



LET'S MEET AT RODEO FOR BUSINESS LUNCH

"A QUICK LIGHT BITE OR A MULTI-COURSE MEAL
GOSSIPS & CONVERSATIONS OR A DEAL TO SEAL"

SOUP & SALAD @ 300/-

SOUP OR SALAD & MAIN COURSE @ 450/-

SOUP OR SALAD & MAIN COURSE
& DESSERT @ 550/-

Sunday Brunch



Sale or service of liquor to any person under 25 years is prohibited.
(10% Service charge & taxes as applicable). After 08:30 PM drinks are served with meal only
Or minimum cover charge of ₹ 650.00 per person is charged besides the drinks cheque

* FOR FILLING SEE THE NEXT PAGE

MASA DISHES

The word Masa literally translate as dough, but in Mexico masa means specifically the fresh corn dough used for tortillas. Masa is made from lime-dried field corn known as "nixtamals"



TORTILLA

The bread of Mexico is prepared in various forms and served with numerous fillings and sauces. We are presenting the select and most popular tortilla dishes. Order any tortilla with the fillings of your choice.

TORTILLA DE MAIZE (CORN TORTILLA)



TACO

Folded crispy fried tortilla filled with your choice of filling.

ENCHILADA

An elegant adaptation of tortilla folded with your choice of filling coated with ranchera and cheese sauce baked with grated cheese.

TORTILLA AZTECA

An oven dish made with tortilla, cheese, corn, herbs and your choice of stuffing.

TORTILLA DE HARINA



(FLOUR TORTILLA)

The flour tortilla is a variation of traditional corn tortilla, common in Northern Mexico and South Western United States. Wheat flour is called "Harina de Trigo" and the dough made from this is called "Masa de Trigo".

FAJITAS

Soft flour tortillas with your choice of filling served with grated monter Jack cheese, sour cream & salsa mexicana.

CHIMICHANGAS

Fried burritos with the stuffing of your choice. Topped with cumin flavored Bar-Be-Que sauce.

BURRITOS

Soft tortilla rolls filled with your choice of filling.



Indicates Spicy Dishes



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BEYOND TORTILLAS


The cuisine of Mexico is as festive, rich and hearty as its culture, indeed, long before the Spanish expeditions to the New World, Mexico had developed a highly organized system of agriculture and a companion system of sophisticated culinary art. It is our sincere and honest effort to present the traditional and contemporary Mexican dishes.

NON-VEGETARIAN

LANGOSTINOS AL TEQUILA (TEQUILA STYLE PRAWN)

Jumbo prawns marinated with Mexican spices grilled and drenched in a delicious Tequila Sauce.

CAMARONES MEXICANA (SHRIMP MEXICAN STYLE)

Shrimp simmered in spicy tomato and chilli sauce,  served with rice and lime wedges

PESCADO EN SALSA DE MOSTAZA

(FISH IN MUSTARD SAUCE)

Fillet of river sole steamed with coarse mustard sauce served with sautéed vegetables & oregano potato.

PESCADO PIBIL (PIBIL FISH)

Marinated Fish wrapped in banana leaf with tomato and onion serve with rice and refried bean.



POLLO A LA CIBOLA

Marinated Chicken bar be qued over char coals served on the bed of corn and Guajillo jus

POLLO CON MOLE (CHICKEN WITH MOLE)

Chicken Chunks cooked with mole, a special Mexican sauce

POLLO LOCO FIESTA (CRAZY CHICKEN FIESTA)

Juicy tender pieces of chicken cooked in   our secret "crazy sauce".

CHICKEN ELADARADO

Pan grilled breast of chicken drenched in mushroom / pepper / burnt garlic sauce, served with your choice of potatoes.

CHICKEN SHASHLIK

Skewered marinated chicken grilled with select vegetables coated with bar-be-que sauce, Served on the bed of rice with your choice of potatoes.

POLLO ASADO (BAR-BE-QUED CHICKEN)

Bar-Be-Qued chicken in Mexican way served with Mexican rice and smoky salsa.



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GUISADO DE POLLO (CHICKEN STEW IN MEXICAN STYLE) 🇲🇽

Chicken slow cooked with potatoes, Mexican chillies, and onions, served with your choice of rice.

MEXICAN ROASTED LEG OF LAMB 🇲🇽

(PIERNA DE CORDERO ROSTIZADA) (For 2 Persons)

Baby leg of lamb, rubbed with Mexican Pasilla chilly & rosemary roasted to perfection, served with roast gravy.

CORDERO EN CAZUELA (LAMB CAZULA) 🌶️ 🇲🇽

Tender lamb simmered in aromatic spices, chillies and red wine, served with your choice of rice.

LAMB SHANK 🇲🇽

Slowly roasted shank of lamb marinated with Mexican chilli served with roasted vegetable and chipotle infused red wine jus



Indicates Spicy Dishes



VEGETARIAN

CHAMPIÑONES XCARET (XCARET MUSHROOM) 🇲🇽

Sautéed Mushrooms cooked in a citrus and creamy sauce served with Mexican rice

PARRILLADA DE VERDURAS 🇲🇽

(MEXICAN BAR-BE-QUE VEGETABLES)

Skewered vegetables grilled with Mexican style red sauce served on a bed of rice.

ESPINACA QUESO STEAK 🇲🇽

Cottage cheese layered with spinach and corn served with Mexican rice and chipotle flavor bar be que sauce.

ZUCCHINI & CAULIFLOWER TALALPAN 🇲🇽

Nicely combination of zucchini & cauliflower tossed in México city famous TALALPAN sauce served with green leafy rice

RAJAS POBLANO (CAPSICUM PUBELA STYLE) 🇲🇽

Capsicum and corn cooked along with tomatoes green chillies, cheese & herbs served with your choice of rice.

CREPAS DE ESPINACA/ HONGOS 🇲🇽

(CREPES [SPINACH / MUSHROOM])

Soft pan cakes rolled with either spinach or mushroom stuffing. Gratinated with mild cheddar cheese.

STUFFED ZUCCHINI WITH WHITE RICE 🇲🇽

AND CORN

Roasted zucchini layered with rice and corn, topped with chef's special sauce and salsa.



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THE INDIAN CONNECTION

TANDOORI MURG NAWABI

Whole Chicken halves marinated with curd cream and chef secret Spices, roasted on char coal served with dal makhani, parantha/rice.

MURG MALAI TIKKA

Boneless chicken pieces marinated in cheese, cream, cashew nuts, cooked in tandoor served with dal makhani, parantha/rice.

MURG KALI MIRCH

Roasted chicken cooked in rich cream based gravy flavored with black pepper corn served with dal makhani, parantha/rice.

MUTTON SEEKH KABAB

Minced mutton kebab skewered & bar-be-qued and served with Dal Makhani Parantha/ Rice.

MUTTON KORMA

Mutton, braised in a brown onion and yoghurt gravy infused with the flavor of black cardamom served with dal makhani, parantha/rice.

PANEER TIKKA

Cubes of cottage cheese marinated with yogurt & spices skewered and served with dal makhani, parantha/rice.

PANEER RARA

Pieces of cottage cheese & minced cottage cheese cooked together with onion and tomato gravy served with dal makhani, parantha/rice.

TANDOORI SHASHLIK

Charcoal grilled cottage cheese, fruits and vegetables with a sprinkle of hand pounded masalas and lemon juice served with dal makhani, parantha/rice.

VEG GALAUTI KABAB

Kebab made of Indian grams blend with green herbs and spices & cooked to perfection on tawa served with dal makhani, parantha/rice.



DESSERTS

MEXICAN BROWNIE

Rich Mexican style Brownie, topped with vanilla ice-cream plenty of homemade hot fudge sauce and nuts.

BUÑUELOS

Sweet fritter with sugar and vanilla ice-cream.

TARTAS DE COCO

Home made tart filled with cinnamon favored sweetened coconut

CALIFORNIAN SPLIT

Banana halves with chocolate, vanilla, & strawberry ice cream, topped with chocolate sauce and nuts



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RODEO STEAKS

TEQUILA SALMON STEAK

Tequila scented salmon served with potato gratin and steamed vegetable.

CHIPOTLE CORDON BLUE STEAK

Chicken ham & chipotle flavored cheese stuffed in chicken breast served with potato wedges and flambé red wine sauce.

FILLET MIGNON

Grilled Tenderloin Fillet done to wellness of your choice served with Daphonaise potato and poached egg.

FILLET DE BARBACUA (BAR-BE-QUE TENDERLOIN)

Cajun flavored tenderloin steak bar-be-que and serve with Chile Colorado sauce.

PEPPER STEAK (TENDERLOIN OR CHICKEN)

Grilled Tenderloin steak or mushroom stuffed chicken steak, served with crushed black pepper sauce.

PASTAS

SHRIMPS/ MUSHROOM

(BAKED ALFREDO PASTA)

Penne pasta sautéed in herb, garlic, and olive oil and tossed in creamy tomato sauce topped with diced tomatoes and parmesan cheese serve with your choice of shrimp or mushroom.



CHICKEN PARMIGIANA

Flatten breast piece of chicken crumbed and grilled serve with your choice of pasta and creamy tomato sauce.

LASAGNE (CHICKEN / LAMB / VEGETABLE)

Home made fresh pasta sheets layered with sauce mornay.

FETTUCCINE (SEAFOOD/CHICKEN/VEGETABLE)

Combination of home made flat pasta delicately  
tossed in the sauce of your choice,
Cheese, tomato or spinach.

MAKE YOUR OWN PASTA

Be the chef and create your own pasta, choose from spaghetti or fettuccine or penne Pasta and top with one of our delicious sauces
(tomato basil, alfredo or bolognaise)



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*FILLINGS

FILLING OF YOUR CHOICE TO MATCH YOUR CHOSEN TORTILLA

SEA FOOD CANCUN

Select shrimps and fillet fish cooked with cumin and pepper.
Specialty of the Mexican coast

CHICKEN TOMATILLO

Cilantro & Tomato flavored chicken filling.

CHICKEN CITRUS

Strips of orange flavor chicken tossed with green onion
and bell pepper

LAMB MACHACA

Garlic flavor roast lamb finished in jalapeno tomato sauce

PICADILLO

A traditional Mexican filling of tenderloin strips with tomatoes

PANEER CEBOLA

Home-made cheese mixed with white onion and olives

POTOSI MUSHROOM

Mushroom cooked with onion and cilantro

POBLANO MIXED VEGETABLE

Mixed vegetable drenched in chilli flavored
ranchero sauce

DELICIOUS PATATA

Potato cooked with cumin and mustard

FRIJOLE AL GUAJILLO

Red beans drenched in Guajillo chilli and garlic



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SOUP

SOPA DE TORTILLA MARISCOS

POLLO/ VERDURES

(TORTILLA SOUP SEAFOOD/CHICKEN/VEGETABLE)

Fried tortilla strips in a delicious tomato based soup, garnished with your choice of seafood/ chicken/ vegetables.

CALDO DE POLLO/HONGOS CON LIMON

(CHICKEN/MUSHROOM SOUP WITH LIME)

Roasted chicken/vegetable stock with shredded chicken / mushroom finished with lemon juice.

SOPA DE ELOTE (CORN SOUP)

A well balanced thick soup of corn and corn kernels with a touch of bell pepper and fried green chili



APPETIZER

GAMBAS AL AJILLOS

Shrimps grilled with olive oil, guajillos chilli served with young garlic sauce

FRITO DE PESCADO (FISH FINGER)

Corn flake and Mexican chilli coated Fish finger served with Jalapeno mayonnaise

POLLO CON PALLO

(CHICKEN SKEWERS)

Grilled marinated chicken on top of crisp lettuce served with Serrano mayonnaise

ALITAS DE POLLO (CHICKEN WINGS)

Chicken wings tossed in Mexican style Guajillo Sauce

TAQUITOS - SMALL TACOS (VEG/ NON-VEG)

Small tacos filled with your choice of veg. and non-veg. served on crispy lettuce

CÁSCARAS DE PAPA (POTATO SKIN)

Potato skins, baked with cheddar cheese and sour cream

TOSTADA (VEG/ NON-VEG)

Toasted corn tortilla topped with refried beans and your choice of veg & non veg topping served with mix green.

HONGOS PINCHIDOS

Marinated mushroom skewered and grilled served with jalapeno sauce.

MOLLETES (MEXICAN STYLE BREAD)

Buttered Mexican bread, topped with refried beans, grated cheese and pica de gallo (onion, tomato, coriander & green chili mix)

NACHOS MEXICANA/ POLLO

(NACHOS MEXICANA/CHICKEN)

Tasty Tortilla chips topped with refried beans, Pica de gallo and cheese



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