



COCINAMEXICANA
 Amaranta explores the riches of Mexico
 - Linda Burum L.A. Times

APPETIZERS

- GUACAMOLE** 9
made fresh at your table, prepared with jalapeño pepper, white onion, tomato, cilantro, and lime juice, served with hand-made corn tortillas
- CEVICHE DE PESCADO** 12
chunks of white fish marinated in lime juice, green olives, serrano chile, tomato, avocado, onion, olive oil and cilantro, served with tortilla chips
- QUESADILLAS MIXTAS** 9
three hand made corn tortillas grilled with Oaxaca and Jack cheese, chorizo and sautéed poblano peppers
- QUESOS FUNDIDOS** 10
Oaxaca-jack cheese mix with roasted poblano peppers and your choice of chorizo or mushrooms
- TAMALES** 9
two chicken tamales with our two traditional sauces, green tomatillo and mole poblano
- EMPANADAS DE PESCADO** 9
three white fish and vegetable medley empanadas

TRADITIONAL FAVORITES

made with hand made tortillas, served with Mexican rice and refried black beans

- ENCHILADAS AMARANTA** 15
soft flour tortillas filled with tender shredded pork, onions, topped with "molcajetada" salsa, sour cream, fresh cheese and cilantro
- ENCHILADAS SUIZAS** 14
hand made corn tortillas filled with shredded chicken, topped with tomatillo and chipotle sauces, onions, sour cream with manchego cheese and cilantro
- ENCHILADAS DE MOLE POBLANO** 14
hand made corn tortillas filled with shredded chicken, topped with mole poblano, sour cream, fresh cheese, red onion and toasted sesame seeds
- ENCHILADAS DE CAMARONES** 16
hand made corn tortillas filled with sautéed shrimp, topped with chipotle sauce, fresh cheese, sour cream and cilantro
- ENCHILADAS DE VEGETALES** 16
hand made corn tortillas with seasonal vegetables medley, topped with a creamy chipotle sauce, fresh cheese and sour cream
- ENCHILADAS VERDES CON QUESO** 14
hand made corn tortillas filled with panela cheese, topped with a tomato-jalapeño chile sauce, fresh cheese and sour cream
- FLAUTAS DE POLLO** 13
crispy corn tortillas stuffed with shredded chicken and onion, served with tomatillo sauce, fresh cheese, sour cream, lettuce and avocado
- TOSTADAS SURTIDAS** 14
three individual crisp golden house corn tortillas with refried black beans, stewed chicken, poblano pepper and picadillo (ground beef and vegetables), garnished with sour cream and lettuce
- SIDES**
- ARROZ A LA MEXICANA** rice with tomato & vegetables 3
- FRIJOLES CHARROS** pinto beans, chorizo & bacon 4
- FRIJOLES REFRITOS** refried black beans, onions, epazote 4
- VERDURAS A LA MANTEQUILLA** sauteed vegetables 4

SOUPS AND SALADS

- POZOLE ROJO** 8
pork and hominy soup Michoacán style with 3 types of Mexican chilies and spices, topped with radish, lettuce, onion, and avocado, served with tostadas
- SOPA DE TORTILLA** 7
a robust tomato soup blended with guajillo peppers garlic, garnished with crispy tortilla strips, fresh cheese, avocado and sour cream
- ENSALADA DE LA CASA** 9
iceberg lettuce and mixed greens with panela cheese, crispy tortilla strips, avocado, tomato, red onion and carrots, tossed with balsamic honey mustard dressing
add grilled chicken (\$4) shrimp or scallops (\$6)
- ENSALADA DE LECHUGAS MIXTAS** 10
mixed greens, mango, avocado, flower petals and jicama with a cilantro-basil vinaigrette
add grilled chicken (\$4) shrimp or scallops (\$6)
- ENTREES (choice of 2 sides)**
- CHAMORRO DE CORDERO EN BARBACOA** 18
ancho chile, garlic and spiced marinated lamb shank wrapped and steamed in banana leaves, with fresh onion and cilantro
- TACOS DE CAMARON** 16
sauteed shrimp, poblano peppers, onions, and bacon on hand made corn tortillas, served with cilantro and white onions
- TACOS DE PESCADO AL PASTOR** 16
"al pastor" adobo marinated white fish served with grilled pineapple relish, cilantro, white onions on hand made corn tortillas
- PESCADO RANCHERO** 15
pan seared fish of the day topped with tomato, onion and chipotle adobado sauce, served over a hand made corn tortilla and black bean sauce
- CAMARONES AL AJILLO** 18
shrimp cooked with shallots, garlic, serrano and arbol peppers and a splash of fresh lime juice
- POLLO EN MOLE POBLANO** 15
a legendary blend of spices, chilies, nuts, and Mexican chocolate made into a rich flavorful sauce in the traditional Puebla style, served over a chicken breast and leg
- FAJITAS DE POLLO O RES** 13/14
marinated grilled chicken or steak, served with sautéed peppers, onions, and choice of tortillas
- FILETE MIÑÓN** 19
garlic and parsley marinated filet mignon served on a bed of spinach, chipotle chile sauce, served with a goat cheese stuffed ancho chile
- CHILE RELLENO DE PICADILLO** 14
fire-roasted poblano chile stuffed with picadillo (ground beef and vegetables), served over tomatillo and chipotle sauce
- CARNITAS** 14
Michoacán style, slow cooked marinated pork served with sautéed green onions, lime, cilantro and hand made corn tortillas
- COCHINITA PIBIL** 16
marinated chunks of pork wrapped in banana leaves and steamed to perfection, served with habanero salsa and hand made corn tortillas
- CHILE RELLENO DE VEGETALES** 13
roasted poblano chile stuffed with vegetables mix Oaxaca jack cheese over a tomato sauce and sour cream
- COLIFLOR CAPEADA** 12
egg battered cauliflower stuffed with Oaxaca-jack cheese over tomato sauce with a creamy poblano pepper strips and mushroom mix and sauteed spinach

Please advise your food server of any allergies. 18% gratuity added to parties of 6 or more. Corkage fee of \$15 / additional charges may be applied to items.