



Appetizers

AGUACHILE

Marinated shrimp with cilantro and chile serrano, slices of avocado and cucumber.

\$16.25

SHRIMP INGLES CEVICHE

Shrimp marinated with lime, chopped cilantro, onions and served with crackers

\$15.95

SHRIMP COCKTAIL

Estado De Mexico tomato style marinated sauce, served with cilantro and onions, spiced up with a valentina salsa.

\$14.95

CHORIQUESO

Home made sausage heated with cheese served with chips or tortillas

\$10.95

DIPPING SALSA AND CHIPS

Our home made dipping salsa served with home made chips

\$8.25

PICO DE GALLO AND CHIPS

Traditional chunks of onion, tomato, cilantro and Mexican water.

\$7.25

GUACAMOLE AND CHIPS

Our traditional guacamole with pico de gallo and fresh chips

\$9.95

ALL3 AND CHIPS

Guacamole, Pico de Gallo and Dipping Salsa and homemade chips

\$13.95

SOPES

2 small tortillas with beans, salsa, cheese and your choice of meat

\$10.25

CHICHARRONES

Pork Rinds fried and crispy, served with your choice of salsa

\$10.25

TAMALES

Traditional dish from Central Mexico. Corn dough rolled and steamed in corn husk (single) chicken or pork and veggies, ask your server for veggies options

\$5.95

ELOTE MEXICANO

Mexico City styled sweet corn covered in mayonnaise, chile pequin and queso blanco.

\$5.95

NACHOS

Home made chips topped with cheese, jalapeños, pico de gallo and sour cream, Side of beans and Guacamole

\$13.95



Soups & Salads

CALDO DE POLLO

Chicken broth with carrots topped with cilantro, onions, jalapeños and shredded chicken.

\$8.95

TORTILLA SOUP

Our classic soup, tomato broth, fresh cut tortillas, sliced chile pasilla, avocado and cheese

\$9.25

BEAN SOUP

Fresh frijoles de la olla with dry chorizo and epazote

\$9.95

POZOLE

Our sopa Azteca made with pork, and hominy in an oregeno base, Acapulco style.

\$11.75

BIRRIA SOUP

Marinated beef, slowly cooked perfectly, in a guajillo base topped with cilantro and onion.

\$13.95

SOPA DE MARISCO

Mix of seafood, cheese and avocado in an epazote base

\$15.25

NOE'S SALAD

Lettuce, cucumber, onions, tomato, Queso blanco, chili piquin

\$12.95

HAY CARAMBA SALAD

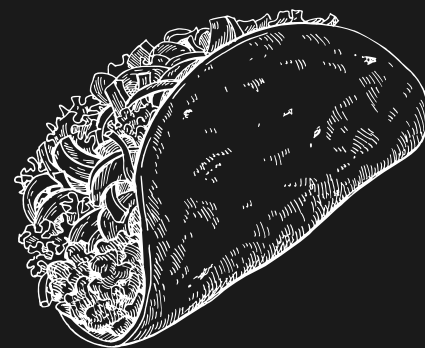
Lettuce, pico de gallo, avocado, oregano and cheese, sour cream around fresh chips

\$10.95

CACTUS SALAD

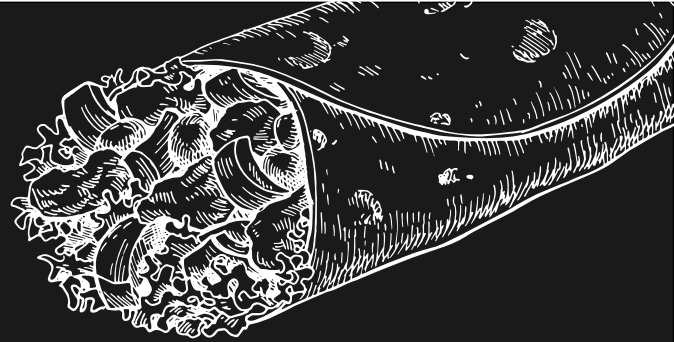
Cactus, Tomatoes, onions and herbs . (Seasonal Item)

\$11.25



Lunch Menu

(Lunch items come with your choice of meat. (Chicken, Pork, Beef, Chorizo or Veggie)
Your choice of Spicy, Medium or Mild)



CHILAQUILES

fried corn tortillas, simmered in green salsa, topped with red onions and queso blanco.

\$11.25

ADD Eggs, Chicken or Carne Asada for \$2.95

3 TACOS

Traditional main food for Mexicans, served with a side of beans and a side of Mexican rice

\$8.95

Carne Asada add \$2.95

2 SMALL TOSTADAS

Flat crispy tortilla served with beans, rice, lettuce, sour cream and cheese

\$9.25

AMIGO BURRITO

10 inch flour tortilla filled with beans, rice, lettuce

\$9.95

FLAUTAS

3 crispy rolled corn tortillas, filled with chicken, topped with lettuce, sour cream, pico de gallo, and queso blanco

\$9.75

CHEESE QUESADILLA

10 inch flour tortilla filled with cheese, lettuce and meat

\$9.25

MEAT QUESADILLA

10 inch flour tortilla filled with cheese and lettuce and meat

\$10.95

FISH TACOS

3 tacos with White Fish marinated in Noe's recipe from Los Cabos. Served with coleslaw, drizzled with mayo and Chipotle sauce (Add spicy pico de gallo, habanero & fresh mango for \$1.25)

\$11.95

SHRIMP TOSTADA

Chopped shrimp and pico de gallo with herbs served on colesaw and our chipotle salsa

\$7.95

Beverages

AGUAS FRESCAS \$3.15

Ask your server for flavours.

BOTTLE OF WATER \$1.50

SOFT DRINKS \$1.95

Coke, Diet Coke, Sprite, Ictea.

JUGOS DE MEXICO \$3.25

JARRITOS \$3.25

Mexican Pop, Ask server for flavors.

CAFÉ DE OLLA \$2.25

Authentic traditional Mexican coffee made in a Mexican pot with sugar cane and cinnamon.

CHOCOLATE DE ABUELITA \$2.95

Nice and warm hot chocolate grandma's recipe.



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Entrees

SEAFOOD COMBO MIX

Combo served with 1 Burrito, 1 Quesadilla, 1 Fish taco and 1 shrimp Tostada(make your Burrito and Quesadilla your choice of meat)
FOR 1 \$22.95 *Upsize your burrito For \$1.95
FOR 2 \$44.95 *Upsize your burrito For \$3.95

RIBS IN GREEN SALSA

Mom's recipe, cooked to perfection with Mexican spices and a rich tomatillo sauce with potatoes, served with a side of rice and beans
\$17.95

MEXICAN CARNE ASADA

Inside round beef grilled to perfection with onions, green peppers, cilantro and spices, served with rice, beans and Torfillas
\$18.75

POLLO EN ADOBADO

Quarter leg marinated in our achiote sauce with herbs and spices served with rice and beans
\$17.95

ARRECHERA

Our special marinated flank steak cooked to perfection served cooking to your table. Served with caramelized green onions, rice and salad
\$31.95

CHIPOTLE ARRECHERA

Our flank steak strips marinated with oregano and spices cooked to perfection with green peppers, tomato and marinated onions. Served with our famous mashed potatoes, and rice or beans.
\$27.95

MEGA FLAUTAS AHOGADA

3 Extra Large crispy rolled tortillas, filled with chicken and potato covered with green homemade salsa
\$18.95

FLAUTAS

5 crispy rolled corn tortillas, filled with chicken and potato, or just potato, topped with lettuce, sour cream, Pico de gallo and queso blanco
\$15.95



Sides

GUACAMOLE \$3.95

FRIJOLES DE OLLA \$3.95

ARROZ MEXICANO \$3.95

SALSA VERDE \$2.25

SALSA MACHA \$3.35

SALSA (Mild, Medium, Spicy) \$2.95

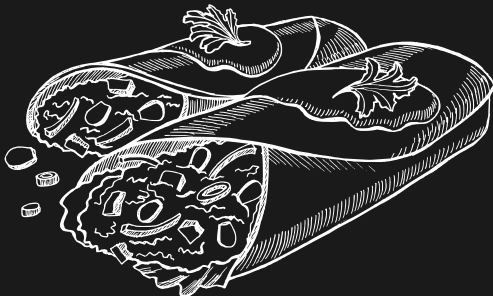
PICO DE GALLO \$2.95

FRESH TOTOPPOS \$3.95

TORTILLA DE ARINA \$3.25

TORTILLA DE MAIZ \$3.95

FRESH CREMA \$2.25



Postres (Desserts)

FLAN DE QUESO

Homemade custard
\$5.75

CHURROS FAMOSOS

Deep fried stick dough sprinkled withsugar and cinnamon dipped in our deliciouschocolate de leche w/ side caramel
\$8.25

ARROZ CON LECHE

Delicious rice pudding with raisin and cinnamon
\$5.25

ICE CREAM NAPOLITANO

\$3.05
Add a scoop of ice-cream to any dessert - \$1.15

BUNUELOS

Fried flour served with our famous cajeta (chocolate)
\$8.95

PASTEL TRES LECHE

\$6.95

ENCHILADAS

Three corn tortillas with chicken or cheese, topped with green, red or mole salsa, served with beans and Mexican rice
\$16.95

2 HUARACHES

Corndough filled with bean, rice and your choice of meat. Served with side of Esquites
\$16.95 Add Cactus for \$3.75

LOS BURRITOS

Two Burritos in a flour tortilla filled with beans, rice, lettuce and the salsa of your choice
\$16.95

CHILAQUILES W/ CHICKEN OR CARNE ASADA

fried corn tortillas, simmered in green salsa, topped with red onions and queso blanco with your choice of marinated chicken or asada:
\$19.95

THREE MEAT QUESADILLAS

Soft flour tortilla with salsa, cheese, lettuce and your choice of meat
\$15.95

THREE CHEESE QUESADILLAS

Soft flour tortilla with salsa, cheese and lettuce
\$13.95

3 CHICKEN CHIPOTLE QUESADILLAS

Soft flour tortilla with chicken marinated in ourspecial Achiote sauce, cheese, chipotle peppers and lettuce
\$16.95

FISH PASTOR QUESADILLAS

Flour tortillas filled with Monterrey Jack cheese and our special unique cod fish marinated with dry chiles, cooked slowly with pineapple
\$20.95 Add Salad for \$3.00

5 TACOS (Life is not life, without Tacos)

Traditional & authentic tacos served with your choice of meat and cilantro and onions (ask your server for your preference of cilantro or lettuce)
\$14.95

SURF AND TURF TACOS

3 Sirloin steak tacos, marinated to perfection with Oaxaca cheese, fresh handmade guacamole and mojo de ajo shrimp. Served with your choice of salsas and rice
\$20.95

5 PREMIUM TACOS (Life is not life, without Tacos)

Traditional & authentic tacos served with your choice of meat and cilantro and onions (ask your server for your preference of cilantro or lettuce)

PASTOR

Pork marinated with dry chiles and pineapple ASADA- Thin steak cook to perfection with onions

COCHINITA PIBIL

Pork marinated with Achiote (Mexican spice) cooked to perfection BIRRIA- Tender slow cooked beef cooked perfectly in a guajillo base

ASADA

Inside round beef grilled to perfection with onions, green peppers, cilantro and spices

BIRRIA

tender slow cooked beef cooked prefectly in a guajillo base.
\$17.75

FISH TACOS

White Fish marinated with Noe's recipe from Los Cabos, served with coleslaw and drizzled with Mayo and chipotle. Served with side of cilantro rice.
\$17.95 *mango habanero add \$2.95

FISH TACOS PASTOR

White Fish marinated in a Huajillo sauce andmexican herbs, served with pineapple. Served with side of cilantro rice
\$18.25

SHRIMP TOSTADAS

Chopped shrimp and pico de gallo with herbs served on colesaw and our chipotle Salsa. Served with side of cilantro rice
\$18.95

TRES TOSTADAS

Three flat crispy corn tortillas topped with beans, rice, lettuce, salsa, sour cream and cheese
\$15.95.

TOSTADAS PASTOR

Three flat crispy corn tortillas with pork marinated with dry chiles and pineapple and queso Oaxaca. Served with side of rice and beans
\$18.95

CARAMBA COMBO MIX FOR 1

Un taco una tostada un burrito y una quesadilla, ask your server for the recommendation of mix meat, and **Up-size your burrito for 2.95**
\$19.95

CARAMBA COMBO MIX FOR 2

Dos tacos, dos tostadas. Dos burritos y dos quesadillas, ask your server for recommendation of mix meat and **Up-size your burrito for \$4.95 **
\$38.95

