



EL GATO NEGRO
A MEXICAN KITCHEN

VEGETARIAN MENU

APPETIZERS

CHIPS & SALSA

First Round is on us!

Corn Chips ..\$2.75 House Salsa...\$1.75

TABLESIDE GUACAMOLE

Hass avocados, pico de gallo, sea salt, lime, jalapeños, *if you like a kick*..... 10.75

Add cucumber chips..... 3.00

Add Habanero Salsa (spicy)..... 1.75

STUFFED POBLANO PEPPER

Stuffed with Panela cheese with a salsa made from garlic, mushrooms, pico de gallo, tequila cream butter and Cotija cheese..... 10.75

Add vegetables..... 4.00

SALADS

GATO HOUSE SALAD

Chopped romaine topped off with our pico de gallo, accompanied with a side of fresh house vinaigrette or special seasonal dressing, and garnished with a slice of avocado and gato spice..... 7.75

FRESH SLICED HASS AVOCADO

Served with gato spice and lime..... 4.75

ACAPULCO SALAD

Chopped romaine, red onion, roma tomatoes, corn, avocado, and queso fresco, served with your choice of fresh house vinaigrette or our special seasonal dressing..... 10.75

TRADITIONAL DISHES

TACOS prepared a la carte

Vegetables..... 4.00

Add:

Sour Cream	Pinto Beans
Tomatoes	Guacamole
Pico de Gallo ... 1.00	Habanero Salsa
Lettuce50	Shredded Queso
Sliced half avocado... 2.75	Sauteed Mushrooms ...1.75

VEGETABLE QUESADILLA

Sautéed vegetables with melted cheese in a warm tortilla..... 13.75

* Hold the Mexican Rice, made with Chicken Broth

VEGETABLE BURRITO

Stuffed with pinto beans, shredded queso, and sautéed vegetables finished with salsa, sour cream & guacamole..... 13.75

* Hold the Mexican Rice, made with Chicken Broth

FAJITAS

GRILLED VEGETABLE FAJITAS

Fajitas served with Grilled Vegetables (Eggplant, Mexican squash, onion, mushrooms, Roma tomato, Serrano pepper, and red bell pepper) pinto beans, Pico de Gallo, sour cream and guacamole..... 17.75

* Hold the Mexican Rice, made with Chicken Broth