

DINNER

GUACAMOLE made fresh to order
serves 2 - \$12 serves 4-6 \$22

BOCADITOS *starters*

CHICKEN TORTILLA SOUP GRATINADO roasted tomato and pasilla chile soup, chihuahua cheese, avocado	7
MEXICAN CHOPPED SALAD grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas and toasted cumin vinaigrette	10
ENSALADA DE LA CALLE watercress, cucumber, melon, jicama, papaya, pineapple in jalapeño-lime vinaigrette <i>add chicken \$6 add shrimp \$8</i>	8
MEXICO CITY STYLE QUESADILLAS corn masa turnover filled with roasted red peppers, queso fresco, pasilla de oaxaca salsa	8
JALAPEÑOS RELLENOS tomatillo-avocado salsa, citrus crema, herb salad	8
PICADILLO EMPANADAS flaky beef filled pastry with dried fruits, almonds, spices, and our house hot sauce	10
ROASTED PLANTAIN EMPANADAS cotija cheese, black beans and chipotle aioli	9
CAZUELA DE QUESO FUNDIDO <i>served with warm flour tortillas</i> mexican three cheese fondue, rajas, chorizo, fingerling potatoes	12

CEVICHE

TUNA CEVICHE soy-lime marinade, sesame, chiles torreados, mint, cilantro	12
SHRIMP & LOBSTER CEVICHE citrus and habanero marinated mexican white shrimp and maine lobster, oranges, avocado, mexican saltines	14
TEQUILA CURED SALMON CEVICHE roasted mango-habanero salsa, mango pico de gallo, orange sea salt	11
CEVICHE TRIO a tasting of all three ceviches	16

TACOS

served with mexican rice and refried beans with a trio of salsas
please note our tacos are listed from mildest to hottest

POLLO	seared chicken breast, torreado marinade, poblano peppers, cotija cheese, crema	15
CARNITAS	slow roasted pork, green chile salsa, aged cotija cheese	15
PESCADO	grilled mahi-mahi, spicy slaw, smoked chile aioli, warm flour tortillas	17
ASADA	grilled chipotle marinated sirloin steak, caramelized onions, cotija cheese, guacamole	18
LANGOSTA	maine lobster, jicama slaw, avocado	19



ESPECIALIDADES DE LA CASA *house specialties*

FARMER'S MARKET VEGETABLE QUESADILLA	18
grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa	
POLLO A LA PLANCHA	21
spiced roasted chicken over saffron fideos, french green beans, toasted almonds, golden raisins	
CAMARONES EN CAZUELA	25
sautéed jumbo shrimp with roasted garlic and chile guajillo over saffron chorizo rice	
BLACK ANGUS SKIRT STEAK	24
marinated grilled steak with frijoles borrachos, roasted tomato, caramelized onion salsita	
RIBEYE STEAK ALAMBRE	27
brochetta of ribeye steak, applewood smoked bacon, cipollini onions, poblano chilies, arroz con crema and chimichurri sauce	

PLATILLOS TRADICIONALES *traditional plates*

JUMBO SEA SCALLOPS	25
coconut jasmine rice, jicama, grilled pineapple, passion fruit cascabel mojo	
PESCADO VERACRUZANO	27
tres chile marinated chilean seabass in traditional sauce of tomato, garlic, spanish olives, jalapeño, mexican oregano	
GRILLED SHRIMP QUESADILLA	21
open-faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms and oven-dried tomatoes	
DOS ENCHILADAS	19
roasted chicken rolled in corn tortillas with chihuahua cheese and two sauces; mole poblano and tomatillo verde	

TACOS EN CAZUELA

served with mexico city street corn, refried pinto beans, spicy cabbage slaw, warm corn tortillas

CHICKEN TINGA	19
pulled chicken simmered with chipotles, sweet and spicy roasted tomato sauce	
COCHINITA PIBIL	19
yucatecan pit-barbecue style pork, achiote, habanero pickled red onions	
CARNE PARRILLADA	21
grilled sirloin, smoked bacon, poblano chilies, guacamole, cotija cheese	
LAMB BARBACOA	20
tender lamb barbeque with pasilla chiles, citrus juice and twelve spices	
SHORT RIBS TAMARINDO	23
braised beef short ribs, tamarind, chile de árbol, lime cured onions	

SIDES

CUMIN FRIES	VEGETARIAN REFRIED BLACK BEANS
SWEET POTATO FRIES	REFRIED PINTO BEANS
MEXICAN RED RICE	SAUTÉED SPINACH WITH PEPITAS & RAISINS
SPICY CHILE TASTING	SAUTÉED SWEET PLANTAINS
BLACK BEAN CHORIZO CHILI	MEXICO CITY STREET CORN
SKILLET POBLANO CORN BREAD	

