



STARTERS

Chips & Salsa Fresca Our chips, made with non-GMO fresh corn masa and our house-made salsa fresca. 4.49

Avocado Dip Seasoned with mango habanero salsa, lime and cilantro. Served with salsa fresca and chips. 7.79

Aqui Sampler Avocado dip with salsa fresca, Hummus, Black Bean Dip and chips. 9.69

Black Bean Dip With chips. 6.09

Hummus With chips. 6.09

Tomatillo Soup 4.09

Special Soup Check our website for current offering.

CHICKEN · BEEF · PORK

Lemon Chicken Bowl Grilled chicken breast, roasted corn brown rice, kale, broccoli, organic spinach, crisp cauliflower, lemon vinaigrette, red grape-jicama salsa, lemon aioli and dried cranberries. 11.69

Grass Fed Beef Enchiladas Shredded natural beef, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with avocado, chipotle corn salsa, guajillo sauce, black beans, roasted corn brown rice, lime-avocado dressing and cotija cheese. 14.49

Southwest Chicken Taquitos Grilled free range chicken breast and Yukon potatoes rolled in corn tortillas. Served with avocado, sour cream, achiote sauce, roasted corn brown rice and black beans. 12.19

Free Range Chicken Enchiladas Grilled natural chicken breast, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with roasted corn brown rice, broccoli, ancho chile sauce and sour cream. 13.79

Cuban Roast Pork Carnitas Tender, slow roasted natural pork with plantain salsa, kale-pumpkin seed tamal, coconut rice, black beans, sour cream, firecracker chile sauce and cotija cheese. 15.29

Grilled Chicken Fajitas Adobo spiced chicken breast, onions and peppers in a sweet and spicy fajita sauce. Served with avocado-chipotle-black bean nachos, roasted corn brown rice, cotija cheese and corn tortillas. 13.79

Lemongrass Chicken Grilled natural chicken breast, lemongrass sauce, coconut rice, broccoli, red grape-jicama salsa, zucchini and red cabbage slaw. 13.99

Adobo Chicken Lime-Avocado Bowl Adobo spiced chicken breast, avocado, black beans, roasted corn brown rice, lemon vinaigrette, Aqui veggies, chipotle corn salsa, red cabbage slaw, lime-avocado dressing and cotija cheese. 11.69

Shredded Beef Taquitos Grass fed beef, Yukon potatoes and Monterey Jack rolled in corn tortillas. Served with guajillo sauce, BBQ sauce, chipotle corn salsa, sun-dried tomato salsa, black beans, cilantro rice, sour cream and cotija cheese. 14.39

Tomato-Feta Free Range Chicken Panko and herb crusted natural chicken breast with tomato oregano sauce, feta cheese, roasted corn brown rice, kale, sun-dried tomato salsa, chayote-zucchini and herb aioli. 14.59

SEAFOOD

Blackened Salmon Cajun spiced sustainable salmon with chipotle-lemon butter, mango, mashed sweet potatoes and Aqui slaw. 15.49

Lemongrass Wild Mahi Mahi Blackened Pacific Mahi with lemongrass sauce, coconut rice, zucchini, broccoli, red grape-jicama salsa and red cabbage slaw. 15.99

Crisp Tilapia Bowl Panko crusted sustainable tilapia, avocado, cilantro rice, Monterey Jack, pinto beans, firecracker chile sauce, chipotle corn salsa, escabeche veggies, salsa fresca, sour cream, romaine and cotija cheese. 11.79

West Coast Salmon Grilled sustainable salmon, lemon vinaigrette, red grape-jicama salsa, red cabbage slaw, cilantro rice, berry vinaigrette, broccoli and herb aioli. 15.49

Firecracker Shrimp Bowl Sustainable shrimp, firecracker chile sauce, avocado, chile ranch dressing, escabeche veggies, roasted corn brown rice, black beans, tortilla strips, lime-avocado dressing and cotija cheese. 12.49

Wild Shrimp Cake and Enchiladas Crisp shrimp cake, Yukon potato enchiladas, guajillo sauce, cilantro rice, sun-dried tomato salsa, lemon aioli and broccoli. 15.69

Wild Mahi Mahi Jambalaya Blackened Pacific Mahi with Cajun tomato-sweet pepper sauce, roasted corn brown rice, organic spinach, sun-dried tomato salsa, sweet potato salsa, crisp cauliflower and lemon aioli. 15.99

Grilled Salmon Bowl Grilled sustainable salmon, mashed sweet potatoes, tomato oregano sauce, herb aioli, sun-dried tomato salsa and broccoli. 12.49

More [Seafood](#) items on this menu

VEGETARIAN

California Combo Yukon potato enchiladas and an organic kale-pumpkin seed tamal with tomato oregano sauce, avocado, chipotle corn salsa, zucchini, broccoli and feta cheese. 11.69

Organic Tofu Jambalaya Grilled tofu, Cajun tomato-sweet pepper sauce, organic spinach, roasted corn brown rice, sun-dried tomato salsa, sweet potato salsa, crisp cauliflower and lemon aioli. 11.79

Avocado Roasted Corn Bowl Avocado, roasted corn brown rice, chipotle corn salsa, black beans, organic spinach, Monterey Jack, Serrano salsa, lemon vinaigrette, sweet potato salsa, tortilla strips, kale and cotija cheese. 11.09

Falafel Tacos Falafel, mashed black beans, cucumber, sun-dried tomato salsa, firecracker chile sauce and cotija cheese on artisan corn & wheat blended tortillas. Served with avocado-chipotle-Aqui veggie nachos. 9.79

Lime-Avocado Enchiladas Yukon potatoes, sweet potato, Monterey Jack and cotija cheese rolled in corn tortillas. Served with green chile-tomatillo sauce, avocado, sweet potato salsa, kale, chayote-zucchini, lime-avocado dressing, sour cream and cotija cheese. 11.59

Lemongrass Organic Tamales Kale-pumpkin seed tamales with lemongrass sauce, coconut rice, red cabbage slaw, zucchini, red grape-jicama salsa and firecracker chile sauce. 11.49

Thai Peanut Organic Tofu Grilled organic tofu, coconut rice, broccoli, Aqui veggies, red cabbage slaw, mango, red grape-jicama salsa, mango dressing and Thai peanut sauce. 11.39

Crisp Cauliflower Nachos Panko crusted cauliflower, tortilla chips, avocado, mashed black beans, Monterey Jack, guajillo sauce, organic spinach, Aqui veggies, salsa fresca, chipotle corn salsa, firecracker chile sauce, chipotle dressing and cotija cheese. 10.79

Firecracker Falafel Falafel, avocado, organic spinach, roasted corn brown rice, black beans, tortilla strips escabeche veggies, chile ranch dressing, firecracker chile sauce and cotija cheese. Served on a grilled wheat tortilla. **Note:** Feel free to sub organic tofu for the falafel. 11.49

Cotija Taquitos Yukon potatoes, sweet potato, Monterey Jack and cotija cheese rolled in corn tortillas. Served with avocado, achiote sauce, roasted corn brown rice, black beans, red cabbage slaw, lime-avocado dressing, sour cream and cotija cheese. 11.79

More [Vegetarian](#) items on this menu

SALADS

Grilled Salmon Organic lettuce mix, feta cheese, sun-dried tomato salsa, lemon vinaigrette, cucumbers, edamame, herb aioli and grilled wheat chips. 14.99

Cowboy Adobo Chicken Adobo spiced chicken breast, romaine, grilled corn, sweet potato salsa, black beans, tortilla strips, chile ranch dressing and cotija cheese served on a grilled wheat tortilla. 12.79

Lime-Avocado Chicken Grilled chicken breast, romaine, lime-avocado dressing, black beans, grilled corn, pumpkin seeds, avocado, tortilla strips and cotija cheese. 12.59

BBQ Chicken Jalapeño Ranch BBQ chicken breast, romaine, ranch dressing, nacho jalapeños, sweet potato salsa, chipotle corn salsa, kale, cotija cheese and red corn tortilla chips. 12.59

Wild Shrimp Cake Crisp Oregon coast wild shrimp cake with organic lettuce mix, mango, chipotle dressing, tortilla strips, chipotle corn salsa and mango dressing. 14.59

Southwest Caesar Romaine, grilled corn, pumpkin seeds, black beans, tortilla strips and asiago cheese. 9.99
-With adobo or grilled chicken breast 12.59
-With grilled sustainable salmon 14.99



BURRITOS



Served with a salad of organic lettuce, cucumber, tomatoes and lemon vinaigrette or soup.

Baja Tilapia Crisp sustainable tilapia, romaine, salsa fresca, avocado, chipotle corn salsa and lemon aioli in a whole wheat tortilla. 11.29

Grilled Chicken or Pork Carnitas Choice of grilled chicken breast or slow cooked pork with cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 10.49

Adobo Chicken Adobo spiced chicken breast, Serrano salsa, roasted corn brown rice, black beans, lemon vinaigrette and Monterey Jack in a whole wheat tortilla. 10.69

BBQ Chicken Grilled chicken breast, BBQ sauce, cilantro rice, Aqi slaw and organic spinach in a tomato tortilla. 10.49

Thai Chicken Grilled chicken breast with Thai peanut sauce, red cabbage slaw, cilantro rice, organic spinach and mango dressing in a tomato tortilla. 10.49

Grass Fed Beef Shredded natural beef, cilantro rice, pinto beans, salsa fresca, lemon aioli, firecracker chile sauce and Monterey Jack in a whole wheat tortilla. 11.29



QUESADILLAS



Served with a salad of organic lettuce, mango, dried cranberries and mango dressing.

Adobo Chicken Whole wheat tortilla, adobo spiced chicken breast, black beans, grilled corn and Monterey Jack. 11.69

BBQ Chicken Tomato tortilla, grilled chicken breast, BBQ sauce, pumpkin seeds and Monterey Jack. 11.69

Veggie Feta Tomato tortilla, grilled sweet potato, edamame, roasted corn, black beans, feta cheese and Monterey Jack. 11.69

Chicken and Monterey Jack Whole wheat tortilla, grilled chicken breast and Monterey Jack. 11.69
-Simply Monterey Jack. 9.89



TACOS



Served with a salad of organic lettuce, mango, dried cranberries and mango dressing.
Served on artisan corn & wheat blended tortillas.

Grilled Salmon Grilled sustainable salmon, Aqi slaw, salsa fresca and lemon aioli. 8.79

Grilled Chicken Grilled chicken breast mashed black beans, chipotle corn salsa, avocado and cotija cheese. 8.39

Crisp Tilapia Sustainable tilapia, Aqi slaw, salsa fresca and lemon aioli. 8.49

Pork Carnitas Slow cooked pork, mashed black beans, chipotle corn salsa, avocado and cotija cheese. 8.49

Grass Fed Beef Shredded natural beef, mashed black beans, chipotle corn salsa, avocado and cotija cheese. 8.69

Thai Chicken Grilled chicken breast, Thai peanut sauce, red cabbage slaw and cilantro rice. 8.39



KID'S



Add a drink for 95¢ (for children 12 and under please).
Please feel free to sub cilantro rice for our new coconut rice.

Classic Kid's Chicken Bowl Grilled chicken breast, Monterey Jack, tomato oregano sauce, pinto beans and cilantro rice. 6.99

Organic Tofu Bowl Grilled organic tofu, broccoli, coconut rice and lemon vinaigrette. 6.79

Crisp Chicken or Tilapia Free range chicken breast or crisp sustainable tilapia with cilantro rice, broccoli and tomato oregano sauce. 7.29

Bean and Cheese Burrito Whole wheat tortilla, pinto beans and Monterey Jack. Served with fruit and chips. 5.29
-With grilled chicken breast 6.99

Simple Cheese Quesadilla Whole wheat tortilla and Monterey Jack. Served with fruit and chips. 4.99
-With grilled chicken breast 6.99

EATING WELL EVERYDAY

To learn about our commitment to eating well visit www.aquicalmex.com/eating-well



We accept Visa, MasterCard and American Express.
Prices do not include tax. Menu and prices are subject to change without notice.

We are not responsible for lost or stolen items.

Printed on recycled paper. 11/2021



Follow us and subscribe to our Newswire! You'll be the first to hear about the latest with Aqui, new Specials and new Special Swirls.

www.AquiCalMex.com

