

Appetizers

Quesadilla - 10

Flour tortillas griddled with Monterey Jack and cheddar cheese, choice of beef, chicken or pork.

Queso Fundido - 10

Melted Cotija and Reggiano cheeses with roasted poblano peppers, mushrooms and chorizo, served with freshly made tortilla chips.

Sopes - 11

Sampler of toasted masa "boats" with pork, beef rib meat, and chicken, topped with thin sliced cabbage, tomato and crema.

Ceviche - 12

Sushi-grade halibut marinated citrus, onions, serranos, tomatoes, cilantro and a touch of jalapeno vinaigrette, served with chips.

Guacamole - 10

Fresh avocado mixed with minced red onion, lime juice, serrano peppers, tomatoes, and cilantro.

Soups bowl - 5 / cup - 3

Everyday:	Tortilla	Thursday:	Black Bean
Monday:	Albóndigas	Friday:	Pozole
Tuesday:	Fideo	Saturday:	Roasted Corn
Wednesday:	Lentil	Sunday:	Arroz con Pollo

Salads

Mixed Greens - 7

Local greens tossed with tomatoes, mushrooms, yellow bell peppers, carrots and house-made croutons in roasted garlic dressing.

Spinach Salad - 10

Fresh baby spinach, tossed in a balsamic bacon vinaigrette with mushrooms, red and yellow bell peppers, candied pecans and queso fresco.

Caesar - 10

Romaine hearts tossed with chipotle Caesar dressing, house-made croutons, and crumbled queso cotija. Add chicken for \$4.

Taléo Grilled Chicken Salad - 14

Mixed greens, orange segments, radishes, dried blueberries, and jicama in a roasted garlic-herb dressing. Substitute steak or salmon, add \$3.

Roasted Chicken Salad - 14

Mixed greens, hearts of palm, asparagus, mango and avocado in a tequila vinaigrette, topped with pecans and cilantro.

Ahi Tuna Salad - 16

Pan-seared tuna with mixed greens, oven-roasted tomatoes and herb-roasted potato wedges, tossed in avocado vinaigrette dressing.

Cabo Salad - 15

Taléo's special twist on the classic Cobb salad, served with BBQ chicken breast in ranch dressing.

Side Dishes 4 each

Mexican rice • Cilantro lime rice • Calabacitas
• Epazote black beans • Roasted corn
• Nopalitos • Sautéed spinach • Frijoles charros
• Today's fresh vegetable

Grandma Simona's rice salad • Asparagus 5 each
Corn or flour tortillas 2 each

Beverages

Soft drinks, coffee & tea	2.50
House-made lemonade	3
Fiji – small/large	2.50/5
San Pellegrino – small/large	2.50/5
Draft Beer	5
Domestic beers	4
Imported beers	5
Hand-shaken house margarita	8

Wines by the glass listed in wine menu

Sandwiches & Tortas

Grilled Chicken Sandwich - 11

Grilled chicken breast glazed with smoky apple chipotle barbecue sauce, served with melted Jalapeno Jack cheese, red leaf lettuce, sliced tomatoes and caramelized onion - choice of fries or mixed green salad.

Taléo Cheeseburger - 11

Certified Angus Beef freshly ground, served with Jalapeno Jack cheese, red leaf lettuce, sliced tomatoes, pickles - choice of fries or mixed green salad.

Carnitas Torta - 11

Tender pork served on a toasted ciabatta roll with red leaf lettuce, tomatoes, guacamole, queso fresco and chipotle mayo - choice of fries or mixed green salad.

Fish Sandwich - 13

Blackened, fresh fish with red onions, Mexican coleslaw and tomatoes served on a toasted egg bun - choice of fries or mixed green salad.

Crispy Chicken Sandwich - 11

Breaded chicken breast, served on a toasted egg bun with red leaf lettuce, sliced tomatoes and chipotle mayo - choice of fries or mixed green salad.

Filet Torta - 15

Thinly-sliced steak on a toasted ciabatta roll topped with red leaf lettuce, avocado, tomatoes, and melted Jalapeno Jack cheese - choice of fries or mixed green salad.

Classic Entrees

Featured Soft Tacos - 11

Two soft tacos in flour tortillas served with pico de gallo, roasted tomatillo sauce, lime rice and black beans.

Fajitas - 14

Tender chicken breast, sautéed with tri-colored bell peppers, onions, guacamole, escabeche, and sour cream, served with Mexican rice and frijoles charros - choice of flour or corn tortillas.
Substitute steak or shrimp, add \$3.

Beef Enchiladas - 14

Slow roasted, hand-pulled rib meat with a mild guajillo sauce, served with cilantro lime rice and frijoles charros.

Chicken Enchiladas Mole - 12

Slow-cooked chicken breasts wrapped in corn tortillas, topped with house-made red mole, served with nopalitos and Mexican rice.

Spinach and Mushroom Enchiladas - 12

Vegetarian enchiladas in a yellow mole, served with black beans and cilantro lime rice.

Enchiladas Suizas - 12

Traditional enchiladas filled with slow-cooked chicken breast, topped with a tomatillo sauce, served with cilantro lime rice and frijoles charros.

Chile Relleno - Chef's Choice - 10

Classic battered chile filled with fresh vegetables and cheese, topped with yellow mole, and served with lime rice and nopalitos.

House-Made Tamales - 10

Two carnitas tamales made of fresh masa, served with sautéed spinach and roasted corn.

Carne Asada - 18

Grilled marinated Angus skirt steak with pico de gallo, grilled onions, escabeche and guacamole, served with Mexican rice and frijoles charros - choice of corn or flour tortillas.

House Specialties

Mole Poblano - 16

Two grilled chicken breasts in a red mole sauce, served with Mexican rice and nopalitos.

Tacos al Carbon - 16

Two tacos filled with grilled filet mignon, topped with roasted pepper rajas, guacamole, served with frijoles charros, and Mexican rice.

Carnitas - 19

Tender pork caramelized to perfection, served with Mexican rice and frijoles charros - choice of flour or corn tortillas.

Camarones al Mojo de Ajo - 19

Jumbo Mexican shrimp sautéed with garlic, tomatoes, white wine sauce, served with cilantro lime rice and today's fresh vegetable.

Smoky Apple Chipotle Chicken - 16

Two grilled chicken breast glazed with an apple chipotle barbecue sauce, served with Grandma Simona's rice salad.

Tilapia or Salmon - 16

Grilled in a brothy Veracruzano sauce with capers and olives, served with cilantro lime rice and today's fresh vegetable.

Let your server know if you have any food allergies or special dietary requirements. Additional sides are an extra charge. Please limit the use of cell phones in the dining area – thank you.