



ENTREMESES

appetizers and small dishes

Ceviche del Dia

Ceviche of the day 8.75

Ensalada de Corazon de Palmitos

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

Guacamole Picado

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

Ensalada de Jicama y Mango con Vinagreta de Cilantro

Mango and jicama salad, cilantro, lime vinaigrette and cotija 7.00

TORTA

sandwiches

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 10.75

Torta al Carbon

Marinated skirt steak, roasted poblano peppers, onions and salsa rojo 10.50

Torta Carnitas

Roast pork sandwich with cilantro, avocado, onion, lime, and pickled peppers 9.75

Torta con Pollo

Grilled chicken breast marinated in salsa verde: served with cucumber, chile serrano, pickled red onion, cilantro and tomato 9.50

PARA ACOMPANAR

side dishes

Brussels Sprouts

Sauteed with white onion, poblano chile and queso fresco 4.50

Frijoles Negros

Black beans with epazote and queso fresco 4.50

Cebollitas Asadas

Grilled green onion, lime and tajin 4.50

Frijoles Charros

Pinto beans with chorizo 4.50

Arroz Verde

Green rice with jicama, apple and roasted poblano 4.50



PLATILLOS LIGEROS lighter plates

Platillo de Tacos 9.75

Two 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

Chilaquiles Rojos con Chorizo

Two fried eggs your way, served with chips simmered
in Guajillo salsa, onion, queso fresco and chorizo
picante 12.00

Tamal con Pollo a las Brasas

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

Camarones al Mojo de Ajo

Sautéed Florida gulf shrimp with toasted garlic, chipotle
in adobo and lime; served with cilantro rice 15.00

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 13.75

Enchiladas de Carne

Two traditional light corn tortillas with shredded
braised beef, lettuce, tomato, onion, salsa verde;
served with cotija and crema 13.75

Arroz Negro con Calamares en Salsa Verde

Black rice with calamari in salsa verde 9.25

Sopa de Tortilla con Pollo

Tortilla soup with chicken, avocado, chile pasilla
and Chihuahua cheese; served with lime and
fried tortilla strips 12.75

POSTRES desserts

Crepes de Cajeta

Buttered crepes with goat's milk caramel
and candied pecans 6.50

Pastel de Tres Leches

Three milk cake 6.50

Churros

Warm fritters with Oaxacan chocolate sauce 6.50

Pastel de Chocolate

Warm double chocolate spice cake
served with caramel anglaise 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