

# Blue Corn Lunch Specials



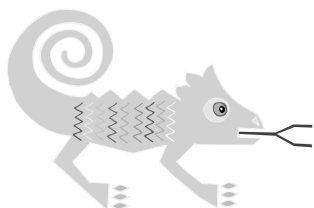
919-286-9600

**Two Tacos, Rice and beans** – Two crisp tacos with your choice of beef or chicken, served with refried beans and rice \$5.95

**Spring Paella** – Rice simmered with chicken, ham and fresh chopped vegetables in a zesty chicken-based broth \$7.25

**Cuban Picadillo** – A spiced ground beef dish with raisins, olives, peppers, onions and more, served over saffron rice \$6.25

**Two Enchiladas** – Two enchiladas stuffed with your choice of filling (chicken, beef, grilled vegetables, spinach, cheese) served with rice and beans \$6.25



**Quesadilla, Stuff With Your Choice Of Filling** – Two tortillas stuffed with your choice of filling and grilled till golden brown, served with rice, choice of beans, lettuce, tomato and sour cream. *Fillings – Shredded beef, ground beef, chicken, vegetables, spinach or eggplant* \$6.50

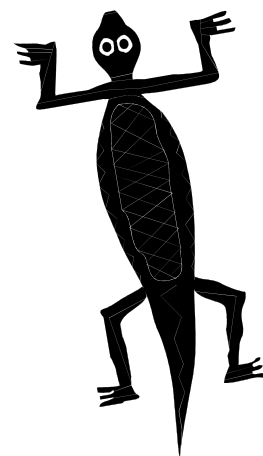
**Ropa Vieja** – Freshly shredded beef simmered in a red sauce & topped w/freshly sautéed onions served w/saffron rice & your choice of Cuban bread or tortillas \$6.25

**Cuban Sandwich** – Ham, pork loin, Swiss cheese, lettuce, tomato on freshly baked Cuban bread, with plantain chips, black beans, rice and a side of Andaluse sauce \$7.95

**Chipotle Chicken Salad** – Fresh Romaine topped with a spicy marinated chicken, artichoke hearts, olives, feta and onions. Served with our house cilantro vinaigrette \$7.95

**Tinga** – Pulled chicken simmered in a blend of peppers/onions & sugars to give you a smoky sweet chicken. Stuffed onto a Cuban roll & topped w/ sautéed onions. Served w/ black beans, saffron rice, lettuce & tomato \$7.95

**Vegetarian Burrito** – A Spinach tortilla stuffed with corn, spinach, zucchini, peppers, onions & squash. Topped in green salsa & cheese. Garnished w/ lettuce, tomato & chipotle sour cream. \$6.95



*Catering service available  
Gratuity will be added for parties of 5 or more*

## Appetizers

### Chips and Your Choice of Salsa

A plentiful amount of mixed corn tortilla chips served with any of the following salsas:

*Regular, Red hot, Salsa Verde or Pico De Gallo*

*\$2.95*

*With ALL salsas \$3.25*

### Queso Dip

A blend of three cheeses melted to just the right consistency for dipping your chip

*With Jalapeños on request \$3.50*

*With Black or Refried beans \$3.75*

*With Spinach \$3.75*

### Guacamole Dip

*Freshly crushed avocado mixed with sour cream, garlic, cilantro and a squeeze of lime juice \$4.25*

### Plantanos Fritos

*Sliced plantains, deep fried & served w/ a sweet fresh mango & banana dipping sauce.*

*Careful, they are habit forming \$5.95*

### Tostones

*Refried plantains, salted & served w/Andaluse sauce for dipping \$5.95*

### Plantain sampler

*A variety of all our plantains served w/ a combination of our dipping sauces \$6.95*

### Island nachos

*Corn tortilla chips topped with black olives, artichoke hearts, roma tomatoes and a blend of cheeses \$7.95*

### Nachos

*Your choice of corn or flour tortillas topped with refried beans, lettuce, tomato,*

*jalapeños, sour cream and guacamole \$6.50*

*With chicken or With beef (please specify)*

*\$7.25*

www.bluecorn-tosca.com

# BLUE CORN CAFÉ

Latin American Cuisine

919-286-9600

## Featured lunches

### Lunch Fajitas

Grilled chicken or steak with bell peppers and onions, served with lettuce, tomato, sour cream and guacamole. Rice, refried beans and tortillas \$8.25

*Combination \$8.75*

### Black Beans & Rice

Freshly prepared black beans & rice served with your choice of Cuban bread or tortillas \$5.95

### Avocado and Tomato Salad

Fresh avocados and roma tomatoes served over fresh field greens. Tossed in a cilantro vinaigrette dressing & served with a side of tortillas \$6.95

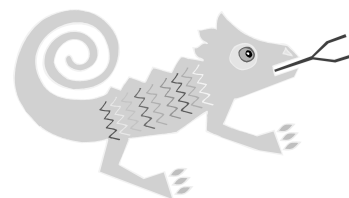
*With grilled chicken \$7.50*

### Taquitos

Two stuffed and rolled corn tortillas, deep fried and topped with lettuce, tomato and guacamole, served with refried beans and rice \$6.25

### Chimichanga

Your choice of beef or chicken, stuffed inside a flour tortilla and deep fried, served with lettuce, tomato, sour cream, rice and beans \$6.25



# Beverages

|                                   |        |                               |        |
|-----------------------------------|--------|-------------------------------|--------|
| Soft Drinks (Pepsi)               | \$1.50 | Aqua de Horchata              | \$1.75 |
| (2 free refills/\$.50 ea after 2) |        | Juices - OJ, Apple, Cranberry | \$2.00 |
| Iced Tea                          | \$1.50 | Coffee - Decaf/Regular        | \$1.75 |
| Bottled Mineral Water             | \$2.00 | Milk                          | \$1.75 |
| Hot Tea                           | \$1.75 | Lemonade                      | \$2.25 |
| Root Beer                         | \$2.25 |                               |        |

## Beer

|                           |        |                    |        |
|---------------------------|--------|--------------------|--------|
| <b>Domestic</b>           |        | <b>Imports</b>     |        |
| Miller Lite               | \$3.00 | Dos Equis          | \$3.50 |
| Yuengling                 | \$3.00 | Corona             | \$3.50 |
| Sierra Nevada Pale Ale    | \$3.25 | Negra Modelo       | \$3.50 |
| <b>Non-Alcoholic Beer</b> |        | <b>Micro Brews</b> |        |
| Kaliber                   | \$3.25 | Blue Moon          | \$3.25 |
|                           |        | Pacifico           | \$3.50 |

## Specialty Drinks

|  |  |                |               |
|--|--|----------------|---------------|
| <b>Gold Margaritas - Jose Cuervo, Grand Mariner and sour mix</b> |  |                |               |
|  |  | <b>Regular</b> | <b>Frozen</b> |
| Pitcher  |  | \$21.00        | \$21.00       |
| Jumbo  |  | \$8.50         | \$8.50        |
| Glass  |  | \$5.95         | \$5.95        |
| <b>House Margaritas - House Tequila, triple sec and sour mix</b> |  |                |               |
|  |  | <b>Regular</b> | <b>Frozen</b> |
| Pitcher  |  | \$19.00        | \$19.00       |
| Jumbo  |  | \$7.50         | \$7.50        |
| Glass  |  | \$4.95         | \$4.95        |

**OUR MARGARITAS WERE VOTED BEST IN THE TRIANGLE!**

|  |  |         |         |
|--|--|---------|---------|
| <b>Mojito - A classic Cuban cocktail: rum, lime juice, fresh peppermint and soda</b> |  |         |         |
|  |  | Jumbo   | \$8.00  |
|  |  | Glass   | \$5.95  |
| <b>Sangria - Made fresh in house. Our recipe is a secret</b>                         |  |         |         |
|  |  | Pitcher | \$19.00 |
|  |  | Glass   | \$5.00  |