

Antojitos

Guacamole 12

made fresh at your table just tell us how spicy you want it; served with fresh hand made tortillas
add chips \$2

* Tostadas de Tinga 10

crisp golden hand made tortillas topped with stewed chicken, garnished with avocado and chipotle sour cream

* Tamalitos Colibri 10

corn dough tamales stuffed with Oaxaca cheese served with tomato sauce, queso fresco and white corn

* Sopas Surtidos 10

sope assortment, with beans, chicken, shredded pork and sautéed vegetables;
with crumbled queso fresco, onion and sour cream

Panuchos de Cochinita Pibil 12

axiote seed marinated roasted pork, shredded over hand made corn shells stuffed with refried black beans, served with avocado, habanero
pico de gallo and pickled red onions.

Queso Fundido con Chorizo 12

melted cheese with mushrooms and chorizo

* Ceviche de Pescado o Camarones 16

your choice of:

Pescado: fresh lime marinated white fish, green olives, jalapeño, onion, cilantro, tomato, avocado and olive oil

Camarones: Prawns in lime and orange juice, onion, garlic, cilantro, tomato, avocado, olive oil, with a tomato chipotle sauce

Tacos de Pescado “al pastor” 12

“al pastor” adobo-marinated grilled tilapia, topped with onion, cilantro and pineapple

Quesadillas 9

hand made corn tortillas and Oaxaca cheese with your choice of fire-roasted poblano chile strips
or epazote, a unique and distinctive mexican herb
add chicken \$4



Sopas y Ensaladas

Pozole Rojo 14

red chile broth and hominy soup with pork prepare Guerrero style, topped with radish, lettuce, onion and oregano

Sopa de Tortilla 10

a robust pasilla chile and tomato soup with tortilla strips, avocado, cheese and sour cream

Ensalada de Jícama 10

jicama salad with avocado, citrus wedges and cilantro with a refreshing chile piquin dressing

* Ensalada Mixta 10

mixed greens, tomatoes, aged Cotija cheese, dried cherries, candied spicy pecans and cherry vinaigrette

Ensalada Flor de Verano 10

butter lettuce, mango, avocado, flower petals and jícama with a cilantro-basil vinaigrette

Parties of 6 or more 18% gratuity included.

No personal checks.

Visa, Mastercard, and American Express accepted.

* Indicates shorter preparation time

Chef de Cuisine Edgar Castro

Especialidades Tapas style - A la carte

Mole Poblano 16

a legendary blend of spices, chiles, nuts and chocolate made into a rich and flavorful sauce, in the traditional Puebla style, served over chicken

Pato en Mole Verde Pipián 20

pan seared duck breast in a delicious green mole sauce made with pumpkin seeds, tomatillos, nuts and spices

Pechuga Rellena de Huitlacoche 16

chicken breast stuffed with a mix of huitlacoche, zucchini and fresh corn, served over a roasted garlic sauce

Filete Mignon 20

filet mignon with ancho chile stuffed with seasoned goat cheese, over mashed potatoes with sautéed spinach and chipotle chile sauce

Pechuga Ranchera 16

tender chicken breast smothered in a creamy guajillo chile sauce, over mashed potatoes with sautéed spinach and garlic

* Chamorro de Cordero 20

lamb shank marinated in a paste of Muscat wine and spices, wrapped in banana leaves and steamed to perfection

Camarones en Mole de Tamarindo 17

sautéed prawns in tamarind mole served with a savory corn cake

Pescado del Día 18

catch of the day served with seasonal vegetables. Ask your server for details

Callos con Crust de Tortilla 18

corn tortilla crusted scallops over purple Peruvian mashed potatoes and sautéed poblano pepper, cactus leaves, corn and portobello mushrooms

Chile Relleno 14 / 16

fire-roasted poblano pepper stuffed with your choice of vegetables and cheese or carnitas and chicharron, both served over a black bean sauce

Tortita de Papas 14

Potatoes, and cheese breaded patty over tomato sauce with creamy roasted poblano pepper strips, mushrooms and sautéed spinach

* Carnitas 16

Michoacan style marinated tender chunks of pork, served with guajillo and chile de arbol salsa



Para acompañar

* Arroz a la Mexicana 6

traditional Mexican rice with diced vegetables

* Frijoles Negros 6

black beans with epazote herb

* Torta de Elote 8

savory corn bread, chile pasilla, onions and bacon, with a poblano pepper cream sauce

Papas al Gratin 8

potatoes au gratin with poblano chile cream

Estofado 8

zucchini, corn kernels, mushrooms, onions and pasilla chile stew

Nopales Asados 8

grilled young cactus leaves and portobello mushroom strips, marinated in fresh herbs, roasted garlic, oregano and olive oil

Hongos al Chileajo 8

sautéed mushrooms with garlic, chile de arbol and olive oil