



MIXTECOGRILL

Brunch/Almuerzo

Tortillas de Huevo

Entremeses appetizers

Tacos Ensenada – Two soft tortillas with tilapia, avocado-serrano mayonnaise, cabbage and pico de gallo. **7.50**

Uchepos Gratinados – Two corn tamales with creamy poblano sauce, Monterey dry cheese and esquites. **7.50**

Sopa Azteca – Chile pasilla Broth served with shredded chicken, cheese, sour cream, avocado, and tortilla strips. **7.50**

Guacamole – Avocado chunks with tomato, serrano chiles, cilantro, onions and lime served with tortilla chips. **7.00**

Queso Fundido – Melted Monterey jack and Chihuahua cheeses with poblano rajas, chorizo and tortillas. **7.50**

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

Mexican Omelette – Egg tortilla with chorizo and Mexican manchego cheese and black beans. **11.00**

Oaxacan Omelette – Egg tortilla with sauté mushrooms, onions, garlic and Oaxaca cheese drizzle with mole negro and fried plantains. **11.50**

Omelette vegetariano – Egg tortilla with grilled asparagus, roasted red peppers, spinach, Chihuahua cheese and black beans. **11.00**

Huevos eggs

Huevos al Bajío – Two poached eggs served in corn masa boats with black beans, creamy poblano sauce, chorizo, tomatoes and chopped cilantro. **11.50**

Huevos Motuleños – Two eggs over-easy served on tostadas with spicy Mexican sausage, black beans, grilled zucchini, fried plantains and Campechana sauce. **11.00**

Huevos a la Mexicana – Mexican style scrambled eggs with tomatoes, serrano peppers, onions, cilantro and avocado served with black beans **11.00**

Huevos Divorciados – Two over easy eggs in crispy tortilla, served with tomato guajillo sauce and tomatillo sauce, white rice, sour cream, and queso fresco. **11.00**

Huevos ala Diabla – Two poached eggs served in corn masa boats with black beans, tomatillo habanero sauce, grilled steak, sour cream and queso fresco. **13.00**

Aves poultry Carnes meats Mariscos seafood

Tacos a las Brazas – Soft homemade corn tortillas served with black beans, guacamole and grilled green onions with your choice of meat: grilled steak **15.00** chicken **14.00**

Enchiladas Suizas – Tortillas filled with grilled chicken in a creamy tomatillo sauce topped with melted Chihuahua cheese, onion, cilantro and radish beside black beans. **14.00**

Camarones Poblanos – Wood grilled black tiger shrimp, served with creamy poblano sauce and white rice, garnished with roasted red peppers. **16.00**

Chilaquiles Verdes o Rojos – Corn tortillas simmered in tomatillo-serrano or tomato-guajillo sauce topped with sour cream, queso fresco, onions and cilantro along with black beans, with your choice of: °2 eggs **11.00** °grilled chicken **13.00** °grilled steaks **15.00**

Enchiladas Vegetarianas – Tortillas filled with vegetables (mushrooms, zucchini, corn, asparagus, roasted red pepper and spinach) doused in delicious tomatillo sauce, sour cream, queso fresco, and red onion, served with black beans. **14.00**

Sides

Extra Chips.....	\$1.00
Guacamole.....	\$3.00
Habanero Salsa.....	\$1.00
Black Beans.....	\$3.00
Plantains.....	\$3.00
White Rice.....	\$3.00

Bebidas

Fresh squeezed orange juice **\$3.00**
Sodas ♦ Café ♦ Té ♦ **\$2.50**

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