



Cantina Laredo

www.cantinalaredo.com

June 2010

8000 Via Dellagio Way
Orlando, FL 32819
407/345-0186

- **Price Range** \$\$ to \$\$\$
- **Cuisine** Mexican
- **Neighborhood** Sand Lake Road

- **Credit Cards:** AE,D,DC,MC,V

Fodor's Review

You can tell that this is an upscale Mexican eatery first by the Porsches in the parking lot, and then by the aged Mexican tequila that fetches up to \$46 a bottle on the menu. The food is of course pricey, but satisfying. Among the great *platos especiales* (special plates) is *camaron Poblano asada*—a Mexican steak wrapped around a mild Pablano pepper stuffed with shrimp and Jack cheese. But if you want representative Mexican dining, go for the Laredo Platter, with a cheese chile relleno (breaded, mild pepper stuffed with cheese and fried), handmade tamale (not even in the same universe with something you'd get out of a can), a chicken enchilada, and a taco al carbon made with shredded steak. Brunch (11 AM-3 PM on Sunday) brings out a great menu that includes crab cakes Benedict (with poached egg and Hollandaise) and a dish called "Migas con huevos" (scrambled eggs with pieces of fried corn tortillas with peppers and bacon)—a great, authentically Mexican taste. If you enter from the front, you may never notice there is a small covered dining area out back that faces a courtyard with what is clearly the most spectacular fountain in central Florida (and that is saying a lot), with 20-foot-high statues that look like they came from Renaissance Europe, if it were not for the fact that the concrete just dried last month. www.cantinalaredo.com. AE, D, DC, MC, V.



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