Hearts of palm, cucumber, tomatoes, red onions and house dressing.

ENSALADA DE SALMON\$ 14.95 Fresh romaine lettuce with red onions, black olives. lemon dressing and topped with grilled salmon.

ENSALADA CESAR CON POLLO.... \$ 12.95 Grilled chicken strips, fresh romaine lettuce, parmesan cheese, crouton, and ranch dressing

ENSALADA EL TOROGOZ.....\$ 11.95 Chicken salad with carrots, lettuce, red onions, avocado. Served with ranch dressing in a crispy

tortilla shell. ENSALADA DE CAMPO\$ 7.95

Fresh salad of mixed greens, tomatoes, red onions and balsamic vinaigrette.



Sandwiches
Served with french fries
TEAK AND CHEESE
Provolone cheese. CHICKEN AND CHEESE\$ 11.95 With green pepper, onions, tomato, lettuce and
Provolone cheese. *HAMBURGER
ROASTED CHICKEN
Choice of chicken or beef with mix vegetables, mozzarella with a guacamole spread.
Steak and Sandwich
Cheese Sandwich
Aves/Poultry
PECHUGA DE POLLO CON ESPINACA\$ 17.95 Pan-seared chicken breast topped with sauteed spinach and melted provolone cheese in a white wine sauce. Served with rice and beans. PECHUGA DE POLLO A LA MARSALA\$ 17.95 Sauteed chicken breast with a sauce of sauteed mushrooms, marsala wine and a touch of cream. Served with sauteed spinach and rice. PECHUGA DE POLLO CON CAMARONES\$ 18.95 Grilled chicken breast topped with shrimps, garlic, and chucky tomato sauce. Served with rice and
beans. POLLO ASADO ENCEBOLLADO
POLLO SALTADO
Pastas
ALBONDIGAS DE CARNE CON PASTA \$ 16.95 Meatballs in a chucky tomato sauce and parmesan

Polloa La Brasa

Peruvian Style

1/4 CHICKEN 1/4 CHICKEN	WHIT	Έ	V	E	A	T							\$	10.95
1/2 CHICKEN WHOLE CHI													\$	14.95

Served with 2 side orders: Rice | Beans | Cassava Fries | Salad | Plantain Servido con 2 Acompañantes: Arroz | Frijoles | Yuca Papas Fritas | Ensalada | Platanos









No Substitutions please

and parmesan cheese.

creamy lobster sauce.

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Spaghetti pasta with strips of salmon, mushrooms,

PASTA CON POLLO Y VEGETALES \$ 16.95 Spaghetti pasta tossed with sauteed chicken breast and vegetables in a creamy pesto sauce.

PASTA VEGETARIANA\$ 15.95 Linguine pasta with sauteed mixed vegetables, cream

Carnes / Meat

. . \$ 17.95

*CARNE ASADA . . Grilled thin flap beef. Served with rice, black beans, salad, pico de gallo and two tortillas. BISTEC A LA LISETTE Grilled T-Bone steak served with a delicious reduction of veal juice and rosemary. Served with fried plantain, avocado, two tortillas and rice.

LOMO SALTADO TEJANO.....\$ 17.95 Beef strips sauteed with olive oil, sweet red onions, jalapeños, fresh tomatoes and cilantro served with rice.

LOMO DE PUERCO. \$ 17.95 Roasted pork lion with a sauce of sauteed mushrooms, fresh tomato and rosemary. Served with rice and beans.

STEAK AL TOROGOZ.....\$ 22.95 Grilled N.Y. Strip with a sauce of green peppercorns, brandy, and cream. Served with sauteed spinach and

PLATO COJUTEPEQUE.....\$ 18.95 Grilled thin flap beef, chorizos (salvadorean sausage) served with pico de gallo, salvadorean cheese, rice, and beans.

BISTEC ENCEBOLLADO \$ 16.95 Grilled thin flap beef topped with sauteed marinated onions. Served with rice and beans.

CHULETAS DE CERDO \$ 17.95 Sauteed pork chops served with rice, salad and

mushroom sauce. CHULETAS ENTOMATADAS \$ 17.95 Grilled pork chops with sliced onions, green

peppers and tomatoes. Served with rice and beans. CARNE DESHILADA \$ 17.95

Braised shredded flank beef with bell peppers, onions, and tomatoes. Served with rice, fried plantain and avocado.



Tacos de Salmon

Tacos

TACOS DE SALMON

(2) Soft corn tortillas topped with grilled salmon, marinated cabbage, pico de gallo, and avocado. Served with rice and beans.

TACOS DE CAMARONES\$ 13.95

(2) Soft corn tortillas topped with grilled shrimps, chopped lettuce, avocado, and pico de gallo. Served with rice and beans.

TACOS DE CARNE (3) BEEF......\$ 12.95 TACOS DE POLLO (3) CHICKEN......\$ 12.95

CARNE MOLIDA (3) GROUND BEEF.....\$ 12.95

ENGUA DE RES (3) BEEF TONGUE.....\$ 12.95

Topped with lettuce, pico de gallo, guacamole, and sour cream.

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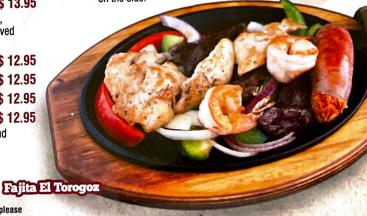
CAMARONES / SHRIMPS \$ 18.95 POLLO / CHICKEN \$ 16.95 MIXTA / SHRIMP, CHICKEN, BEEF..... \$ 19.95 VEGETALES / VEGETABLES \$ 15.95

Chorizo, beef, shrimp, and chicken.

STEAK FAJITA BOWL..... \$ 14.95

FAJITA EL TOROGOZ.....\$ 22.95

Grilled strips of beef, green peppers, onions, tomatoes, rice tossed in a bowl. Served with beans on the side.



Quesadillas

Cheese stuffed grilled flour tortilla. Served with guacamole, sour cream and Pico de Gallo.

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CARNE / BEEF \$ 12.95	
DOLLO / CHICKEN	
OUESO / CHEESE 3 11.90	
CAMARONES / SHRIMPS\$ 14.95 MIXTA / BEEF, CHICKEN AND SHRIMP \$ 15.95	
VEGETALES / VEGETABLES \$ 12.95	
ESPINACA / SPINACH \$ 12.95	
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Burritos & Wraps

Two stuffed flour tortillas topped with melted cheese. Served with rice, beans, guacamole and Pico de Gallo.

CARNE ASADA / GRILLED BEEF\$ 1	5.95
POLLO / CHICKEN	4.95
CARNE MOLIDA / GROUND BEEF\$ 1	3.95
VEGETALES / VEGETABLES \$ 1	2.95
BURRITO EL TOROGOZ	
DUNNITO LE TOTTO de	

A large flour tortilla rolled up with rice, bean, pico de gallo, guacamole, and your choice of meat.

• POLLO / CHICKEN \$	7.95
• CARNE / BEEF\$	8.95
• CARNE MOLIDA/GROUND BEEF\$	7.95
CHICKEN CESAR WRAP\$	8.95

Diced grilled chicken, chopped lettuce, tomato, parmesan cheese, and crushed croutons.

VEGETABLE WRAP\$ 8.95

Baby spinach, avocado, fresh tomato and balsamic vinaigrette.

FLAUTA SUPREMA\$ 17.95

Two flour tortillas stuffed with shrimp and mushrooms with lobster sauce. Served with rice and beans.





Mariscos/Seafood

TRUCHA A LA PLANCHA	6.95
lemon, and herbs. Served with field and salad	

*MAR Y TIERRA

Grilled beef and shrimps. Served with rice and beans.

MOJARRA AL SARTEN ... \$ MARKET Sauteed whole rockfish with olive oil. Served with rice, house salad and two tortillas.

Fresh baked Norwegian salmon filet with mushrooms and cream sauce. Served with rice and steamed vegetables.

CAMARONES A LA CREMA.....\$ 17.95
Sauteed shrimps flamed with cognac and cream, served with rice and beans

saludo con a creamy looster saludo con salud

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COMBINACION TIPICA \$ 15.95 A combination of chicken taquito, enchilada, chicken tamal, and cheese pupusa.

PLATO MIGUELENO \$ 14.95 Scrambled eggs with chorizo, plantain, beans and sour cream.

BANDEJA CUSCATLECA \$ 17.95 A platter with chicken tamale, pork and cheese pupusa, fried plantain, rice, beans and Salvadorean cheese.

CHILAQUILES . . Fried corn tortilla tossed in a spicy red sauce. Garnished with avocado, onions, cilantro, sour cream, and salvadorean cheese.

cheese and 2 tortillas

2 flour tortillas filled with beef or chicken topped with cream sauce. Served with rice and beans



Postres/Dessert

PLATANOS CON HELADO\$ 7.95 Fried plantains served with vanilla ice cream garnished with berries and drizzled with cocoa

powder. TIRAMISU.....

Espresso soaked lady finger cookies with mascarpone cheese, cocoa powder over zavaglione

FLAN DE VAINILLA CON HELADO....\$ 7.95 Baked caramel custard served with a scoop of vanilla ice cream.

BANANA TROPICAL\$ Sliced bananas with a scoop of vanilla ice cream

Vanilla Ice cream topped with dark chocolate syrup.



Side Orders

• RICE\$	3.50
• REANS	3.50
- FRENCH FRIES	3.50
• TORTILLA\$ • GUACAMOLE\$ • PICO DE GALLO\$	1.00
CUACAMOLE \$	4.95
PICO DE CALLO	2.95
• PICO DE GALLO	2.95
• SOUR CREAM\$	2.95
• CHEESE\$	1.00
• ΙΔΙ ΔΡΕΝΩ	
• AVOCADO	4.95
• FGG	2.00
• CARLIC RREAD	4.95
A CALITEED SPINACH	5.50
• YUCA	5.50
	4.95
• SHRIMP	2.95
• SHRIMP	2.75
• CHORIZO\$	2.70



Refrescos/Soft Drinks

HORCHATA																			2	3 25
HORCHAIA														•	•		•	•	Y	0.20
MARANON																		v	2	3.25
MIANAMON	•	•	•	•	•	•	٠	٠	•	•										2 25
TAMARINDO								٠									٠	٠	D	3.23
ASSORTED SODAS																			\$	2.75
WARAIEN SONWS	*			*								•	•	۰	٠	•	•	•	X	0.75
COFFEE																			2	2.15
COLLECTION	•	•				-	Ē	ū	-	-		7	120						¢	2 75
TEA							٠								•		•		P	2.10
ESPRESSO																	U		S	3.00
E9LUE990					•		•	•	•	•	•	•	•	•	•	•	•	•	T	2.05
CAPPUCCINO																			2	3.90
ON TOUCHE																			4	3 05
ICE COFFEE							٠				•	٠	٠	•				٠	4	0.50
IRISH COFFEE																			S	6.95
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Irish Whiskey and co	ÌΪ	re	e	tc	q	р	ec	1	W	IU	n	W	n	ιp	p	ec	1			

cream.

TIA MARIA COFFEE.....

Coffee with liqueur topped with whipped cream.



Beverages MOJITOS MARGARITA DAIQUIRIS PIÑA COLADA

CIFIO

Cervezas Domesticas

Domestic Beers

MILLER LITE **COORS LIGHT**

Cervezas Importadas

Imported Beers

From Mexico

CORONA CORONA LIGHT TECATE DOS XX NEGRA MODELO MODELO ESPECIAL

From El Salvador

REGIA (32 OZ.) SUPREMA **PILSENER**

From Holand

HEINEKEN HEINEKEN LIGHT AMSTEL LIGHT

'ino Rojo **Red Wine**

CHIANTI **CABERNET MERLOT MONTEPULCIANO**

Vino Blanco White Wine

> CHARDONNAY **PINOT GRIGIO**

202.722.6966

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