

MACARENA'S



Delicious Mexican Dishes & Bar

MIDLAND-ODESSA



Pa' Botanear

QUESO FLAMEADO



LAS HIJAS DE LA TOSTADA



CHICHARRÓN DE PESCADO



QUESO DIP

**ADD BEEF OR BEANS*

Small \$4.99
Large \$9.99

GUACAMOLE DIP

Small \$4.99
Large \$9.99

QUESO FLAMEADO

\$14.99

Topped with chorizo and avocado slices. (corn or flour tortillas)

CHICHARRÓN DE PESCADO

\$15.99

Fried tilapia bites garnished with a house salad.

RIB EYE AGUACHILE \$24.99

CEVICHE SAMPLER \$24.99

MANGO / RED / BLACK

ELOTE \$7.99

TRES Y TRES \$10.99

Three tasty jalapeños stuffed with cheese, wrapped in bacon and three fiesta shrimp.

OSTIONES

Half Dozen \$13.99
Dozen \$24.99

LAS HIJAS DE LA TOSTADA \$8.99

Three shrimp tostaditas served with a special chipotle cream sauce.

CEVICHE SAMPLER



RIB EYE AGUACHILE



TRES Y TRES



Pa' Botanear

CEVICHE PACHANGUERO



CHICHARRÓN DE RIB EYE



TOSTADAS



CEVICHE PACHANGUERO \$17.99

Two aguachile ceviches (red and black sauce) with avocado, crackers and one beer.

Tecate / Modelo / Dos Equis

SHOT DE OSTIONES

*ADD CUCUMBER VODKA SHOT

1 Shot \$2.99

3 Shot \$8.99

6 Shot \$16.99

CHICHARRÓN DE RIB EYE

Delicious crispy deep fried steak cubes and guacamole. \$17.99

WINGS

Half (6) \$9.99

Full (12) \$15.99

BBQ / MANGO HABANERO / BUFFALO / LEMON PEPPER

*ADD FRIES \$3.59

TOSTADAS

Mixta: Delicious mix of atún, shrimp, octopus and fish tostada with pico and cucumbers. \$13.99

Atún \$13.99 | Aguachile \$13.99

PORK BELLY

Delicious pork belly slices served with guacamole, and lime slices. \$15.99

BOTANA

MARISQUERA \$29.99

WINGS



BOTANA MARISQUERA



PORK BELLY



De Mexico Pa'l Mundo

DISCADA MAR Y TIERRA \$18.99

Beef, chicken and shrimp, bacon, chorizo and pico de gallo with melted cheese on top.

ASADO PLATE \$12.99

Tradicional Mexican dish, pork bites deep in its delicious red sauce, served with rice and beans.

FLAUTAS \$12.99

3 chicken or beef flautas topped with lettuce, pico de gallo, sour cream and guacamole. Served with rice and beans.

QUESADILLA PAISA \$14.99

ASADA / PASTOR / CHICKEN

Served with a side of guacamole, salad and roasted jalapeño.

TORTA ASADA \$13.99

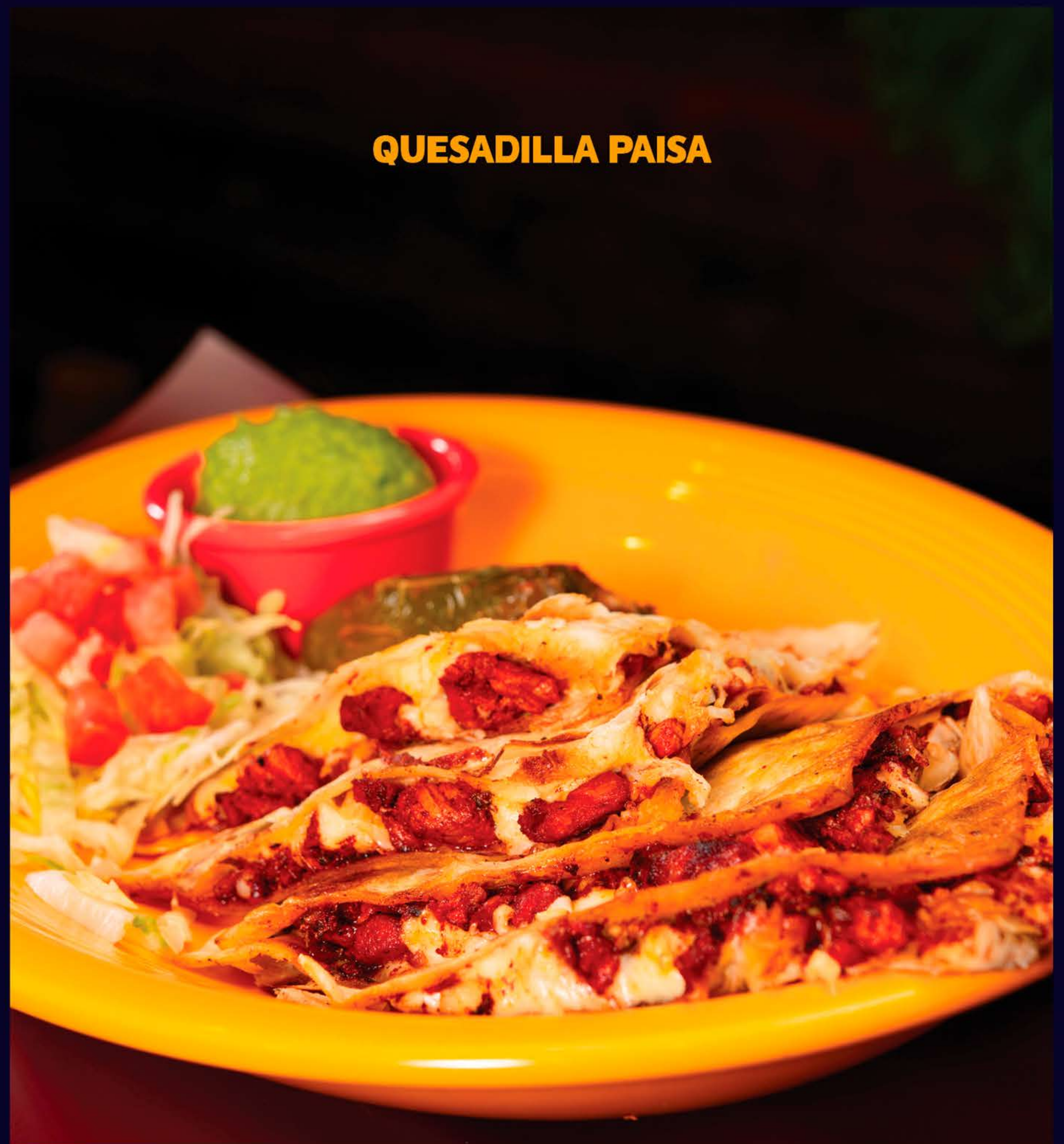
ASADA / PASTOR / CARNITAS / CHICKEN / BARBACOA

Prepared with tomato, avocado, lettuce, and a side of french fries.

CHILE VERDE \$13.99

Tender cubes of chuck roast in green sauce, served with rice and beans.

QUESADILLA PAISA



What About Some Tacos?

TACOS DE BIRRIA \$13.99

Three delicious birria tacos with mozzarella cheese, served with a side of consome and beans.

MINI TACOS \$13.99

ASADA / PASTOR / CARNITAS / CHICKEN / BARBACOA / TRIPA

Four mini tacos, topped with grilled onions, cilantro and roasted jalapeño, served with charro beans.

TACOS DE CAMARÓN \$14.99

Three delicious shrimp tacos cooked with jalapeño pepper, onion, melted cheese and a side of guacamole.

TACOS DE PESCADO \$12.99

Three grilled fish tacos, served with cabbage, pico de gallo, and avocado, topped with our tasty chipotle sauce.

TACOS BAJA \$12.99

Three delicious fish or shrimp tacos baja garnished with cabbage slaw and chipotle, served with a side of guacamole.

TACOS DE PESCADO



TACOS DE CAMARÓN



TACOS BAJA



Kid's \$7.99 Menu

CHICKEN QUESADILLA (RICE AND BEANS)

CHICKEN TENDERS AND FRIES

CHEESEBURGUER AND FRIES

KIDS FAJITA PLATE (RICE AND BEANS)

QUESO KIDS ENCHILADA (RICE AND BEANS)

Quesa y Nacho

QUESADILLA FAJITA \$12.99

Option of beef, shrimp or chicken fajitas cooked with bell peppers and onions, served with a side of guacamole and sour cream.

QUESADILLA ROLLS \$12.99

Two chicken or cheese quesadilla rolls served with fries and cheese to dip in.

QUESABIRRIA \$14.99

Served with refried beans, consommé, cilantro, and onions.

NACHOS DELUXE FAJITA \$13.99

Beef or chicken fajita nachos, served with lettuce, tomato, guacamole, and sour cream.

TACO SALAD BOWL \$13.99

Steak or chicken fajita, cooked with onions, bell pepper, mixed with cheese, lettuce, pico de gallo, topped with cheese sauce, guacamole, and sour cream.

ASADA FRENCH FRIES \$14.99

Topped with asada meat, cheese sauce, guacamole, pico de gallo, and sour cream.

ASADA FRENCH FRIES



MADE FRESH DAILY
HORCHATA / LEMONADE / JAMAICA

LIMONADA W/ TOPO CHICO
NARANJADA W / TOPO CHICO



ENCHILADA PLATE

Combos

SAUCE ON ENCHILADAS: RED, GREEN SPICY, JALAPEÑO CREAM SAUCE
CHILE RELLENO STUFFING: CHEESE OR BEEF.
CRISPY TACO MEAT OPTIONS: CHICKEN, SHREDDED BEEF, GROUND BEEF.

1. Enchilada, tamal, and crispy taco, served with rice and beans. \$12.99
2. Enchilada, tamal, and chile relleno, served with rice and beans. \$12.99
3. Three crispy tacos, served with rice and beans. \$10.99
4. Enchilada, taco, and chile relleno, served with rice and beans. \$12.99
5. Chile relleno, enchilada, and beef chalupa, served with rice and beans. \$12.99
6. Two red beef enchiladas, served with a side of asado, rice, and beans. \$13.99
7. Two tamales topped with shredded pork and red sauce, served with rice and beans. \$13.99
8. Two beef or cheese chiles rellenos topped with jalapeño sauce, served with rice and beans. \$12.99

ENCHILADA PLATE

Three enchiladas, served with rice and beans. \$12.99

SHRIMP ENCHILADA PLATE

Two cheese enchiladas topped with chopped shrimp and our delicious jalapeño cream sauce, served with rice and beans. \$12.99

Drinks



• LIME
• FRUIT PUNCH
• PINEAPPLE

House Special

MACARENAS MOLCAJETE \$29.99

Steak, chicken, and shrimp cooked with onions, bell pepper, topped with chorizo, mozzarella, and ranchero sauce, served with nopal, welsh onions, roasted jalapeño, rice, and beans.

TRES AMIGOS (BEST SELLER) \$16.99

OPTION TO ORDER SINGLE OR TRIO FAJITA

Steak, shrimp, and chicken fajita, cooked with onions, bell pepper with rice under, topped with our famous cheese sauce.

JUMBO BANDERA

BURRITO \$13.99

Your choice of steak or chicken fajita, beans, lettuce, tomato, sour cream, smothered in cheese dip, green or bandera.

CHAPOS SPECIAL \$17.99

Grilled chicken breast with grilled shrimp, and melted cheese on top, served with squash and asparagus wrapped in bacon and rice.

MOLCAJETE



TRES AMIGOS



TRIO ENCHILADA FAJITAS



CHORIPOLLO



TRIO ENCHILADA FAJITAS \$13.99

Two cheese enchiladas topped with our delicious jalapeño cream sauce, melted cheese and finished with shrimp, chicken, and steak fajitas on top, served with rice and beans.

ALAMBRE PLATE \$14.99

Beef or chicken fajita cooked with chorizo, mushrooms, bell pepper, bacon, and onions, topped with shredded cheese and served with charro beans and rice.

CHORI-POLLO \$13.99

Grilled chicken breast, topped with chorizo and cheese sauce, served with rice and beans.

MILANESA \$13.99

Beef milanesa served with a side of fries, salad, and avocado slices.

EL MUSTIO \$14.99

Shrimp and chicken fajita, topped with special chipotle house sauce, served with rice and beans.



EL MUSTIO

Del Mar

TORRE DE MARISCOS \$25.99 🌶️

Cooked shrimp, fresh shrimp, diced tilapia fillet, octopus, mango, tomato, cilantro, red and onions. *RED / BLACK*

FILETE AL GUSTO \$19.99

REGULAR / DIABLA / GARLIC BUTTER

Grilled tilapia and shrimp topped with sauce of your choice, served with fries, rice, and salad.

ANGIE'S FILET \$19.99

Breaded fish with four fiesta shrimp wrapped in bacon, served with rice, fries, and salad.

SALMON \$19.99

A juicy grilled salmon, served with teriyaki sauce, a brochette of jumbo shrimp, and grilled vegetables.

MOJARRA \$16.99

REGULAR / DIABLA / GARLIC BUTTER

Served with fries, rice, and salad.

PESCADO VERACRUZ \$17.99

Grilled fish and shrimp with ranchero sauce on top, olives, onion, bell pepper, rice, and salad.

CAMARONES AL GUSTO \$22.99

GRILLED / DIABLA / GARLIC BUTTER

Served with french fries, rice, and salad.

LOS MOCHIS \$17.99

Breaded fish, four breaded shrimp and a mini tostada of ceviche served with rice and salad.

LIDIA'S SPECIAL \$15.99

GRILLED / AL AJILLO

Tasty grilled shrimp seasoned with butter and crushed pepper, ranch, served with rice, and potato wedges. Garnished with salad.

MACARENA'S CEVICHE \$19.99 🌶️

Fresh shrimp and fish cooked in lime juice, made with jalapeño peppers, habanero, tomato, pineapple, and onions.

Aguachile sauce \$.99

PULPO AL MEZCAL \$24.99

Octopus al mezcal served with rice and salad.

CAMARONES FIESTA \$22.99

Delicious shrimp with cheese, wrapped in bacon, served with french fries, rice, and salad.

COCTEL DE CAMARÓN \$13.99

CAMPECHANA + \$2.99

OSTIONES CEVICHADOS (6) \$21.99

MOLCAJETE 7 MARES \$32.99

AGUACHILES MANGO / RED / BLACK \$19.99

Fresh shrimp cooked in our spicy pepper lime juice, cucumber, onion, and sauce of your choice: mango, red or black.

AGUACHILES MANGO



MACARENA'S CEVICHE



MOLCAJETE 7 MARES



PULPO AL MEZCAL



ANGIE'S FILET



A la Parrilla

*All fajita skillet are cooked with onions, served with rice, beans, and a side of guacamole and sour cream.

SINGLE FAJITAS \$18.99

TRIO FAJITAS \$19.99

Steak / Chicken / Shrimp

FAJITAS HAWAIANAS \$18.99

Chicken breast topped with shrimp, pineapple, onion, and bell pepper.

SEAFOOD FAJITA \$18.99

Shrimp, tilapia and surimi cooked with bell pepper, and onions.

XAVIS SPECIAL \$22.99

Juicy rib eye steak, served with potato wedges and grilled veggies.

STEAK AND SHRIMP \$22.99

Grilled rib eye, shrimp brochette, rice and vegetables.



MACARENA'S STEAK



MACARENA'S STEAK \$22.99

Rib eye steak topped with shrimp and cooked with onions, bell pepper, a special tomato sauce, and melted cheese, served with rice, beans, and salad.

STEAK A LA MEXICANA \$22.99

Juicy rib eye steak served with onions, jalapeño, tomatoes, nopal, and welsh onions, served with rice, beans, and salad.

CARNE ASADA \$17.99

Beef skirt steak with grilled onions and welsh onions on top, served with a rice and charro beans.

ABUJAS \$18.99

Carne asada plate with side of nopales and pico de gallo. Served with rice and charro beans.

CALDO DE POLLO \$12.99

Tlalpeño style, made with chipotle tomato base, chicken, and vegetables topped with cilantro and rice on the side.

CALDO DE RES \$10.99

Beef soup that's extremely hearty and satisfying. Made with vegetables, served with rice and limes.

Caldos

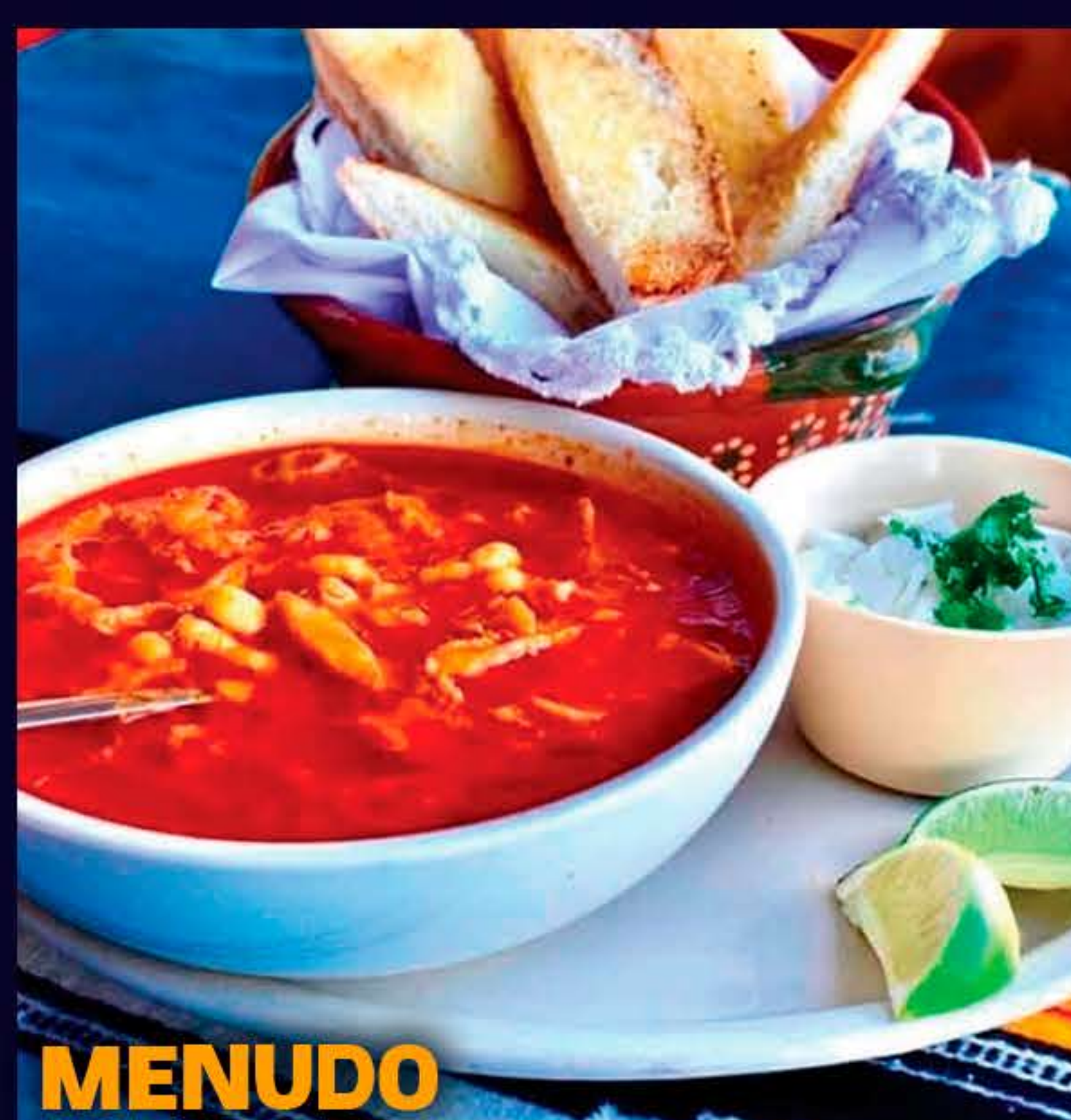
MENUDO

Small \$8.99 | Regular \$12.99

CALDO 7 MARES \$18.99

CALDO DE CAMARÓN \$17.99

CALDO DE PESCADO \$16.99



Daily Special



MONDAY

Enchilada Plate
Regular Micheladas
House Margaritas (Full size)



\$9.99



TUESDAY

Mini Tacos Plate
+2 Free Extra Tacos
House Cantaritos (Full size)



\$5

\$13.99

\$9.99



WEDNESDAY

Flautas Plate
Mojito Cubano | Cuba Libre
Long Island Iced Tea (12 oz)



\$5

\$9.99

THURSDAY

Ladies Night

Nachos de Asada

Mojito Cubano
Mojito Raspberry
Long Island
Tequila Rose

Coco Loco
Blue Hawaiian
Flavored Margarita
Bahama Mama (12 oz)



\$5

MIMOSA SUNDAY

Peach | Orange



2x1

Desserts



Chocolate Cake



Tres Leches Cake



(3) Sopapilla with Ice Cream



Cheesecake



Mini Churros with Ice Cream



Flan



Mazapan Carajillo

MACARENA'S



Drinks Menu



MIDLAND-ODESSA



- Tequila Rose
- Smirnoff Mangonada
- Cadillac Margarita (top shelf)

Cocktail

Pierde Nalgas

Tequila
Vodka
Triple Sec
Red Bull

Melon Dream

Malibu
Melon
Liquor
Pineapple Juice

Labios Azules

Vodka
Blue Curacao
Organge Juice
Sprite

Malibu Sunset

Malibu
Pineapple Juice
Grenadine

Southern Baptist

Southern Comfort
Watermelon Liquor
Red Bull

Coco Loco

Malibu
Coconut Cream
Pineapple Juice

Long Island

Tequila
Vodka
Rum
Sweet and Sour
Coc

Pain in the Ass:

Malibu
Melon Liquor
Pineapple Juice
Splash Sprite

Sex on the Beach:

Malibu
Peach
Pineapple
Orange Juice



**Blue
Hawaiian**



**Piña
Colada**



**Bahama
Mama**



Pierde Nalgas



Melon Dream



Labios Azules



Malibu Sunset



Southern Baptist

Mojitos

- Cubano
- Pineapple
- Cucumber



**Frutos Rojos
(Berrys)**



**Tamarindo
Chilton**

Chitons

- Cucumber
- Regular
- Tamarindo
- Mexican

Margaritas

Pitcher Margarita

Margarita Flavors

- Mango
- Watermelon
- Jalapeño
- Texas Margarita (Mango and Strawberry)
- Cadillac (top self)
- Lime
- Guava



Mangonada 70



Blue Ocean



Beerita



Cadillac



Texas



Jamaica Margarita



Flavor Margaritas (Frozen & Rocks)



Sangría Margarita



Guava

Mexican Drink

- Mamalón (To Share)
- Bloody Mary
- Paloma
- Michelada
- Michelada Preparada
- Caguama Preparada
- Vaso Cubano
- Mentirosa
(Michelada no Alcohol)
- Jarritos Locos
Shot of Tequila & Peach Schnapps.



Vampiro



Jarritos Locos



Mexican Martini



Mamalón



Michelada Preparada



Cantarito

Mezcalitas (12 oz)

- Frutos Rojos (Berrys)
- Pineapple
- Cucumber



Shots

- Adios MF
- Bandera patron
- Beso de la Toxica
- Birthday Shot
- Cinnamon Crush Toast
- Crack Pipe
- Four Horseman
- Gummy Bear
- Guava
- Irish Bomb
- Lunch Box Shot Amaretto, Mix of Orange Juice & Beer.
- Flaming Dr Pepper Amaretto, Vodka & Beer.
- Night of Passion
- Orange tea
- Pickle back
- Pineapple Tamarindo
- Pix Stix
- Scooby Snack
- Tamarindo
- Tuaca Lemon Drop
- Washington apple



Baby Mango



Beso Negro



Coco Bongo



Cucumber



Lunch Box Shot



Green Tea



Mexican Candy



New York Bomb



Hypnotic Bomb



Ukraine Bomb



Perla Negra



Vegas Bomb



Sexy Bomb



Superman



Night of Passion



Birthday Shot

Whiskey

- Seven Seagrams
- Old Parr
- Makers Mark
- TX
- Jameson
- Fire Ball
- Jack Daniels
- Johnny Walker
- Crown Royal
- Jameson
- Crown Apple
- Buchanan's
- Martel

Vodka

- Titos
- Grey Goose
- Ciroc
- Absolut
- Effen Cucumber
- Smirnoff Tamarindo

Domestic Beer Bottle & Can

- Bud Light
- Budweiser
- Coors Light
- Heineken 0.0
- Shiner
- White Claw
- Smirnoff
- Miller Light
- Blue Moon
- Michelob Gold

Imported Beer Bottle & Can

- Estrella de Jalisco
- Topo Chico Seltzer
- Dos Equis
- Tecate Light
- Sol
- Modelo
- Negra Modelo
- Tecate Original
- Victoria
- Carta Blanca
- Corona Extra
- Indio

Draft Beer 25 oz

- Michelob
- Bud Light
- Coors Light
- Modelo
- Corona Premier

Digestive Liquor

- Disaronno
- Frangelico
- Liquor 43
- Rumplemintz
- Rumchata
- Chambord
- Jagermeister
- Hennessy
- Remy Martin

Tequila

- Don Julio
- Don Julio 70
- Patron
- Maestro Dobel
- Herradura
- Casa Amigos
- Espolon Jimador
- Clase Azul
- Don Julio 1942
- Jose Cuervo
- Agavero
- Lalo Tequila
- Don Julio Ultima Reserva
- Casa Dragones Añejo
- Don Julio Alma Miel