



CAMPANA

Mexican Restaurants

Bienvenidos

A DIE CAMPANA RESTAURANT

We are very happy you have joined us. Mexican food is rich and exciting, not only because of its seasonings but also for its special method of preparation. Mexican Cuisine is one of the most exotic in the world dating back to the Aztec and Mayan Civilizations.

For our menu we have selected dishes from the small villages and big cities of Mexico choosing those we think would be to your taste. So order your favorite drink and food then sit back, relax and be transported to Mexico.

May you always think of your visit as a pleasant one, rewarding us with your return to La Campana in Bloomingdale or De Campana in Bensenville. Family owned and operated since 1981.

MUCHAS GRACIAS

No Identification, No Alcohol.
Dishes may contain allergies.
If you have any dietary requirements please
speak to a member of management

BOTANAS

NACHOS 10.95

Half Order 7.95

Fresh tortilla chips with beans, melted cheese, guacamole, sour cream, jalapeño peppers, and tomatoes.

NACHOS Especiales with chorizo, beef, or chicken add \$3

With steak or shredded beef add \$5

GUACAMOLE 9.95

Fresh avocado dip (10 oz.), served with tortilla chips.

QUESADILLAS 9.95

Soft corn or flour tortillas with melted cheese, guacamole, sour cream and jalapeño peppers.

QUESADILLAS Especiales with chorizo, beef, chicken or spinach add \$3

With steak or shredded beef add \$5

TAMALES 12.00

Three pork tamales with ranchero salsa or chile con carne, topped with melted cheese.

CHALECO 6.95

A tangy cheese fondue dip, served with tortilla chips.

With spinach, chorizo or beef add \$1 with steak add \$2

COCTEL DE CAMARONES 13.95

Shrimp cocktail. Mexican style.

FIESTA PLATE 17.95

Variety of our appetizers. Serves 4-5 people.

SOPAS

CHILE CON CARNE 3.95

Beef and bean chili.

ZAPATA SOUP 4.50

Chicken and Rice (Mexican style) made to order.

TORTILLA SOUP 5.95

Served with chicken, avocado, pico de gallo, cheese and crispy torillas.

ENSALADAS

TACO SALAD 10.95

Lettuce, tomato, bell peppers, onions, sour cream, avocado, black olives and cheese in crispy flour tortilla shell and covered with our chile con carne.

Substitute chile con carne with chicken or beef add \$2 steak add \$3

ENSALADA TAMPICO \$10

Fresh tossed salad with avocado slices, tomato, onions and bell peppers.

ENSALADA DE RANCHO \$4

Fresh tossed side salad, choice of dressing.

STEAK or SHRIMP SALAD 18.95

Add avocado \$3

GRILLED CHICKEN BREAST SALAD 16.95

Add avocado \$3

AVOCADO CON POLLO 12.95

Chicken salad with sliced avocado.

AVOCADO CON TUNA 12.95

Tuna fish salad with sliced avocado.

Salad Dressings

Agave - Cilantro, (Our House Dressing), Italian, French, Ranch, Thousand Island, Garlic, and Vinegar & Olive Oil

TACOS

Includes rice and beans on the side:

TACOS (3) Hard or Soft 14.75

Corn tortillas filled with your choice of beef, chicken, pork, or avocado, topped with chopped lettuce, cheese and tomatoes.

TACOS (3) Texas Style 14.95

Same as above with soft flour tortillas and sour cream.

POLLO A LA PARILLA TACOS 14.95

Grilled marinated chicken breast topped with pico de Gallo and cheese.

TACOS (3) AL PASTOR 14.95

Marinated grilled pork topped with cilantro, onion and lime. Served with your choice of corn or flour tortilla, and spicy salsa verde.

SHREDDED BEEF (3) TACOS 15.95

Topped with cilantro, onion, tomato and avocado. Choice of corn or flour tortilla.

TACOS DE CARNE ASADA 15.95

Our succulent outside skirt steak grilled to perfection, topped with lettuce, onion, cilantro, tomato and avocado. Choice of corn or flour tortilla.

FRIED MAHI MAHI TACOS (3) 14.95

Topped with cilantro, onion and tomato. Served with a side of spicy mango salsa.

TACOS DE CAMARONE (3) 15.95

Topped with cilantro, onion and tomato. Served with your choice of corn or flour tortilla and a spicy chipotle salsa.

GRILLED FISH TACOS (3) 15.95

Tortilla and lime crusted Tilapia topped with cilantro, onion, tomato and lime. Served with a side of spicy chipotle salsa and your choice of corn or flour tortilla.

ENCHILADAS

Includes rice and beans on the side

ENCHILADAS DE CASA 14.95

Three corn tortillas with your choice of fillings and salsa. Topped with cheese.

Fillings: • Chicken • Beef • Pork • Spinach • Cheese • Beans • Vegetarian beans • Steak or Shredded Beef + \$1 each

Salsa: • Guajillo (roja) • Tomatillo (verde) • Molé • Chile Con Carne • Ranchera • Suiza (Campana salsa & sour cream)

ENCHILADAS CAMARONE 15.95

Three corn tortillas filled with seasoned shrimp and covered with our Campana suiza salsa and cheese.

ENCHILADAS MEXICANAS 14.95

Three enchiladas - one red, one white and one green with choice of filling, beef, chicken, pork or cheese.

With steak or shredded beef add \$1 each

BURRITOS

Includes rice and beans on the side.

Substitute filling with Steak, Shredded Beef or Shrimp add \$5

BURRITO GRANDE 12.95

Extra large flour tortilla filled with beef, chicken or pork, then grilled & topped with ranchero salsa and melted cheese. Also available with salsa verde or chile con carne.

BURRITOS COLORADO 14.95

Three flour tortillas with a light spread of beans filled with slow cooked seasoned pork, topped with cheese and ranchero salsa.

BURRITOS VERDE (Tomatillo Salsa) 14.95

Same as above with fresh tomatillo salsa and sour cream.

BURRITO ESPECIALES 14.95

Three flour tortillas with a light spread of beans filled with chorizo (Mexican sausage), topped with cheese and ranchero salsa.

BURRITO POTOSINO 15.95

Skirt steak and light refried beans wrapped in extra large flour tortilla and grilled. Served with rice, guacamole, sour cream, lettuce, tomato on the side.

CHIMICHANGA 13.95

Large flour tortilla deep fried with your choice of beef, chicken or pork, covered with chile con carne, melted cheese, sour cream and guacamole.

VEGGIE BURRITO GRANDE 10.95

Seasoned grilled tomatoes, onions and peppers in a large flour tortilla. Topped with cheese and ranchero salsa. Served with rice and beans.

GRINGO BURRITO

Extra large flour tortilla filled with beans, lettuce, tomato and cheese then grilled.

Beef, chicken or pork. \$9

With rice and beans add \$3.95

FAJITAS

Especial de la Casa

Local grass fed beef

Add six grilled shrimp to your fajitas \$9

Served with rice, beans, pico de gallo, sour cream and your choice of corn or flour tortilla

FAJITAS AL CARBON — for one 23.95 for two \$47

Sliced outside skirt steak grilled with onions, tomatoes, green peppers and poblano peppers.

FAJITAS DE POLLO — for one 18.95 for two \$37

Breast of chicken sliced and grilled with onions, tomatoes, green peppers, poblano peppers and mushrooms.

FAJITAS DE CAMARONE — for one 23.95 for two \$47

Shrimp grilled with onions, tomatoes, green peppers, poblano peppers and olives.

FAJITAS COMBO — for one 22.95 for two \$45

Steak and chicken grilled with onions, tomatoes, green peppers and poblano peppers.

VEGGIE FAJITAS — for one 12.95 for two 24

Seasoned and grilled onions, tomato, poblano peppers, green peppers and mushrooms.

PLATOS TRADICIONALES

Includes rice and beans on the side:

TIJUANA TAMALES 15.95

Three pork tamales covered with melted cheese and ranchero salsa or chile con carne salsa. Served with sour cream and guacamole.

CHILES RELLENOS

Stuffed poblano peppers covered with ranchero salsa, filled with your choice of beef or cheese, served with sour cream and tortillas.

SINGLE 9.95 DOUBLE 15.95 Ala Carte \$6

With steak or shredded beef add \$3

FLAUTAS (3) 15.95

Called "Flutes" because of their long slender shape. A deep fried corn tortilla filled with your choice of beef or chicken.

Served with sour cream & guacamole.

With shredded beef add \$1 each

FLAUTAS CANCUN (2) 16.95

Two large corn tortillas fried & filled with shredded beef covered with our special avocado salsa.

TOSTADAS (2) 11.85

Crisp, open face tortillas topped with beans and choice of beef, chicken or avocado. Served with lettuce, tomato, cheese and sour cream.

With steak or shredded beef add \$3 each

SOPES (2) 13.95

Hand made corn massa bowl deep fried, filled with beans and your choice of beef, chicken, pork or chorizo. Topped with lettuce, tomato, cheese and sour cream.

With steak or shredded beef add \$3 each

JUMBO QUESADILLAS

Grilled tomato, onion, bell peppers, poblano peppers and melted cheese all wrapped in a large flour tortilla with sour cream and guacamole on the side.

Steak 21.95 Chicken 18.95 Veggie 11.95 Shrimp 21.95

COMBINACIONES

All combination plates served with rice, beans, guacamole, sour cream and jalapeno peppers.

For substitution with steak add \$1 per item

CAMPANA PLATE 19.95

One chicken enchilada, one crispy beef taco, one beef chile relleno and bistek a la Mexicana.

AZTECA PLATE 18.95

One chicken flauta, one beef enchilada, bistek a la Mexicana and one crispy beef taco.

MARIACHI PLATE 15.95

One pork burrito, one chicken enchilada and one Texas style beef taco.

ACAPULCO PLATE 15.95

One beef tostada, one cheese enchilada and one crispy chicken taco.

RANCHERO PLATE 15.95

One beef flauta, one chicken tostada and one pork burrito.

BISTEK

Local Grass Fed Beef

Includes salad with your choice of dressing, substitute a bowl of soup for salad add \$2. Corn or flour tortillas by request.

CARNE ASADA 28.95

Skirt outside steak grilled to your order. Served with rice, beans, guacamole and Mexican papas.

CARNE A LA TAMPIQUENA 29.95

The same exquisite steak as above with a cheese enchilada on the side, and fried poblano peppers. Served with rice, beans, and guacamole.

LOMO EN CHILE DE ARBOL 28.95

Succulent ribeye steak grilled then simmered in a spicy chile de arbol salsa. Served with rice, beans and guacamole.

CARNE A LA MILANESA 28.95

Ribeye steak seasoned and breaded, pounded very thin, served with rice, beans, guacamole and Mexican papas.

BISTEK A LA MEXICANA 29.95

Mexican pepper steak seasoned with bell peppers, tomatoes, onions in our special salsa, mild or hot. Served with rice, beans, and guacamole.

ALAMBRES (Shish kebob) Single Skewer 16.95 Double Skewer 28.95

Two marinated beef skewers with bacon, green peppers, onions and tomatoes. Served with rice, beans and guacamole.

MAR-Y- TIERRA with Garlic Shrimp in shell 28.95 With Breaded Shrimp 24.95

Our succulent skirt steak and three large garlic shrimp or three breaded shrimp. Served with rice and Mexican papas.

POLLO

Includes salad with your choice of dressing, substitute a bowl of soup for salad add \$2. Corn or flour tortillas by request.

POLLO EN MOLE (OAXAQUENO) 19.95

Chefs specialty. A half chicken covered in our very own "Mole" salsa & a light sprinkle of sesame seed. Served with rice and beans.

POLLO MEXICANA 18.95

Half chicken lightly fried with grilled onions, tomato and peppers. Served with rice, beans and guacamole.

ARROZ CON POLLO 15.95

Chicken sauteed with green peppers, tomato, onion and Spanish olives topped with ranchero salsa and sour cream.

POLLO A LA PARILLA 18.95

Grilled marinated chicken breast, served with rice, Mexican papas and guacamole.

MARISCOS

Includes salad with your choice of dressing, substitute a bowl of soup for salad add \$2. Corn or flour tortillas by request.

CAMARONES A LA PLANCHA 28.95

Six large grilled in shell garlic shrimp served with rice, Mexican papas and garlic bread.

CAMARONES MARIPOSA 16.95

Breaded butterfly shrimp with rice and cocktail sauce.

CAMARONES A LA VERACRUZANA 22.95

Shrimp sauteed with green peppers, onions, Spanish olives and tomatoes in a light tomato garlic salsa. Served with rice.

HUACHINANGO VERACRUZ 23.95

Grilled filet of red snapper with Spanish olives, tomato, onion, green peppers in a light garlic tomato salsa.

PESCADO VALLARTA 23.95

Grilled filet of red snapper in light garlic butter and wine salsa with Mexican papas and rice.

BACALAO 22.95

Lightly breaded pan fried cod topped with a garlic butter and wine salsa. Served with Mexican papas and rice.

BACALAO A LA VISCAINA 22.95

Lightly breaded pan fried cod fish topped with Spanish olives, tomato, onion, green peppers in a light garlic tomato salsa.

CAMARONES A LA DIABLA 22.95

Grilled shrimp simmered in a spicy chile de arbol salsa. Served on a bed of rice with avocado.

TORTAS

All tortas are prepared with avocado, beans, sour cream, lettuce, tomato, onion, and jalapeños.
Served with french fries or mexican papas
Add cheese 50¢

TORTA DE ASADA 15.95

Our juicy skirt steak diced and grilled to perfection.

TORTA DE POLLO 14.95

Marinated grilled chicken breast.

TORTA DE AVOCADO 12.95

Avocado slices, beans, lettuce, tomatoes, onion and cheese.

TORTA DE MILANESA 15.95

Breaded ribeye, grilled to perfection.

CHORIZO CON HUEVO TORTA 13.95

Mexican sausage scrambled with 2 eggs.

TORTA AL PASTOR 14.95

Marinated grilled pork.

GRILLED VEGGIE TORTA 12.95

Seasoned and grilled onion, tomato, poblano, green peppers and mushrooms.

HAMBURGUESAS

Black Angus Beef

HAMBURGER \$7

With onion, tomato and lettuce.

With cheese add 25¢

MEXICAN BURGER \$9

With beans, guacamole, lettuce, tomato, onions and jalapeños.

With cheese add 25¢

Add fries or Mexican papas to your burger for \$2

Add bacon \$2

HUEVOS

All eggs served with rice and beans or potatoes, garnish and tortillas.

HUEVOS A LA MEXICANA 9.95

Scrambled eggs with onions, tomatoes & peppers; served mild.

HUEVOS CON CHORIZO 12.95

Eggs scrambled with Mexican sausage.

HUEVOS RANCHEROS 9.95

Fried eggs covered with rancho salsa.

CHILA QUELES 11.95

Fried tortilla chips with salsa verde topped with fried eggs, cheese and sour cream.

Add beef, chicken or chorizo. \$2

Add steak or shredded beef. \$3

MEXICAN OMELETTE 9.95

Eggs cooked omelette style, covered with light tomato sauce and melted cheese.

CHEESE OMELETTE 8.95

American cheese.

CARNE ASADA CON HUEVOS 16.95

(2) Eggs cooked your way with a 5 oz piece of our succulent skirt steak.

POSTRES

NIEVE FRITA (Fried Ice Cream) \$6

Choice of chocolate, strawberry or honey topping.

FLAN \$6

Mexican rum custard, whipped cream topping.

CHOCOLATE CHIMICHANGAS \$6

Nutella filled mini chimichangas served with vanilla ice cream and topped with whip cream and powdered sugar.

SOPAPIA \$6

Deep-fried pastry dough covered with honey, served with a side of strawberries and whipped cream.

BUNUELOS \$3

Mexican cookies dipped with cinnamon & sugar.

NIEVE de VANILLA (Vanilla Ice Cream) \$3

Topped with choice of chocolate, strawberry or honey, whipped cream and a cherry.

PLATANOS CON CREMA \$6

Fried bananas served with a vanilla cream sauce, topped with whipped cream and cinnamon.

CHURROS with ICE CREAM \$7

Custard filled churros with whipped cream and chocolate sauce.

SIDIES

Flauta

Beef or chicken. 3.75

Shredded beef. \$4

Taco, burrito or enchilada

Beef, chicken or pork. 3.75

Shredded beef, steak or al pastor. \$4

Seafood Taco \$4

Mahi Mahi or shrimp

Tostada

Beef, chicken or pork. 3.95

Shredded beef or steak. 4.95

Quesadilla \$2

add beef, chicken or pork. \$1

add shredded beef or steak. \$2

Pork Tamale \$4

Side Order Guacamole (4 oz.) \$4

Sour Cream

Cheese

Each 75¢

Tortilla (3)

Fresh diced jalapenos

Cilantro

Chopped onions

French fries

Mexican papas

Each \$3.95

Sliced Avocados

Rice

Refried Beans

Fresh fried jalapenos

(with lime and salt)

Rice & Beans

Salsas de Casa \$2

Picante

Mango

Ranchero

Tomatillo

Picoso Tomatillo

Suiza

Cancun

Mole

(Avocado salsa)

Guajillo

Chile de arbol

Chipotle

Chile con carne

Pico De Gallo

Jalapeno and veggie mix

(onion, tomato, cilantro mix)

BEBIDAS

CHOCOLATE MEXICANO \$4

Mexican brick chocolate melted with hot milk and cinnamon. Topped with whipped cream and cinnamon.

CAFE (Coffee) 2.50

REFRESCOS (Soft Drinks) 2.95 With Refills

JUGOS (Juices) \$3

HORCHATA 3.95 With Refills

TE (Tea) 2.95

ICED TEA 2.95

MILK 2.50

CHOCOLATE MILK 2.95

LUNAZUL[®]

Tequila

LET'S NOT COMPLICATE THINGS

For over 250 years, our family has been crafting some of Mexico's smoothest tequila. Over that time, we've learned it's always best to keep things simple, and that creating high quality tequila comes from using only the best ingredients and classic techniques. Our history and experience gives us the confidence to produce a tequila you can enjoy on any occasion. And it's our heritage that has taught us: with tequila like Lunazul, there's no reason to complicate things.

Back in 1997, well before the new tequila boom Nick and Rosario traveled to tequila town, Jalisco, Mexico to learn as much as they could of the majestic agave plant and the centuries old spirit tequila. On this first of many trips they met with master tequileros who educated them on growing, harvesting, distilling and of course tasting of the magical spirit tequila.

Today Nick and Rosario's three sons have made many trips to tequila town in Jalisco in search of a premium hand-crafted small batch tequila to bring to the Campana Restaurants. Lunazul we found to be perfect for sipping and relaxing or in our classic small batch Margaritas. Enjoy a quality tequila today - Lunazul. **Salud!**



VIEJO FASHIIONE

Lunazul Añejo Tequila, bitters, house made brown sugar simple syrup served on the rocks with orange and cherry.

MEXICAN MULE

Cinnamon Tequila, fresh lime juice, ginger beer and mint leaf.

CANTARITO

Lunazul Tequila with citrus fruits and grape fruit soda, chile, lime and salt. Served in a chilled clay pot.

Gracias

DE CAMPANA RESTAURANT

229 W. Grand Avenue
Bensenville, IL 60106

Visit Us At La Campana - Bloomingdale

ROOM AVAILABLE FOR PARTIES UP TO 75 PEOPLE

For your convenience, call ahead and your carry-out orders will be waiting

Phone: 630-595-1241

Fax: 630-595-6823

www.CampanaRestaurants.com

Not responsible for articles left in the restaurant.