



APPETIZER AND SALAD PLATTERS

(serves 4-6)

Chips and Salsa 9.00 _____
 Fresh tortilla chips with chipotle salsa and raw tomatillo salsa
 (habanero salsa available on request)

Guacamole Picado 28.00 _____
 Mashed avocado with white onion, tomato, chile serrano,
 cilantro, and lime: served with raw vegetables and tortilla chips

Arroz Negro con Calamares en Salsa Verde 34.00 _____
 Black rice with calamari in salsa verde

Ensalada de Jicama y Mango con Vinagreta de Cilantro 21.00 _____
 Mango and jicama salad, cilantro, lime vinaigrette and cotija

Ensalada Verde 14.99 _____
 Mixed baby lettuces, cherry tomatoes, red onion,
 and cilantro-lime vinaigrette

TACO PLATTER 36.99

(serves 4-6)

Includes fresh tortillas, lettuce, red onion, cheese,
 pico de gallo, cilantro, lime and two salsas

Total platters _____

Indicate **TWO** taco fillings per platter

Please mark clearly

carnitas Roasted pork, cilantro, onion and lime _____

al pastor Pork marinated in adobo sauce,
 grilled pineapple and salsa verde _____

al carbon Marinated skirt steak, lettuce and onions _____

tinga de pollo Shredded chicken with chipotle crema _____

SANDWICH PLATTER 36.99

(available Mon-Fri, 11am-2pm: serves 4-6)

Total platters _____

Indicate **THREE** sandwiches per platter Please mark clearly

torta de jamon con queso _____
 Double-smoked pit ham and panella cheese: served
 with tomato, avocado, lettuce, onion, roasted garlic,
 serrano aioli and pickled jalapeños

torta carnitas _____
 Roast pork sandwich with cilantro, avocado, onion,
 lime, and pickled peppers

torta al carbon _____
 Marinated skirt steak, roasted poblano peppers,
 onions and salsa rojo

torta con pollo _____
 Grilled chicken breast marinated in salsa verde:
 served with cucumber, chile serrano, pickled red onion,
 cilantro and tomato

torta verdura _____
 Grilled marinated vegetables, pickled jalapeno vinaigrette
 and griddled panella cheese

ENTRÉE PLATTERS

(serves 4-6)

Enchiladas con Pollo Estilo Morella 42.00 _____
 Traditional light corn tortillas dipped in guajillo salsa,
 sauteed and filled with chicken: served with potatoes,
 carrots, pickled jalapenos, crema and queso fresco

Pollo con Mole Colorado estilo Oaxaca 58.00 _____
 Bone-in chicken cooked in authentic mole colorado:
 served with fried plantains, rice and warm tortillas

Enchiladas de Carne 42.00 _____
 Traditional light corn tortillas filled with shredded beef,
 onion, poblano peppers and salsa verde: served with
 queso fresco, cotija cheese and crema

Costillas de Carne de Res en Barbacoa 57.00 _____
 All-natural braised beef barbacoa with cilantro rice

Puerco Veracruzana 57.00 _____
 Roasted pork shoulder marinated with lime, garlic
 and chile ancho: cooked in banana leaf and served with
 broiled pineapple in adobo and black bean purée

SIDE DISHES

(serves 4-6)

Frijoles Negros 8.50 _____
 Black beans with epazote and queso fresco

Frijoles Charros 8.50 _____
 Pinto beans with chorizo

Arroz Blanco 8.50 _____
 White rice with cilantro and lime

Arroz Verde 8.50 _____
 Green rice with jicama, apple and roasted poblano



1070 Nicollet Mall, Minneapolis
 call 612.338.6272





INDIVIDUAL BOX LUNCHES

Includes frijoles charros or jicama-pineapple salad, tortilla chips, salsa and Mexican cookies

Tacos (3) 13.50

carnitas Roasted pork, cilantro, onion and lime _____

al pastor Pork marinated in adobo sauce, grilled pineapple and salsa verde _____

al carbon Marinated skirt steak, lettuce and onions _____

tinga de pollo Shredded chicken with chipotle crema _____

Sandwiches (available Mon-Fri, 11am-2pm)

torta carnitas 12.00 _____
Roast pork, cilantro, avocado, onion, lime and pickled jalapeno peppers

torta al carbon 12.00 _____
Marinated skirt steak, roasted poblano peppers, onions and salsa

torta de jamon con queso 12.00 _____
Double-smoked pit ham and panella cheese: served with tomato, avocado, lettuce, onion, roasted garlic, serrano aioli and pickled jalapeños

torta de pollo 12.00 _____
Grilled chicken breast marinated in salsa verde: served with cucumber, chile serrano, pickled red onion, cilantro and tomato

torta verdura 12.00 _____
Grilled marinated vegetables, pickled jalapeno vinaigrette and griddled panella cheese



DESSERTS

(serves 4-6)

Pastel de Tres Leches 18.00 _____
Three milk cake



Delivery <input type="checkbox"/>	Courier <input type="checkbox"/>	Pick-up <input type="checkbox"/>
Day _____	Date _____	Time Desired _____
DELIVER TO		
Company Name _____		
Building / Address _____		

Floor _____	Suite _____	Phone _____
Contact _____		
ORDER PLACED BY		
Company _____		
Ordered by _____		
Phone _____	Fax _____	
E-mail _____		
PAYMENT		
<input type="checkbox"/> Cash	<input type="checkbox"/> Check	<input type="checkbox"/> AmEx <input type="checkbox"/> Visa <input type="checkbox"/> MCard <input type="checkbox"/> DClub <input type="checkbox"/> Disc
Acct.# _____	Exp. ___ / ___	
Name on Card _____		
House Account Number _____		
MASA USE ONLY		
Order Taken By _____		Changes Taken By _____
Set Ups YES / NO Number _____		Chips YES / NO Number _____
Additions / Instructions _____		



Call **612.338.6272** to place your order. Masa take out is available Monday through Friday for lunch and seven days a week for dinner.

Take Out orders for over 12 people must be placed before 5 PM the day before. Lunch orders for less than 12 people should be placed between 9-11 AM when possible to help ensure timeliness.

A plate charge of \$1.00 per person includes plate, napkin, fork, knife, and spoon. Delivery charges are based on location zone.

