

## Para Empezar (For the Table)

**Salsas de la Casa** 8  
*Habanero (spicy)*  
*Chile-Frijol (mild) roasted tomatoes, chile jalapeño, black beans, cilantro*

**Guacamole** 12  
*Mashed avocados, onions, cilantro, jalapeños, lime juice served with totopos or warm corn tortillas*

**Ensalada de la Casa** 9  
*Mixed greens, pico de gallo, seasonal fruit dressing, cojita cheese*

**Ensalada Mixta en Aderezo de Cacahuete** 12  
*Mixed greens, avocado, panela cheese frizzled tortillas, fresh corn, sesame seeds peanut-guajillo vinaigrette (shrimp or chicken +6)*

**Quesos Flameados**  
*Chihuahua cheese baked casserole, served with fresh warm corn tortillas, and either guacamole or salsa (good for 1-2 to share)*

**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  
*Corn tortilla, potatoes, spinach, peppers, corn, Chihuahua & gruyere cheese, poblano mole*

**Ceviche Veracruz** 13  
*Poached shrimp, spicy green olive roasted tomato salsa, avocado, mango sorbet*

**Pastel Azteca** 12  
*Multilayered tortilla “casserole” with shredded chicken, beans, fresh corn, three cheeses, salsa roja, hoja santa, drizzled with truffle oil*

**Flautas en Trilogía de Salsas** 11  
*Crispy corn tortillas with shredded chicken, cheese, corn, caramelized onions. Served with a trio of salsas: tomatillo-avocado, chili aioli paste and black bean*

**Taquitos de Chilorio** 12  
*Slow-cooked pork mini tacos chile ancho, jalapeño vinegar, chipotle-cilantro drizzle and crema*

**Executive Chef/Owner**  
**Julieta Ballesteros**

## De la Casa (House Favorites)

**Empanada de Huitlacoche** 11  
*Corn masa turnovers filled with Mexican black truffles, zucchini, grilled portobello, goat cheese, chile paste*

**Tostada de Avestruz** 9  
*Seared fillet of ostrich tostadas with black beans, goat cheese, guava-chile glaze*

**Callo de Hacha con Chile Morita y Mango** 10  
*Dry scallops pan seared in chile morita, sweet corn cake, avocado mousse, mango pico de gallo, chipotle aioli*

**Alambres de Filete a los Cinco Chiles** 14  
*Grilled filet mignon skewer with red bell peppers, mushrooms, scallions, bacon, drizzled with five chile paste, topped with crispy onion rings*

**Tacos de Puerco** 13  
*Chile ancho marinated pork, black beans & Chihuahua cheese, served in corn tortillas*

**Tacos de Carne Asada** 14  
*Adobo-marinated grilled skirt steak served in corn tortillas*

## Platos Fuertes (Main Course)

**Plato Vegetariano** 19  
*Chef’s selection of our vegetarian items*

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

**Empanadas del Mercado** 25  
*Corn masa turnovers filled with sautéed black sea bass, shrimp, squash blossom puree, grilled portobello,*

**Burrito de Atún** 23  
*Pan seared big eye tuna wrapped in a flour tortilla with avocado, jicama relish, sesame-pasilla sauce*

**Magret de Pato en Mole** 24  
*Glazed Peking duck breast served over mole poblano with roasted plantains, pomegranate honey, crema, and potato cheese enchilada*

**Ribeye con Chilaquiles** 26  
*Grilled prime ribeye served with a potato, huitlacoche, and chorizo chilaquiles, with fresh cilantro.*

## Para Acompañar (Sides)

**Granielote** 5  
*Corn kernels with chile aioli*

**Frijoles Negros** 5  
*Refried black beans*

**Arroz Verde** 5  
*Mexican cilantro flavored rice*

**Yuca Frita** 5  
*Crispy yucca with green aioli*

**Espinaca al Gratin** 5  
*Sautéed spinach gratinée*

**Sweet Plantains** 5  
*Cinnamon chile spice*

**Chiles de la Casa** 3  
*House hot pepper mix*

