



DeCOLORES

Mexicanos Hasta La Madre

NESTLED IN PILSEN'S ART DISTRICT
 1626 S. HALSTED 312.226.9886
www.decolor.us

Minimum of 30 guest is required to consider
 your reservation private on Friday or Saturday evenings.
 [All group sizes welcomed]

\$23 PER PERSON
 PLUS TAX & GRATUITY.

Kids Ages 5-12 \$10
 Add \$1 more for steak option or \$2 more for 3 entrees
NO OUTSIDE ALCOHOL. NO EXCEPTIONS.

CHOICE OF 2 MAIN ENTREES

EL "COWBOY"

Butterflied Chicken breast and smoked sausage smothered in our creamy chipotle sauce.

EL "AMOR" DE ABELINA

Oven Baked Chicken Breast stuffed with sausage queso fresco, dressed in a cream of mushroom and bacon sprinkled with chile de arbol.

EL "DESEO" DE ABELINA

Oven Baked Chicken Breast wrapped in Applewood Bacon stuffed with queso fresco, dressed in a cream of pineapple & coconut.

PINEAPPLE GUAJILLO PORK LOIN

Pork loin chops marinated in guajillo/arbol salsa over fresh pineapple.

CHICKEN & POBLANO PENNE PASTA

Creamy Poblano & Mushroom Penne Pasta with tender Chicken strips.

*MOLE POBLANO:

** made with peanuts
 Our home made mole is made from scratch. Took 1st place "peoples choice award" at Mole de Mayo here in Pilsen 2010-2012-2014!

GRILLED STEAK FAJITAS:

Marinated Skirt steak accompanied with bell pepper tomatoes, grilled onions and mushrooms.

CHICKEN FAJITAS :

Marinated chicken breast accompanied with bell pepper tomatoes, grilled onions and mushrooms.

CHIPOTLE SHRIMP AND TILAPIA FAJITAS

Chipotle shrimp & Tilapia fajitas accompanied with bell pepper ,tomatoes, grilled onions & zucchini.

VEGETARIAN FAJITAS

Baby red potatoes, mushrooms, eggplant, tomatoes, onion, bell pepper, zucchini, squash & queso fresco.

ALWAYS INCLUDED

Appetizers

TAQUITOS DE PAPA *fresh vegetarian dish*

Colorful taquitos dorados, stuffed with wild rose red potatoes topped with carrots, zucchini, cabbage, beets, queso fresco & Orange & Clove Salsa.

SALSA DE TOMATE Y CHILE DE ARBOL

Our Delicious Creamy Tomato Sauce infused with Queso Fresco, Cilantro and Onion.

TOTOPOS

House Made Chips

ARROZ MEXICANO (VEGAN)

Traditional Yellow Mexican Rice Seasoned with our Abuelitas Sazon.

PLEASE CHOOSE
 1
 RICE

ARROZ BLANCO (VEGAN)

Our house made Cilantro Garlic white rice.

FRIJOLE GUERROS

White navy beans.

TORTILLAS

(Only if Choosing Fajitas or Mole Poblano)

FOUNTAIN DRINKS / WATER

Full pan / Half pan **EXTRA Add Ons**

DRINK PACKAGES

\$100 / \$50	GUACAMOLE Succulent blend of ripe avocados, lime, red onion, diced tomatoes, chile serrano, fresh cilantro & cucumber.
\$80 / \$40	PICO DE GALLO Concoction of sweet mango, fresh cilantro, diced tomatoes, red onion & chile serrano
\$200 / \$100	CEVICHE DE CAMARÓN Fresh lime and citrus marinated shrimp tossed with tomatoes, onions, cilantro & cucumber
\$60 / \$30	ENSALADA AZUL Romaine, arugula, cucumber, apples, carrots, blue berries, raspberries, strawberries, bell peppers, almonds - cranberries. house vinaigrette.
	ADD GRILLED CHICKEN \$20 / \$10

\$70	45 [8OZ] AGUAS FRESCAS [Raspberry-Hibiscus] [Brazilian Limeade] [Ginger - Lemon] [Cucumber - Lime]
\$35	[3 L] REGULAR COFFEE
\$45	[3 L] CAFE DE HOYA [Infused with Cinnamon.Anis.Piloncillo.Orange]
\$25	[3 L] TE DE CANELA [Cinnamon Tea]
\$25	[3 L] CHOCOLATE ABUELITA [Mexican Hot Chocolate]
\$15	[3 L] MILK

