

SOLEA DINNERS

Served with Mexican rice, beans and sour cream.
Add a cup of soup \$4
Add guacamole for \$2



BBQ PORK CHIMICHANGA

Tender, golden pork folded and deep fried with beans and cheese in a flour tortilla, then bathed in our signature BBQ sauce and cheese. \$16

CHIMICHANGA

Just like a burrito, but deep fried to a golden brown. Stuffed with beef or chicken and covered with Solea enchilada sauce. \$16

TACOS DE LA CALLE

Grilled steak topped with cilantro, onions and hot sauce. Just the way you like it. \$16

FLAUTAS

Three rolled and crispy flour tortillas stuffed with beef, chicken or pork. Served with lettuce. \$16

LALO'S BEEFSTEAK & MUSHROOMS

CHIMICHANGA

Flour tortilla filled with marinated steak, sauteed mushrooms and Chihuahua cheese. Finished with our special CCQ sauce and served with refried beans and homemade fries. \$17

SOLEA TRIO

Three enchiladas with shredded beef, chicken or cheese with red, green and mole sauce. \$16

ENCHILADAS POBLANAS

Three chicken enchiladas topped with mole sauce. \$16

ENCHILADAS CHIPOTLE

Three pork enchiladas topped with our very special sweet and spicy chipotle pineapple sauce. \$16

SUPER FLAUTAS (No rice and beans)

2 large flour tortillas deep fried to golden brown, stuffed with chicken and shredded beef, topped with lettuce, tomatoes, sour cream and queso fresco. \$16

TRIO WORLD FAMOUS TACOS

Diced skirt steak, pork and grilled chicken served with three flour tortillas, pico de gallo and green tomatillo sauce on the side. \$16



SOLEA NEIGHBORHOOD FAVORITES

Served with Mexican rice and beans, unless noted otherwise.
Add a cup of soup \$4
Add guacamole for \$2

MOLCAJETE

It's paradise on a plate. Mexican mortar filled with beef filet strips, grilled chicken, pork, shrimp, queso fresco, grilled tender cactus strips, onions, peppers and our special Solea salsa. \$23

CARNITAS SOLEA

Tender juicy pork slow simmered for hours in fresh orange juice and seasoned marinade. Garnished with sour cream and pico de gallo. \$17

DESSERTS

FRIED ICE CREAM

A generous ball of vanilla ice cream blanketed with a hint of cinnamon and our special crunchy coating, then deep fried Served with caramel, whipped cream and a cherry. \$9

FLAN

A traditional Mexican dessert that traces its roots back to Mexico City. Creamy vanilla custard in a sweet caramel sauce topped with whipped cream. \$9

CHURROS WITH ICE CREAM

Churro twists dusted with cinnamon sugar and drizzled with caramel. Served with vanilla ice cream. \$9

CHOCOLATE LAVA CAKE

Chocolate cake with irresistible center of warm dark chocolate topped with vanilla ice cream. \$9



For our little amigos 12 and under only.
Served with a beverage. Your choice \$9
Please ask your server about other options to customize your kid's order.

KIDS MEALS

CHEESEBURGER

Burger patty with cheese and French fries.

MAC & CHEESE

Pasta in a really creamy, cheese sauce.

QUESADILLA

Four tortilla with cheese served with rice and beans.

CHICKEN FINGERS

Served with French fries.

BURRITO

Your choice of beef or chicken. Served with mild ranchero sauce, rice and beans.

TACO

Your choice of beef or chicken. Served with rice and beans.

SIDE ORDERS

BEANS \$4

TORTILLAS \$4

RICE \$4

JALAPENOS \$2

GUACAMOLE \$4

SOUR CREAM \$2

PICO DE GALLO \$2

GRILLED TEQUILA VEGETABLEs \$5

DRINKS

SOFT DRINKS

Free refills. \$4

FLAVORED ICED TEA

Raspberry, Strawberry, Mango, Peach \$5

SPRECHER ROOT BEER

16 oz. bottle \$4

JARRITOS \$4

2% MILK \$3

COFFEE \$3



FOR PARTIES OF 6 OR MORE A 18% GRATUITY WILL BE ADDED



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soleamexicangrill.com

LET US SERVE YOUR NEXT PARTY OR EVENT!

First basket of chips & salsa is complimentary.
Additional basket will be a charge of \$ 4.00



STARTERS

CHILE CON QUESO DIP

A delicious blend of cheddar, monterey jack and jalapeno cream cheese served in a bowl. \$ 10
With chorizo or Taco meat add \$3

SOLEA'S SAMPLER PLATTER

Looking for an appetizer that your entire table can agree upon? Try this sampler with Quesadillas, Taquitos, Mini Flautas, Nachos and Carnitas. Served with guacamole, sour cream and pico de gallo. \$16

CEVICHE DE CAMARON

Fresh shrimp simmered in lime juice and seasoned with diced tomatoes, chopped sweet onions, fresh cilantro and avocado slices. Served cold with salted crackers or tostadas. \$17

QUESADILLA GRANDE

Caramelized onions, pico de gallo, Monterey Jack cheese and a pinch of chipotle ranch dressing. Served with guacamole and sour cream. Seafood \$16, Steak, Chicken and Vegetarian \$15

WORLD FAMOUS TABLESIDE GUACAMOLE

Served with warm tortilla chips. \$13

MACHO NACHOS

Treat yourself to a generous helping of crisp corn tortilla chips covered with your choice of ground beef or chicken, refried beans, ranchero sauce, jalapeños, sour cream, lettuce and pico de gallo. \$15

BACON-WRAPPED STUFFED JALAPENOS

Roasted jalapeño peppers wrapped with bacon and stuffed with Fresco cheese and slow-cooked beef, glazed with our own BBQ sauce. \$12

TAQUITOS

Four fried rolled corn tortilla filled with your choice of beef, chicken or pork. Garnished with lettuce, sour cream, fresco cheese and tomatoes. \$13

NACHOS DE TRES QUESO & STEAK

Crispy tortilla topped with grilled steak, beans, queso fresco, mozzarella, chile con queso finished with jalapeños and pico de gallo \$15



ENSALADAS

AVOCADO SALAD

Fresh sliced avocados, hard boiled eggs, bacon, tomato wedges, queso fresco and crisp salad greens served with crispy tortilla strips and mango relish. \$ 13.00
With Shrimp \$16
With Grilled Chicken or Grilled Steak \$15

SIZZLING FAJITA SALAD

Your choice of grilled chicken or grilled steak atop crisp garden greens, fresh grilled onions and peppers, queso fresco, pico de gallo, guacamole and tortilla strips. \$15
Substitute Shrimp \$16

DRESSINGS: Chipotle Ranch, Cilantro Ranch, Ranch, Lime Vinaigrette, Mango Vinaigrette and Ancho Dressing.

COBB MEXICAN SALAD

Real Mexican, real good. Fresh greens tossed with ancho chipotle dressing, bacon, fiesta roasted corn and beans, black olives, pico de gallo, cheddar cheese, avocado slices, hard boiled eggs and juicy breaded chicken. You're going to love it! \$15

GRILLED SALMON FIESTA SALAD

A hearty salad with grilled Salmon on a bed of fresh greens, topped with fresco cheese, dry cranberries and guacamole, served with cheese quesadilla \$19

RAPIDO LUNCH

BEEF OR CHICKEN CHIMICHANGA \$11

BURRITO SALSA VERDE

Pork and bean burrito topped with mild green salsa. \$11

STEAK OR CHICKEN FAJITA BURRITO \$13

STEAK OR CHICKEN FAJITAS \$14

TACO AND ENCHILADA LUNCH \$11

Shredded Beef, Ground Beef or Chicken Burrito \$11

BURRITO CREMOSO

Chicken or pork burrito made with our signature creamy poblano sauce and topped with queso fresco, the real stuff! \$12

FLAUTAS

Two rolled and crispy flour tortillas stuffed with your choice of shredded beef, chicken or pork. \$12

Served from 11 am to 2 pm Monday through Friday
All plates are served with Mexican rice, Solea Beans, sour cream and pico de gallo. Add guacamole for \$2

BURRITO CHIPOTLE-PINEAPPLE

Chicken or pork burrito topped with our very special sweet and spicy chipotle pineapple sauce and topped with fresco cheese. A real Mexican original. \$12

TOSTADAS REGIAS

Flat crispy corn tortillas with chicken & Barbacoa covered with cheese, lettuce, salsa guajillo, sour cream, tomatoes & avocado. TOSTADALICIUS!! \$12

TACO SALAD

Seasoned beef or chicken, Monterrey cheese, pico de gallo, salsa, sour cream, layered over iceberg lettuce, served with rice and beans \$ 12



SOLEA BIG TORTAS

With rice and beans \$14 • Add guacamole for \$2

GRILLED STEAK TORTA

An all natural steak.

CARNITAS TORTA

Our famous slow cooked pork carnitas.

Our grilled Mexican sandwiches with avocados, Solea bean spread, red onions, lettuces, tomatoes and mayonnaise. \$12

CHORIZO TORTA

Our homemade Mexican sausage.

CHICKEN TORTA

An all-natural grilled chicken with fresh Mexican cheese.

SIZZLING SOLEA FAJITAS

SIZZLING SOLEA FAJITAS

Heat things up with a sizzling skillet of tender grilled fajita steak or marinated chicken with sautéed onions and peppers, Solea rice, beans, tortillas and a variety of tasty toppings on the side. Add guacamole for \$2
Steak, Chicken, Combo or Carnitas Fajita \$19
For two \$35 Add Shrimp: Single \$5 Double \$10

SHRIMP FAJITA

Shrimp Fajita \$20

VEGGIE FAJITA

Zucchini, corn on the cob, spinach, portabella mushrooms, red onion, peppers, broccoli and tomatoes. \$18

PARRILLADA SOLEA

Grilled steak, grilled chicken, chorizo, grilled queso fresco, jalapeños and caramelized onions \$21

Two different soups made daily!
Please ask your server for the choices of the day.

Make any of our fajitas an Ultimate Fajita with sautéed mushrooms and melted Monterey Jack cheese. Single \$5 Double \$10



BURRITOS

CHICKEN, SHREDDED BEEF OR GROUND BEEF BURRITO

Shredded chicken or ground beef in our special ranchero sauce. \$15

PASTOR BURRITO

This is folks, the most flavorful burrito to come out of kitchen. It's grilled marinated pork tenderloin and pineapple, fresco cheese, beans, red onions and fresh cilantro \$16.00

VERDE BURRITO

Tender marinated pork slowly roasted, then shredded and wrapped with Monterey Jack cheese and refried beans. Topped with green sauce. \$15

EL REY BURRITO

King burrito stuffed with lettuce, guacamole, beans, rice, pico de gallo, sour cream, plus grilled steak, grilled chicken, chorizo and pork. \$21

FAJITA BURRITO

Grilled chicken or steak with grilled onions, peppers and tomatoes. \$18

BURRITO CHIPOTLE - PINEAPPLE

Chicken or pork burrito topped with our very special sweet and spicy chipotle pineapple sauce and topped with fresco cheese, a real Mexican original. \$16

Served with Mexican rice, Solea beans, pico de gallo and sour cream. Add guacamole for \$2

CHICKEN MOLE BURRITO

Shredded chicken wrapped with refried beans and fresco cheese, then smothered in our authentic mole sauce. Topped with sliced onions. \$16

PORTOBELLA MUSHROOM & SPINACH BURRITO

Sauteed portobella mushrooms combined with fire roasted poblano peppers and spinach. Served with jasmine rice, roasted corn and black beans salad. \$16

BURRITO CREMOSO

Chicken burrito made with our signature creamy poblano sauce and topped with queso fresco. The real stuff! \$16

BBQ PORK BURRITO

Tender slow roasted pork marinated with garlic, oranges and spices, brazed until tender and covered with BBQ sauce, and smothered with cheese. If the description doesn't have your mouth watering, the flavor sure will. \$16

BLACKENED CHICKEN BURRITO

This burrito has it all. Blackened chicken, mozzarella cheese and an exotic blend of roasted veggies and grains. Served with grilled veggies and Mexi-rice. \$17

STEAK & CHEESE BURRITO

Grilled steak and Chihuahua cheese burrito, served with rice, beans, pico de gallo and sour cream. Finished with our home made cheese sauce. \$17

SEAFOOD

BAJA FISH TACOS (no sides)

Haddock hand dipped in our signature Negra Modelo "Dark Ale" and deep fried to a perfect golden brown, topped with coleslaw, pickled red onions and fresh green salsa \$ 16

CARIBBEAN COCONUT SHRIMP TACOS (no sides)

A little taste of the Caribbean, 3 tacos filled with crispy coconut shrimp, in our own coleslaw and finished with mango salsa relish \$ 17

TILAPIA FILET

Grilled tilapia filet seasoned and grilled to perfection. Served with white rice and sautéed vegetables and finished with cilantro garlic cream sauce. \$17

SEAFOOD ENCHILADAS

Three enchiladas filled with a blend of crab and shrimp in flour tortillas. Served with lettuce, tomatoes and mango pico de gallo. \$17

SEAFOOD CHIMICHANGA

Flour tortilla stuffed with shrimp and crab meat, then deep fried to a golden brown. Served with lettuce, mango pico de gallo and sour cream. \$17

FISH TACOS

Grilled fresh fish folded into flour tortillas with chipotle ranch dressing, cabbage and pico de gallo. \$17

Served with Mexican rice and your choice of refried beans or grilled tequila veggies, unless noted otherwise. Add guacamole for \$2

SALMON & SHRIMP AL AJILLO

Grilled salmon filet, sautéed shrimp, garlic and smoked guajillos. Served with chef choice veggies, jazmin rice and pineapple pico de gallo. \$21

CAMARONES ENCHIPOTLADOS

Shrimp sautéed in smoky chipotle sauce with jasmine rice and zucchini. \$19

SALMON POBLANO

Grilled fresh Salmon served over poblano peppers, onions, chorizo and corn in a garlic cream sauce, finished with cilantro rice and grilled veggies \$ 21



COMBINATION DINNERS

Create your own combo.

You know what you like, so tell us and we will create a combination platter complete with Mexican rice and beans.

TWO ITEMS \$15

THREE ITEMS \$17

Add a cup of soup \$4

FILLING CHOICES:

Chicken, Ground Beef or Shredded Beef
Taco • Pork Tamale • Enchilada
Cheese & Corn Chile Relleno (\$3+)

A LA CARTA

TOSTADA CEVICHE \$7

FISH TACO \$5

TAMAL \$4

ENCHILADA \$4

STEAK TACO \$4

SIDE OF FRIES \$5

CHILE RELLENO \$8

TACO \$3.5

GRILLED CHICKEN TACO \$4

PASTOR TACO \$4

CARNITAS TACO \$4.5