

Antojitos/ Starters

- Ceviche Veracruz** 14
Poached shrimp w/ spicy green olive- roasted tomato salsa & avocado
- Ceviche Pez Monje** 16
Monkfish, citrus-lime grape relish & black currant sorbet
- Pastel Azteca** 12
Multilayered tortilla "pie" with shredded chicken, beans, fresh corn, cheese, salsa verde & hoja santa
- Taquitos de Chilorio** 12
Slow cooked pork mini tacos chile ancho, oregano & jalapeno vinegar, chipotle- cilantro drizzle & crema
- Flan de Huitlacoche** 12
Savory Mexican black truffle cake on bed of greens

- Quesos Flameados**
(Good for two or more people to share)
- Norteno** 18
Chihuahua cheese baked casserole with northern style chorizo served with corn tortillas with guacamole or salsa
- Ala Francesca** - with gruyere and mushrooms. 19
- Con Todo y Pollo** - all of the above with chicken 20

- Quesadilla de Camaron** 18
Shrimp, spinach, dry roasted tomatoes
Chihuahua cheese and tomatillo -chipotle salsa

- Chile Chilaca** 15
Mini chili rellenos filled with picadillo, guajillo sauce and black bean and corn pico de gallo

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- Plato Vegetariano** 19
Chef selection of our vegetarian items

- Plato Vegetariano Royal** 24
Chefs Grand selection of our vegetarian items

- Empanadas del Mercado** 25
Corn masa turnovers filled with sea bass and shrimp. Sautéed in a squash blossom puree, grilled portobello & goat cheese

- de Huitlacoche** 21
Corn masa turnovers filled with Mexican black truffle, zucchini "fideos" grilled portobello goat cheese and chili paste

- Burrito de Atun** 24
Pan seared big eye tuna wrapped in a flour tortilla with avocado, jicama relish, sesame pasilla sauce & crema

- Flautas en Trilogia de Salsas** 22
Crispy corn tortillas with shredded chicken cheese, corn and caramelized onions.
Served with trio of salsas: tomatillo-avocado, chili aioli paste and a velvety pinto bean

- Magret de Pato en Mole Poblano** 24
Glazed Peking duck breast served with roasted plantains, pomegranate honey, crema & panela cheese / corn enchilada

- Lomito de Puerco en Achiote** 25
Achiote rubbed free range pork tenderloin served with pineapple escabeche and a sweet plantain/ chorizo tamal.

- Tacos de Carne Asada Clasica** 25
Adobo marinated grilled skirt steak served with cowboy beans and corn tortillas

Guacamole 12
Mashed avocados with onions, cilantro, jalapenos and lime juice served with totopos or fresh corn tortillas

Salsas de la Casa 8
Habanero (spicy)
Chile-Tomate (smokey) roasted tomatoes, serrano chiles and cilantro

Combination 21
Both salsas and guacamole

Sopas y Ensaladas

- Sopa del Dia** 8
- Ensalada Mixta en Aderezo de Cacahuete** 12
Mixed greens, avocado, panela cheese frizzled tortillas, fresh corn, sesame seeds peanut-guajillo vinaigrette (with chicken add \$6)
- Hortalizas en Higos al Vino Rojo** 12
Tortilla basket filled with mixed greens, toasted nuts, avocado, goat cheese with a fig- red wine vinaigrette (with chicken add \$6)

By the piece

- Tostadas de Avestruz** 8
Fillet of ostrich tostadas with black beans, goat cheese & guava chile glaze
- Alambres de Filete a los Cinco Chiles** 14
Grilled filet mignon served with red bell peppers, mushrooms, scallions, bacon, drizzled with a five chile paste and topped with crispy onion round
- Callo de Hacha Tostadas** 9
Sauteed scallop tostada with mango salsa and avocado mouse

Para Acompañar (extras) 5

- Granielote** Corn kernels with Mexican cream
- Frijoles Negros** Refried black beans
- Arroz a la Mexicana** Mexican Red Rice
- Yucca Frita** Crispy yucca with green aioli
- Espinaca al graten** Sauteed spinach gratinee
- Sweet Plantains** Cinnamon Chile spice
- Frijoles Charros** Cowboy style pork beans (\$6)

Chiles de la Casa
house hot pepper mix
3

Aqua Loca Our

famous Mexican style sangria has fresh fruit juice and several kinds of alcohol

Glass **13**
Pitcher for two **25**
Pitcher for four or more **50**

Platos Fuertes / Entrees