

## APERITIVOS

(Appetizers)

### GUACAMOLE EN MOLCAJETE \$9.25

Prepared tableside—Traditional guacamole dip of avocado, tomato, onion and cilantro. Served with crispy corn tortillas.

### \*CEVICHE \$9.75

Prepared tableside—Tuna or shrimp, fresh squeezed lime, tomatoes, mango, fresh avocado, cilantro, onion and extra virgin oil. Served with crispy corn tortillas.

### TAQUITOS \$7.50

Corn tortilla stuffed with chicken, potatoes and queso fresco. Topped with avocado sauce, crema Mexicana and a tangy chile chipotle sauce. Vegetarian option available.

### ELOTE \$5.75

Traditional grilled corn with crema Mexicana, lime juice, queso fresco and chile spice.

### CHILAPITAS \$6.95

Sweet plantains stuffed with pulled pork, crème fraiche, avocado & pickled onions. Topped with chile chipotle sauce and cotija cheese. Vegetarian option available.

### TAMALES \$6.25

Steamed corn meal stuffed with shredded chicken or vegetables, wrapped in banana leaf. Topped with mole or salsa verde.

### BOTANA MEXICANA \$15.95

Sampler plate, (for two) of chicken taquitos, tamal, chilapitas and elote. Vegetarian Sampler available.

### CRISPY AVOCADO STICKS \$7.50

Crispy avocados with chipotle mayo, cotija cheese and fresh squeezed lime. Served on a bed of pickled cabbage and onions.

### QUESADILLA \$7.95

Flour tortilla with cheese and your choice of grilled chicken or steak. Served with a side of guacamole and sour cream. Vegetarian option available.

## SOPAS & ENSALADAS

(Soups & Salads)

### POZOLE OAXAQUENO \$8.25

Traditional Mexican pork stew, simmered in its own broth of chile ancho, black pepper, oregano, red onion, herbs and hominy. Served with crispy corn tortillas, queso fresco, lettuce and fresh lime.

### SOPA DE TORTILLAS \$8.25

Tomato based soup with chopped onions, tomatoes, and crispy corn tortillas. Topped with crème fraiche and queso fresco.

### ENSALADA DE AGUACATE \$7.95

Avocado salad with cactus, tomatoes, cilantro, onion and queso fresco. Topped with a lime vinaigrette dressing.

### ENSALADA DE FRUTAS \$8.95

Mixed greens with fresh orange, avocados, seasonal fruits and pickled onions. Topped with queso fresco and a homemade olive oil vinaigrette dressing.

**Add:** Grilled chicken \$4.00 Grilled steak \$4.50 Grilled shrimp \$ 5.00

## PLATILLOS

(Small Plates)

**Add rice, beans, or sweet plantains with crème fraiche and queso fresco \$2.50**

### TRADITIONAL TACOS A LA MEXICANA \$9.75

3 Soft corn tacos with grilled, marinated chicken pibil, steak, or pork. Topped with onions, cilantro, salsa verde and chipotle.

### \*TACOS A LA PARRILLA \$14.95

Grilled Ahi tuna cooked medium rare on soft corn tortillas with red cabbage, pickled onions, tomatoes, radish and avocado sauce.

### TACOS DE PESCADO O CAMARONES \$14.95

Crispy haddock or shrimp on a soft corn tortilla with cabbage and radish topped with a chipotle mayo sauce.

## PLATOS PRINCIPALES

(Entrees)

**Served with your choice of re-fried beans, black beans or sweet plantains with crème fraiche and queso fresco**

### CHILES RELLENOS DE PUERCO \$18.95

Batter fried poblano peppers stuffed with braised pork and queso fresco. Served on a bed of red rice and your choice of salsa verde or rojo sauce.

### COCHINITA PIBIL \$19.95

Braised pork slow cooked with tomatoes, onions, orange, mild chipotle sauce and chile guajillo. Served with mashed potatoes.

### CAMARONES A LA PARRILLA \$22.95

Grilled jumbo shrimp marinated in a chimichurri sauce. Served over a bed of pickled onions, jalapeno and oranges. Served with red rice.

### CARNE ASADA \$22.95

Charbroiled steak with our special marinade and poblano peppers. Served with green rice and flour tortillas.

### HUACHINANGO A LA VERACRUZANA \$23.95

Sautéed red snapper fillet topped with raisins, capers, green olives and pickled jalapeno in a tomato base sauce. Served with mashed potatoes.

### POLLO CON MOLE \$21.95

Grilled chicken breast topped with a mild chocolate chile sauce and sesame seeds. Served with red rice.

### FAJITAS \$23.95

Sizzling charbroiled chicken, steak or grilled shrimp with sautéed bell peppers, mushrooms and onions. Served with flour tortillas, cheese, sour cream, guacamole & red rice.

### CHILES RELLENOS DE ESPINACA \$20.75

Pan seared poblano peppers stuffed with spinach, cheese, pine nuts, and raisins. Served over a bed of salsa ranchera and green rice.

### CHILES RELLENOS DE POLLO \$18.95

Batter fried poblano peppers stuffed with chicken, mole and queso fresco. Served over a bed of mole sauce and rice.

### POLLO AL CARBON \$19.50

Charbroiled boneless chicken breast topped with fresh orange, jalapenos, cilantro and pickled onion. Served with green rice.

### ENCHILADAS \$14.95

Corn tortillas with your choice of steak, pork or shredded chicken. Topped with cheese and salsa verde. Served with a side of sour cream and pico de gallo. Vegetarian option available.



Bueno (Good) for Vegetarians

18% gratuity may be included for parties of 6 or more

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Prepared with raw or undercooked meat, poultry, seafood, eggs or shellfish.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.