



ANTOJITOS - APPETIZERS

Chilli Con Queso **V S**

A spicy combination of cheese and chili served with three flavoured tortilla chips

Queso Fundido con Chili Chorizo **S**

Home-made spicy combination of melted cheese and chili chorizo served with warm corn chips

Jalapeños Rellenos De Queso con Palito De Mezzarella

Breaded jalapeños stuffed with a blend of fresh melted cheese and cajun spiced mozzarella sticks served with our home-made buttermilk ranch dip and BBQ sauce

Cactus Jack's Fiesta Platter **S**

Jalapeno & cheese nachos, calamari fritos, veggie Quesadilla, beef taquitos and buffalo wings served with home-made guacamole and sour cream

Cactus Jack's Vegetarian Platter **V S**

Cheese nachos, potato skins, Cajun spiced veggie quesadilla, stuffed jalapeno and onion fritos, served with home-made guacamole and sour cream

Luciana Buffalo Wings **S**

Seasoned and fried chicken wings with Chef's special sauce served with blue cheese dressing, celery and carrot sticks

Chicken or Beef Quesadilla **S**

Two grilled flour tortillas filled with cheddar cheese, jalapeños, green onions, cilantro and chopped tomatoes served with home-made guacamole and sour cream

Picante Crab Quesadilla **S**

Two grilled flour tortillas filled with picante marinated crab meat, jalapeños, green onion, cilantro, tomatoes, cheddar and Chihuahua cheese served with home-made guacamole and sour cream

Cheese, Mushroom And Onion Quesadilla **V S**

Two grilled flour tortillas filled with cheddar cheese, jalapeños, green onions, mushroom, cilantro and chopped tomatoes served with home-made guacamole and sour cream

Chipotle Chicken And Prawn Nachos **S**

Individual corn nachos topped with chipotle marinated grilled chicken, prawns, black bean puree, ranchero sauce and melted Monterey Jack cheese served with guacamole, scallions, sour cream and mango salsa

Nachos Suprema **S**

Layered with beans, enchilada sauce, chili beef and gratinated cheddar cheese topped with sliced jalapeño, tomatoes, and spring onions, served with home-made guacamole and sour cream

Tex - Mex Potato Skins

Filled with chicken, beef bacon, Cajun onions and melted cheddar cheese served with home-made guacamole and sour cream

Veggie Potato Skins **V S**

Potato skin filled with onions, mushrooms, peppers and cheddar cheese served with guacamole and sour cream

SOPAS- SOUP

Sopa De Polo Mexicano **S**

Shredded chicken, hominy and vegetables in spicy pasilla chili stock served with home-made chili garlic toast

Pozole De Verdure **V S**

Hominy and vegetables in roasted tomato-chipotle chili broth with Chihuahua cheese served with Monterey Jack cheese croutons

ENSALADAS- SALADS

Ceviche De Salmon Con Ensalada **S**

Citrus marinated salmon and avocado in spicy tomato broth with Spanish tropical salsa

Ensalada De Camarones Con Mango Salsa **S**

Prawns, avocado, arugula, carrot curls and mixed baby lettuce leaves with picante dressing

Guacamole En Molcajete **V**

Freshly made guacamole, avocado, jalapeño, tomatoes, onions, cilantro and fried corn chips

Cajun Caesar **S**

Our special Caesar salad with grilled Cajun chicken breast, Parmesan shaving and Mexican spiced black bean croutons

Ensalada De Fajita

Grilled and marinated chicken fajita on garden fresh salad, topped with our home-made guacamole, sour cream served on tostada shell with pineapple salsa and raspberry vinaigrette

THE CACTUS JACK'S FAJITAS

Marinated grilled strips of steak, chicken or prawns on sizzling skillet with onions and peppers, served with tortillas, sliced jalapeños, guacamole, sour cream, lettuce, cheddar cheese, Pico de Gallo and salsa picante

Chicken

Steak

Chicken and Steak Combo

Steak and Prawn Combo

Chicken, Steak and Prawns Combo

Vegetables with Yucatan sauce, crispy plantain and cassava **V**

AED

40

50

65

100

95

60

60

75

55

70

60

60

55

40

40

55

75

65

55

55

85

100

100

110

110

65

TRES MARIAS -ENCHILADAS

Enchilada De Pollo

Two corn tortillas with seasoned chicken, tomatoes, bell peppers, onions with cilantro, topped with sour cream sauce and melted cheese

Enchilada De Carne

Mexican favorite shredded beef, tomatoes, bell peppers, onions and cilantro topped with Ranchero sauce and melted cheese

Enchilada Con Verdure **V S**

Two flour tortillas rolled around spinach, tomatoes, onions and mushroom filling, covered with our home-made tomatillo sauce topped with melted cheese

CACTUS JACK'S SPECIALS

Burrito o Chimichanga De Pollo

Taco seasoned chicken chunks, vegetables and re-fried beans in a flour tortilla, topped with our home-made tomatillo sauce and melted cheese

San Remo Beef Burrito

Strips of grilled beef tenderloin, sautéed onions, mushrooms, Chihuahua cheese and re-fried beans in flour tortilla, topped with special ranchero, sour cream tomatillo sauce and cassava fritos

Combo De Verdure

Frijole chili tacos, cheese chili enchilada, spinach Chimichanga and vegetable tamale served with Mexican rice and re-fried beans

Jambalaya **S**

Louisiana creole speciality

A combination of sautéed chicken, beef chorizo and vegetables simmered in chicken broth with rice and prawn skewer

Vegetarian Jambalaya **V S**

Louisiana creole speciality

A combination of sautéed vegetables and Mexican bean simmered in Colorado vegetable broth with rice, garnished with plantain and cassava fritos

Chata De Pollo **S**

Layers of tacos seasoned chicken, vegetables, frijoles ranchero, corn enchilada, and cheese baked with sour cream sauce and served with Mexican rice

El Borracho de Carne (The Drunken Beef) **S A**

Marinated pan-fried beef medallions in Ancho chili with Shiraz wine served with southwest style mashed potatoes, jalapeño buttered mushrooms, asparagus and cassava fritos

Taco Mexicano **S**

Grilled chipotle beef strips wrapped in three flour tortillas with cheese, lettuce, Pico de Gallo, cassava fritos and ranchero served with Frijoles de Olla, Mexican rice, guacamole and salsa picante

Prawn Pica Pica **S**

Sautéed prawns and fresh vegetables simmered in a home-made spicy picante sauce, fresh oregano, mushrooms and zucchini garnished with plantain and cassava fritos

TEX- MEX GRILL

Steak Diablo **S**

Cajun marinated fillet steak cooked to your liking and served on a timbale of ratatouille with Cajun potato, sautéed vegetables and diablo sauce

Tampiquene (Rib Eye Steak)

Guajillo and Ancho marinated rib eye steak with picante mushroom sauce served with roasted corn salsa, Cajun seasoned baby potatoes and cheese enchilada

Tex - Mex Mix Grill

Chipotle marinated chicken, beef, lamb tenderloin and beef chorizo served with Southwest style mashed potato, asparagus and steak pepper sauce

BBQ Spare Ribs **S P**

Smoked and slowly cooked pork spare ribs in home-made spicy BBQ sauce served with steak fries and jalapeño coleslaw

Lamb Amarilla **S**

Cajun marinated lamb chops, served with Southwest style mashed potato, grilled vegetables and Mole Habanero sauce

Camarone Diablo **S**

Chili Santa Maria, garlic and olive oil marinated jumbo prawns served with chipotle cream, vegetables, avocado and mango salsa with diablo sauce

Chicken Supreme **S A**

Marinated chicken breast, served on a bed of Mexican rice with jalapeños, black bean salsa, sautéed vegetables and white wine sauce

Mixed Seafood

Fillet of hamour, salmon, prawns, calamari, mussels, served with cilantro lemon butter sauce, Mexican rice and vegetables

Blackened Fish **S**

Cajun marinated hamour fillet, topped with jalapeño butter and mango salsa, served with frijoles rancheros and Yucatan vegetables

POSTRES- DESSERT

Sizzling Hot Chocolate Fudge Cake

Mouth-watering hot chocolate fudge cake smothered with a layer of melted chocolate fudge, served on a skillet with spiced vanilla ice cream, white chocolate and Cajeta sauce

Latino Spiced Orange Flan

Caramelized mandarin segments, mint emulsion and cayenne dusted candied orange zest

Nachos De chocolate

Baked crispy Sopapilla with hot chocolate sauce and Cajeta served with strawberry and vanilla mousse

AED

75

80

75

75

75

75

75

70

80

85

90

80

150

125

120

105

175

130

80

140

100

40

40


40

V - Vegetarian

S - Spicy

P - Contains pork

A - Alcohol used

 - Signature Dish

Prices inclusive of 10% Service charge & 7% Municipality fee.