

entradas

appetizers

Guacamole en Molcajete

Since 1984 we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro (prepared tableside).

Each order is served with warm corn tortillas, tortilla chips, salsa pasilla de Oaxaca and salsa de tomatillo y habanero.

14.00 per order (serves two - three)

Sopa de Tortilla / Tortilla Soup

Pasilla chile soup with grilled chicken, avocado, shredded cheese, crema and crispy tortilla strips.

7.75

Ensalada del Mercado / Market Salad

Mixed greens, avocado, radishes, tomatoes, carrots, red onions and orange segments tossed with honey-lime vinaigrette.

7.75

Flautas de Pollo / Rolled Crispy Chicken Tacos 🌶️🌶️

Three rolled crispy chicken tacos topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema.

9.00

Ceviche de Atún y Camarones* / Marinated Seafood

Chilled citrus-marinated tuna and shrimp with chipotle chili and onions.

12.50

Zarape de Pollo / Layered Smoked Chicken Tortilla Pie 🌶️🌶️

House smoked chicken, tomato and chipotle layered between two soft corn tortillas and topped with a yellow pepper habanero sauce.

10.00

Empanadas de Jaiba / Crab Turnovers

Three crispy corn empanadas filled with jumbo lump crab meat, served with seasonal fruit pico de gallo and avocado-tomatillo salsa.

12.50

Quesadilla de Huitlacoche

Grilled flour tortilla filled with huitlacoche, poblano chiles, corn and Chihuahua cheese. Served with crema and salsa verde cruda.

9.25

Queso Fundido / Melted Cheese Fondue 🌶️🌶️

Melted Chihuahua cheese topped with crumbled chorizo sausage, cilantro and rajas (slow-cooked Mexican peppers).

9.75

Tostadas de Huachinango / Red Snapper Tostadas (2) 🌶️🌶️🌶️

Crispy round tortilla topped with thinly sliced marinated red snapper, arugula, serrano chile, sprinkled with queso fresco and bacon, drizzled with white truffle oil.

11.50

Gratuities are not included and a service charge of 18% will be added to tables of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

platillos principales

main dishes

Ensalada de la Calle con Atún al Pastor* /

Mexico City Street Salad with Barbecued Tuna Loin

Mexico City street salad with barbecued tuna loin tossed with mango, pineapple, jícama and toasted pumpkin seeds. Served over red-leaf lettuce with a honey-lime vinaigrette.

21.00

Alambre de Camarones / Shrimp Brochette

Skewers of grilled shrimp, tomatoes, onions, and serrano peppers. Served over house rice with roasted tomato-jalapeño caper sauce.

25.00

Pescado Pibil / Butterflied Red Snapper

Whole red snapper marinated in a traditional Yucatán mixture of achiote, orange and garlic served with habanero marinated red onions, roasted garlic and tomatillo salsa.

27.50

Salmón en Manchamanteles* / Salmon Filet with Tropical Fruit Mole

Grilled natural salmon over black beans with zucchini and roasted corn.

Served over a mole of ancho chiles and tropical fruits.

23.25

Tampiqueña con Camarones* / Grilled Steak & Chipotle Shrimp 🍴🍴

Grilled skirt steak with sautéed jumbo shrimp in a tomato-chipotle sauce, arugula salad and matchstick garlic fries.

26.50

Tablones / Short Ribs 🍴🍴

18 oz. of grilled boneless beef short ribs served with a mestiza sauce (tomatillo-tomato-chipotle) and rajas (slow-cooked Mexican peppers).

26.75

Alambre a la Mexicana* / Mixed Grill Brochette 🍴🍴🍴

Skewers of filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers.

Served over house rice with tomatillo and tomato-chipotle sauces.

25.50

Filete con Hongos* / Filet Mignon with Wild Mushrooms

Filet mignon covered with a wild mushroom-tequila cream sauce.

28.50

Budín de Pollo / Chicken Tortilla Pie

Baked soft corn tortillas filled with pulled chicken, Chihuahua cheese and roasted Mexican peppers, served with poblano pepper cream sauce.

18.75

Chile Ancho Relleno / Stuffed Ancho Chiles 🍴🍴🍴

Two ancho chiles stuffed with cochinita pibil (slow-cooked marinated pork) over black bean sauce and marinated red onions.

22.50

Chamorro / Pork Shank

Crispy marinated pork shank served with red bean-chorizo chili and chipotle creamed spinach.

23.50

platillos principales

main dishes

enchiladas

Mole Xico / Beef 🌶️🌶️

Two soft corn tortillas filled with shredded chipotle beef, topped with Veracruz mole made with raisins, plantains, hazelnuts, pine nuts and ancho and pasilla chiles. Garnished with crema and queso fresco.

19.25

Suizas / Chicken 🌶️🌶️

Two soft corn tortillas filled with pulled roasted chicken, topped with a creamy tomatillo sauce and melted Chihuahua cheese.

17.75

Rancheras / Vegetable

Two soft corn tortillas filled with corn, chayote, mushrooms and spinach served in a mild tomato sauce.

15.75

Jaiba / Jumbo Lump Crab 🌶️🌶️🌶️

Two soft corn tortillas filled with jumbo lump crab meat, topped with a creamy tomatillo sauce, melted Chihuahua cheese and pumpkin seeds.

23.00

tacos

Pollo / Chicken

Grilled and marinated in ancho chiles, garlic, cumin, cloves and cinnamon. Topped with slow cooked peppers, served with melted Chihuahua cheese.

18.25

Tinga de Res / Beef 🌶️🌶️

Braised, marinated short rib beef, served in a skillet, topped with roasted pineapple-jalapeño escabeche.

18.75

Vegetales a la Brasa / Skillet Roasted Vegetables

Skillet of market fresh vegetables: portobello mushrooms, roasted beets, asparagus, spring peas, Swiss chard and garlic topped with fresh herbed cheese. Served with flax seed tortillas and red beans.

16.75

Served in a cast iron skillet with red bean-chorizo chili, corn esquites, chile de árbol salsa and freshly made warm corn tortillas.

All entrées are served with family-style house rice, refried black beans and two condiment salsas: pasilla de Oaxaca and salsa de tomatillo y habanero.

extras

Pico de Gallo

3.00

Plátanos Fritos

5.00

Fried plantains with crema and queso fresco

Sweet Potato Fries

4.00

Red Bean-Chorizo Chili 🌶️🌶️

5.00

spice alert MILD MEDIUM 🌶️🌶️ HOT 🌶️🌶️🌶️

T2 6.09.11