

**Para Empezar
(For the Table)**

Salsas de la Casa	4/8
<i>Habanero (spicy) Chile-Frijol (mild) roasted tomatoes, chile jalapeño, black beans, cilantro</i>	
Guacamole	6/12
<i>Mashed avocados, onions, cilantro, jalapeños, lime juice served with totopos or warm corn tortillas</i>	
Guacamole Combo	14/18
<i>Guacamole with both Salsas de la casa</i>	
Ensalada de la Casa	9
<i>Mixed greens, pico de gallo, seasonal fruit dressing, cotija cheese</i>	
Ensalada Mixta en Aderezo de Cacahuete	12
<i>Mixed greens, avocado, panela cheese frizzled tortillas, fresh corn, sesame seeds peanut-chipotle vinaigrette Add chicken \$6 Add Shrimp \$8 Add Adobo Tuna \$10</i>	
Quesos Flameados	
<i>Chihuahua cheese baked casserole, served with fresh warm corn tortillas, and either guacamole or salsa (good for 1-2 to share)</i>	
Norteño –	
Northern style chorizo	13
A la Francesa –	
Gruyere & mushrooms	14
Con Todo y Pollo –	
All of the above and chicken	15

(Ask for a Grande to serve 3 – 4
on any of the above for +5)

**Antojitos
(Appetizers)**

Enchilada de Papa	9
<i>Corn tortilla, potatoes, spinach, peppers, corn, Chihuahua & gruyere cheese, poblano mole Also available as an entrée</i>	
Ceviche Veracruz	13
<i>Poached shrimp, spicy green olive roasted tomato salsa, avocado, mango sorbet</i>	
Ceviche de Pulpo	14
<i>African Octopus marinated in orange citrus vinaigrette, avocado, cilantro, flour tostada avocado mousse</i>	
Pastel Azteca	12
<i>Multilayered tortilla “casserole” with shredded chicken, beans, fresh corn, three cheeses, salsa roja, hoja santa drizzled with truffle oil</i>	
Flautas en Trilogía de Salsas	11
<i>Crispy corn tortillas with shredded chicken, cheese, corn, caramelized onions. Served with a trio of salsas: avocado mousse, chili aioli paste and black bean</i>	
<i>Also available as an entrée</i>	
Taquitos de Chilorio	12
<i>Slow-cooked pork mini tacos chile ancho, jalapeño vinegar, chipotle- cilantro drizzle and crema</i>	

**Changes or modifications
politely declined**

**De La Casa
(House Favorites)**

Flan de Huitlacoche	11
<i>Black Mexican truffle savory flan, grilled Portobello mushroom, goat cheese, chile paste</i>	
Tostada de Avestruz	15
<i>Seared fillet of ostrich tostadas with black beans, goat cheese, guava-chile glaze</i>	
Ensalada de Pancita	16
<i>Crackling Pork Belly, baby spinach, frizzè, pine nuts, avocado, fig balsamic vinaigrette</i>	
Callo de Hacha con Chile Morita y Mango	13
<i>Dry scallops pan seared in chile morita, sweet corn cake, avocado mousse, mango pico de gallo, chipotle aioli Also available as an entrée</i>	
Tacos de Carne Asada	14
<i>Adobo-marinated grilled skirt steak, black beans served in corn tortillas Also available as an entrée</i>	

**Parties of 6 or more are
subject to a 20% gratuity**

**Please advise your server of
any food allergies.**

**Platos Fuertes
(Main Course)**

Plato Vegetariano	19
<i>Chef’s selection of our vegetarian items</i>	
Quesadilla de Camarón	18
<i>Shrimp, spinach, dry-roasted tomatoes, Chihuahua cheese and tomatillo- chipotle salsa</i>	
Empanadas del Mercado	25
<i>Corn masa turnovers filled with sautéed black sea bass, shrimp, squash blossom puree, grilled portobello,</i>	
Burrito de Atún	23
<i>Pan seared big eye tuna wrapped in a flour tortilla with avocado, jicama relish, sesame-pasilla sauce</i>	
Magret de Pato en Mole	28
<i>Glazed Peking duck breast served over mole poblano with roasted plantains, pomegranate honey, crema, and potato cheese enchilada</i>	
Alambres de Filet Mignon	16/26
<i>Lime marinated Filet Mignon skewers, apple wood smoked bacon, red onion, Portobello mushroom, Poblano peppers, beer battered onion rings served with a lemon-basil chimichurri</i>	

**Executive
Chef/Owner
Julieta Ballesteros**

**Para Acompañar
(Sides)**

Granielote	5
<i>Corn kernels with chile aioli</i>	
Frijoles Negros	5
<i>Refried black beans</i>	
Arroz	5
<i>Mexican flavored rice</i>	
Espinaca al Gratin	5
<i>Sautéed spinach gratinée</i>	
Sweet Plantains	5
<i>Cinnamon chile spice</i>	
Chiles de la Casa	3
<i>House hot pepper mix</i>	

