

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

* Sopes 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

* Ceviches 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

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



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

Lunch menu

Especialidades

* served with mexican rice

* Mole Poblano 15

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

* Carne asada estilo Sonora 16

guajillo-ancho adobo marinated grilled steak, grilled cactus leaf and portobello mushrooms, avocado, chile de arbol salsa, over a black bean sauce

* 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

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

Pescado del Día 18

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

Flautas de Pollo 14

crispy chicken filled corn tortillas, topped with cream, queso fresco, lettuce, avocado and tomato sauce

Enchiladas Divorciadas 12

hand made corn tortilla enchiladas served in a Verde tomatillo-jalapeno sauce and Roja tomato-chipotle chile sauce with cheese with chicken 14

Tacos Surtidos 14

taco platter, house made corn tortillas, chicken, guajillo marinated fish with pineapple and steak with onions

* Carnitas 15

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



Para acompañar

Arroz a la Mexicana 6

traditional Mexican rice with diced vegetables

Frijoles Negros 6

black beans with epazote herb

Estofado 8

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

Nopales Asados 8

grilled young cactus leaves marinated in fresh herbs, roasted garlic and olive oil, mixed with rajas, mushrooms and oregano

Chef de Cuisine Edgar Castro