

entradas

appetizers

Guacamole en Molcajete

Since 1984 we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro (prepared tableside). Served with warm corn tortillas, tortilla chips, salsa pasilla de Oaxaca and salsa de tomatillo y habanero. 13.00 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. 7.25

Flautas de Pollo / Rolled Crispy Chicken Tacos

Two rolled crispy chicken tacos topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. 7.75

Ceviche de Atún y Camarones* / Marinated Seafood

Chilled citrus-marinated tuna and shrimp with chipotle chili and onions. 11.25

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. 9.75

Queso Fundido / Melted Cheese Fondue

Melted Chihuahua cheese topped with crumbled chorizo sausage, cilantro and rajas (slow-cooked Mexican peppers). 8.75

quesadilla y tortas

quesadilla and sandwiches

Quesadilla de Pollo / Chicken Quesadilla

Grilled flour tortillas filled with Chihuahua cheese and grilled chicken. Served with guacamole and pico de gallo. 11.25

Mexican Club Torta / Mexican Club Sandwich

Pressed Mexican club sandwich of ham, grilled chicken, bacon, pickled jalapeños, avocado and Chihuahua cheese with a black bean-chipotle spread. Served with sweet potato fries. 11.25

Pelona / Steak Sandwich

Pulled beef short rib sandwich on a crispy roll with oven-baked tomatoes, pickled jalapeños, salsa verde and pasilla de Oaxaca dressing. Served with sweet potato fries. 12.75

Puebla / Chicken Sandwich

Orange and garlic scented pulled chicken served on a crispy roll with chipotle dressing and house slaw. Served with sweet potato fries. 11.25

Hamburguesa con Queso* / Cheeseburger

Grilled sirloin on a brioche bun with melted Chihuahua cheese. Served with chipotle mayo and sweet potato fries. 11.25

Add guacamole or bacon 1.00

ensaladas

salads

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. 16.25

Ensalada Cobb / Mexican Cobb Salad

Grilled chicken, chorizo sausage, Cabrales blue cheese, cherry tomatoes and habanero pickled onions over mixed greens with an avocado-dill dressing and chile-dusted croutons. 14.50

Ensalada de Pollo Rosa / Rosa Chicken Salad 🌶️🌶️

Roasted chicken salad with carrots, apples, raisins and tomatoes over romaine, frisée and watercress salads, with jalapeño-parmesan dressing. 15.25

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. 14.25

Suizas / Chicken 🌶️🌶️

Two soft corn tortillas filled with pulled roasted chicken, topped with a creamy tomatillo sauce and melted Chihuahua cheese. 13.25

Rancheras / Vegetable

Two soft corn tortillas filled with corn, chayote, mushrooms and spinach served in a mild tomato sauce. 11.25

Served with family-style house rice and refried black beans.

tacos

Pollo / Chicken

Grilled and marinated in ancho chiles, garlic, cumin, cloves and cinnamon. Topped with slow cooked peppers, served with melted Chihuahua cheese. 13.25

Tinga de Res / Beef 🌶️🌶️

Braised, marinated short rib beef, served in a skillet, topped with roasted pineapple-jalapeño escabeche. 14.25

Pescado Pibil / White Fish with Chile Rub 🌶️🌶️

Grilled white fish marinated in achiote, orange and garlic. Topped with habanero-lime marinated onions. 14.25

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. 14.75

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

los favoritos

the favorites

Alambre de Camarones / Shrimp Brochette

Skewers of grilled shrimp, tomatoes, onions and serrano peppers. Served over house rice with roasted tomato-jalapeño caper sauce. 19.50

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. 16.50

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. 23.00

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

Skewers of grilled filet mignon, chorizo sausage, onions, tomatoes and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces. 19.50

Budín de Pollo / Chicken Tortilla Pie

Baked soft corn tortillas filled with pulled chicken, Chihuahua cheese, corn and roasted Mexican peppers, served with a poblano pepper cream sauce. 14.75

Served with family-style house rice and refried black beans.

All entrées are served with 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

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

spice alert

MILD

MEDIUM



HOT



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