

Seca's

Latin Cuisine

Appetizers

Botana Latina – Chicken tamale, shrimp stuffed jalapeño, beef empanada & fried plantains	\$14.99
Fried Plantains – Served with cream dip.....	\$6.99
Yucca (root) – Fried or steamed. Garlic, olive oil, chile de arbol & white wine.....	\$6.99
Chicharron	\$8.99
Chicken Tamale – Filled with potatoes, garbanzo beans & green olives. Wrapped in banana leaf.....	\$3.00
Empanada (beef, chicken or spinach) – Baked pastry stuffed with onions & green olives.....	\$3.50
Guacamole	\$7.99
Chile con Queso	\$6.99
Chile con Queso with Beef or Chicken Fajita	\$8.99
Quail chipotle – Stuffed with cheese & wrapped in bacon, on a bed of chipotle sauce	\$9.99
Jalapeño Pecan Sausage	\$6.99
Queso Flameado served with tortillas (corn or flour) & pico de gallo	
Portobello – Onions & roasted poblanos	\$11.99
Chorizo – Onions & roasted poblanos	\$11.99
Veggie – Mushrooms, onions & roasted poblanos.....	\$10.99
Shrimp – Onions & roasted poblanos.....	\$11.99
Nachos served with jalapeños, guacamole & sour cream	
Black Beans and Cheese	\$10.99
Chicken	\$14.99
Beef Fajita, Shrimp or Combo	\$15.99
Stuffed Jalapeños with shrimp & cheese (4 pcs).....	\$9.99
Red Fish & Salmon Skewers – Basted with Achiote Sauce (Annatto).....	\$11.99
Calamares al Ajillo – Sautéed with olive oil, garlic & chile de arbol & brandy.....	\$12.99
Fried Calamari – Served with yogurt chipotle sauce	\$11.99

Soups

Chupe de Camaron Chef Seco Style (voted Houston Chronicle SUPER SOUP) (Shrimp Soup)	\$8.99
Tortilla Soup – With chicken, cheese, avocado & tortilla strips	\$6.99

Salads

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

House Salad	\$3.99
Lila Salad – With queso fresco, tortilla strips, pico de gallo & avocado.....	\$10.99
Portobello \$14.99 Chicken \$14.99 Beef \$15.99 Salmon or Shrimp \$19.99	
Mediterranean Salad – Feta cheese, tomatoes, black olives & onion	\$9.99
Portobello \$14.99 Chicken \$14.99 Beef \$15.99 Salmon or Shrimp \$19.99	
Hannah Salad – Chicken breast basted with chimichurri & grilled or portobello	\$13.99
Beef \$14.99 Shrimp (5) \$18.99 Salmon \$18.99	

Taco Salad

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

Chicken or Portobello \$13.99 **Beef** \$14.99

Enchiladas

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

Chef Seco's Famous Original Spinach – Topped with cilantro cream sauce. Made with flour tortillas	\$12.99
Zucchini Boat – Filled with onion, serrano & mushrooms and topped with tomatillo sauce & cheese	
Veggie \$12.99 Chicken \$14.99 Beef or Shrimp \$15.99	
Vallarta – With shrimp & spinach, topped with tomatillo & guajillo cream sauce.....	\$13.99
Suizas – Filled with chicken, onions & roasted poblanos topped with tomatillo sauce.....	\$12.99
Corn – Houston Press "Hot Plate" – Filled with corn, roasted poblanos, onions & cream cheese topped with cilantro cream sauce.....	\$12.99
Beef – Filled with beef fajita, onions & roasted poblanos topped with chili ancho sauce	\$14.99
Cheese – Filled with cheese topped with chili ancho sauce.....	\$12.99

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

Shrimp, Redfish or Salmon	\$13.99
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Tacos

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

Tacos al Carbon – Beef or combo	\$16.99
– Chicken or Portobello.....	\$15.99

Quesadillas

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

Portobello – Onions, roasted poblanos & cheese	\$15.99
Veggie – Onions, roasted poblanos, mushrooms & cheese.....	\$13.99
Chicken – Onions, roasted poblanos & cheese	\$15.99
Beef – Onions, roasted poblanos & cheese.....	\$15.99
Shrimp – Onions, roasted poblanos & cheese	\$15.99
Spinach – Onions, mushroom, a touch of serrano & cheese.....	\$15.99

Seco's

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Beef Steak Sautéed in Olive Oil and Garlic

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

Premium Steak – With red onion, serrano, tomato, mushroom & white wine	\$20.99
Steak Acaballo – With two eggs, onions, jalapeños, & tomatoes.....	\$22.99
Seco's Signature Steak – USDA Choice Beef (8 oz) basted with chimichurri & grilled with red onions, mushrooms, serrano & cabernet wine	\$34.99

Seafood

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

Shrimp Chipotle – Stuffed with cheese & wrapped with bacon, in a bed of chipotle sauce.....	\$20.99
Shrimp Tequila – Green onions, jalapeños & tomatoes. Flamed with lime juice & Tequila	\$19.99
Redfish – Basted with chimichurri & grilled	\$24.99
Redfish Seco Style – Onions, jalapeños, capers, olives, tomatoes & white wine	\$24.99
Redfish al Ajillo – Chile del arbol. Flamed in wine & brandy.....	\$24.99
Redfish Achiote (Annatto) – Basted with achiote sauce & baked	\$24.99

Chicken Sautéed in Olive Oil and Garlic

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

Pollo Achiote (Annatto) – Shredded chicken with achiote sauce, onions & cilantro	\$16.99
Pollo Moran Houston Press "Hot Plate" – With onions, mushrooms, poblanos in a light cream sauce & cheese	\$16.99
Pollo Margarita – Topped with green onions, jalapeños, tomatoes & mushrooms Flamed tequila & lime juice	\$16.99
Pollo Cilantro – Basted in chimichurri, grilled & topped with cilantro pesto	\$16.99
Pollo Lily – Breaded with pecans & topped with a light cream sauce & Creole mustard, green onions & tomatoes	\$16.99
Rollo de Pollo – Stuffed with spinach & shrimp on a bed of chipotle sauce	\$17.99
Quail chipotle (two) in a bed of chipotle sauce. Stuffed with cheese, wrapped with bacon	\$21.99

Combinations

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

El Volcan – Double-decker chalupa with fajita beef.....	\$15.99
– Double-decker chalupa with chicken or portobello.....	\$14.99
Kelly's Plate – Choice of enchilada & chalupa – chicken or portobello.....	\$14.99
– beef.....	\$15.99
El Texan Plate – Choice of any one enchilada and one taco al carbon – beef or steak.....	\$15.99
– chicken or portobello.....	\$14.99

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.

Shrimp (5)	\$19.99
Chicken or Portobello	\$18.99
Beef or Combo	\$19.99
Parrilla Seco – Chicken fajita, jalapeño pecan sausage & shrimp (2).....	\$23.99
–Beef fajita	\$24.99
Texas Parrilla – Beef fajita, shrimp (2) & quail (1)	\$24.99
Parrilla Mixta – Beef fajita, chicken fajita, & shrimp (2)	\$23.99

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

Catering Available: 713.942.0001

Sunday Brunch Buffet

10:30 – 2:30

Houston Press "Best Brunch"

Houston Chronicle "Best Deal"

***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.