

# Mixteca

AN INDIGENOUS EXPERIENCE

## TAMALE BOX

A Tamal with white Mexican rice w/veggies, black beans, & Mixteca salad.

Add Oaxacaqueño Tamal **1** | Mole Sauce **0.50**

## MOLE BOWL

Shredded chicken, black beans, white Mexican rice w/veggies, Mole Negro, topped with Mixteca salad.

## MOLE PLATE

Our Mole Negro is made from over 15 different ingredients. Served with chicken breast, Mexican white rice w/veggies, beans along with handmade organic blue corn tortillas from stone ground nixtamal.

 GLUTEN FREE  VEGAN

## A LA CARTE

### TAMAL OAXAQUEÑO

Shredded chicken with our traditional *Mole Oaxaqueño* – a mouth-watering sauce, wrapped in banana leaf for an extra moist texture. *Mild*

### TOMATILLO

Fine shredded chicken with Oregon grown tomatillos for a lite spicy filling. *Spicy*

### CHILEAJO

Shredded pork with a deep red mole sauce, known as chileajo. Chileajo is mild flavor sauce with hints of lite Smokey flavors. *Mild*

### POPEYE'S

Fresh spinach, along with *Doña Paula's* sautéed tomato sauce and *queso fresco*.

### EL JALAPEÑO

Sautéed carrots, jalapeño slices, zuchinni, green beans, *queso fresco* along with *Doña Paula's* sautéed tomato sauce. *Spicy*

### VEGAN

Sautéed zucchini, carrots, green beans, a jalapeño pepper along with *Doña Paula's* sautéed tomato sauce. *Mild*

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## SIDES & DRINKS

### ARROZ BLANCO

Mexican white rice w/veggies.

### FRIJOLES DE LA HOYA

Black beans.

### MIXTECA SALAD

Fine diced cabbage, tomato, cilantro, onions, and lime juice.

### QUINOA

Corn, radish, fresh tomatoes, jalapeños, red onion, green onion, lime juice, and cilantro.

### AGUA FRESCA

Horchata, Jamaica, Tamarind plus seasonal fruit drinks.

