

**T**eala's Mexican Restaurant & Bar comes to you from the same family who brought you Thai Pepper.

Although Thailand and Mexico are hemispheres apart, we were especially taken by the unusual cuisine of the Yucatan while traveling there. Our favorite foods share many of the same flavors and ingredients-- in both there is an abundance of seafood, lots of fresh hot peppers, the zest of lime and cilantro, and the distinct flavor imparted by the wood burning grill.

At Teala's, you will experience the subtle minglings of these two remarkable cuisines. On the table are the traditional Mexican corn chips and spicy salsa. We think you'll also enjoy our black bean dip, and instead of the traditional mole sauce, Teala's serves up a delicately flavored Thai version.

We hope you enjoy your dining experience at Teala's!

**APPETIZERS**

- A-1 **NACHOS**  
Beans, cheese and jalapeños..... \$9.00  
Taco beef, beans, cheese, and jalapeños..... \$10.00  
Chicken or beef fajita, beans, cheese, and jalapeños..... \$11.50

ABOVE SERVED WITH SOUR CREAM & GUACAMOLE

- A-2 **QUESADILLAS**  
Fresh flour tortillas filled with melted jack cheese..... \$10.00  
Chicken or beef fajita and jack cheese..... \$11.00  
Seafood- shrimp, scallops, and jack cheese..... \$13.00  
Shrimp and jack cheese..... \$13.00  
Vegetarian- spinach and jack cheese..... \$9.50  
Mixed seasonal vegetables and jack cheese..... \$9.50

ABOVE SERVED WITH SOUR CREAM, GUACAMOLE AND PICO DE GALLO

- A-3 **QUESO FLAMEADO**  
Melted jack cheese topped with sautéed mushrooms and onions..... \$8.75  
Melted jack cheese topped with spinach..... \$8.75  
Melted jack cheese topped with chorizo..... \$9.00  
Melted jack cheese topped with chicken or beef fajita..... \$10.00  
Melted jack cheese topped with shrimp..... \$12.00

ABOVE SERVED WITH FLOUR TORTILLAS

- A-4 **CHILE CON QUESO**  
Melted cheese topped with jalapeños..... \$6.00  
Melted cheese topped with with taco beef and jalapeños..... \$7.50  
Melted cheese topped with with chorizo and jalapeños..... \$7.50  
Christina's Queso-- topped with guacamole & pico de gallo..... \$8.50

**SOUPS & SALADS**

- S-1 **BLACK BEAN SOUP**..... \$5.50
- S-2 **YUCATAN TORTILLA SOUP**..... \$5.50
- S-3 **CALDO DE POLLO**-Homemade chicken and vegetable soup..... \$5.50
- SA-1 **TACO SALAD**..... \$11.50  
A large taco shell filled with lettuce, tomatoes, avocado, sour cream and grated cheese, topped with your choice of chicken or beef fajita or taco beef.
- SA-2 **CHICKEN SALAD**..... \$12.50  
Mesquite grilled chicken breast, lettuce, tomatoes, avocado and celery. Served with fresh fruit and house dressing.
- SA-3 **GUACAMOLE SALAD**..... Small \$5.50..... Large \$8.00

Complimentary Black Bean Dip served at dinner only.

**ESPECIALIDADES**

- SP-0 **GULF COAST PLATTER**..... \$26.00  
A tasty combination of mesquite grilled quail (2) and jumbo bacon-wrapped shrimp (3) served on a bed of sizzling grilled onions and peppers. Served with Spanish rice and frijoles charros.
- SP-1 **FAJITA PLATTER**..... For One For Two  
Chicken Fajita..... \$14.50 add \$11.95  
Beef Fajita..... \$16.50 add \$13.95  
Combination of Beef and Chicken Fajita..... \$15.50 add \$12.95  
Served with sizzling grilled onions along with guacamole, Spanish rice, frijoles charros, pico de gallo and flour tortillas. Extra Flour Tortillas..... \$2.00  
Add Sour Cream and Cheese..... Small \$2.00..... Large \$3.50
- SP-2 **FAJITA MIXTA PLATTER**..... \$18.50  
Mesquite grilled shrimp, beef and chicken fajitas served on a sizzling platter with grilled onions and sides of guacamole, Spanish rice, frijoles charros, pico de gallo and flour tortillas. Extra Flour Tortillas..... \$2.00  
Add Sour Cream and Cheese..... Small \$2.00..... Large \$3.50
- SP-3 **CHICKEN ALAMBRES**..... \$13.50  
Skewers of marinated chicken wrapped with bacon, mushrooms, onions, bell peppers, and cherry tomatoes, grilled on an open fire and nestled on a bed of Spanish rice. Served with pico de gallo and frijoles charros.
- SP-4 **PECHUGAS DE POLLO CON RAJAS DE CHILE CON QUESO**..... \$13.50  
Mesquite grilled marinated chicken breast topped with poblano pepper strips, smothered in a poblano cream sauce and melted Mexican cheese, served with Spanish rice and frijoles charros.
- SP-5 **CHICKEN MOLÉ**..... \$14.50  
Mesquite grilled boneless chicken breast topped with Teala's exclusive peanut molé sauce, served with Spanish rice and refried black beans.
- SP-6 **PROGRESO MESQUITE GRILLED SHRIMP**..... \$15.50  
Shrimp in garlic butter on a sizzling platter with grilled onions, served with guacamole, Spanish rice and frijoles charros.
- SP-7 **CAMARONES DIABLOS**..... \$20.00  
Mesquite grilled jumbo shrimp wrapped in bacon and jalapeño pepper on a sizzling platter with grilled onions, served with Spanish rice and frijoles charros.
- SP-8 **TEALA'S CARNE ASADA**..... \$18.50  
Marinated charbroiled rib eye topped with chile poblano, fresh bell peppers, grilled onions and mushrooms, smothered in a Veracruzana salsa and melted Mexican cheese. Served with guacamole, Spanish rice, and frijoles charros.
- SP-9 **TEALA'S CHILE RELLENO**..... \$14.00  
Fresh Poblano pepper stuffed with roasted chicken and Mexican cheese, topped with our spicy cascabel chili sauce, served with Spanish rice and refried black beans.
- SP-10 **PAJAROS A LA PARILLA**..... (3) \$19.50 ... (2) \$15.50  
Mesquite grilled quail on a sizzling platter with grilled onions, served with guacamole, Spanish rice and frijoles charros.
- SP-11 **COCHINITA PIBIL**..... \$16.95  
Tender "Yucatan" style roasted pork served with a fresh cucumber salad, grilled onions, Spanish rice, refried black beans, pico de gallo, and flour tortillas.
- SP-12 **PUERCO CHOPS**..... \$14.75  
Two mesquite grilled 6 oz. center-cut pork chops served on a sizzling platter with Spanish rice, frijoles charros, guacamole and pico de gallo.

WE PROUDLY POUR SAUZA TEQUILA AS OUR HOUSE BRAND

PLATOS MEXICANOS

M-O	<b>TEALA'S COMBO PLATE</b> .....	\$13.00
	Two cheese enchiladas and your choice of one chicken or beef fajita taco al carbon or one chicken or beef crispy taco. Served with refried black beans and Spanish rice.	
M-1	<b>ENCHILADAS (3)</b>	
	Chicken enchiladas topped with Teala's house enchilada sauce.....	\$11.50
	Beef enchiladas topped with smoked chili sauce.....	\$11.75
	Beef enchiladas topped with Teala's house enchilada sauce.....	\$11.75
	Chicken fajitas with red chili sauce or beef fajitas with house enchilada sauce, both topped with melted Mexican cheese.....	\$12.50
	Chicken enchiladas Verdes- topped with green tomatillo sauce, melted jack cheese & sour cream.....	\$12.50
	Seafood enchiladas- shrimp & scallops topped with house enchilada sauce.....	\$14.00
	Shrimp enchiladas topped with house enchilada sauce.....	\$14.00
	Vegetarian- spinach with melted jack cheese & homemade enchilada sauce.....	\$11.25
	mixed seasonal vegetables with melted cheese & homemade enchilada sauce.....	\$11.25
	ABOVE SERVED WITH SPANISH RICE AND REFRIED BEANS	
M-2a	<b>TACOS AL CARBON (2)</b> .....	\$13.00
	Chicken or beef fajita wrapped in fresh flour tortillas and served with refried black beans, Spanish rice, guacamole and pico de gallo.	
M-2b	<b>TACOS PIBIL (2)</b> .....	\$14.00
	Marinated "Yucatan" roasted pork wrapped in fresh flour tortillas and served with refried black beans, Spanish rice, guacamole and pico de gallo.	
M-2c	<b>TACOS PIRATAS (2)</b> .....	\$14.00
	Taqueria-style fajita tacos; your choice of chicken or beef sautéed with mushrooms, onions, and fresh jalapenos topped with cilantro, sliced avocado, jack cheese and a homemade tomatillo sauce. Served with frijoles charros.	
M-2d	<b>TACOS DE PESCADO (2)</b> .....	\$14.00
	Two grilled fish tacos wrapped in corn tortillas, served with sliced avocado, cilantro, pico de gallo, cabbage and a tomatillo sauce. Served with Spanish rice and charro beans.	
M-3	<b>FLAUTAS</b> .....	\$11.50
	Tender shredded chicken in fresh fried corn tortillas, topped with fresh salsa verde and served with Spanish rice, refried black beans, and sour cream.	
M-4	<b>BURRITOS (2)</b>	
	Chicken or beef fajita & refried beans wrapped in fresh flour tortillas and topped with Teala's house enchilada sauce and chile con queso, served with refried black beans and Spanish rice.....	\$12.00
	Shrimp and scallops wrapped in fresh flour tortillas and topped with Teala's house enchilada sauce and chile con queso, served with refried black beans and Spanish rice.....	\$13.50

Add \$2.50 per order for split entrée • No á la carte items • No substitutions

<b>AL LADO</b>	
Charro Beans.....	\$2.00
Refried Beans.....	\$2.00
Pico de Gallo.....	\$1.50
Spanish Rice.....	\$1.50
Tortillas (4).....	\$2.00
Sour Cream.....	\$2.00
Shredded Cheese	\$2.00
Jalapenos.....	\$1.00
Guacamole.....	\$3.00
Mole Sauce.....	\$3.00



<b>POSTRES</b>	
Flan.....	\$6.00
Raspberry Cheesecake.....	\$6.00
Caramel Churros.....	\$6.00
Chocolate Suicide Cake.....	\$6.50
<b>BEBIDAS</b>	
Coffee.....	\$2.50
Tea.....	\$2.50
Soft Drinks.....	\$2.50

NO SEPARATE CHECKS  
VISA, MASTERCARD & AMERICAN EXPRESS ACCEPTED

Sorry, no personal checks  
Please refrain from cigar and pipe smoking



To parties of 6 or more, 18% gratuity will be added  
We reserve the right to refuse service to anyone  
Not responsible for lost or stolen items

We are not affiliated with Tila's on Shepherd Drive