



UPSCALE TEX-MEX.
MEXICO CITY INFLUENCES.

ENTRADA | APPETIZERS

BOTANAS DE LA CASA CUERNAVACA Fajita quesadillas, stuffed jalapeños, flautitas de pollo, and nachos, served with fresh guacamole, sour cream, and pico de gallo	17.50	FERNANDO’S CEVICHE White fish and shrimp marinated in fresh lime juice and tossed with tomato, onion, cilantro, and fresh jalapeño then garnished with avocado	17.00
QUESO FLAMEADO SONORA Melted cheese and sautéed onions with your choice of rajas and mushrooms, or chorizo sausage, or served plain	14.00	MEXICAN SHRIMP COCKTAIL Cooked shrimp chilled in a refreshing cocktail sauce with tomato, onion, jalapeño, cilantro, and avocado	17.00
STUFFED JALAPEÑOS LOS CABOS Jalapeños filled with cream cheese then fried and served with ranch dressing	11.00	QUESADILLAS CANCÚN Flour tortillas filled with jack and cheddar cheese and your choice of chicken, beef, shrimp, or spinach and served with fresh guacamole, sour cream, and pico de gallo	18.25
FLAUTITAS DE POLLO COZUMEL Crisp rolled corn tortillas filled with chicken and served with sour cream, fresh guacamole, and pico de gallo	13.50	GUACAMOLE ACAPULCO Freshly made and served with crisp tostado chips	13.75
CHICKEN, BEEF OR SHRIMP FAJITA NACHOS ½ Order 14.75 Full Order 17.75 Bean and cheese nachos topped with grilled chicken or beef or shrimp fajitas and served with fresh guacamole, sour cream, jalapeños, and pico de gallo		CHILE CON QUESO VERACRUZ Cup 9.50 Bowl 11.50 Smooth melted cheeses seasoned and served with crisp tostado chips	
TRADITIONAL BEAN AND CHEESE NACHOS ½ Order 10.75 Full Order 13.25 Served with fresh guacamole, sour cream, jalapeños, and pico de gallo		CHILE CON QUESO PATRICK O’HARA Cup 9.75 Bowl 11.75 Smooth melted cheeses with chopped fresh jalapeño and cilantro and served with crisp tostado chips	

ENSALADA | SALAD

ENSALADA DE LA CASA Mixed lettuce tossed with tomato, avocado, red onion, cucumber, crumbled bacon, and your choice of grilled chicken, beef, or shrimp with our homemade vinaigrette dressing	17.50	ENSALADA DE FAJITAS EN CANASTA Grilled chicken and/or beef fajitas, tomato, red onion, avocado, and jack and cheddar cheeses served on a bed of mixed lettuce and red cabbage in a crispy tortilla basket with jalapeño ranch dressing	17.50
ENSALADA DE ESPINACA Baby spinach leaves, tomato, endive, radish, sun-dried tomato, and your choice of grilled shrimp, chicken, or beef with a tangy citrus vinaigrette dressing, served with fresh goat cheese crostini	17.50	ENSALADA CAESAR MEXICANA Traditional preparation of caesar salad with parmesan and croutons along with avocado, jicama, and roasted red bell pepper, and your choice of grilled chicken, beef, or shrimp	17.50

SOPA | SOUP

SOPA DE FRIJOLES Cup 8.00 Bowl 9.50 Traditional Mexican pinto bean soup. Delicious!	SOPA DE TORTILLA Cup 8.50 Bowl 10.00 Our special tortilla soup garnished with avocado and crisp tortilla strips
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TEX-MEX PLATTERS

FERNANDO Cheese enchilada, chicken enchilada, beef enchilada, soft cheese taco, and homemade pork tamale served with Mexican rice and beans	19.75	MARIO Two enchiladas with cheese, chicken, beef, or spinach/mushroom and your choice of chile con carne, sour cream sauce, tomatillo sauce, or ranchera, and served with guacamole, pico de gallo, Mexican rice and beans	17.50
ANITA Cheese enchilada with chile con carne, soft cheese taco, crispy beef taco, and chalupa with guacamole	17.50	NANO Our own special brisket tacos with jack cheese and grilled onions and served with guacamole, pico de gallo, molcajete sauce, Mexican rice and beans	18.75
JORGE Three soft or crispy tacos with your choice of chicken or beef and served with pico de gallo, Mexican rice and beans	17.25	VALENTINO Chicken enchilada with sour cream sauce, cheese enchilada with chile con carne, and crispy beef taco served with Mexican rice and beans	17.50
HECTOR Chile Relleno - Roasted poblano pepper filled with your choice of cheese, beef, or chicken, topped with ranchera sauce and served with vegetables, Mexican rice and beans	19.75	CHA CHA Two chalupas compuestas, one chicken and one beef, with beans, lettuce, tomato, cheese, guacamole, and sour cream and served with Mexican rice and pinto bean soup	17.25
FELICIA Homemade pork tamales with chile con carne, served with guacamole, pico de gallo, Mexican rice and traditional pinto bean soup	17.00	JOSEFINA Chimichanga - Large crispy flour tortilla filled with jack cheese and your choice of beef or chicken fajita, topped with ranchera sauce and served with guacamole, sour cream, pico de gallo, Mexican rice and beans	18.75
MARGARITA Three tostadas, one with beans and cheese, one with guacamole, and one with serrano queso sauce and served with Mexican rice and pinto bean soup	17.00		

LA PARRILLA | THE GRILL

FAJITAS Beef 22.00 Chicken 20.75 Shrimp 23.00 Combo 23.25 Served in a hot skillet with sautéed onions, mild peppers, Mexican rice and beans along with fresh guacamole, sour cream, and pico de gallo	SERRANO STYLE FAJITAS Beef 22.00 Chicken 20.75 Shrimp 23.00 Combo 23.25 Served in a hot skillet with sautéed onions, mild peppers, Mexican rice and beans along with fresh guacamole, sour cream, and pico de gallo, and topped with serrano queso sauce	CARNE ASADA 23.50 Marinated and grilled beef served on a bed of rice along with fresh guacamole, sour cream, pico de gallo, and a cup of Mexican pinto bean soup
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DINE IN | TAKE OUT | CATERING | ON-SITE GRILLING | BRUNCH

PLATILLOS REGIONALES | REGIONAL DISHES OF MEXICO

TACOS AL CARBON Marinated and grilled beef or chicken rolled in corn or flour tortillas and served with Mexican rice and beans along with fresh guacamole, sour cream, and pico de gallo	22.00	ENCHILADAS DE CAMARONES Sautéed large shrimp, red bell pepper, mushrooms, and jack cheese rolled in flour tortillas, topped with a mild serrano cream sauce and served with rice and salad	23.50
MEXICAN STREET TACOS Marinated and grilled beef or chicken tucked into grilled corn or flour tortillas, garnished with chopped white onion, fresh cilantro, wedges of lime, and callejera salsa, and served with Mexican rice and beans along with guacamole and pico de gallo	21.00	TACOS DE CAMARONES Grilled corn tortillas filled with sautéed shrimp, onions, jalapeños, and cheeses and served with Mexican rice and beans along with fresh guacamole, sour cream, and pico de gallo	22.75
TACOS DE PESCADO Grilled corn tortillas filled with sautéed tilapia, onions, chiles poblanos, and cheeses and served with a poblano sauce along with rice and grilled vegetables	22.50	POLLO ASADO Marinated and grilled boneless breast of chicken with sauteed mushrooms, onions and chiles poblanos and served with Mexican rice and beans	21.00
CALDO DE ALBONDIGAS Hand-rolled meatballs seasoned with herbs and simmered in a sauce of fresh tomato, onion, and mint and served with a roasted potato and creamed corn	22.00	PECHUGA DE POLLO Marinated and grilled boneless breast of chicken topped with a fresh tomatillo and cilantro sauce and jack cheese and served with grilled vegetables and Mexican rice	21.00
MILANESA Thin slice of beef steak, lightly breaded and pan fried in a small amount of olive oil, topped with a chile de arbol sauce and served with slices of tomato and avocado, rice, and Mexican cole slaw	22.50	POLLO CON TOMATILLO Y CASCABEL Tortilla crusted boneless breast of chicken, grilled and served with a sauce of chiles cascabel, serrano, and tomatillo along with cilantro rice and grilled vegetables	22.50
		POLLO CON MOLE POBLANO Grilled boneless breast of chicken topped with a dark mole poblano sauce and served with grilled vegetables, Mexican rice and beans	22.00

FERNANDO’S MEXICO CITY SPECIALTIES

FILETE PEDREGAL Beef tenderloin filet, grilled and served with a cognac and green and black peppercorn sauce along with rice and grilled vegetables	37.50	SALMON DEL VALLE Filet of atlantic salmon, grilled and topped with a lemon butter sauce on a bed of sautéed fresh baby spinach leaves and served with ciantro rice	28.75
FILETE SAN ANGEL Tournedos of beef tenderloin, grilled and served with sautéed mushrooms, shallots, and chiles in a port wine sauce along with rice and grilled vegetables	37.50	TILAPIA CONDESA Fresh tilapia filet, grilled and topped with a white wine lemon butter sauce with capers and served with rice and grilled vegetables	26.00
HUACHINANGO LAS LOMAS Fresh filet of red snapper, grilled or sautéed, with a tequila lime sauce and served with rice and grilled vegetables	31.50	PARRILLADA DE CAMARONES Fresh jumbo shrimp, bacon-wrapped and grilled, with a tomato and jalapeño cheese sauce and served with roasted potatoes and Mexican cole slaw	31.25
HUACHINANGO A LA VERACRUZANA Fresh filet of red snapper, grilled or sautéed, with a sauce of tomato, onion, green olive, and capers and served with rice and grilled vegetables	31.50	CAMARONES COYOACAN Fresh jumbo shrimp filled with crabmeat, herbs, and breadcrumbs, baked with a white wine sauce, and served with rice and grilled vegetables	32.25

HUEVOS | EGG DISHES

HUEVOS MEXICANOS Scrambled eggs with onions, tomatoes, jalapeños, and bacon, topped with cheddar cheese and served with refried beans and Mexican potatoes	14.50	HUEVOS RANCHEROS Traditional preparation of eggs, fried or scrambled, on corn tortillas topped with ranchera sauce and served with refried beans and Mexican potatoes	14.50
CHILAQUILES Scrambled eggs and corn tortillas combined with onions, tomatoes, chicken, and cheddar and jack cheeses and served with refried beans and Mexican potatoes	14.50	HUEVOS CON CHORIZO Scrambled eggs with Mexican sausage and pico de gallo and served with refried beans and Mexican potatoes	14.50

NIÑOS | CHILDREN – Children under 12 only, no substitutions

NIÑOS PLATE Your choice of one taco, enchilada, flautita, quesadilla, or beef or chicken fajitas served with Mexican rice and beans	8.00	CRISPY CHICKEN TENDERS GRILLED CHEESE SANDWICH HAMBURGER/CHEESEBURGER Your choice... Served with french fries or Mexican rice and beans	8.00
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FERNANDO’S LUNCH

Served Tuesday – Friday from 11:00am until 4:00pm

COMBINATIONS | 12.75 – Includes your choice of tea, soft drink, or coffee

- NO. 1**
Two enchiladas with your choice of cheese, chicken, beef, or spinach and served with Mexican rice and beans
- NO. 2**
Three flautas with chicken, served with fresh guacamole, sour cream, Mexican rice and beans
- NO. 3**
Three chalupas: one bean, one cheese, and one guacamole, served with Mexican rice and pinto bean soup
- NO. 4**
Two burritos with your choice of cheese, chicken, beef, or beans and served with Mexican rice and beans

- NO. 5**
One beef taco and one cheese, chicken, beef, or spinach enchilada, served with Mexican rice and beans
- NO. 6**
One chicken burrito and one beef taco, served with Mexican rice and beans
- NO. 7**
Two soft or crispy tacos with your choice of chicken or beef and served with Mexican rice and beans
- NO. 8**
One homemade pork tamale and one cheese, chicken, or beef enchilada, served with Mexican rice and beans

OTHER LUNCH SPECIALS – Includes your choice of tea, soft drink, or coffee

TRADITIONAL BRISKET TACOS	15.50	TACOS AL CARBON	16.50
CHILE RELLENO	15.50	BEEF OR CHICKEN FAJITAS	16.50