



# LA CÓNDESA

MEXICAN RESTAURANT



La Condesa  
3320 Airport Rd  
Boca Raton, FL 33431  
United States



Toro Mambo  
185 E Indiantown Rd  
Jupiter, FL 33477  
United States



La Condesa  
1800 Bell Tower Ln  
Weston, FL 33326  
United States



## You didn't just come here for food. You came for a taste of Mexico.

We would like to begin by thanking you for being here, in a place where we invite you to experience the roots of Mexican culture. This restaurant is the result of hard work and dedication, where every detail has been carefully crafted to make your visit a unique and enjoyable experience. Our vision was born from the desire to bring the authentic flavors of Mexico to life, a dream among friends that has now become a reality. From this vision came our first restaurant, La Condesa, followed by Toro Mambo, with the hope of continuing to grow and share our passion in new locations in the near future.

In every dish, we strive to offer you the unmistakable and incomparable flavors of our heritage, drawing inspiration from our mothers, grandmothers, great-grandmothers, and our indigenous ancestors. The essence of Mexico cannot be contained in a single dish or ingredient; it is a vibrant blend of history, tradition, and diversity. It begins with corn, the foundation of our cuisine since pre-Hispanic times, transformed into tortillas, tamales, and the antojitos that accompany everyday life. It is enriched with a variety of chiles that not only bring heat, but also depth, color, character, and presence. The flavor of Mexico is identity, it is home, tradition, and pride in every plate. Our goal is for you to feel at home in each of our restaurants, to experience our warmth, enjoy our food and drinks, and truly savor your time with us.

So no, you didn't just come here for food.  
You came to experience Mexico!

From our family to yours,  
The Founders of La Condesa & Toro Mambo



# APPETIZERS

TABLE SIDE GUACAMOLE 15.00

Fresh avocados mixed table side with onions, tomatoes, cilantro, lime, jalapeños and seasoned salt.

QUESO FUNDIDO 15.00

Melted Oaxaca cheese with chorizo, lettuce, pico de gallo, sour cream, guacamole and warm tortillas.

EMPANADAS 14.50

Crispy fried empanadas filled with shredded beef and garlic potatoes. Topped with sour cream, cilantro garlic sauce and charred pineapple salsa.

TAMALES 13.50

Two handmade corn tamales, one chicken and one pork. Topped with salsa verde and salsa roja.

GOAT CHEESE JALAPENOS 15.00

Blistered jalapeños with tequila bacon, goat cheese, queso fresco, cilantro-garlic salsa and balsamic glaze.

TOSTADITAS 16.00

Crispy handmade corn tortillas topped with melted cheese, carne asada, pico de gallo, avocado and lettuce.

MEXICAN TAQUITOS 14.00

Habanero-braised beef rolled in crispy tortillas. Served with Mexican slaw, guacamole, sour cream, radish and queso fresco.

ELOTES 12.00

Fire-roasted corn on the cob. Topped with mayo, queso fresco, house spices and a squeeze of lime.

LAMB RACK 25.00

Grilled lamb rack over baby greens with avocado, pico de gallo, cucumbers, queso fresco and balsamic glaze.

raw CEVICHE Shrimp \$16.99 | Scallops \$18.99 | Mahi-Mahi \$18.99

Fresh seafood marinated in citrus juice with tomatoes, cilantro, onions, jalapeño, basil and avocado. Prepared with your choice of shrimp, mahi-mahi or scallops.

raw CEVICHE ESPECIAL 22.00

Lime infused shrimp, mahi-mahi, scallops, onions, tomatoes, cilantro, jalapeño, avocado and sea salt.

CHICKEN WINGS 16.00

Habanero or Garlic

# DIPS

QUESO DIP 9.00

BEAN DIP 9.00



# AGUACHILES

AGUACHILE 20.99

Shrimp marinated in our special red chili-lime sauce with onions, avocado and cucumbers.

AGUACHILE RIB - EYE 24.99

Tender rib-eye steak marinated in our signature spicy red sauce. Served with red onions, avocado and cucumbers.

# SOUPS

CHICKEN TORTILLA SOUP 14.00

Tender chicken simmered in a savory broth with rice, pico de gallo, cheese and avocado. Topped with crispy corn tortilla strips.

CALDO DE CAMARON 20.00

Authentic Mexican shrimp soup served with warm tortillas.

# NACHOS

DELUXE NACHOS

Crispy corn tortilla chips. Topped with shredded cheese, queso sauce, black beans, lettuce, sour cream, pico de gallo, guacamole and jalapeños. With your choice of protein.

Shredded Chicken \$15.99 | Ground Beef \$15.99  
Grilled Chicken \$18.00 | Steak \$19.99 | Shrimp \$19.99

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Ground Beef and Shredded Chicken cooked with peppers and onions.

# SALADS

## BLACKENED CHICKEN SALAD 18.99

Blackened chicken over baby greens with bacon, avocado, eggs, tomatoes, cucumbers, black beans, shredded cheese and creamy balsamic vinaigrette.

## TACO SALAD 16.99

Crispy tortilla shell filled with lettuce, beans, roasted corn, pico de gallo, sour cream, guacamole, and shredded cheese. Served with your choice of ground beef or marinated chicken.

**Steak \$18.99 | Grilled Chicken \$17.99**

## AVOCADO SALAD 15.99

Fresh lettuce topped with avocado, pico de gallo, charred pineapple salsa, black beans and shredded cheese, with your choice of grilled chicken, steak or shrimp.

**Grilled Chicken \$16.99 | Steak \$18.99 | Shrimps \$18.99**

# VEGETARIAN

## VEGAN BURRITO 16.99

Flour tortilla filled with grilled tofu, white rice, black beans, corn, bell peppers, onions, lettuce, guacamole and pico de gallo.

## VEGGIE FAJITA 20.00

Sizzling mix of grilled onions, bell peppers, carrots, zucchini, squash, mushrooms, broccoli and tomatoes. Served with white rice, black beans, lettuce, guacamole, pico de gallo, sour cream and tortillas.

## VEGAN BOWL 17.99

A hearty bowl with grilled tofu, white rice, black beans, corn, bell peppers, onions, lettuce, guacamole and pico de gallo.

# SEAFOOD

## MAHI - MAHI 26.00

Avocado Serrano mahi-mahi, lime herb butter citrus shrimp, grilled onions, bell pepper, roasted corn, avocado. Served with white rice and black beans.

## GREEN GARDEN BOWL 20.99

Chimichurri-glazed shrimp served over cilantro rice with black beans, roasted corn, queso fresco, grilled onions, bell peppers, pico de gallo, avocado and chipotle aioli.

## MAR BURRITO 20.99

Jumbo shrimp with grilled onions, bell peppers, cilantro rice, black beans and lettuce. Topped with shredded cheese, queso sauce, chipotle aioli and pico de gallo.

## CHIPOTLE TEQUILA SHRIMP 22.99

Shrimp infused with Patrón tequila in a creamy chipotle-lime sauce, sautéed with grilled onions and mushrooms. Served with lettuce, guacamole, pico de gallo, sour cream, Mexican rice and refried beans.

## DIABLO SHRIMP 22.99

Ancho chile shrimp with fiery habanero salsa and grilled onion. Served with lettuce, guacamole, pico de gallo, sour cream, Mexican rice and refried beans.

## MANGO SALMON 24.99

Grilled salmon topped with fresh mango, onions, and bell peppers. Served with Mexican rice and grilled vegetables.

**Add Shrimp \$5**

## PESCADO BAJA 24.99

Mahi-mahi fillet with grilled shrimp, topped with creamy spinach and mushroom queso. Served with white rice and black beans.

## MOJO SHRIMP 22.99

Garlic-marinated shrimp in a white wine sauce with grilled onions, tomatoes and potatoes. Served with black beans and white rice.

## COCTÉL DE CAMARÓN 19.99

Shrimp cocktail with diced tomatoes, onions, avocado, cucumbers, lime juice and cilantro in a tomato-based broth. Served with saltine crackers.



# FAVORITES

## BURRITO CALIFORNIA

Flour tortilla filled with your choice of protein, grilled onions, bell peppers, Mexican rice, refried beans, shredded cheese, sour cream, guacamole, lettuce and pico de gallo. Topped with queso sauce.

Grilled Chicken \$18.50 | Steak \$20.00 | Shrimp \$20.00

## CHILE VERDE BURRITO 19.00

Flour tortilla stuffed with slow-braised beer pork, grilled onions, tomatillo sauce, white rice, black beans, lettuce, guacamole and pico de gallo. Topped with more tomatillo sauce, sour cream, shredded cheese, pickled red onions and cilantro.

## CLASSIC BURRITO

A traditional burrito with Mexican rice, refried beans, cilantro, onions, guacamole and sour cream. Served with french fries.

Grilled Chicken \$17.00 | Steak \$18.00 | Pastor \$17.00

## SUPER BURRITO

Flour tortilla loaded with your choice of protein, Mexican rice, refried beans, lettuce, pico de gallo, guacamole, sour cream and shredded cheese. Topped with burrito sauce and queso sauce.

Ground Beef or Shredded Chicken \$18.00  
Steak \$20.00 | Grilled Chicken \$18.99 | Shrimp \$21.00

## FAJITA QUESADILLA

Grilled tortilla stuffed with melted cheese, onions and bell peppers. Finished with chipotle aioli, queso fresco and cilantro. Served with lettuce, sour cream, pico de gallo and Mexican rice.

Chicken \$18.99 | Steak \$20.99 | Shrimp \$20.99

## CLASSIC QUESADILLA

Grilled flour tortilla filled with melted cheese and your choice of protein. Served with Mexican rice, refried beans, lettuce, sour cream, guacamole and pico de gallo.

Grilled Chicken \$17.50 | Steak \$20.99 | Shrimp \$20.99  
Veggies \$17.50

## FLAUTAS 18.00

Four crispy corn tortillas filled with shredded beef or shredded chicken. Topped with lettuce, sour cream, avocado and queso fresco. Served with refried beans.

## CHILE RELLENO 18.00

Roasted poblano pepper stuffed with queso fresco, dipped in a light egg batter. Topped with salsa ranchera and sour cream. Served with Mexican rice and refried beans.

## BOWL

A hearty bowl with white rice, black beans, corn, shredded cheese, pico de gallo, lettuce, guacamole, cilantro-garlic sauce and a crispy cheese quesadilla. With your choice of protein:

Chicken \$17.50 | Steak \$18.99 | Carnitas \$17.99  
Steak & Chicken \$21.99 | Grilled Shrimp \$18.99  
Veggies \$18.00

## CHIMICHANGA 17.00

Crispy fried flour tortilla filled with ground beef or shredded chicken. Topped with queso sauce. Served with Mexican rice, lettuce, sour cream, guacamole and pico de gallo.

Grilled Chicken \$18.50 | Steak \$19.99 | Shrimp \$21.99



# ENCHILADAS

## TRICOLOR ENCHILADAS 18.99

Three corn tortillas filled with ground beef or chicken, topped with red sauce, green sauce and queso sauce. Served with Mexican rice and refried beans.

## CHICKEN & SPINACH ENCHILADA 19.50

Three corn tortillas filled with grilled chicken and creamy spinach, topped with queso sauce, poblano cream sauce, red onions, and cilantro, served with Mexican rice and refried beans.

## MOLE ENCHILADAS 19.50

Three corn tortillas filled with shredded chicken. Topped with Oaxaca mole sauce, sesame seeds, queso fresco and cilantro. Served with Mexican rice and refried beans.

## ENCHILADAS VERDES 19.50

Three corn tortillas filled with shredded chicken. Topped with red onions, cilantro, sour cream, tomatillo sauce and melted cheese. Served with lettuce, guacamole, sour cream, pico de gallo and Mexican rice.

## ENCHILADAS RANCHERAS 20.50

Three corn tortillas filled with slow-braised pork, grilled onions, bell peppers and cheese. Topped with salsa ranchera. Served with Mexican rice, lettuce, guacamole, sour cream and pico de gallo.



# COMBOS

Served with Mexican rice and refried beans.

Pick 2 \$14.99

## YOUR CHOICE OF FILLING:

Ground Beef, Shredded Chicken, Cheese, or Refried Beans.  
Taco & Tostada (Lettuce, Chesse)

TACO - BURRITO - QUESADILLA  
TOSTADA - ENCHILADA

# TAQUERIA

Three handmade corn tortillas. Topped with one protein of your choosing, cilantro and onions. Served with refried beans and Mexican rice.

<b>CARNE ASADA TACO</b>	<b>21.99</b>
Grilled Steak	
<b>POLLO ASADO TACOS</b>	<b>18.99</b>
Grilled Chicken	
<b>AL PASTOR TACOS</b>	<b>18.99</b>
Grilled Adobo Pork	
<b>CARNITAS TACOS</b>	<b>18.99</b>
24hr Slow Braised Beer Pork	
<b>CHORIZO TACOS</b>	<b>18.99</b>
Mexican Pork Sausage	
<b>LENGUA TACOS</b>	<b>18.99</b>
Beef Tongue	
<b>TACOS DE BARBACOA</b>	<b>18.99</b>
Beef Barbacoa, Cilantro, Red Onion	



# TACOS

## MR TACO 24.99

Two handmade blue corn tortillas with crispy Oaxaca cheese, rib-eye steak, grilled shrimp, pico de gallo and avocado. Served with Mexican rice and black beans.

## TACO DE BIRRIA 22.99

Chili-braised beef in crispy white corn tortillas with melted cheese, cilantro and onions. Served with consommé, Mexican rice, beans and lime.

## TEX MEX TACOS 17.00

Three hard or soft tortillas filled with ground beef or shredded chicken, topped with lettuce, tomatoes, shredded cheese and sour cream. Served with Mexican rice and refried beans.

## MAHI - MAHI TACOS 22.00

Two puffed flour tortillas with lime-marinated mahi-mahi, blue crab, queso fresco, chipotle aioli, red onions and cilantro. Served with black beans.

## BAJA TACOS

Two flour tortillas with your choice of protein. Topped with cabbage, pico de gallo, queso fresco, avocado and chipotle aioli. Served with Mexican rice and refried beans.

Shrimp \$20.99 | Mahi-Mahi \$22.99

# FAJITAS

Our fajitas are marinated in our signature blend of spices, grilled onions, bell peppers and tomatoes. Served with Mexican rice, refried beans, lettuce, pico de gallo, sour cream, guacamole and tortillas.

Chicken	24.50	Steak Chicken & Shrimp	32.99
Steak	29.99	Steak & Shrimp	30.99
Shrimp	27.99	Steak & Chicken	28.50
		Chicken & Shrimp	27.99

## FAJITA FOR TWO

Steak Chicken & Shrimp	39.99
Shrimp	39.99
Steak	43.99

# HANDHELDS

## ANGUS BEEF BURGER 18.99

Half-pound blend of chuck, short rib and brisket. Topped with American cheese, tequila bacon, lettuce, tomatoes, avocado, mayonnaise and chipotle aioli. Served with french fries.

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# STEAK

## CHURRASCO 32.99

Skirt steak 10oz. Topped with red onions and chimichurri sauce. Served with Mexican rice and grilled vegetables.

Add Shrimp \$5

## CARNE ASADA 29.00

Char-grilled rib-eye with grilled onions and jalapeño. Served with refried beans, Mexican rice, lettuce, sour cream, pico de gallo, guacamole and warm tortillas.

Add Shrimp \$5

## STEAK TAMPIQUEÑA 35.99

Skirt steak 10oz. Topped with lime-marinated shrimp, grilled onions, tomatoes, mushrooms and potatoes. Served with black beans and white rice.

## MAR Y TIERRA 31.99

Char-grilled rib-eye with lime-marinated shrimp. Topped with a crispy onion ring and drizzled with queso dip. Served with white rice and black beans.

## STEAK COSTEÑO 32.99

Char-grilled rib-eye 10oz with mushrooms, onions, tomatoes and queso dip. Served with Mexican rice and refried beans.

Add Shrimp \$5

## LOMO SALTADO 30.00

Sautéed Rib-Eye Strips with onions, tomatoes, garlic and red wine sauce. Served with white rice, plantains and french fries.

## EL MOLCAJETE 44.99

A sizzling mix of grilled steak, chicken, carnitas, chorizo and shrimp with onions and bell peppers. Served in a volcanic stone molcajete and topped with cactus, Oaxaca cheese, serrano peppers and avocado. Accompanied with refried beans, Mexican rice, lettuce, sour cream, guacamole, pico de gallo and tortillas.

## SAMPLER OAXAQUEÑO 37.99

Carne asada, grilled chicken, chorizo and grilled queso fresco. Served with black beans, pico de gallo, guacamole, cactus, chile toreado and tortillas.

## STEAK AND SCALLOPS 30.00

Char-grilled rib-eye 10oz. Topped with lime-marinated scallops and queso sauce, served with Mexican rice and french fries.

## CHIPOTLE PASTA 30.00

Penne pasta in a creamy chipotle-lime sauce infused with Patrón tequila. Tossed with bacon, queso fresco and cilantro.

Grilled Chicken \$18.99 | Steak \$20.99 | Shrimp \$20.99



# CHICKEN

## PANCHO VILLA 24.99

Grilled chicken breast with blackened shrimp, topped with pico de gallo and a light drizzle of queso sauce. Served with refried beans, Mexican rice and warm tortillas.

## POLLO MARGARITA 22.99

Tequila-marinated chicken breast with grilled onions and cilantro. Served with lettuce, sour cream, pico de gallo, guacamole, refried beans, Mexican rice, and tortillas.

## LA CHONA 25.99

Grilled chicken breast with shrimp, onions, tomatoes, mushrooms and in a creamy spinach sauce. Served with refried beans, Mexican rice and tortillas.

## ARROZ CON POLLO OR STEAK

Mexican rice and black beans. Topped with queso sauce. Served with warm tortillas.

Grilled Chicken \$16.99 | Steak \$19.99

## MOLE CAZUELITAS 22.00

Tender chicken strips in Oaxaca mole. Topped with queso fresco and pico de gallo. Served with refried beans, Mexican rice and tortillas.

## CHORI POLLO 22.99

Grilled chicken breast with Mexican sausage, finished with a drizzle of queso sauce. Served with Mexican rice, refried beans and tortillas.

# PORK

## CARNITAS 24.00

Pork slow-braised for 24 hours in beer with grilled onions and jalapeños. Served with Mexican rice, refried beans, lettuce, sour cream, guacamole, pico de gallo and warm tortillas.

## COCHINITA PIBIL 24.00

Yucatán-style pork slow-cooked for 24 hours in a citrusy achiote-garlic sauce. Topped with pickled red onions and tomatillo salsa. Served with white rice, black beans and tortillas.

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# DRINKS

\*ASK YOUR SERVER ABOUT OUR MARGARITA FLIGHTS & PREMIUM TEQUILA SELECTION.

## BOTTLED BEERS

### IMPORTED BEERS 6.50

Corona	Pacifico
Corona light	Tecate
Dos Equis Amber	Modelo Especial
Dos Equis Lager	Modelo negra
Heineken	Victoria

### DOMESTIC BEERS 5.50

Miller Light	Budweiser
Coors Light	Michelob Ultra
Bud Light	

## ON TAP

### Domestic 5.00 Imported 6.00

Bud Light	Dos Equis amber
Miller lite	Dos Equis larger
Michelob ultra	Modelo especial
Yuengling	Negra Modelo
	Pacifico

### IPA 7.50

## SANGRIAS

### RED OR WHITE 12.99

## WINES

### HOUSE WINE 8.00

Merlot	Cabernet	Pinot Grigio
Chardonnay	Moscato	

### GLASS 12.00 | BOTTLE 42.00

Kendall Jackson, Chardonnay  
Kim Crawford, Sauvignon Blanc  
Prosecco  
Santa Margarita, Pinot Grigio  
Kendall Jackson, Cabernet  
La Crema, Pinot Noir  
Meiomi Cali, Pinot Noir

## AGUAS FRESCAS \*No refill

Horchata, Jamaica, Tamarindo 7.25

## JUICES \*No refill

Orange, Apple Juice 3.99



# MARGARITAS

### THE CLASSIC 12.00

House Tequila Blanco + Fresh Lime + Agave + House Mix.

### LAS TROPICALES 17.99

Tequila Blanco + Triple Sec + Fresh Lime + Agave + On the Rocks. Choose your flavored: BlueBerry, Watermelon-Jalapeno, Tamarindo, Kiwi, Guava, Passion Fruit, Cucumber, Strawberry, Mango, Raspberry.

### TROPICOQUETA 18.99

Tequila Reposado + Grilled Pineapple + Agave + Pineapple Juice + Fresh Lime +Tajin + On the Rocks.

### LA COLORADA 17.99

Tequila Blanco + Blood Orange Liqueur + Agave + Cointreau + Fresh Lime + Orange Bitters.

### PERLA DEL CARIBE 18.99

1800 Coconut + Coconut Syrup + Coconut Water + Fresh Lime + Agave + On the Rocks.

### CAMELIA LA MEXICANA 18.99

Tequila Anejo + Cointreau + Fresh Lime + Agave + On the Rocks.

### RUSA MEXICANA 16.99

Cucumber Vodka + Fresh Cucumber + Midori + Fresh Lime + Agave + Pineapple Juice.

### OAXACA ARTESANAL 17.99

Mezcal Artesanal + Triple Sec + Pineapple Juice +Lime Juice + Orange Juice + Agave Nectar + On the Rocks.

### MI CHULA 18.99

Tequila Blanco + Cointreau + Fresh Lime + Agave + On the Rocks

### CIELO AZUL 16.99

Tequila blanco + Blue Curacao + Triple Sec + Peach Schnapps + Fresh Lime + Agave.

### EL TORO ROJO 17.99

Tequila Blanco + Fresh Lime + Agave + Triple Sec + House Mix + Topped Kendall Jackson Cabernet.

### LA PICOSITA 17.99

Espadin mezcal Artesanal + Passion Fruit Pure + Agave + Fresh Lime + Handmade Spicy Licor + Tajin + On The Rocks.

### SPICY AVOCADO 18.99

Tequila Blanco + Fresh Lime + Ripe Avocado + Agave + Jalapeno + Midori + Tajin.

### LA REINA DEL SUR 18.99

Tequila Reposado + Disaronno + Fresh lime + Honey Syrup + Orange Bitters + Peach House Pure + Pinch Cinnamon.

### GRAN CADILLAC PREMIUM 20.99

Grand Marnier + Triple Sec + Fresh Lime + Agave + On the Rocks. Choose your Tequila: 1800 Reposado, Centenario reposado, Herradura Reposado & Milagro Reposado.

# MIXED DRINKS

## PIÑA COLADA 13.99

Piña Colada Rum, Fresh Pineapple Juice and Creamy Coconut Blended with Ice. Smooth, Tropical and Refreshing.

## MOJITO 10.99

Bacardi Rum + Muddled Mint + Lime Juice + Club Soda + Simple Syrup.  
\*Ask for a flavor | Add \$2.00

## PALOMA 13.00

Tequila Silver + Grapefruit Juice + Grapefruit Soda + Lime Juice + Tajin + On the Rocks.

## MEXICAN MULE 13.99

Tequila Blanco + Fresh Mint + Lime Juice + Ginger Beer + Agave.

## SANGRIA RITA 13.99

Half Frozen Lime Margarita + Half Red Sangria.

## CANTARITO 25.99

Tequila Silver + Fresh Orange + Grape Fruit Juice + Fresh Lime + Salt + Squirt Soda + Agave + On the Rocks

## LA CAMPANITA 18.99

RumChata + Hennessy + House Horchata + Cinnamon + On The Rocks.

## MICHELADA 12.99

Choose From Imported Beer + Fresh Lime + House Tomatoes Juice + Tajin.



# MEXICAN SODAS

## JARRITOS 4.25

## MEXICAN COKE 4.25

## S.PELLEGRINO 5.00

# SOFT DRINKS 4.00

Coke  
Sprite  
Coke Zero

Diet Coke  
Orange Fanta  
Lemonade

Ice Tea

