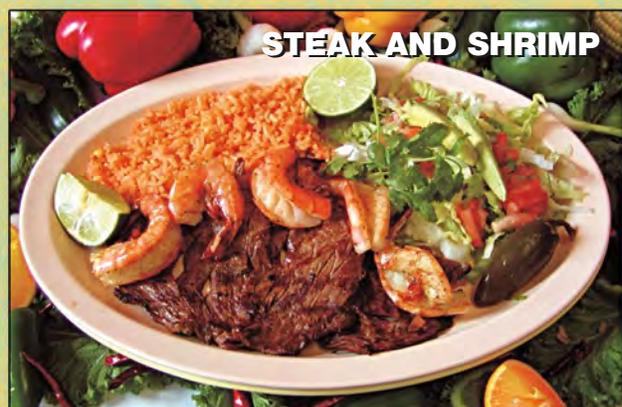




MEXICAN SEAFOOD RESTAURANT



MOLCAJETE MIXTO



STEAK AND SHRIMP



CALDO 7 MARES



CAMARON TOZINO

Bienvenidos, Amigos Mi casa es su casa.

(865) 688-0306

3325 North Broadway St., Knoxville, TN 37917

www.SenorTacoKnoxville.com

Botanas

APPETIZERS

- | | | | |
|-----------------------------|--------------|--|------|
| CHICKEN WINGS..... | \$12 | CARNITAS..... | \$8 |
| SHRIMP & OCTOPUS..... | \$11 | FRIED CALAMARI..... | \$10 |
| OYSTER ON THE HALF SHELL | | CORN ON THE COB Mexican Street Style ... | \$3 |
| Dozen Half Dozen..... | Market Price | BACON JALAPENOS | |
| TWO AVOCADOS HALVES. | | Bacon Cheese Stuffed (4)..... | \$6 |
| Stuffed With Seafood..... | \$12 | CHUNKY GUACAMOLE..... | \$6 |
| SAMPLER PLATTER..... | | \$17 | |

Chicken, steak and shrimp marinated in our special spices. Four chicken wings. Four pieces of quesadilla. All served with our creations of beef, pico de gallo & cheese dip.



SAMPLER PLATTER



STUFFED AVOCADOS

Los Dips

- | | | | |
|---------------------|-------|---------------------------|-------|
| BEAN DIP..... | \$4.5 | GUACAMOLE DIP..... | \$5.5 |
| SENOR TACO DIP..... | \$5.5 | CHORIZO DIP..... | \$6 |
| CHEESE DIP..... | \$5.5 | DEL MAR DIP..... | \$7 |
| SPINACH DIP..... | \$5.5 | CHICKEN & CHEESE DIP..... | \$6 |

Nachos

- | | | | |
|-----------------------------|-------|---------------------------------------|-------|
| CHEESE NACHOS..... | \$5 | SENOR NACHOS..... | \$8 |
| BEAN NACHOS..... | \$5.5 | FAJITAS NACHO (Chicken or Steak)..... | \$8.5 |
| BEEF OR CHICKEN NACHOS..... | \$6 | SHRIMP FAJITA NACHOS..... | \$10 |



LOS DIPS



QUESO FUNDIDO

Tortas

A mexican bread spread with beans, topped with meat, lettuce, onions, tomatoes, avocado and sour cream also served with french fries

- | | |
|-------------|-----|
| | \$8 |
| Lengua..... | \$9 |

Sopes

A round homemade, thick tortilla grilled and topped with beans, choice of meat, lettuce, sour cream, cheese and tomatoes.

- | | |
|-------------|-----|
| | \$5 |
| Lengua..... | \$6 |

Queso Fundido

Melted monterrey jack cheese topped with chorizo, bell pepper, tomatoes, onions and served with onions.

- | | |
|-------|------|
| | \$10 |
|-------|------|

Huaraches

A large oval-shaped, homemade, thick tortilla grilled and topped with beans, choice of meat, lettuce, sour cream, cheese and tomatoes.

- | | |
|-------------|-----|
| | \$7 |
| Lengua..... | \$8 |

Burritos

- CHICKEN OR BEEF** \$7.5
 A flour tortilla filled with rice, beans, shredder chicken or beef.
- BURRITO DEL MAR** \$12
 A large flour tortilla filled with grilled crabmeat, shrimp, celery, onions and bell pepper. Topped with our excellent white creamy sauce. Served with rice.

- AZADA, PASTOR, ADOBADA, CHILE RELLENO, SHREDDER BEEF, CHICKEN FAJITA OR STEAK**..... \$8.5
- SHRIMP FAJITA**..... \$10
- LENGUA** \$10



BURRITO DEL MAR



TACOS

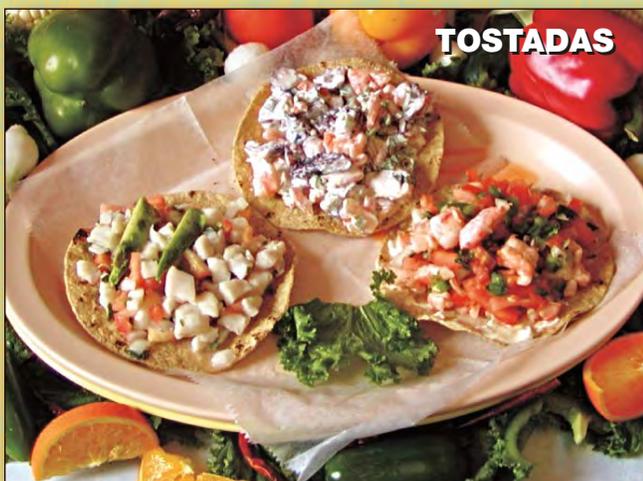
Tacos

A round deep fried corn tortilla topped with your choice of seafood, cooked in lime juice. Mixed with pico de gallo and seasoned spices.
HELP YOUR SELF TO THE SALSA BAR

- ADOBADA**\$2.5
- BEEF**\$2.5
- TRIPA**\$2.5
- CHORIZO**\$2.5
- GRILLED SHRIMP**\$3
- CHICKEN**.....\$2.5

- BUCHE**\$2.5
- ASADA**\$2.5
- AL PASTOR**\$2.5
- LENGUA: BEEF TONGUE**.....\$3
- CARNITAS**.....\$2.5
- CHILE RELLENO**.....\$3

FISH BAJA STYLE (Grilled or Fried).....\$3



TOSTADAS



LO MAS MEXICANO TACOS

Tostadas

All served with soft corn tortilla. Hard shell available upon request.

- **CEVICHE: TILAPIA FISH**\$5
- **CEVICHE DE CAMARON**\$5
- SHRIMP AND OCTOPUS SALAD**\$6

Speedy Gonzales

One taco, one enchilada. Choice of mexican rice or beans.

- GROUD BEEF OR SHREDDED CHICKEN** ..\$5.5
- ANY OTHER MEATS**.....add \$2

Vegetarianos

VEGETARIAN

- TACO**\$2.5
- SOPE**.....\$5
- HUARACHE**.....\$7
- BURRITO**.....\$6.5
- QUESADILLA**\$7
- FAJITAS**.....\$9
- CHIMICHANGA**\$8

Mariscos

SEAFOOD

CAMARONES A LA DIABLA.....\$ 13

Five jumbo shrimp, cooked to perfection, dipped in our special diabla sauce, served with rice, lettuce, tomatoe and lime.

CAMARONES AL MOJO DE AJO.....\$ 13

Shrimp marinated in our special recipe, grilled to perfection and garnished with a lemon wedge and garlic butter. Served with mexican rice.

**** AGUACHILE SINALOA\$ 15**

Shrimp cooked in lime juice served on a bed of red onions, marinated in a combination of japanese & hot pepper sauce garnished with orange wedges, red hot peppers, tostadas or saltine crackers. (Prepared fresh. Allow at least 20 min)

**** AGUACHILE JALISCO\$ 14**

Shrimp cooked in lime juice on a bed of chopped onions and cucumbers, topped with crushed red peppers, oranges and chunk of limes. (Prepared fresh allow at least 20 min)

SHRIMP COCKTAIL.....\$ 13

SHRIMP AND OCTOPUS.....\$ 14

MOJARRA AL MOJO\$ 13

A whole tilapia fish cooked in our special diabla sauce. Served with lettuce, tomatoe and lime.

MOJARRA A LA DIABLA.....\$ 13

A whole tilapia fish cooked in our special diabla sauce. Served with lettuce, tomatoe and lime.

MOJARRA RELLENA\$ 17

A whole garlic style tilapia fish, deep fried and stuffed with shrimp and octopus. Served with rice, and garnished with avocado, pico de gallo, lettuce and orange sliced.

MOJARRA VERACRUZANA\$ 15

A whole tilapia fish deep fried with our veracruzana shrimp sauce, served with tortillas, rice and garnished with lettuce, avocado, pico de gallo and orange sliced.



AGUACHILE SINALOA



MOJARRA VERACRUZANA



PAELLA



CHACALES AL GUSTO

HUACHINANGO AL GUSTO (Red Snapper) Small - Medium - LargeMARKET PRICE

Add two dollars for filled with shrimp & octopus.

CHACALES AL GUSTO (Langostino)MARKET PRICE

Al Mojo, A la Diabla, Entomatados , A la Plancha. All served with rice and garnish.

CALAMAR EMPANIZADO\$ 13

Ring of squid lightly breaded in Senor Taco Style. Served with honey mustard or ranch dressing.

CHILE RELLENO DE CAMARON\$ 13

A poblano pepper stuffed with shrimp, cheese, alfredo sauce, and served with rice and beans.

CAMARON TOZINO\$ 14

Five jumbo shrimp bacon wrap grilled to perfection. Served with rice, lettuce, pico de gallo and lime.

New

SEAFOOD COMBO.....\$ 15

Eight steamed mussel shells and six grilled jumbo shrimp, topped with our own great white sauce, served with rice and garnished with lettuce, lime and cilantro.

STEAK AND SHRIMP\$ 16

Sirloin steak with five large shrimp cooked to perfection, served with rice, lettuce, tomatoes, onions, avocado, orange and lime.

BROCHETAS.....\$ 14

A large skewer filled with steak chunks and shrimp, combined with onions, bell pepper, pineapple and orange. served over rice and garnished with lettuce, carrots, oranges and cilantro.

PAELLA.....\$ 21

A combination of shellfish, shrimp, fish strips, pork, chicken and chorizo, mixed with lime and cilantro. Plenty to eat.

MARISCADA FOR TWO\$ 40

PULPO AL GUSTO.....\$ 13

Especialidades De La Casa

SPECIALTIES OF THE HOUSE

All Served With Rice, Beans And Tortillas

CARNE AZADA\$ 12.5
Thin sirloin grilled, served with lettuce, pico de gallo, onion and sliced avocado.

CARNE DE RES MEXICANA.....\$ 13
Sirloin steak that is sauted with sliced tomatoes, onion and jalapeno.

CARNITAS EN SALSA VERDE\$ 12
Pork tips boiled in our special recipe, served on green sauce garnish with onion.

LENGUA EN SALSA VERDE\$ 14
Sliced beef tongue boiled to perfection.
Served on green sauce and garnished with onion.

CHULETAS RANCHERAS\$ 13
Two pork chops served with our special hot sauce garnished with onion.

CHILE COLORADO\$ 11
Diced sirloin steak that is sauted in our special hot sauce.

**** MOLCAJETE MIXTO**\$ 20
A combination of grilled steak, shrimp, chicken, chorizo, carnitas. garnish with grilled cactus and cheese.

**** QUESATACOS**\$ 8
Four deep fried tacos, filled with brisket beef, our signature cheese, garnished with shredded cabbage and cheese.
Served with pico de gallo, mild sauce and sour cream.

TAQUITOS GRINGOS.....\$ 9

Two flour tortillas filled. one shredded beef, one shredded chicken, deep fried topped with cheese dip.
Served with rice, beans, lettuce and sour cream.



CARNE DE RES MEXICANA



LENGUA EN SALSA VERDE

Chimichangas

All Served With Rice, Beans And Tortillas.

We filled a flour tortilla with cheese, beans and your choice from the list below.

Then it is deep fried to a golden brown and topped with cheese sauce, lettuce, sour cream.

CHIMICHANGA GROUND BEEF\$ 9

CHUNKS OF STEAK.....\$ 9

SHREDDED CHICKEN\$ 9

FAJITA CHICKEN\$ 9.5

FAJITA STEAK.....\$ 9.5

FAJITA SHRIMP\$ 10



TAQUITOS GRINGOS



FAJITAS COMBO

Fajitas

All fajitas include rice, beans and corn tortillas

SEÑOR FAJITAS.....\$ 14

FAJITAS : CHICKEN OR STEAK.....\$ 11

FAJITAS SHRIMP.....\$ 14

FAJITAS COMBO (for two).....\$ 20

Señor Taco Salad

A large flour tortilla, deep fried, served with your choice of chicken or beef. Served with beans, lettuce, sour cream, tomato and cheese.

.....\$ 6.5

Other Favorites

HUEVOS DIVORCIADOS\$ 6

HUEVOS CON CHORIZO\$ 6

HUEVOS RANCHEROS\$ 6

Pollo CHICKEN

ARROZ CON POLLO\$ 10

A whole different version of marinated chicken breast with sauted vegetables and melted cheese. Served with mexican rice, lettuce, guacamole and sour cream.

PECHUGA RELLENA DE CAMARON\$ 13

A grilled chicken breast topped with our mix of shrimp, cheese and alfredo sauce. Served with rice.

POLLO PARRILLA\$ 11

Premium chicken breast delicately marinated in our homemade tropical sauce, grilled to perfection. Served with mexican rice, beans, lettuce, sour cream and guacamole.

New **POLLO MANGO**\$ 12

A grilled chicken breast topped with chunky mango, avocodo and pico de gallo mix served with rice.

POLLO CHIPOTLE\$ 11

A grilled chicken breast delicately marinated in our great chipotle dressing, grilled to perfection, Served with rice, beans, lettuce, sour cream, pico de gallo, guacamole and flour tortillas.

CHICKEN CARNITAS\$ 11

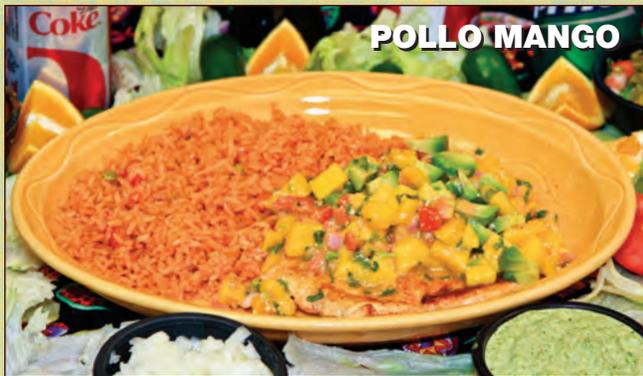
Tender chicken breast chunks marinated in our special sauce, served with rice, beans, lettuce, pioco de gallo, avocado sliced and tortillas.

POLLO A LA CREMA\$ 11

Strips of chicken breast sauted with onions, mushrooms, sour cream, cheese sauce. Served with rice and tortillas.

New **POLLO CALIFORNIA**\$ 10

Two chicken patties deep fried top with ham and swiss cheese served with rice, French fries and our creation of mustard sauce.



Senor Taco Combos

TACO - ENCHILADA - BURRITO - TAMALE - CHILE RELLENO - CHALUPA - TOSTADA - TOSTAGUAC

All served with rice and beans. — (Limit 2 of the same item, except chile relleno, one per combo)

ANY TWO.....\$7.5 **ANY THREE**\$8.5

Choice of filling: beef, chicken, bean, cheese, sauted vegetables. Additional charge for any other meat.

Quesadillas

CHEESE QUESADILLA\$5.5

FAJITA CHICKEN OR STEAK\$8

SHREDDED CHICKEN OR GROUND BEEF..\$7

FAJITA SHRIMP\$9

SPINACH QUESADILLA.....\$7



Enchiladas

LA CASA ENCHILADAS\$9.5

Four stuffed corn tortillas (one beef, one chicken, one cheese and one bean) topped with enchilada sauce. Cheese, lettuce, tomatoes and sour cream.

ENCHILADAS RANCHERAS\$9.5

Three cheese enchiladas topped with tender pork tips, cooked tomatoes, onions, bell peppers and enchilada sauce. Garnished with a salad.

ENCHILADAS SUIZAS\$9.5

Four corn tortillas, filled with breast chicken smothered with our hot tomatillo sauce, cheese and sour cream.

ENCHILADAS SPINACH\$9

Four corn tortillas filled with spinach, sour cream & mushrooms. Topped with our spinach sauce, lettuce and pico de gallo.

ENCHILADAS DEL MAR\$ 11

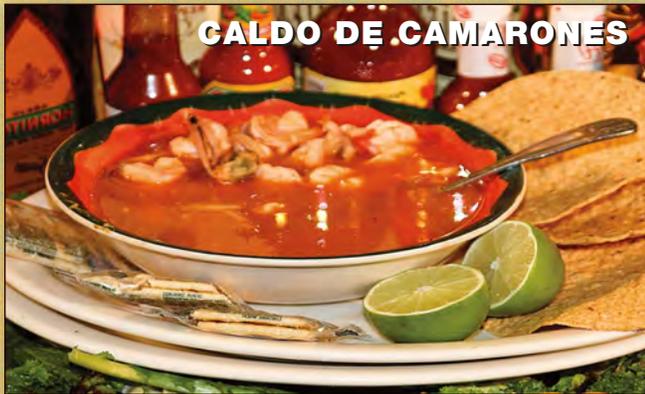
Two flour enchiladas, (one shrimp one crabmeat) filled with, onions, bell peppers, spices topped with cheese. Glazed with mexican rice, lettuce, guacamole and pico de gallo.

Caldos

SOUPS

- CALDO DE PEZCADO** \$14
 A large bowl of seafood soup, filled with your choice of a whole tilapia fish or filets. Served with tostada and crackers.
- CALDO DE CAMARONES** \$14
 Shrimp Soup.
- CALDO 7 MARES**..... \$15
 A large bowl of soup, boiled with seven different types of seafood.

- POZOLE** \$9
 A Mexican soup made with hominy, spices, pork and meaty bones. Served with shredded lettuce, diced onions, oregano and lime.
- MENUDO** \$9
 A combination of beef honeycomb, beef scalded tripe and beef feet. Cleaned and boiled with different spices and served with diced onions, oregano and lime. Adios hangover!



CALDO DE CAMARONES



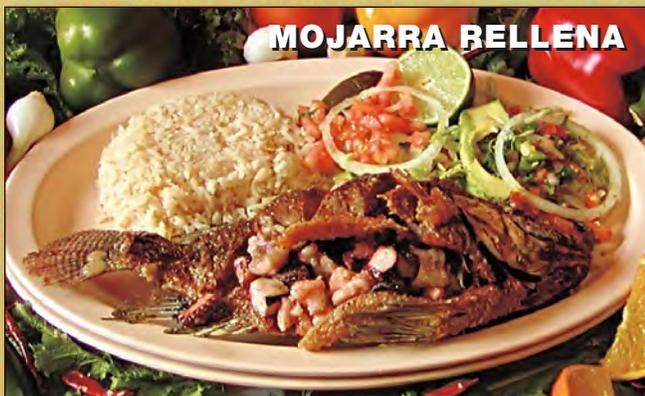
MENUDO



SEAFOOD COMBO



MARISCADA FOR TWO



MOJARRA RELLENA



SHRIMP COCKTAIL

Side Orders

- SOUR CREAM** \$1
TORTILLAS..... \$1
RICE \$2.5
3 CHILES TOREADOS \$1
GUACAMOLE \$1
CHIPS SMALL \$2
BEANS..... \$2.5
FRIES..... \$2.5
CHEESE \$1.5
PICO DE GALLO..... \$1
LARGE SALSA \$5

Flautas

Flour Tortilla rolled up around shredded chicken or beef and deep fried.
Any Other Meat Add – \$2

- LUNCH** (Two Flautas with Rice & Beans) \$6
DINNER (Four Flautas with Rice & Beans) \$8

Vegetarianos

VEGETARIAN

- TACO** \$2.5
SOPE..... \$5
HUARACHE..... \$7
BURRITO..... \$6.5
QUESADILLA \$7
FAJITAS..... \$9
CHIMICHANGA \$8

Postres

DESSERTS

SOPAPILLA	\$2	APPLE CHIMICHANGA	\$6
Fried tortilla with honey and cinnamon.		A deep fried flour tortilla, stuffed with cinnamon, sugar and apples, topped with whipped cream and a cherry.	
FLAN (Mexican Custard)	\$4.5	BANANA CHIMICHANGA	\$6
FRIED ICE CREAM	\$6	A mixture of bananas, butter, cinnamon and sugar. Rolled into a flour tortilla and fried.	
CHURRO W/ICE CREAM	\$5	Served with caramel sauce and whipped cream.	
DULCE DE LECHE	\$5		



ORANGE VOLS
MONSTER MARGARITA



Margaritas & Daiquiris

REGULAR MARGARITA — JUMBO MARGARITA
— MONSTER MARGARITA —
PITCHER OF MARGARITA — FROZEN DAIQUIRI
VIRGIN DAIQUIRI
(Peach, Strawberry & pina colada)

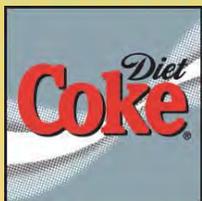
Vinos

CHABLIS, CHARDONNAY, BURGUNDY, MERLOT
HOME MADE SANGRIA (By the glass)

— FULL SIZE BAR AVAILABLE, ASK FOR YOUR FAVORITE TEQUILA —

Soft Drinks

COKE PRODUCTS\$ 2.5 (REFILLS FREE)
AGUA DE SABOR\$2.5 (REFILLS \$.75)
HORCHATA
(Rice water mixed with cinnamon, sugar & milk)
TAMARINDO
(Juice made of tamarindo fruit mixed with sugar)
JAMAICA
(Juice made out of jamaica florets with sugar)



Cervezas

BEER

IMPORTED
CORONA, CORONA LIGHT, NEGRA MODELO, TECATE,
DOS EQUIS, SOL, DOS EQUIS LAGER,
MODELO ESP., PACIFICO
DOMESTIC
COORS LIGHT, BUDWEISER, BUD LIGHT, MILLER LIGHT,
MICHELOB LIGHT, MICHELOB ULTRA, COORS LIGHT

— OTHER BRANS ALSO AVAILABLE —

DRAFT BEER
BUD LIGHT, MILLER LIGHT, MICHELOB ULTRA, DOS XX

Other Choices

COFFEE.....\$ 2.3
SWEET TEA\$2.5
MILK OR ORANGE JUICE....\$2.5 (No refills)

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.