


# Authentico®



## Mexican Restaurant & Bar

Traditional Mexican Cuisine with a Modern *Twist!*

### Aperitivos


 **Guacamole de Authentico** V GF  
Spicy upon request.  
8 / 13  
Add side jicama sticks 3.5

**Calamares Fritos**  
Spicy battered calamari, creamy  
avocado dipping sauce.  
15

**Queso Fundido de Esquites** V GF  
Melted Monterey Jack & queso cotija,  
roasted corn, jalapeño, epazote.  
11  
Add chorizo 3

**Elotitos** V GF  
Traditional market-style corn on the cob.  
Four halves, mayonnaise, queso cotija, chili powder.  
9

**Taquitos de Tinga**  
Four rolled and filled crispy tortillas.  
Seasoned shredded chicken, tres chiles  
salsa roja, romaine, sour cream.  
11

 **El Aperitivo Colosal de Tico**  
Appetizer sampler: jalapeño bacon wrapped shrimp,  
cheese quesadillas, ribeye steak skewers, chicken taquitos.  
35

**Quesadillas al Carbon** V  
Grilled grande flour tortilla, melted  
Monterey Jack, chipotle crema.  
12  
Add chicken 5 Add ribeye steak 6

 **Camarones Envueltos en Tocino** GF  
Four grilled shrimp wrapped in jalapeño bacon,  
avocado salsa, roasted poblano white wine sauce.  
18


**Sopa de Tortilla**  
Roasted chicken soup, carrot, celery, onion,  
bell peppers, melted cheeses, crispy tortilla strips.  
6 / 8

**Empanadas de Barbacoa**  
Two fresh masa turnovers filled with  
seasoned braised beef, Monterey Jack.  
Served with pulla-guajillo salsa, sour cream.  
11

### Ensaladas

**Ensalada Picada de Authentico** V GF  
Chopped romaine, black beans, tomato,  
jicama, corn, radish, avocado, red  
bell pepper, queso cotija,  
honey lime cilantro dressing.  
10 / 16

**Ensalada Rúcula con Fruta** GF  
Arugula, spicy mango, pineapple, orange, jicama,  
caramelized pecans, mango vinaigrette.  
13

 **Ensalada con Cebolla y Camarones** GF  
Romaine, spicy adobo-marinated shrimp,  
caramelized red onion, tomato, queso fresco,  
creamy avocado dressing.  
15 / 24

**Ensalada de Cesar**  
Romaine, tomato, queso cotija, cornbread  
croutons, creamy caesar dressing.  
10 / 14  
Add Chicken 6 Add Salmon 10 or Steak 9  
Add Shrimp 12

### Burritos

**Burritos de Authentico**  
Flour tortilla burrito filled with bell pepper,  
onion, romaine, Monterey Jack.  
Side of sour cream, black beans, cilantro lime rice.  
Chicken 17 or Guacamole 16  
Ribeye Steak 18



Signature Dish



Spicy Dish

V = vegetarian GF = gluten free

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR SENSITIVITIES BEFORE ORDERING

*Authentico proudly serves fresh and homemade ingredients daily including  
naturally-raised beef and chicken with no antibiotics or added hormones*

All menu items available for carry-out • Catering menu available for larger groups

• Space available for private parties



# Tacos y Enchiladas

Tortillas hand made to order from fresh corn masa.  
3 per order.  
Side of black beans, cilantro lime rice.



## Tacos de Pescado GF

Marinated mahi-mahi, red & green cabbage,  
lime crema, pico de gallo.

21

## Tacos de Champiñones, Rajas, y Elotes V GF

Mushrooms, roasted poblano, roasted corn,  
epazote, queso fresco, pico de gallo.

15

## Tacos de Carnitas GF

Braised pulled pork, romaine, chipotle  
crema, pico de gallo.

17



## Tacos de Barbacoa de Res GF

Crispy shell taco, seasoned braised beef,  
spicy sauce, romaine, sour cream,  
melted cheeses.

19



## Enchiladas de Authentico GF

Sautéed shrimp, blue crabmeat, melted cheeses,  
roasted poblano pepper sauce.

24

## Enchiladas de Barbacoa de Res GF

Seasoned braised beef, melted cheeses,  
sour cream, tres chiles salsa roja.

19

## Tacos de Costilla de Puerco GF

Chipotle-glazed baby back rib meat,  
jicama cole slaw.

19

## Tacos de Bistec de Lomo GF

Adobo-marinated, char-grilled ribeye steak,  
red onion, cilantro, tres chiles salsa roja.

21

## Tacos de Tinga GF

Seasoned shredded chicken, romaine,  
mango salsa.

17

## Tacos de Pechuga de Pollo GF

Adobo-marinated, char-grilled chicken,  
salsa picante, romaine, sour cream, queso cotija.

18

## Enchiladas de Tres Quesos V GF

Queso fresco, Monterey Jack, queso cotija,  
sour cream, roasted tomatillo salsa.

18

## Enchiladas de Pollo en Mole Poblano GF

Seasoned shredded chicken, melted cheeses,  
sour cream, mole poblano sauce.

19

# Platos Principales

## Marco Pollo Asado GF

Adobo-marinated chicken breast, mango salsa.  
Side of poblano rice, green beans, pico de gallo.

19

## Chile Relleno

Egg-battered poblano pepper, stuffed with queso  
Chihuahua, roasted corn, poblano, zucchini. Served  
over frijoles charros, rustic salsa roja, sour cream.

16

## Arrachera al Carbon GF

All-natural marinated skirt steak,  
poblanos, queso fresco, tres chiles salsa roja.  
Side of frijoles charros, grilled vegetables.

33

## Bistec a la Mexicana GF

All-natural sliced skirt steak, tomato, onion,  
garlic, serrano, jalapeño, avocado.  
Side of frijoles charros, poblano rice.

33



## Salmon a la Antonio GF

Salmon, roasted red bell pepper sauce,  
ancho honey glaze.

Side of golden rice, green beans, pico de gallo.

26

## Pescado Paraiso GF

Roasted tilapia, avocado salsa, ancho honey glaze.  
Bed of mixed grilled vegetables.

23



## Camarones a la Diabla GF

Spicy adobo-marinated shrimp, avocado salsa,  
ancho honey glaze.

Side of golden rice, grilled vegetables.

25

## Filet de Res y Papas Fritas

8 oz. grilled filet mignon, french fries.

38

Add 2 Shrimp 4

Add Lobster 12



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3.7.21



