



MARADENTRO

(Est. Brentwood, March 2016)

STARTERS

Chips and Salsa – salsa brava, salsa de molcajete **2**

Guacamole

hass avocados, serranos, red onions, cilantro **10**
(add lobster and Nueske bacon \$3)

Tamales – rajas poblanas, queso Oaxaca, salsa verde, queso fresco, crema fresca, cilantro **10**

Tres Ostiones del Día – mezcal mignonette **12**

Crab Queso – melted cotija, parmesan, Oaxaca, house chorizo, poblanos, mushrooms, lump crab, chips **13**

Tostadas de Ceviche – fresh white fish, cilantro, onions, avocado, serrano, citrus **13**

SALADS

add Jidori Chicken \$4 / steak, shrimp or hamachi \$5

Maradentro Salad – butter lettuce, goat feta cheese, sweet 100 tomatoes, avocado, spicy pistachios, pomegranate seeds, spicy queso añejo crostini, pistachio-avocado dressing **11**

BW Salad – mixed greens, butter lettuce, sweet 100 tomatoes, roasted potatoes, tri-color peppers, avocado, red onions, tamarind vinaigrette **11**

Mexican Kale Salad – kale, arugula, queso fresco, candied pumpkin seeds, pears, dried strawberries, cotija-pesto croutons, agave-lime vinaigrette **12**

SANDWICHES

add house salad or Kennebec potato chips \$3

Maradentro Burger – poblano mayo, jalapeño-jack, arugula, tomatoes, sweet onion compote **12**
(add Nueske bacon \$2 / avocado \$2)

Carnitas Torta – Chef Jose's slow-cooked natural pork, red leaf lettuce, red onions, queso fresco, Chile de Arbol aioli, tomatoes, guacamole **12**

Fish Sandwich

grilled white fish, Chile Piquín rub, Mexican cole slaw, jalapeño tartar, red onions, tomatoes, pickles **14**

TACOS

add rice and beans or house salad or potato chips \$3

Tacos de Pollo

grilled chicken, guacamole, red onions, cilantro **11**

Tacos Dorados de Camarón – crispy corn tortilla, sautéed shrimp, spicy tomato salsa, avocado **11**

Tacos de Carnitas – Chef Jose's slow-cooked pork, guacamole, onion-cilantro mix **11**

Baja Fish Tacos

Pacifico beer-battered white fish, Mexican slaw, lime crema, pico de gallo, Chile de Arbol aioli **12**

ENTREES

Enchiladas Suizas

Oaxaca cheese, tomatillo salsa, crema fresca, queso cotija, cilantro lime rice, black beans **11** (with chicken \$4)

Enchiladas de Salmón

grilled salmon, salsa de cuatro chiles, red onions, crema fresca, avocado, cilantro lime rice, market vegetables **16**

Pollo al Ajillo – Jidori free-range chicken, Chile de Arbol garlic butter, cilantro lime rice, market vegetables **17**

Carne Asada – marinated skirt steak, enchilada roja, black beans, guacamole, salsa brava **24**

Pescado del Día – today's fresh catch **mkt**

lunch

Modifications at Chef's discretion. Please notify us of any food allergies. Consuming raw or under-cooked meats, poultry, and seafood may increase risk of food-borne illness. We are proud to plate our food on Heath Ceramics.

Corporate Executive Chef/Partner Jose Acevedo

1168 S. Barrington Avenue #101, Los Angeles, CA 90049
424-273-1377 | www.cocinasycalaveras.com

(bw 03/16)



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STARTERS

Chips and Salsa – salsa brava, salsa de molcajete **2**

Maradentro Salad – butter lettuce, goat feta cheese, sweet 100 tomatoes, avocado, spicy pistachios, pomegranate seeds, spicy queso añejo crostini, pistachio-avocado dressing **11**

Guacamole de Langosta – hass avocados, serranos, red onion, cilantro, lobster, nueske bacon, chips **13**

Crabiqueso – melted cotija, parmesan, oaxaca, house chorizo, poblanos, mushrooms, lump crab, chips **13**

Ajillo Shrimp Toast – Mexican sweet shrimp, chile de arbol garlic butter, ciabatta **14**

Tostadas de Ceviche – fresh white fish, cilantro, onions, avocado, serrano, citrus **15**

Cuatro Ostiones del Día
dressed with mezcal mignonette **16**

Hamachi Three Ways
cascabel ponzu, chile piquín rub, avocado wasabi **16**

VEGETABLES AND SIDES

Black Beans – chile piquín, queso fresco **4**

Cilantro Lime Rice **4**

Ejotes con Ajo – baby green beans, brown butter, crispy garlic chips **8**

Market Vegetables **9**

TACOS

Tacos Dorados de Camarón – crispy corn tortilla, sautéed shrimp, spicy tomato salsa, avocado **11**

Baja Fish Tacos
Pacífico beer-battered white fish, Mexican slaw, lime crema, pico de gallo, chile de arbol aioli **12**

Dos Gringas de Camarón – chile morita-marinated shrimp, oaxaca cheese, Yxta salsa brava, avocado salsa, red onions, cilantro, flour tortillas **14**

Surf and Turf – Lobster Taco and Filet Mignon Taco
onions, poblanos, avocado, Yxta salsa brava **17**

Tacos de Langosta – lobster, oaxaca cheese, pico de gallo, chile de arbol aioli, crispy flour tortilla **18**

ENTREES

Fish Sandwich – grilled white fish, chile piquín rub, Mexican cole slaw, jalapeño tartar, red onions, tomatoes, pickles (add potato chips \$3) **15**

Enchiladas de Salmón – grilled salmon, salsa de cuatro chiles, red onions, crema fresca, avocado, market vegetables **17**

Pollo al Ajillo – Jidori free-range chicken, chile de arbol garlic butter, cilantro lime rice, market vegetables **18**

Chef Jose's Carnitas – slow-cooked natural pork, guacamole, Yxta salsa brava, market vegetables, tortillas **24**

Chile Relleno de Siete Mares
poblano chile, shrimp, scallops, mussels, fish, clams, calamari, tomato-chile broth, ciabatta **24**

Carne Asada – marinated skirt steak, enchilada roja, black beans, guacamole, salsa brava **25**

Pescado del Día – today's fresh catch **mkt**

dinner

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BARADENTRO

TRAGOS

Maradentro Margarita.....	12
sauza 100% agave silver tequila, passion fruit simple syrup, black lava salt	
The SMP.....	12
shishito, mango, pisco barsol, chile tajín salt	
Spicy Cucumber Margarita.....	13
senda real silver tequila, house jalapeño purée, chipotle salt rim	
White Sand Sangria.....	11
el tesoro reposado tequila, white wine, fresh fruit	
Brentwood Burro.....	13
whiskey, ginger syrup, maple syrup, lime juice, soda	
Michelada del Mar.....	10
dos equis amber, house michelada mix, shrimp	

Cocktails by Cesar Arenas

CHELAS

Modelo Especial, Mexico, 4.4% can.....	5
Agua Mala Astillero IPA, Mexico, 7.1%.....	9
Allagash Curieaux, Maine, 11% draft.....	10
Dos Equis Amber, Mexico, 4.7% draft.....	6
Estrella Inedit, Spain, 4.8%.....	8
ER Revolution XPA, Eagle Rock, 5.2% draft.....	8
Hitachino White Ale, Japan, 5.5% draft.....	10
Pacifico, Mexico, 4.4%.....	6
Weihenstephan Hefeweizen, Germany, 5.4% draft.....	8
Strand Atticus IPA, Redondo Beach, 7.1% draft.....	8

VINO

White

Stoneleigh Latitude, Sauvignon Blanc, New Zealand.....	12/46
Stag's Leap, Chardonnay, Napa.....	14/54
Anterra, Pinot Grigio, Italy.....	10/38
Big Easy, Chenin Blanc, South Africa.....	10/38
Simi, Rosé, Sonoma.....	11/42
Enza, Prosecco, Italy.....	10/38
Charles Lafitte, Sparkling Rosé, France.....	11/42
Mercat, Cava, Spain.....	10/42

Red

Paul Dolan, Cabernet Sauvignon, Mendocino.....	12/46
Flor de Campo, Pinot Noir, Santa Barbara.....	14/54
Delgadillo, Red Blend, Napa.....	13/50
Opus One, Overture, Oakville.....	210

To expedite service, we open bottles of wine at the bar.

**We charge \$18 for the personal service of your wine—
up to two bottles.**

VISIT OUR OTHER LOCATIONS

Maradentro Studio City

11929 Ventura Boulevard
Studio City, CA 91604
818.358.3423

Mercado Hollywood

3413 Cahuenga Blvd West
Los Angeles, CA 90068
323.512.2500

Mercado Los Angeles

7910 W. 3rd Street
Los Angeles, CA 90048
323.944.0947

Mercado Santa Monica

1416 4th Street
Santa Monica, CA 90401
310.526.7121

Yxta Cocina Mexicana

601 S. Central Avenue
Los Angeles, CA 90021
213.596.5579