



## ENTREMESES

appetizers, salads and soups

### Ceviche del Dia

Ceviche of the day 9.75

### Sopa de Tortilla

Tortilla soup with avocado, chile pasilla and Chihuahua cheese; served with lime and fried tortilla strips 9.00

### Guacamole Picado

Mashed avocado with white onion, tomato, chile serrano, cilantro, and lime; served with raw vegetables and tortilla chips 8.75

### Arroz Negro con Calamares en Salsa Verde

Black rice with calamari in salsa verde 9.25

### Quesadilla con Pollo y Calabaza Rostisada

Roasted squash, chicken, goat cheese, serrano chile, flour tortilla 7.50

### Ensalada de Betaveles con Queso Frito

Warm beet salad, Panela cheese, baby purslane and chipotle vinaigrette 9.00

### Ensalada de Camarones con Jicama y Mango

Mango and jicama salad, poached Gulf shrimp, orange, cilantro lime vinaigrette and cotija cheese 9.50

### Ensalada de Corazon de Palmitos

Fresh hearts of palm, local cherry tomatoes, red onion and avocado salad with mixed baby lettuces dressed with cilantro–lime vinaigrette 7.75

### Queso Fundido con Camarones

Melted Oaxacan cheese served with poblano chilies, chipotle, onions, roasted garlic and Florida Gulf shrimp 10.50

## DE MAIZ

corn-based dishes

### Enchiladas de Pato con Mole Colorado

Two traditional light corn tortillas filled with braised duck, Chihuahua cheese, crema and mole Colorado 16.00

### Enchiladas con Pollo Estilo Morelia

Two traditional light corn tortillas, dipped in guajillo salsa, sautéed, and filled with chicken; served with potatoes, carrots and pickled jalapenos 16.50

### Enchiladas con Jaiba

Two traditional light corn tortillas filled with king crab, Chihuahua cheese; served with lettuce, pickled onions, salsa verde, cotija and crema 17.50

### Huarache Tradicional

Fresh masa cake with choice of tinga de pollo; carnitas; or rajas with queso fresco 7.50

### Pozole Rojo Estilo Morelia

Guajillo broth, braised pork, hominy, cabbage, red onion and lime 8.50

### Tamal con Pollo a las Brasas

Grilled chicken tamale steamed in banana leaf with chard, Chihuahua cheese and red molito sauce 14.50

### Tacos con Arroz y Frijoles 15.50

Three tacos with rice and frijoles charros, choice of:

**al carbon** marinated skirt steak, lettuce and onions

**pescado** grilled mahi mahi, pico de gallo, lettuce and guacamole

**al pastor** pork marinated in adobo sauce, grilled pineapple and salsa verde

**tinga de pollo** shredded chicken with chipotle crema

**carnitas** roasted pork, cilantro, onion and lime



## PLATILLO FUERTES

entrees

**Pollo en Recado de Chilmole** All-natural chicken breast grilled with Yucatecan marinade, served with roasted fingerling potatoes, garlic and purslane 17.50

**Pollo con Mole Colorado estilo Oaxaca**  
All-natural half chicken cooked in authentic mole colorado; served with fried plantains, rice and warm tortillas 18.75

**Lomo de Puerco con Pipian Rojo y Calabaza**  
Roasted pork loin filled with chorizo and pepitas, served with roasted squash and mole pipian 18.00

**Puerco a la Veracruzana**  
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 19.75

**Filete al Chipotle con Queso Chihuahua y Cebollitas Verdes** Grilled 8-oz. beef tenderloin marinated with chipotle salsa and finished with melted Chihuahua cheese and grilled green onions 24.00

**Costillas de Carne de Res en Barbacoa**  
All-natural braised beef barbacoa with sauteed brussels sprouts and fire-roasted poblano chile 23.00

**Sea Bass Marinado con Salsa Guajillo y Tequila Don Julio Reposado**  
Pan-roasted sea bass marinated in adobo pastor and tequila; served with avocado puree, black rice and pineapple salsa 24.00

**Caldo de 7 Mares** Traditional coastal seafood soup served with mussels, shrimp, scallops and baby octopus in guajillo lobster broth 21.00

## PARA ACOMPANAR

side dishes

**Frijoles Negros**  
Black beans with epazote and queso fresco 4.50

**Frijoles Charros**  
Pinto beans with chorizo 4.50

**Arroz Verde**  
Green rice with jicama, apple and roasted poblano 4.50

**Brussels Sprouts**  
Sauteed with white onion, fire-roasted poblano and queso fresco 4.50

**Cebollitas Asadas**  
Grilled green onion, lime and tajin 4.50

## POSTRES

desserts

**Crepes de Cajeta**  
Buttered crepes with goat's milk caramel and candied pecans 6.50

**Pastel de Chocolate**  
Warm double chocolate spice cake served with caramel anglaise 6.50

**Pastel de Tres Leches**  
Three milk cake 6.50

**Churros**  
Warm fritters with Oaxacan chocolate sauce 6.50

**Helados y Sorbete**  
Ice cream or sorbet; served with Mexican cookies 5.50



## GLOSARIO

glossary

### Ancho Chile

A dried poblano chile, it is the most commonly used chile in Mexican cuisine

### Chihuahua Cheese

A white cow's milk cheese with excellent melting qualities. It is also known as Asadero or Oaxaca cheese.

### Chipotle Chile

A smoked then dried jalapeño with a characteristically smoky-sweet flavor

### Cotija

An aged white Mexican cheese with a salty flavor

### Crema

A creamy accompaniment similar to Crème Fraiche

### Epazote

A pungent herb with a piney aroma

### Guajillo

A dried chile with bright, lively flavor and medium to high heat

### Hominy

Dried white or yellow corn kernels with the hull and germ removed

### Masa

The traditional dough used to make corn tortillas, it comes from sun- or fire-dried corn kernels that are cooked in lime water then soaked overnight and ground into dough.

### Mescal/Mezcal

Called the "Nectar of the Gods" by Cortez, it is a liquor made from the fermentation and distillation of the pulp of the Agave plant. It differs from tequila in that it is not made from the Blue Agave and is often sold with an agave worm in the bottle.

### Panela Cheese

A white, salty Spanish cheese

### Pasilla Chile

A dark brown dried chile with deep flavors and medium to high heat

### Piquin Chiles

A very small chile with a fiery red color and heat that dissipates quickly in the mouth

### Poblano Chile

A large green chile with rich, complex, earthy flavors and medium heat

### Queso Fresco

A fresh, white, slightly salty cheese similar to Farmer cheese

### Serrano Chiles

A small green or red chile with medium to high heat, it is commonly used in fresh salsa

### Sopa

The Spanish word for soup

### Sopes

Thick tortillas with raised edges to allow for stuffing