

CALDOS / SOUPS

\$22.00

Birria

Birria is a meat stew or soup made from goat or beef. The meat is marinated in our special adobo, dried chiles, garlic, herbs and spices. Served with cilantro, onion and corn tortilla. Birria de Chivo / Goat \$23.00

Birria de Chivo / Goat Birria de Res / Beef

Seafood Soups

Caldo de Camaron Shrimp, carrots, celery and onions.	\$19.00
Caldo de Pescado	\$18.00
Shrimp, carrots, celery and onions. Caldo Mixto (Camaron y pescado)	\$21.00
Shrimp, Fish, carrots, celery and onions.	
Caldo 7 Mares	\$22.00
Camarón fish almeja mejillón, pulpo y patas de cangrejo, Shrimp, Fish,	
Clam, mussels, octopus, crab legs.	

KIDS MENU

Include Fries Cheese Burger Chiken Nuggets	\$7.99 Chiken Quesadilla Corn Dog	Carrot C Cheese (
Warning: Consumer advisory	disclosure statement:	

These items may be served raw or undercooked and/or contain ingredients that may be raw or undercooked. **viso: Beclaración de asesoramiento al consumidor:** Estos artículos se pueden servir crudos o poco cocido y/o contieneningredientes que pueden estar crudos o poco cocidos

LUNCH SPECIALS COMBOS

Monday to friday 11: Am to 3:00 Pm \$9.00 After hours \$12.99 All our lunches are served with rice, beans and salad.

Arma tu plato con 2 combinaciones: Build your plate with 2 combinations:

1 Taco (Ground beef, Chicken or Shredded beef o Carnitas).

1 Enchilada (Cheese, Ground beef, Chicken or Shredded beef o Carnitas).

 1 Burrito (Cheese, Ground beef, Chicken or Shredded beef o Carnitas).
1 Tostada (Cheese, Ground beef, Chicken or Shredded beef o Carnitas).

1 Chile relleno with Cheese

SOFT DRI	NKS
Coke and Sprite	\$3.5
Barrilito	\$3.0
Agua de Horchata	\$4.5
Agua de Jamaica	\$4.5

DESERTS

\$6 50

Carrot Cake	QU.UU
Cheese Cake	\$6.50

In 2019 we opened our food truck at 2060 Old Spanish Trail, Slidell, little by little with a lot of effort we persisted in offering quality

and authentic Mexican food with the main objective of making our customers happy. With the support of our community, in 2023 our dream came true and today our first restaurant is open to give you a unique experience sharing our Mexican style of cooking seafood and traditional dishes with Bruno's Flavor.

We hope you enjoy your experience.





MEXICAN FOOD

HOURS: Monday to Sunday 10:00 Am - 11:00 Pm

3971 Pontchartrain Dr, Slidell, LA 70458 Phone number: (985) 288-0202

www.brunosrestaurante.com

APPETIZERS

Guacamole Queso fundido	\$3.50 \$10.50
Melted Mexican cheese served	Q10,00
with corn chips.	
Toritos	\$14.50
	\$14.30
Bacon Wrapped Peppers Stuffed	
w/ Shrimp & Philadelphia Cheese.	\$14.50
Nachos al gusto	\$14.30
Tortilla chips topped with Ground	
beef, Chicken or Pork, beans, sour	
cream, shredded, guacamole,	
tomato cheese and jalapeños.	
Camarones cucaracha	\$22.50
Are succulent grilled shrimp coated	
in a spicy sauce, a recipe that will	
quickly become a weekly favorite!	
Ostiones	\$22.50
12 oysters served with lime.	½ Dozen \$15
Ostiones presidentes	\$34.50
12 Oysters Served with ceviche,	% Dozen \$20
shrimp and scallops	
	Second Providence Second
COCTELES	
All cocktails are s	

Coctel de camarón Poached shrimp, tomato, lime	\$19.50
juice, diced red onion and cucumber. Campechana	\$22.50
Shrimp, octopus, tomato, lime juice,diced red onion, cilantro and cucumber.	
Vuelve a la vida Oyster, shrimp, octopus, calamar lime juice, diced red onion, cilantro	\$24.50
and cucumber. Coctel lousiana Shrimp, octopus, scallops, oyster,	\$27.00
calamari, aguachiles diced red onion, cilantro and cucumber.	
PLATILLOS	
Carne asada Served with baked potato,rice beans	\$18.50
and guacamole salad. Tampiqueña Chile relleno, enchilada carne asada rice and beans.	\$19.50
Mar y tierra Shrimp, carne asada served with rice and beans.	\$19.50

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where diced cubes of raw fish,	and the second se		
marinated in a lemon or lime juice mixture for more than 10 mins with the citrus juices to cure.			
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Testada da Baviaha al guata	\$7.99		
Tostada de Ceviche al gusto			
Ceviche Clasico	\$19.50		
Shrimp chiltepin sauce, cilantro,			
cucumber, red onion and tomato.			
Ceviche Campechano	\$22.50		
Octopus and Shrimp you can order			
with Red, Green or Natural sauce.			
Ceviche Mixto	\$22.50		
Octopus and Shrimp and Calamari.			
Tostada La Lagartona	\$19.50		
Octopus, Shrimp, oyster, scallops,			
black sauce, cucumber, red onion,			
tomato, cilantro.			
Torre de Camaron	\$19.99		
Shrimp Tower			
Torre Mariscos	\$25.50		
Shrimp, octopus, scallops, calamari,			
served with our special sauce.			

PESCADOS

Fried Filet Huachinango Red Snapper (Salsa al gusto) Served with fries, rice and beans, ask your server about our special	\$22.50
sauce Mojarra Frita Fried fish served with fries, rice, beans or salad.	\$15.50

AGUACHILES

Raw Seafood ingredients, submerged in liquid seasoned	
with peppers, lime juice, salt, slices of cuc and slices of red onion served immediately with crakers	umber y, served
Aguachiles Naturales (Chiltepin)	\$19.50
Shrimp served with onion, lime	
and tomato.	
Cayo de hacha (Scallops)	\$19.50
Served with onion, lime	
and tomato.	\$19.50
Aguachiles Verdes	
Made with shrimp, serrano peppers,	
and cilantro, celery, garlic and lime.	010 E0
Aguachiles Rojos	\$19.50
Made with shrimp, serrano peppers,	
and chile guajillo, vinegar, garlic and lime.	
Aguachiles Campechanos	\$24.50
Octopus and Shrimp served with	əz4.əu
onion, lime and tomato.	
Aguachile El Cholo (Mixto)	\$24.50
Extra spicy Shrimp, chiltepín sauce	
con chile de árbol.	

ACOS A LA CARTA

Hard, corn and flour tortilla

\$3 Each



Tacos Birria de Chivo / Goat Tacos Birria de Res Tacos Asada/ Steak, Tacos al Pastor / marinated Pork Tacos Pollo /Chicken **Quesabirria foto** Enjoy our quesadilla made with the delicious flavor of beef birria.

Quesadilla al gusto Flour Tortilla filled primarily with cheese choose between Beef, Chicken, pork and other fillings. \$10.50 Shrimp \$12.50



Served with baked potato, green pepper, side of rice beans and guacamole salad.

Fajitas de Camarón Shrimp	\$18.50
Fajitas de Res - Steak	\$17.50
Fajitas de Pollo - Chicken	\$16.50
Fajitas de Res y Pollo / Steak and Chicken	\$19.50
Fajitas de Camarón y Res / Shrimp	\$20.50
and Steak	
Fajitas Presidente de todo con Chorizo	\$20.50
/ Everything plus Chorizo	



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FILETES

All our filets are served with rice and salad, steam vegetables

Filete a la Plancha	\$19.50
Grilled Chicken	
Filete a Empanizado	\$18.50
Basa Fried Fish	
Filete a la Diabla	\$18.50
Basa Fillet grilled then simmered	
in a spicy red sauce made from	
our dried Mexican peppers.	
Filete Mojo de Ajo	\$18.50
A classic garlic sauce with tomato	
and butter	
Filete Veracruzano	\$19.50
Very spicy dish with carrots, olives,	
onion chipotle and chile de arbol.	
Filete Zarandeado Mahi- Mahi	\$22.00
Grilled Marinated fish in a savory	
Zarandeado sauce, garlic, mustard,	
butter and mayo.	





Camarón Empanizado	\$18.50
Fried Shrimp, white rice stem	
vegetables, cachanilla sauce	
on the side.	
Camarones Zarandeados	\$18.50
Grilled Marinated shrimp in a	
savory Zarandeado sauce, garlic,	
mustard, butter and mayo.	
Camarones a la Diabla	\$18.50
Salted Shrimp simmered in a spicy	
red sauce made from our dried	
Mexican peppers.	
Camarones Cachanilla	\$18.50
Boiled Shrimp, white rice stem	
vegetables, cachanilla sauce on top.	
Camarones Relienos	\$18.50
Fried Shrimp stuffed with cheese	
wrapped in bacon.	
Camarones Culichi	\$18.50
Grilled Shrimp, Chile Serrano, Chile	
poblano y Philadelphia cheese.	
Camarones en salsa de Mango	\$18.50
Grilled SHrimp topped with	
mango sauce.	



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