



TONAYAN

MEXICAN RESTAURANT

AIRMONT, NY

ORDER ONLINE

TONAYANRESTAURANT.COM



APPETIZERS



TOP SHELF GUACAMOLE 9

Made fresh at your table.

QUESO DIP 8

A blend of creamy cheeses, melted dip, and roasted green chiles.

ULTIMATE CEVICHE 13

Scallops, shrimp, tilapia and octopus marinated in citrus juices mixed with tomatoes, onions, cilantro, carrots, cucumber and avocados. Drizzle with olive oil.

RAJA TAQUITOS 10

Crispy corn tortilla stuffed with roasted poblano peppers, and potatoes, topped with corn, caramelized onions and mixed cheeses. Served with cabbage, pico de gallo, avocados, and cilantro crema.

Topped w/pork, chicken, or ground beef +2

BABY CHIMICHANGAS 9

Lightly fried mini chimichangas filled with shredded chicken and Jack cheese. Topped with a mild sauce and served with guacamole and sour cream.

SOUPS & SALADS

CHICKEN TORTILLA SOUP S BOWL 7 L BOWL 10

Tender chunks of grilled chicken with avocados and cheese. Topped with crispy tortilla strips.

SOPA DE ALBONDIGAS

A delicious Mexican soup made with fresh pork and beef meatballs with seasonal vegetables in a broth served with diced onions and cilantro on top.

COLORADO CHICKEN SALAD 14

Wood grilled chicken, mixed greens, sugar roasted pecans, dried cranberries, roasted corn, cilantro vinaigrette, tortilla chips, and avocado slices.

SOUTHWESTERN CAESAR SALAD 12

A new twist on the traditional Caesar Salad with corn, tomatoes, cotija cheese, black beans, tossed in chipotle-ranch dressing.

Substitute for: Steak +4 | Shrimp +6 | Salmon +7

FIESTA TACO SALAD 10

Large crispy flour tortilla bowl filled with seasoned ground beef or shredded chicken, romaine lettuce, corn, tomatoes, black olives, mixed cheese, garnished with pico de gallo, guacamole, and sour cream.

TONAYAN CHOPPED SALAD 11

Romaine, chopped tomatoes, jicama, sweet onion, avocado, corn, garbanzo beans, cucumbers, roasted red peppers, and cotija cheese, along with a chipotle ranch dressing.

Add Salmon +7 | Steak +4 | Shrimp +6 | Chicken +3

BURRITOS

BURRITO BOWL 14

Chicken, beef or birria bowl served with white rice, black beans, corn, pico de gallo, shredded cheese, lettuce, guacamole and sour cream.

Grilled Chicken +2 | Shrimp +5

TONAYAN BURRITO L10 D17

Choice of shredded chicken, ground beef, pork carnitas or barbacoa. Stuffed with rice and refried beans. Topped with enchilada style sauce, tomatoes, onions, Cotija cheese, lettuce, sour cream and guacamole.

STREET BURRITO 17

A street-style burrito with everything inside: whole pinto beans, rice, guacamole, cheddar cheese, sour cream and pico de gallo. Grilled or shredded chicken, birria, pork carnitas, ground beef or chorizo.

POLLO ASADO BURRITO 17

Large flour tortilla stuffed with grilled chicken, fresh vegetables, mushrooms, rice and black beans. Topped with our house tomatillo sauce and pico de gallo.

CHAMPINON BURRITO 16

Stuffed with sautéed mushrooms, spinach, black beans and rice. Topped with Monterrey Jack cheese, green sauce and sour cream.

FAJITA BURRITO L11 D17.

Large soft flour tortilla stuffed with your choice of fajita steak or chicken, rice, beans, grilled onions, and green peppers. Topped with burrito sauce and garnished with pico de gallo, sour cream, guacamole, and melted cheeses.

BORDER NACHOS 12

(NOT YOUR LAZY NACHOS!!)

Served with beans, mixed cheeses, lettuce, pico de gallo, jalapeños, black olives, guacamole, sour cream, chicken or ground beef. -Upgrade to steak or grilled chicken +2

QUESO FUNDIDO 10

Iron cast Oaxaca cheese casserole with Chorizo Sausage. Served with flour tortillas.

PHILLY ROLLS 10

Carne Asada, onions, peppers, mushrooms, and mixed cheeses rolled in egg roll wrap. Served w/ cilantro crema dip.

BUFFALO WINGS 10

Sweet and sour spicy hot wings served with a ranch dressing and your choice of regular or boneless.

TAQUITO BITES 10

Small, crispy, rolled corn tortillas with your choice of shredded chicken or pork carnitas. Served with a mild red sauce, cheese, guacamole, sour cream, lettuce and tomatoes.

QUESADILLAS

Our classic quesadillas are made with flour tortilla, mixed cheeses, garnished with lettuce, pico de gallo, guacamole and sour cream.

GRILLED QUESADILLAS L10 D13

With wood grilled marinated chicken breast and mixed cheeses, garnished with lettuce, pico de gallo, guacamole, and sour cream. Choice of Steak, Pork or Chicken

MANGO CLUB L10 D13

Mix cheeses, grilled chicken, caramelized onions, mango relish, applewood smoked bacon, avocados, served with lettuce, pico de gallo, and poblano.

MAUI QUESADILLA L10 D13

Mix cheeses, grilled chicken, caramelized onions, pineapple relish, served with avocado salsa.

FAJITA QUESADILLA L10 D13

Stuffed with cheddar cheese and chicken fajita prepared with grilled onions and red and green peppers, garnished with lettuce, tomatoes, onions, sour cream and guacamole.

SOUTHWEST QUESADILLA L10 D13

BBQ grilled chicken breast, mixed cheeses, onions, peppers, black beans, served with avocado salsa.

CHIMICHANGAS

CHIMICHANGA DELUXE L10 D16

Chicken or Beef. Topped with queso dip. Served with lettuce, sour cream, guacamole, tomatoes, rice, and beans.

CARNE ASADA CHIMICHANGA L10 D18

Stuffed with Angus steak, roasted corn, caramelized onions roasted pimiento peppers, mushrooms, and queso fresco. Topped with a roasted poblano crema sauce, guacamole and sour cream, rice and beans.

SEAFOOD CHIMICHANGA 17

Stuffed with dungeness crab, tilapia, scallops, shrimp, celery, onions, carrots, mushrooms and Monterrey jack cheese. Topped with a seafood guajillo sauce and served with sliced avocados, sour cream, mexican rice and black beans on the side.

BOMBAY CHIMICHANGA L10 D15

Stuffed w/spinach, roasted corn, green peppers, caramelized onions roasted jalapeños, carrots and queso fresco. Served with rice, black beans, guacamole, sour cream, and topped with a creamy chardonnay cilantro pecan sauce, rice, and beans.

EL PASO CHIMICHANGA 15

Your choice of chicken or ground beef. Filled with cheese topped with lettuce, sour cream, guacamole and tomatoes.

TONAYAN CHIMICHANGA 15

Choice of shredded chicken, chorizo, ground beef or pork carnitas. Topped with red enchilada sauce and melted Jack cheese and served with lettuce and tomato.

Lunch Available Daily 11:00am to 3:00pm

THE TACOS

STREET TACOS L10 D15

Tortilla covered with melted Jack cheese, caramelized onions, shredded cabbage, grilled chicken, pico de gallo and guacamole.

GRINGO BEEF TACOS L9 D14

Crispy corn shells, seasoned ground beef, lettuce, mixed cheeses, tomatoes, and sour cream.

PORK CARNITAS TACOS L10 D14

Braised pork, melted Jack Cheese, caramelized onions, shredded cabbage, pico de gallo, and queso fresco.

TEMPURA FISH TACOS L10 D15

Seasonal hand-battered with Dos Equis Beer, dill crema, shredded cabbage, and pico de gallo.

MARCO POLO 15.50

Bacon wrapped shrimp, tortillas covered with melted Jack cheese, caramelized onions, mix cabbage, pico de gallo, and roasted chipotle cream.

EMILIO'S CALAMARI TACOS 15.50

Tortillas covered with melted Jack Cheese, caramelized onions, crispy calamari, mixed cabbage, pico de gallo, and Choula garlic cream.

KOREAN TACOS D15

Two corn tortilla tacos filled with Angus steak, marinated in soy sauce and ginger, topped with Asian inspired slaw.

FRENCH TACOS 15

Tortilla covered with melted cheese, caramelized onions, homemade Mexican sausage, skirt steak, mix cabbage, pico de gallo, and our own Hickory smoked onion sauce.

MILANESA CHICKEN TACOS L10 D15

Crusted milanese chicken, wrapped in a tortilla covered with melted cheeses, roasted poblano crema, pico de gallo, and mixed cabbage.

TACOS AL PASTOR L10 D15

Melted Jack cheese, caramelized onions, mixed cabbage, braised pork, pineapple relish, pico de gallo, and Mexican crema.

ALOHA TACOS L10 D15

Melted cheese, caramelized onions, chorizo sausage, grilled chicken, spicy pineapple salsa and cotija cheese.

WORLD BEST TACOS D15

Two large tacos made with corn tortilla, melted Monterrey Jack cheese, mixture cabbage, carmelized onions, fine steak topped with mango salsa and cotija cheese.

VERACRUZ TACOS D15

Seasonal Fish, poblano crema and topped with a roasted Mediterranean salsa.

BIRRIA QUESA TACOS 17

Birria is the most traditional dish originated in Jalisco, made with juicy and tender shredded beef braised in Adobo. Served with rice and your choice of beans



All tacos are served on a hand stretched yellow corn tortilla. Served with rice, citrus chipotle slaw and your choice of charro, refried, or black beans.



ENCHILADAS

(All enchiladas are served with rice, choice of beans, and citrus chipotle slaw)

ENCHILADAS SONOMA 15.50

Two flour tortillas filled with cheddar cheese, grilled chicken, and spinach. Topped with a creamy chardonnay cilantro pecan sauce, mexican crema, and tomatoes.

ENCHILADAS SUIZAS L10 D15

Two corn tortillas rolled and stuffed with chicken and cheese. Topped with melted Monterrey Jack cheese, tomatillo sauce, sour cream, cilantro, and tomatoes.

ULTIMATE CHEESE ENCHILADAS L9 D14

Two corn tortillas topped with cheese, onions, black olives, roasted corn, and cilantro cream. Add chicken or seasoned ground beef + 1

SHRIMP ENCHILADAS 16.50

Sautéed shrimp with sun dried tomatoes, chives on a cream sauce. Topped with tomatillo sauce, Oaxaca Cheese, and drizzled with cilantro crema.

VEGETARIAN ENCHILADAS L10 D15

Sautéed spinach, zucchini, carrots, broccoli, cauliflower and roasted asparagus topped with a tomatillo sauce, Oaxaca cheese and drizzled with cilantro crema.

SEAFOOD ENCHILADAS 16.50

Two flour tortillas stuffed with dungeness crab, tilapia, scallops, shrimp, celery, onions, carrots, mushrooms and Monterrey jack cheese. Topped with a seafood guajillo sauce and served with sliced avocados, sour cream, mexican rice and black beans on the side.

ENCHILADAS CON MOLE L9 D15

2 chicken enchiladas topped with our rich apple molé sauce.



RIO BRAVO TRIO

8 oz skirt steak (carne asada), one chicken mole enchilada and three bacon-wrapped shrimp sautéed in garlic butter. Served with rice, charro beans and citrus chipotle slaw.

25

MAKE YOUR OWN COMBINATION

CHOOSE { 1 ENCHILADA, 1 TACO, 1 QUESADILLA

(ADD \$2 EXTRA FOR SEAFOOD ITEMS) Served with rice, beans, and citrus chipotle slaw.

16

SIDES

4

- REFRIED BEANS • BLACK BEANS • CHARRO BEANS •
- RED RICE • CITRUS CHIPOTLE SLAW •
- POBLANO CREMA CORN ON THE COB •
- FIRE ROASTED VEGETABLES • SEASONED FRIES •
- BROCCOLI WITH QUESO

FAJITAS

Delivered sizzling hot over a bed of sautéed red peppers, green peppers and onions. Served with rice, charro beans, pico de gallo, mixed cheese, jalapeños, sour cream, guacamole and warm tortillas.

FAJITA SALAD 16

Choice of meat grilled with bell peppers and onions over mixed lettuce, cheese, tomatoes and guacamole.
Grilled chicken | Steak | Shrimp +5

TORERO STEAK L12 D21

A giant portion of marinated Angus steak.

MATADOR CHICKEN L11 D19

A giant portion of wood grilled chicken breast.

CRIMINAL COMBO 22

Pick **TWO** of your favorites to duel it out
Steak, Chicken, or Vegetable.

VEGETABLE L10 D17

Sautéed spinach, mushrooms, carrots, broccoli and cauliflower, garnished with fresh diced tomatoes and corn.

FAJITAS TEXANAS 23

(Chicken, Steak, or Shrimp)

FAJITAS HAWAIIANAS L12 D20

Tender sliced chicken, peppers, onions, and pepper relish sauce.

LEMON GRILLED SALMON FAJITAS D22

Tender sliced salmon, cooked with olive oil, peppers, and onions.



SANDWICHES AND BURGERS

Served with fries.

EXTRA TOPPINGS: +.50

BACON | JALAPEÑO | MUSHROOMS | CHEDDAR CHEESE
SLICED AVOCADO | PEPPERS | ONIONS | BBQ

CHICKEN BACON AVOCADO 12

Charbroiled chicken breast, crisp bacon, avocado, Jack cheese, lettuce and tomato on toasted ciabatta bread.

FAJITA MELT SANDWICH 12

Steak or grilled chicken fajita style with onions, bell peppers, Jack cheese, lettuce and tomato on toasted ciabatta bread.

BBQ BAJA BURGER 12

Black Angus beef with cheddar cheese, crisp bacon, caramelized onions, lettuce, tomato and BBQ sauce on a soft potato roll.

TONAYAN BURGER 12

Black Angus beef with cheddar cheese, red onions, lettuce, tomato and mayo on a soft potato roll.

Make it fajita style with grilled peppers and onions. +.75



SOUTH THE BORDER FEATURES

L - LUNCH SIZE • D - DINNER SIZE

CHILE RELLENO L10 D15 Beer battered roasted poblano pepper stuffed with Oaxaca cheese topped with poblano queso sauce and drizzled with cilantro crema. Served with white rice, black beans, guacamole, and citrus chipotle slaw.

ARROZ CON POLLO 18 Our signature item! Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers served on a bed of rice with melted Monterrey Jack cheese, topped with our special mild sauce and garnished with sour cream, avocados and tomato. **Substitute for: Shrimp +2**

CHURRASCO 24 Grilled skirt steak topped with chimichurri sauce. Served with grilled vegetables, white rice and black beans.

SHRIMP EMBOSCADA 21 Bacon wrapped shrimp grilled to perfection on a hot skillet over sautéed vegetables covered with melted Oaxaca cheese. Drizzled with roasted poblano crema and served with rice, charro beans, and citrus chipotle slaw.

CARNE ASADA 20 El Patron's favorite. Thin slices of skirt steak charbroiled and garnished with green onions and guacamole. Served with rice, beans, and citrus chipotle slaw.

CAMARONES 1800 21 Jumbo shrimp sautéed with mushrooms, tossed in a creamy 1800 Tequila, cilantro pecan pesto sauce. Served with rice, beans and citrus chipotle slaw.

ALAMBRE TONAYAN 18 Made with thinly sliced chicken breast and braised pork, mixed with our homemade Mexican sausage, bacon, bell peppers, onion, pineapple and mushrooms, topped with melted asadero cheese. Served with citrus chipotle slaw, rice and your choice of beans.

SQUARE KNOT SALMON 21 Achiote and lemon seared salmon with roasted pineapple. Served with white rice, sautéed vegetable, citrus chipotle slaw.

BIRRIA 17 Birria is the most traditional dish originated in Jalisco, made with juicy and tender shredded beef braised in Adobo. Served with rice and your choice of beans.

PORK CARNITAS L11 D17 Braised pork served with guacamole, queso fresco, lettuce, cheese mix, pico de gallo, flour tortillas, charro beans, and rice.

PEPPER JACK ENCHILADA L11 D17 Grilled fajita chicken sautéed, bell peppers and onions, cheddar and pepper jack cheeses, accompanied with a zesty poblano sauce.

POLLA A LA CREMA L10 D18 Tender, sliced chicken sautéed with mushrooms and simmered in a rich cream sauce. Served with rice and beans. **Substitute for: Shrimp +2**

TONAYAN STIR FRY D18 Choice of chicken or shrimp sautéed with mushrooms, onions, carrots, broccoli and green peppers. Covered with melted Jack cheese and served over rice. **Shrimp +2**

RED SNAPPER VERACRUZANO D21 Grilled blackened red snapper fish topped with an all roasted Mediterranean slasa. Served with sautéed vegetables. and rice.



DAILY FEATURES

MUCHO MONDAY

1/2 Price on selected margarita pitchers

RIO GRANDE THURSDAY

Margarita with No name

TACO TUESDAY

\$1 in the bar

FINALLY FRIDAY

Cadillac Margarita \$10

(NOT VALID WITH ANY OTHER OFFER)

WEDNESDAY

\$8 Ultimate Margarita

SIESTA SUNDAY

1/2 Price bottles of wine

KIDS EAT FREE

(1 kid per adult entry)



MARGARITAS



All Margaritas are Hand-Shaken and served on the rocks

TONAYAN MARGARITA 13

Jalapeño infused Pueblo Viejo, our Pueblo Viejo Añejo mango-pineapple flavor mix, organic agave, fresh lime and tajin.

TONAYAN TOP SHELF 13

Pueblo Viejo, fresh lime juice, triple sec, agave nectar and Grand Marnier.

BLUEMOON MARGARITA 13

Tres Generaciones Silver, fresh lime juice, Cointreau and triple sec, with float or Blue Curacao

ULTIMATE MARGARITA 11

Sauza Hornitos Plata and Patron Citronge, agave syrup, and fresh lime juice.

MIL BESOS MARGARITA 13

Watermelon, infused rose water, margarita mix and a Upside Down Rose Sparkling Wine.

TORERO MARGARITA 16

Don Julio Reposado, Grand Marnier with fresh lime and our house sour mix.

PASION MARGARITA 13

Passion fruit juice, pomegranite, fresh lime, house mix and an Upside Down Prosecco Wine.

EL PRESIDENTE 11

1800 Tequila, fresh lime juice, Cointreau, Triple Sec, and Presidente Brandy.

COCONUT MARGARITA 12

Delicious homemade Coconut Mix and 1800 Coconut Tequila.

SKINNY MARGARITA 12

Under 100 calories, Avion Tequila Silver, fresh lime juice, and skinny simple syrup.

THE MARGARITA WITH NO NAME 9

House margarita made with Luna Azul Blanco 100% Blue Agave Tequila and our house made sour.

FLAVORED MARGARITA 10

Choose from Strawberry, Banana, Raspberry, Blackberry, Kiwi, Mango, Peach, Tamarind, Guava, Wild Berry, Blueberry, Melon, Watermelon.

BLACKJACK MARGARITA 12

Cazadorez Tequila, Triple Sec, lime juice, a shot of Chambord Raspberry Liquor.

SMOKEY MARGARITA 11

Peloton de la Muerte Mezcal, fresh lime juice, organic agave, tajin rim. Your choice of lime, tamarindo or cucumber.

CASA AMIGOS 14

Casa Amigos reposado tequilla, fresh lime juice, Cointreau and organic agave nectar.