



MIXTECOGRILL

Entremeses

Tacos Ensenada – Two soft tortillas with Tilapia, avocado-serrano mayonnaise, cabbage, and pico de gallo. **8.00**

Empanadas de Huitlacoche – Two Turnovers filled with huitlacoche (corn mushroom and onions) garnished with cilantro, served with avocado-tomatillo sauce. **8.50**

Uchepos Gratinados – Two corn tamales with creamy poblano sauce, monterey jack cheese and esquites. **8.00**

Quesadillas Capitalinas – Three Corn Quesadillas filled with chihuahua cheese and epazote, covered in with salsa verde topped with sour cream and queso fresco, guacamole and shredded radishes. **8.00**

Tamales de Pollo – Two chicken tamales served with tomatillo salsa, sour cream and queso fresco. **8.00**

Sopa Azteca – Chile pasilla Broth served with shredded chicken, cheese, sour cream, avocado, and tortilla strips. **8.00**

Calamares al Ajillo – Wood grilled calamari mixed with baby arugula, chopped garlic cooked in olive oil and served with roasted red pepper, esquites, and limejuice. **9.00**

Guacamole – Avocado chunks with tomato, serrano peppers, cilantro, onion, and limejuice. served with chips. **8.50**

Quesos Fundidos – Melted monterey Jack and chihuahua cheeses with a choice of (**Norteño** poblano rajas and chorizo) (**Del Mar** shrimp, pineapple and chipotle glaze) (**Vegetariano** mushrooms, spinach and red peppers) with homemade tortillas. **9.50**

Ensalada de espinacas - baby Spanish salad with Oaxaca cheese, sesame seeds, roasted red pepper and drizzled with passion fruit dressing. **8.00**

Ceviche de Pescado – Fish marinated in limejuice, guajillo chile and garlic, served with red onions, tomatoes, cucumber and red peppers and guajillo chile-infusion. **9.50**

Sides

Rice.....0.....\$3.00
Guacamole.....\$3.00
Black Beans.....\$3.00
Plantains with sour cream ..
And cheese.....\$4.00

Extra Chips.....\$2.00
Habanero Salsa.....\$2.00
Moles.....\$4.00
Mashed Potatoes.....\$3.00

Platos Fuertes

Cochinita Pibil – Slow roasted pork marinated with achiote and sour orange juice, served with black beans topped with cheese, pickled red onions and habanero salsa. **20.50**

Pollo en Mole de Calabaza– Wood grilled chicken breast served in a Mexican pumpkin Mole with garlic mashed potatoes, pumpkin seeds and green beans. **20.50**

Camarones a la Diabla- Sauté black tiger shrimp in spicy salsa diablo (tomatillo-habanero sauce) served with white rice, tomatoes, onions, poblano peppers and chopped cilantro. **22.50**

Borrego en Mole Negro – Wood grilled rack of lamb served in Oaxacan black mole with garlic-mashed potatoes. **24.50**

Arroz a la Tumbada– Mexican paella with shrimp, fish, clams, mussels, and calamari in salsa de molcajete and white rice. **24.00**

Carne Asada – Wood grilled ribeye steak, served with aguachile sauce, black beans and grilled green onions. **26.00**

Puerco Borracho – Wood-grilled pork chop served in salsa borracha (pasilla, garlic, oregano and beer) served with charros style beans, grilled zucchini and crispy potatoes. **22.50**

Enchiladas a la Plaza - Morelia-style vegetarian enchilada, three tortillas dipped and fried in a guajillo sauce filled with potatoes, carrots, grilled asparagus and sliced avocado, red onions, red and green cabbage, sprinkled with queso fresco and side of rice. **19.50**

Tortitas de Lentejas – Two lentil cakes with Oaxacan cheese, roasted red peppers, grilled zucchini, creamy-mushrooms, onion, garlic, and epazote served in a tomatillo orange chipotle sauce, with spinach sautéed in garlic-olive oil, garnished and chopped cilantro. **19.50**

Enchiladas en Mole Negro – Tortillas filled with chicken, doused in a complex black mole, garnished with onion, cilantro and radishes, served with black beans topped with cheese. **20.00**

Bebidas \$2.50

Sodas ♦ Café ♦ Té ♦

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