

# HELENA'S

MEXICAN RESTAURANT



*Falls Church, VA*

## MARGARITAS

**KIKI'S MARGARITA REG 12 GRANDE 22**  
House tequila, Gran Gala, simple syrup & fresh lime

**SKINNY MARGARITA REG 14 GRANDE 24**  
House tequila, Gran Gala & fresh lime

**FLAVORED MARGARITA REG 14 GRANDE 24**  
Mango, Pineapple, Passion Fruit, Strawberry, & Spicy

**CADILLAC MARGARITA REG 14 GRANDE 24**  
Reposado tequila, fresh lime juice, simple syrup & Grand Marnier.

**FROZEN MARGARITA 15**  
House margarita blended into a smooth frozen margarita.

**MARGARITA PITCHER 40**  
Add Flavor \$5

## COCKTAILS

**LA VIDA SOLO ES UNA 14**  
Reposado tequila, House-made hibiscus Juice, fresh lime, Grand Marnier, & guava Juice

**FLAKITA'S RED SANGRIA 11**  
Red wine, hibiscus juice, Licor 43, & orange juice

**MELISSA'S MEZCALITA 12**  
Mezcal, house-made hibiscus Juice, Gran Gala & fresh lime

**PALOMA 12**  
House tequila, fresh grapefruit juice, & Squirt soda

**MICHELADA 11**  
Clamato tomato juice, Mexican beer, freshly squeezed lime & spices

**SANGRIA PITCHER 40**

**STRAWBERRY DAIQUIRI 14**  
Strawberries, lime, and rum blended into a smooth, refreshing cocktail.

**MOJITO 10**  
House rum, fresh lime, & mint  
**Add Flavor \$2**  
**Mango, Pineapple & Passion Fruit**

**PIÑA COLADA 14**  
Coconut, pineapple, and rum blended into a smooth tropical cocktail.

**MANGO MARTINI 11**  
Malibu Mango Rum, Licor 43 & a splash of passionfruit

## BEER & SELTZER

**DRAFT**  
Pacifico-Modelo Especial-  
Dos XX-Monopolio Lager  
Clara

**BOTTLE BEER**  
Dos XX Amber  
Dos XX Lager  
Tecate  
Corona  
Corona Light  
Miller Light  
Modelo Negra  
Modelo Especial  
Pacifico  
Monopolio IPA  
Heineken

**SELTZER**  
White Claw Mango

## MOCKTAILS & NA BEER

**FROZEN 10**  
Strawberry Daiquiri & Piña Colada

**SEASONAL MOCKTAIL MKT**

**FLAVORED MOJITO 8**

**NA BEER 6**  
NA Corona & NA Heineken

**AGUA FRESCA 4.5**  
Horchata & Jamaica

**MEXICAN COKE 4**

**JARRITOS 4**

**COFFEE 3.5**

**FOUNTAIN DRINKS 3.5**

## SOFT DRINKS

## WINE

RED WINE	60Z	90Z	BTL
ESCUDO ROJO CABERNET	10	16	40
TERRA VEGA MERLOT	9	15	38
BODEGA TORO CENTENARIO MALBEC	9	15	38
MATSU TORO EL PICARO Tempranillo	10	16	40
HACIENDA LOPEZ DE HARO Rioja	9	15	38
WHITE WINE			
OZU CHARDONAY	9	15	38
RIVER WALK CHARDONAY	10	16	40
ALTO TIERRUCA SAUVIGNON BLANC Reserva	9	15	38
ROSE			
CHATEAU LA GORDONNE	10	16	40



Parties of 8 or more, an automatic gratuity of 20% will be added to the bill

# APPETIZERS

- QUESO DIP** <sup>GF</sup> **12**  
 Monterey Jack & white american cheese served with tortilla chips  
*Add Chorizo \$3*
- GUACAMOLE** <sup>GF</sup> **MKP**  
 Fresh avocados, jalapeño, cilantro, fresh lime juice, onions, tomatoes, & served with tortilla chips
- ALEX'S ASADA FRIES** **14**  
 Fully loaded with grilled steak, cheese sauce, pico de gallo, creamy chipotle sauce, & guacamole
- CHICKEN WINGS** <sup>GF</sup> **14**  
 Buttery guajillo-ancho sauce with a kick of spice, served with celery sticks & creamy chipotle dressing

- CALAMARI** <sup>GF</sup> **15**  
 Lightly fried calamari with guajillo cream sauce, árbol aioli, & sweet peppers
- QUESADILLA** **13**  
 Flour tortilla filled with Oaxaca cheese, served with a side of sour cream, pico de gallo, lettuce, & guacamole  
*Add Chicken Tinga \$3/ Birria \$5/ Carne Asada \$4/ Mushroom \$3*
- YANETH'S CORN RIBS** <sup>GF</sup> **11**  
 Corn ribs with smoky butter, pequin lime crema, & topped with cotija cheese

## SOUPS & SALADS

- POZOLE VERDE** <sup>GF</sup> **16**  
 Chicken, hominy, tomatillo, jalapeño, & poblano pepper served with cabbage, cilantro, radish, onion, lime, & avocado
- HELENA'S SALAD** <sup>GF</sup> **12**  
 Mixed greens topped with grape tomatoes, mango, pineapple, radish, & roasted peanuts, tossed in our house-made citrus passion fruit dressing.  
 Add Grilled Chicken 7  
 Add Shrimp 8  
 Add Steak 9  
 Add Salmon 13
- FIESTA SALAD** <sup>GF</sup> **11**  
 Mixed greens, fried tortilla strips radish, cotija cheese, avocado, pico de gallo & creamy chipotle dressing  
 Add Grilled Chicken 7  
 Add Shrimp 8  
 Add Steak 9  
 Add Salmon 13

## SIDES <sup>GF</sup>

- BROCCOLINI** **6**     **PLÁTANOS** **6**  
**FRIES** **5**             **FRITOS** **6**  
**BLACK BEANS** **5**     **MEXICAN RICE** **5**  
**CHARRO BEANS** **5**     **WHITE RICE** **5**  
 Braised pinto beans with pork

## LUNCH SPECIALS

Everyday 11:00 AM to 4:00 PM

- BURRITO** **15**  
 Flour tortilla filled with your choice of protein, Mexican rice, black beans, cheese, lettuce, pico de gallo, & creamy chipotle sauce  
 Add Chicken Tinga \$3/ Birria \$5/ Carne Asada \$4/ Mushroom \$3
- RICE BOWL** <sup>GF</sup> **13**  
 Served with your choice of protein, rice, & beans topped with salsa, sour cream, cheese, lettuce, & pico de gallo  
 Add Chicken Tinga \$3/ Birria \$5/ Carne Asada \$4/ Mushroom \$3
- BIRRIA CHIMICHANGA** **17**  
 Golden fried chimichanga stuffed with birria, rice, beans, cheese, pico de gallo, and chipotle sauce, finished with guajillo roja sauce, pequin lime crema, queso fresco, arugula, & radish
- FAMOUS WILLY'S CHILAQUILES** <sup>GF</sup> **14**  
 Crispy tortilla chips tossed in your choice of salsa verde or roja, topped with chile pequin lime crema, fresh lettuce, queso fresco, & two eggs your way  
 Add Chorizo \$3/Carne Asada \$4
- BRUNCH FAJITA** \* **22**  
 Grilled steak and eggs served fajita-style with Mexican rice, black beans, sautéed onions, & warm flour tortillas, served with sour cream, guacamole, lettuce, & pico de gallo
- BREAKFAST TACOS** <sup>GF</sup> **16**  
 Three tacos filled with scrambled eggs and chorizo, topped with salsa verde, fresh cilantro, onions, & queso fresco. Served with Mexican rice and black beans

## CEVICHE & AGUACHILE

- CEVICHE MIXTO** \* **17**  
 Fresh fish and shrimp marinated in lime juice and house ceviche dressing, with sweet potato purée and finished with crispy calamari, watermelon radish, cilantro, red onion, toasted cancha, & choclo
- CEVICHE TROPICAL** \* **15**  
 Fresh fish and shrimp marinated in lime and house ceviche dressing, with avocado, cilantro, mango, pineapple, & red onion, served with crispy tostones
- CEVICHE DE CAMARONES** <sup>GF</sup> **14**  
 Shrimp with habanero lime/lemon marinade with red onion, cilantro, radish, mini sweet peppers & avocado
- CEVICHE DE PESCADO** \* **15**  
 Fresh white fish marinated in a citrus passionfruit dressing, served with watermelon radish, choclo, red onion, cilantro, sweet potato purée, & avocado
- AGUACHILE VERDE** <sup>GF</sup> **15**  
 Shrimp aguachile verde in tomatillo lime sauce with red onion, cucumber, cilantro, & avocado
- AGUACHILE ROJO** <sup>GF</sup> **15**  
 Shrimp aguachile in guajillo-ancho sauce with mango, red onion, watermelon radish, & avocado

\* May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# TACO PLATTER <sup>GF</sup>

All taco platters are served with three tacos, Mexican rice, & black beans

- BIRRIA** 20  
Shredded braised beef with Oaxaca cheese topped with cilantro & onion
- CARNE ASADA \*** 19  
Grilled marinated steak topped with salsa verde, cilantro, & onion
- SHRIMP** 19  
Crispy shrimp topped with creamy slaw, cilantro, & pickled red onions

- FISH** 19  
Flash fried cod fish topped with creamy slaw, cilantro & pickled red onions
- MUSHROOM** 18  
Shiitake & portobello mushroom with cheese crusted on tortilla topped with spicy aioli, red cabbage, & cilantro

- PORK BELLY** 19  
Crispy pork belly topped with pequín lime crema, queso fresco, cilantro, & pickled red onions
- MIXED PLATTER** 21  
Choose any three tacos



## FAJITAS

Served with Mexican Rice & black beans, sour cream, guacamole, lettuce, pico de gallo, sautéed onions & Flour tortillas  
Add White American cheese for \$1

- STEAK \*** 28
- CHICKEN** 24
- SHRIMP** 27
- MUSHROOM** 23
- COMBO** 30  
Choice of any two proteins
- DELUXE \*** 35  
Grilled chicken, Steak & Shrimp
- CAMARONES BROCHETTE** 26  
Bacon-wrapped shrimp

## ENCHILADAS <sup>GF</sup>

All three enchiladas are served with Mexican rice & black beans  
garnished with arugula, pequín lime crema, radish, queso fresco and your choice of Mole 🌶️, Verde, Suiza or Rojas

- CHEESE** 17    **MUSHROOM** 21
- CARNE ASADA \*** 22    **MIXED** 24  
Choose any three  
Proteins:  
-Carne Asada \*  
-Birria  
-Shrimp  
-Mushroom  
-Chicken Tinga
- BIRRIA** 23
- SHRIMP** 23
- CHICKEN TINGA** 21

## ENTREE

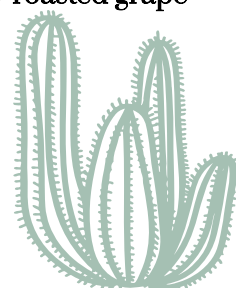
- POLLO AL PASTOR <sup>GF</sup>** 22  
Half grilled young chicken with an adobo rub, served with white rice, guajillo cream sauce, pineapple-mango salsa, & tostones
- CHORIPOLLO <sup>GF</sup>** 22  
Sautéed chicken breast topped with dipping cheese sauce and Mexican chorizo, finished with fresh pico de gallo & guacamole. Served with Mexican rice and charro beans

- SALMON TOSTADA <sup>GF</sup>** 25  
Marinated salmon served on a crispy corn tortilla with black beans and cabbage slaw, topped with pequín lime crema, queso fresco, pico de gallo, & guacamole
- BRONZINO <sup>GF</sup>** 26  
Grilled Bronzino marinated in our signature zarandeado-style seasoning sauce. Served with seasonal vegetables & house-made sauce

- RIBEYE <sup>GF</sup> \*** 35  
Grilled ribeye served with smashed crispy potatoes, broccolini with chimichurri sauce, & a smoky butter sauce

- CARNE ASADA <sup>GF</sup> \*** 28  
10oz Skirt steak with house creamy garlic butter, served with rice, beans, & grilled onion served with tortillas
- MAR Y TIERRA <sup>GF</sup> \*** 36  
New York strip steak and jumbo shrimp, smashed crispy potatoes with chimichurri sauce, broccolini, & a smoky butter sauce

- CAMARONES A LA DIABLA <sup>GF</sup>** 25  
Jumbo shrimp in guajillo cream sauce, served with rice garnished with arugula & roasted grape tomatoes



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## JR'S & LEO'S MENU

Kid's Under 12

All served with fries and a kid's drink



**CRISTEL'S CHEESE QUESADILLA**

9

**KID'S TACO** <sup>GF</sup>

Steak\* or Chicken

9

Add extra taco \$3

**CRISPY CHICKEN STRIPS**

9

## DESSERTS

**TRES LECHES**

Sponge cake with traditional tres leches sauce, seasonal fruit, whipped cream, & light toasted coconut flakes

10

**EMILY'S CHURROS**

Fried churros with a dipping chocolate sauce & our house-made hibiscus sauce

9

**CHEESECAKE FLAN** <sup>GF</sup>

Smooth blend of creamy cheesecake and traditional flan, topped with raspberries & hibiscus sauce

10

**ABUELITA'S CHOCOLATE CRÈME BRÛLÉE** <sup>GF</sup>

Rich and creamy Mexican chocolate custard with a perfectly caramelized sugar crust

10

**ICE CREAM** <sup>GF</sup>

Two scoops of vanilla ice cream

6



**VIEW MENU • CATERING • SPECIALS**

**LOCATIONS**

**HELENA'S MEXICAN RESTAURANT – FALLS CHURCH**

**502 W BROAD ST #5, FALLS CHURCH, VA**

**HELENA'S MEXICAN RESTAURANT – ALEXANDRIA**

**5735 TELEGRAPH RD, ALEXANDRIA, VA**

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