

# Seca's

## Latin Cuisine

### Appetizers

<b>Botana Latina</b> – Jalapeño pecan sausage, shrimp stuffed jalapeño, beef empanada & fried plantains.....	<b>\$18.99</b>
<b>Fried Plantains</b> – Served with fresh crème .....	<b>\$6.99</b>
<b>Yucca (root)</b> – Fried or steamed. Garlic, olive oil, chile de arbol & white wine .....	<b>\$6.99 Chicharron \$8.99</b>
<b>Empanada</b> (beef, chicken, or spinach) – Baked pastry stuffed with onions & green olives .....	<b>\$3.50</b>
<b>Guacamole</b> .....	<b>\$8.99</b>
<b>Chile con Queso</b> .....	<b>\$7.99</b>
<b>Chile con Queso</b> with Beef or Chicken Fajita.....	<b>\$9.99</b>
<b>Quail Chipotle</b> – Stuffed with cheese & wrapped in bacon, on a bed of chipotle sauce .....	<b>\$9.99</b>
<b>Jalapeño Pecan Sausage</b> .....	<b>\$6.99</b>
<b>Queso Flameado</b> served with tortillas (corn or flour) & pico de gallo	
<b>Portobello</b> – Onions & roasted poblanos.....	<b>\$12.99</b>
<b>Chorizo</b> – Onions & roasted poblanos.....	<b>\$12.99</b>
<b>Veggie</b> – Mushrooms, onions & roasted poblanos .....	<b>\$11.99</b>
<b>Shrimp</b> – Onions & roasted poblanos .....	<b>\$12.99</b>
<b>Nachos</b> served with jalapeños, guacamole & sour cream	
<b>Black Beans and Cheese</b> .....	<b>\$11.99</b>
<b>Chicken</b> .....	<b>\$17.99</b>
<b>Beef Fajita, Shrimp or Combo</b> .....	<b>\$18.99</b>
<b>Stuffed Jalapeños</b> with shrimp & cheese (4 pcs).....	<b>\$9.99</b>
<b>Red Fish &amp; Salmon Skewers</b> – Basted with Achiote Sauce (Annatto).....	<b>\$13.99 Redfish Only \$14.99</b>
<b>Calamares al Ajillo</b> – Sautéed with olive oil, garlic & chile de arbol & brandy .....	<b>\$14.99</b>
<b>Fried Calamari</b> – Served with yogurt chipotle sauce .....	<b>\$13.99</b>

### Soups

<b>Chupe de Camaron Chef Seco Style</b> (voted Houston Chronicle SUPER SOUP) (Shrimp Soup).....	<b>\$9.99</b>
<b>Tortilla Soup</b> – With chicken, cheese, avocado & tortilla strips .....	<b>\$7.99</b>

### Salads

Choice of salad dressing: tarragon parsley, jalapeño cilantro or balsamic

<b>House Salad</b> .....	<b>\$4.99</b>
<b>Lila Salad</b> – With queso fresco, tortilla strips, pico de gallo & avocado.....	<b>\$11.99</b>
	<b>Portobello \$15.99 Chicken \$16.99 Beef \$17.99 Salmon or Shrimp \$21.99</b>
<b>Mediterranean Salad</b> – Feta cheese, tomatoes, black olives & onion .....	<b>\$10.99</b>
	<b>Portobello \$15.99 Chicken \$16.99 Beef \$17.99 Salmon or Shrimp \$21.99</b>
<b>Hannah Salad</b> – Chicken breast basted with chimichurri & grilled or portobello .....	<b>\$15.99</b>
	<b>Beef \$16.99 Shrimp (5) \$20.99 Salmon \$20.99</b>

### Taco Salad

Served with lettuce, guacamole, pico de gallo, shredded cheese & cilantro dressing

**Chicken or Portobello \$14.99 Beef \$15.99**

### Enchiladas

Made with corn or flour tortillas (steamed). Served with Spanish rice & choice of refried black or charro beans

<b>Chef Seco's Famous Original Spinach</b> – Topped with cilantro cream sauce. Made with flour tortillas.....	<b>\$14.99</b>
<b>Zucchini Boat</b> – Filled with onion, serrano & mushrooms and topped with tomatillo sauce & cheese	
	<b>Veggie \$14.99 Chicken \$16.99 Beef or Shrimp \$17.99</b>
<b>Vallarta</b> – With shrimp & spinach, topped with tomatillo & guajillo cream sauce.....	<b>\$15.99</b>
<b>Suizas</b> – Filled with chicken, onions & roasted poblanos topped with tomatillo sauce.....	<b>\$14.99</b>
<b>Corn – Houston Press "Hot Plate"</b> – Filled with corn, roasted poblanos, onions & cream cheese topped with cilantro cream sauce.....	<b>\$14.99</b>
<b>Beef</b> – Filled with beef fajita, onions & roasted poblanos topped with chili ancho sauce.....	<b>\$15.99</b>
<b>Cheese</b> – Filled with cheese topped with chili ancho sauce .....	<b>\$14.99</b>

### Seafood Tacos

Basted with chimichurri & achiote (annato), grilled or blackened, served with Spanish rice, refried black or charro beans, curtido, cilantro, yogurt chipotle or tomatillo sauce

<b>Shrimp, Redfish or Salmon</b> .....	<b>\$15.99</b>
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### Tacos al Carbon

Served with Spanish rice, choice of refried black or charro beans, pico de gallo & guacamole

– Beef or combo.....	<b>\$19.99</b>
– Chicken or Portobello.....	<b>\$18.99</b>

### Quesadillas

Served with Spanish rice, choice of refried black or charro beans, pico de gallo & guacamole

<b>Portobello</b> – Onions, roasted poblanos & cheese .....	<b>\$17.99</b>
<b>Veggie</b> – Onions, roasted poblanos, mushrooms & cheese .....	<b>\$15.99</b>
<b>Chicken</b> – Onions, roasted poblanos & cheese.....	<b>\$17.99</b>
<b>Beef</b> – Onions, roasted poblanos & cheese .....	<b>\$17.99</b>
<b>Shrimp</b> – Onions, roasted poblanos & cheese.....	<b>\$17.99</b>
<b>Spinach</b> – Onions, mushroom, a touch of serrano & cheese .....	<b>\$17.99</b>

# Seco's

## Latin Cuisine

### Beef Steak Sautéed in Olive Oil and Garlic

Served with small salad, white rice & green beans or spinach

<b>Premium Steak</b> – With red onion, serrano, tomato, mushroom & white wine.....	<b>\$22.99</b>
<b>Steak Acaballo</b> – With two eggs, onions, jalapeños, & tomatoes.....	<b>\$24.99</b>
<b>Seco's Signature Steak</b> – USDA Choice Beef (8 oz) basted with chimichurri & grilled with red onions, mushrooms, serrano & cabernet wine.....	<b>\$39.99</b>

### Seafood

Seafood sautéed in olive oil & garlic or grilled. Served with small salad, white rice & green beans or spinach

<b>Shrimp Chipotle</b> – Stuffed with cheese & wrapped with bacon, in a bed of chipotle sauce.....	<b>\$22.99</b>
<b>Shrimp Tequila</b> – Green onions, jalapeños & tomatoes. Flamed with lime juice & Tequila.....	<b>\$21.99</b>
<b>Redfish</b> – Basted with chimichurri & grilled.....	<b>\$25.99</b>
<b>Redfish Seco Style</b> – Onions, jalapeños, capers, olives, tomatoes & white wine.....	<b>\$25.99</b>
<b>Redfish al Ajillo</b> – Chile del arbol. Flamed in wine & brandy.....	<b>\$25.99</b>
<b>Redfish Achiote</b> (Annatto) – Basted with achiote sauce & baked.....	<b>\$25.99</b>

### Chicken Sautéed in Olive Oil and Garlic

Served with small salad, white rice & green beans or spinach

<b>Pollo Achiote</b> (Annatto) – Shredded chicken with achiote sauce, onions & cilantro.....	<b>\$17.99</b>
<b>Pollo Moran Houston Press "Hot Plate"</b> – With onions, mushrooms, poblanos in a light cream sauce & cheese.....	<b>\$18.99</b>
<b>Pollo Margarita</b> – Topped with green onions, jalapeños, tomatoes & mushrooms Flamed tequila & lime juice.....	<b>\$18.99</b>
<b>Pollo Cilantro</b> – Basted in chimichurri, grilled & topped with cilantro pesto.....	<b>\$18.99</b>
<b>Pollo Lily</b> – Breaded with pecans & topped with a light cream sauce & Creole mustard, green onions & tomatoes.....	<b>\$18.99</b>
<b>Rollo de Pollo</b> – Stuffed with spinach & shrimp on a bed of chipotle sauce.....	<b>\$19.99</b>
<b>Quail Chipotle (two)</b> in a bed of chipotle sauce. Stuffed with cheese, wrapped with bacon.....	<b>\$22.99</b>

### Combinations

Served with Spanish rice, refried black or charro beans, guacamole & pico de gallo

<b>El Volcan</b> – Double-decker tostada with fajita beef.....	<b>\$17.99</b>
– chicken or portobello.....	<b>\$16.99</b>
<b>Kelly's Plate</b> – Choice of enchilada & tostada with chicken or portobello.....	<b>\$16.99</b>
– beef.....	<b>\$17.99</b>
<b>El Texan Plate</b> – Choice of any one enchilada and one taco al carbon – beef or steak.....	<b>\$18.99</b>
– chicken or portobello.....	<b>\$17.99</b>

### Fajitas & Parrillas

Served with Spanish rice, choice of refried black or charro beans, guacamole, pico de gallo & tortillas (corn or flour) on a bed of grilled onions & bell peppers.

<b>Shrimp (5)</b> .....	<b>\$21.99</b>
<b>Chicken or Portobello</b> .....	<b>\$20.99</b>
<b>Beef or Combo</b> .....	<b>\$21.99</b>
<b>Parrilla Seco</b> – Chicken fajita, jalapeño pecan sausage & shrimp (2).....	<b>\$25.99</b>
–Beef fajita.....	<b>\$26.99</b>
<b>Texas Parrilla</b> – Beef fajita, shrimp (2) & quail (1).....	<b>\$27.99</b>
<b>Parrilla Mixta</b> – Beef fajita, chicken fajita, & shrimp (2).....	<b>\$26.99</b>

### A la Carte

Single portion

**Any Enchilada**

**Any Seafood Taco**

**Taco al Carbon** (beef, chicken or portobello)

**Any Quesadilla**

**Tostadas** (bean & cheese, beef, chicken or portobello)

### Ask about our gift certificates!

[www.SecosLatinCuisineInc.com](http://www.SecosLatinCuisineInc.com)

Catering Available: 713.942.0001

**\*\*Caution:** Meat & seafood items may be served raw or undercooked based on your specification, and/or contain raw or undercooked ingredients.

Consuming raw, undercooked meat or seafood may increase your risk of foodborne illnesses.

We are not responsible for an individual's allergic reaction to our food.