

— Casa de Bandini's —

# Hearty Vegetarian Specials

## Vegetarian Tacos

Achiote seasoned squash, mushrooms, carrots, red & green bell peppers, celery, onions and roasted corn folded into two corn tortillas with grated cheese and our special cheese sauce. Served with black beans and fiesta rice. 11.75

## Enchiladas Espinacas

Sautéed fresh spinach, mushrooms, onions and peppers combined with our jalapeño cheese sauce then folded into two corn tortillas and topped with salsa verde and sour cream. Served with fiesta rice and a side of black beans. 11.75

## Sopa & Ensalada Sabrosa Combo

A cup of your choice of Sopa Azteca or Sopa del Dia. Served with a small Sabrosa salad of tossed greens, chunks of avocado, chopped sweet peppers, black olives, chopped tomatoes, black beans, and crumbled blue cheese. Served with a zesty vinaigrette. 10.95 *Add chicken for \$ 1.50 Add shrimp for 2.50*

## Burrito Vegetales

Sautéed green and yellow squash, red onions, sweet peppers, roasted corn, mushrooms, and carrots fill a large tortilla then topped with salsa verde, melted jack and cheddar cheese and garnished with crema fresca and chipotle tortilla strips. Served with black beans. 11.95

## Black Bean Burrito

Large flour tortilla stuffed with hearty black beans, sauteed onions, serrano chiles and shredded cheese. Topped with salsa verde, melted jack and cheddar cheese and crispy tortilla strips. Served with a side of achiote seasoned vegetables and garnish with sour cream. 10.95

## Fiesta Fajitas

Eight kinds of fresh vegetables sautéed and seasoned with achiote sauce. Served with soft tortillas, black beans and rice. 12.95 *With chicken or beef 14.95 With shrimp 16.50*

## SOPA DEL DIA 6.95

**Monday - CREMA ESPINACA Y CILANTRO** - Cilantro and spinach combined in a hearty creamy soup with a hint of cayenne pepper.

**Tuesday - ELOTE ROSTIZADO** - Fire roasted corn combined with sweet peppers and onions in a creamy rich broth.

**Wednesday - SOPA DE FLOR DE CALABAZA** - A Mexican specialty of yellow and zucchini squash chunks and blossoms cooked in a spicy vegetarian broth.

**Thursday - SOPA DE RES** - Tender chunks of beef served in a hearty beef broth with carrots, onions, squash and corn.

**Friday - TLALPEÑO** - Tender chunks of chicken, calabaza, carrots, onions, cilantro, garbanzo beans, green beans, and garnished with chipotle chips.

**Saturday - LENTEJAS** - Lentils, onions and peppers combine to make this robust soup.

**Sunday - POZOLE** - Traditional combination of chunks of tender pork and hominy accompanied with a side plate of Mexican oregano, chopped onions, shredded cabbage, chopped cilantro and diced chiles.