

• SOPAS •

SOUPS

**SOPA DE TORTILLA**

*Tortilla Soup*

Our Version in a Hearty Pasilla Chile and Tomato Blend

8

**ALBONDIGAS**

*Chicken Meatballs*

in a Spicy Broth with Avocado and Chile de Arbol

8

• ENSALADAS •

SALADS

**ENSALADA DE TEMPORADA**

*Farmers Market Salad*

Please ask your server about today's market-fresh ingredients

14

**POLLO AL CARBON**

*Grilled Chicken*

Arugula, White Asparagus and Watermelon with Blackberry Dressing

12

**CAMARONES SARANDIADOS**

*Grilled Shrimp Salad*

with Cilantro Lime Vinaigrette

14

**ENSALADA DE ESPINACA**

*Spinach Salad*

Fried Leeks and Sapote Blanco with Hibiscus Vinaigrette

11

**ENSALADA DE CORAZONES DE ALCACHOFAS**

*Grilled Artichoke Hearts*

Heirloom Tomatoes in a Passion Fruit Vinaigrette

14

**ENSALADA DE JICAMA Y POMELO**

*Jicama and Grapefruit*

Romaine Hearts and Avocado with Agave Vinaigrette

9

369 N. Bedford

Beverly Hills, California 90210

(310) 858-7070

TabernaMexicana.com



**T A B E R N A**

M E X I C A N A

L U N C H

## • CEVICHERS •

### ATUN

*Ahi Tuna*

in Guajillo Oil with Serrano Peppers and Black Pepper Puffs

12

### CALLOS DE ACHA

*Sea Scallop*

with Fresh Passion Fruit and Truffle Salt

11

### CAMARONES Y PESCADO

*Shrimp and Halibut*

in a Citrus Marinade with Jalapeno

10

### CARACOL

*Conch*

with Fresh Coconut and Hearts of Palm

10

### OSTIONES FRESCOS

*Oysters and Salmon Roe*

with a Tequila Vinaigrette

14 – ½ DOZ

## • ANTOJITOS •

### APPETIZERS

### GUACAMOLE

with Pumpkin Seeds and Queso Fresco

9

### TIRADITO DE PULPO

*Poached Octopus*

with Roasted Jalapeno, Caper Aioli and Garlic Chips

12

### QUESADILLA DE HONGOS

*Mushroom Quesadilla*

Oaxacan Cheese and Wild Mushrooms in a Fresh Corn Tortilla

9

### CHICHARRON DE QUESO Y PUERCO

*Cheese Crackling with Pork*

Manchego and Shredded Pork

9

### TAMAL YUCATECO

*Pork Tamal*

in Guajillo Pepper Sauce

8

## • TACOS DE TABERNA •

ON CHOICE OF SOFT CORN OR FLOUR TORTILLAS

### DOS CAMINOS

*Chicken and Chorizo*

12

### CUETO EN MOLE

*Filet Mignon*

with a Mole Rub and Chipotle Aioli

14

### CHICHARRON DE PATO

*Crispy Duck*

14

### CAMARONES REBOSADOS

*Shrimp Diablo*

Bacon Wrapped Shrimp with Cabbage Slaw

14

### PESCADO DEL DIA

*Today's Fish Tacos*

12

### AL PASTOR

*Marinated Pork*

Grilled Pineapple and Tomatillo Sauce

11

## • ENCHILADAS •

### ENCHILADAS DE CONEJO

*Roasted Rabbit*

In a Green Mole Sauce

16

### RANCHEROS

*Chicken in a Spicy Red Sauce*

14

### CARNITAS VERDES

*Pork in Tomatillo Sauce*

14

### DEL MAR

*Shrimp and Blue Crab in Pachola Sauce*

16

### PECHO

*Brisket in Aacho Pepper Gravy*

14

## • LA TRADICION ENTREES •

### TRADITIONAL ENTREES

### PATO EN PIPIAN ROJO

*Duck Two Ways*

with Red Pumpkin Seed Sauce

24

### COCHINITA PIBIL

*Yucatan Pork Stew*

in Banana Leaf with Fried Plantains, Crema and Pickled Red Onions

22

### CALLOS DE ACHA Y PEPITAS

*Pumpkin Seed Scallops*

on Fresh Corn "Grits" with Huitlacoche Roasted Garlic Sauce

28

### PESCADO AL HORNO

*Today's Fish Special (Prepared in the Wood Oven)*

MP

## • FAJITAS •

### HAMBURGUESA DE FAJITA

*Fajita Burger*

with Oaxacan Cheese and Grilled Onions on a Brioche Bun

14

### FAJITAS

*Grilled Skirt Steak*

Onions, Peppers, Cactus and your choice of Flour or Corn Tortillas

18

## • PARA ACOMPAÑAR •

### SIDES

### PAPAS POBLANAS

*Oaxaca Cheese with Pasilla Peppers*

6

### FRIJOLE DE HOLLA

*Black Beans and Grilled Cactus*

5

### ESPINACAS Y ELOTE

*Sautéed Spinach and Corn*

5

### ARROZ MEXICANA

*Mexican Rice*

4

### ESTO FADO DE VEGETABLES

*Grilled Mixed Vegetables*

5

### TORTILLAS A MANO

*Handmade Flour or Corn Tortillas*

4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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### APPETIZERS

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with Pumpkin Seeds and Queso Fresco

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#### QUESO ASADO

*Grilled Queso Fresco*

with a Guajillo Sauce

9

#### QUESADILLA DE HONGOS

*Mushroom Quesadilla*

Oaxacan Cheese and Wild Mushrooms in a Fresh Corn Tortilla

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#### TAMAL YUCATECO

*Pork Tamal*

in Guajillo Pepper Sauce

8

#### CHICHARRON DE QUESO

*Cheese Crackling*

Manchego and Shredded Pork

9

#### TIRADITO DE PULPO

*Poached Octopus*

with Roasted Jalapeno, Caper Aioli and Garlic Chips

14

## • MAKE YOUR OWN TACOS •

ON CHOICE OF SOFT CORN OR FLOUR TORTILLAS,  
SERVED WITH EVERYTHING YOU NEED

### DOS CAMINOS

*Chicken and Chorizo*

16

### CUETO EN MOLE

*Filet Mignon*

with a Mole Rub and Chipotle Aioli

18

### CHICHARRON DE PATO

*Crispy Braised Duck*

18

### CAMARONES REBOSADOS

*Shrimp Diablo*

Bacon Wrapped Shrimp with Cabbage Slaw

18

### PESCADO DEL DIA

*Today's Fish Tacos*

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### AL PASTOR

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Grilled Pineapple and Tomatillo Sauce

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*Roasted Rabbit*

In a Green Mole Sauce

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### DEL MAR

*Shrimp and Blue Crab in Pachola Sauce*

16

### PECHO

*Brisket in Ancho Pepper Gravy*

14

## • PESCADOS Y MARISCOS •

### FISH AND SEAFOOD

### CALLOS DE ACHA Y PEPITAS

*Pumpkin Seed Scallops*

on Fresh Corn "Grits" with Huitlacoche Roasted Garlic Sauce

34

### PESCADO DEL DIA

*Fresh Fish of the Day*

Chef's Preparation

MP

## • LA TRADICION ENTREES •

### TRADITIONAL ENTREES

### FAJITAS

*Grilled Skirt Steak*

Onions, Peppers, Cactus and your choice of Flour or Corn Tortillas

21

### CHILE RELLENO

*Stuffed Poblano Chile*

Roasted with a Vegetable and Oaxacan Cheese Filling

18

### PATO EN PIPIAN ROJO

*Crispy Duck*

Carnitas Style with Red Pumpkin Seed Sauce

24

### CHAMORRO DE CORDERO

*Lamb Shank*

Marinated with Pasilla Chiles and Slow Roasted

22

### COCHINITA PIBIL

*Yucatan Pork Stew*

in Banana Leaf with Fried Plantains, Crema and Pickled Red Onions

21

### CARNE ASADA EN COSTRA DE CHILIES

*Prime Ribeye with Mole Rub*

Mexican Herb Fries, Shishito Peppers

38

### FIDEO SECO CON ALMEJAS

*Mussels Mexican Pasta*

with Shrimp and Squid in a Saffron Sauce

28

## • PARA ACOMPAÑAR •

### SIDES

### PAPAS POBLANAS

*Potato with Oaxaca Cheese and Peppers*

6

### FRIJOLAS DE HOLLA

*Black Beans and Grilled Cactus*

5

### ESPINACAS Y ELOTE

*Sautéed Spinach and Corn*

5

### ARROZ MEXICANA

*Mexican Rice*

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