

ANTOJITOS

APPETIZERS

ESQUITES

Fresh corn cut off the cob and epazote with cream. Tastes like Mexico City!!

6.95

CALABACITAS GUISADAS

Zucchini sautéed with corn, tomatoes,

And onions.

3.95

HONGOS GUISADOS

Mushrooms in butter with poblano chile

And epazote topped with cream.

3.95

PANELA EN SALSA DE TOMATE

Panela cheese quickly simmered in tomato salsa with pasilla chile strips.

Served with tortillas for scooping.

7.95

QUESO FUNDIDO

CHIHUAHUA

Melted cheese with Roasted chiles **or** Chorizo **or** Nopales
or Mushrooms. Served with tortillas. Please allow 30 minutes.

8.95

GUACAMOLE

TODA LA REPUBLICA MEXICANA

Chunky sauce of avocado, jalapeño, tomatoes,
cilantro, and onion. Served with fresh chips.

MARKET PRICE

TOSTADITAS CON CINCO SALSAS Y UNOS CHILITOS

Fresh tortilla chips with five salsas and marinated chipotles.....3.25

ENSALADA DE LA CASA.....4.95

Romaine, radishes, cucumber, and jicama with citrus vinaigrette.

ENSALADA DE NOPALES.....6.95

Estado de Mexico

Salad of cactus, tomato, onion, lemon juice, and cheese.

JICAMA Y PEPINO Jicama and cucumber with lime and chile.....4.95

SOPE DE FRIJOL NEGRO Y RAJAS

One masa cake filled with black beans, strips of poblano chile, mushrooms,
and topped with cotija cheese and cream.

6.95

SOPE DE CARNITAS

One masa cake filled with black beans, chopped pork, lettuce, and spicy salsa.

6.95

TACOS DORADOS DE PAPAS

6.95

Three small tortillas filled with potatoes and deep fried. Served on lettuce, drizzled with
avocado sauce and salsas.

TACOS DE CARNITAS

Chopped pork topped with salsa, onion, cilantro, and avocado.

10.95

TACOS DE MACHACA

Shredded beef topped with salsa, onion, cilantro, and avocado.

10.95

TACOS DE CARNE ASADA

Chopped skirt steak topped with salsa, onion, cilantro, and avocado.

11.95

PLATILLOS FUERTES

PUERCO EN NUESTRO MAS RECIENTE MOLE

Chunks of pork cooked in our newest mole, made with four chiles, almonds, sesame seeds, chocolate, and sweet spices. Served with black beans and mashed sweet potatoes.

14.95

MOLE COLORODITO DE TUTUTEPEC

OAXACA

Beef off the rib braised and covered in a rich mole of 25 ingredients. Served with mashed sweet potatoes and black beans.

15.95

MOLE DE PAPANTLA

VERACRUZ

Beef off the bone braised in a rich mole, made of chipotle chiles, ancho chiles, and aromatic spices. Served with mashed sweet potatoes and salad.

14.95

MOLE NEGRO TLAXCALTECA

TLAXCALA

One of the classic sauces of Mexico. Choose pork or chicken.

Served with refried beans and rice.

16.95

MANCHAMANTELES

OAXACA

Pork cooked in tangy sweet and spicy mole of plantains, pineapple, aromatic spices, and chile guajillo. Served with mashed sweet potatoes and black beans.

14.95

MOLE COLORODITO DE TUTUTEPEC VEGETARIANA

OAXACA

Potatoes, zucchini, tomatoes, carrots, and mushrooms covered in mole of 25 ingredients.

Served with mashed sweet potatoes and salad.

12.95

CARNE DE PUERCO CON CALABACITAS

NAYARIT

Chunks of pork slow simmered with zucchini, corn, and panela cheese. Served with refried beans and tortillas.

14.95

PUERCO EN SALSA DE FRIJOL

Chunks of pork slow simmered in salsa made with black beans and chipotle.

Served with plantain and salad.

14.95

BISTEC DE CERDO ENCHILADO

MICHOACÁN

Pork pounded thin, rubbed with a paste of chiles and vinegar, then pan fried.

Served with salad and black beans.

13.95

TOSTADAS

Two crisp tortillas topped with refried beans, lettuce, cheese, and salsa. With your choice of:

MACHACA (SHREDDED BEEF)..... 10.95

TINGA (SPICY SHREDDED CHICKEN).....9.95

CHUNKY GUACAMOLE.....9.95

FRIJOL Y QUESO (BEANS AND CHEESE).....8.95

ENCHILADAS DE MACHACA

(GRACIAS HENRY)

Three tortillas filled with crispy shredded beef, topped with a spicy mole, made with morita, ancho, and guajillo chiles with a splash of cream. Served with black beans and shredded salad.

13.95

ENCHILADAS SUIZAS

MEXICO CITY

Tortillas filled with chicken and cheese in creamy green salsa.

12.95

ENCHILADAS DE LA PLAZA

MICHOACÁN

Tortillas filled with chopped potato, corn, and carrots covered with a rich mole that includes cream and egg. Served with black beans.

11.95

ENCHILADAS DE PUYA

Three tortillas rolled around two cheeses, doused with spicy chile de puya salsa and topped with cream. Served with black beans.

11.95

CARNE ASADA ALA TAMPIQUEÑA

CLASSIC MEXICO CITY DISH FROM THE 1940'S

Seared beef, green enchiladas, poblano chile strips, guacamole, and refried beans.

16.95

FILETE ENCHOCOLATADO

OAXACA

Strips of skirt steak sautéed and finished with bitter chocolate, white wine and onion. Served with mashed sweet potatoes and salad.

16.95

BISTEC ALA MEXICANA

TODA LA REPUBLICA MEXICANA

Strips of skirt steak sautéed with jalapeños, onion, and poblano chiles. Served with black beans and mashed sweet potatoes.

16.95

ALAMBRES

OAXACA

Shredded beef, chorizo, bacon, green bell pepper, and poblano chile grilled together and topped with cheese. Served with refried beans.

16.95

POLLO ENCHILADO

Chicken breast pounded thin and marinated in adobo salsa, then panfried. Served with mashed sweet potatoes and black beans.

13.95

HIGADITOS DE POLLO

Chicken livers sautéed with bacon, jalapeños, and onions. Served with refried beans and rice.

11.95

PECHUGAS CON VEGETABLES

NAYARIT

Slices of chicken breast cooked with zucchini, tomatoes, corn, and onions. Served with black beans and tortillas.

13.95

Foods may have been made on shared equipment with peanuts or other nuts.

*Eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food born illnesses, especially if you are a young child, an older adult, or have certain immune compromising illnesses.

SOPA DE TORTILLA

Chicken broth with chicken, chile ancho, and avocado, topped with tortilla strips.

9.95

CAMARONES ENCHIPOTLADOS

VERACRUZ

Shrimp sautéed, finished with cream and smoky chipotle sauce.

Served with black beans and rice.

14.95

CAMARONES AL TEQUILA

JALISCO

Shrimp sautéed and finished with tequila cream sauce and a dash of chile.

Served with rice and black beans.

14.95

PESCADO ESTILO VERACRUZANO

VERACRUZ

Rockfish with tomatoes, capers, and green olives. Served with rice and black beans.

13.95

PAPAS CON RAJAS

MEXICO CITY

Roasted poblano chiles, corn, onions, and potatoes cooked in cream.

Served with black beans and tortillas.

9.95

HUEVOS AHOGADOS

MEXICO CITY

Two eggs* poached in tomato broth with poblano chile strips.

Served with grilled bread.

9.95

ENTOMATADAS

OAXACA

Tortillas dipped, then folded in flavorful, mild tomato salsa, topped with two eggs* and Cotija cheese. Served with black beans.

9.95

POSTRES Y OTRAS IDEAS

DESSERTS AND OTHER IDEAS

PASTEL DE TRES LECHES

THREE MILK CAKE

5.95

PASTEL DE TRES LECHES DE CHOCOLATE

CHOCOLATE THREE MILK CAKE

5.95

PLATANOS

VERACRUZ

Plantains fried and topped

CON AZUCAR Y CANELAwith cinnamon and sugar.

CON CREMA Y QUESO.....with cream and cotija cheese.

5.95

CAPPUCCINO

2.75

MOCHA

3.50

MEXICAN HOT CHOCOLATE

2.95