



## Komali Menu

### Para la mesa

Queso de cabra 9 -  
Morita chile goat cheese topped with a sweet piloncillo sauce and grilled bread

Quesadillas del dia 8 ½  
Our trio of quesadillas of the day served with roasted tomato and raw tomatillo salsas

Frutas y verduras “de la calle” 8 -  
An assortment of jicama, carrots, cucumber, pineapple and mango with lime, salt and chile piquin

Antojitos Mexicanos 10 ½  
Chorizo sopes, chicken flautas, pork tostadas

Tamalitos del dia 8 ½  
Oaxaca style tamales topped with mole coloradito

Queso Fundido 8 -  
Melted Oaxaca cheese with a choice of chorizo, poblano rajitas or sautéed mushrooms

### Sopas y Ensaladas

Crema de Poblano 6-  
Poblano cream with tortilla strips, corn and queso fresco

Sopa de Fideo con Frijol 6 ½  
Cream of black beans with fideo seco , avocado, queso fresco and cilantro

Huatape Verde de Mariscos 10 -  
Tomatillo shrimp and avocado leaf broth with mixed seafood

Ensalada de Nopales 7 ½  
Nopal, tomato, cilantro, red onion and queso fresco salad with hand made corn tortillas

Ensalada de la Casa 6 ½  
Mixed greens, jicama, avocado, tomato, toasted sesame seeds and vanilla chipotle vinaigrette

## Del Mar

Filete de Huachinango 18 -  
Grilled snapper Acapulco Style with Adobo

Ceviche de Pescado 16 -  
Fish Ceviche with Avocado, cilantro, tomato, red onions and totopos

Vuelve a la vida 18 ½  
Fish, shrimp, oysters, octopus and scallops cocktail with fresh avocado

Tostada de Camaron 14 -  
Shrimp Tostada with chipotle cream

Chile relleno de Jaiba 16 ½  
Poblano stuffed with jumbo lump crabmeat, roasted tomato salsa and cilantro rice

Filete de Salmon 18 -  
Banana Leaf Wrapped Salmon, rubbed achiote and bitter orange adobo

## De la tierra

Pollo en mole negro de Oaxaca 19 -  
Bone in chicken breast, topped with black mole from Oaxaca, red rice

Enchiladas de pollo en Salsa verde 14 -  
Chicken enchiladas, topped with tomatillo salsa, lettuce, avocado and Mexican crema

Filete de res Almendrado 25 -  
Beef tenderloin with tortilla crusted and fried goat cheese served with almendrado sauce

Albondigas en Salsa de pasilla 18 -  
Mexican Meatballs with pasilla sauce and cilantro rice and handmade tortillas

Pozole de Puerco 17 -  
Braised pork pozole served with cabbage, radish, onion, lime and oregano

Chuletas de cerdo 22 -  
Grilled Pork Chop, Ancho chili and honey sauce

Filete tampiqueña 20 -  
Grilled thin cut beef tenderloin, refried black beans, enchilada de mole, grilled onions and hand made tortillas

## Postres

Chocoflan 6 ½

Impossible chocolate cake and vanilla flan topped with goat milk cajeta

Pemoles con helado de miel y amaranto 7 -

Coffee flavored corn cookies with amaranth and honey Ice cream

Crepas de cajeta 7 -

Crepes with goats milk cajeta, caramelized plantains and toasted pecans

Churros con chocolate 6 ½

Crispy sugar dusted churros with a cup of mexican “abuelita” hot chocolate

Buñuelos con piloncillo 6 -

Crispy cinnamon fritters served with piloncillo syrup

Nieves de sabores mexicanos. 6 -

Mexican Ice Creams and sorbets