

## **SOPAS**

### **CALDO TLALPEÑO \$8**

Chicken Meat- Chicken Broth- Chickpeas- Carrots-  
Epazote- Zucchini- Chipotle Chili- Tortilla Chips- Avocado

### **SOPA DE TORTILLA \$8**

Tortilla Chips- Fresh Panela- Fresh Avocado-  
Fresh Cilantro- Chile Pasilla Broth

## **ANTOJITOS**

### **GUACAMOLE \$10**

Fresh Avocados- Tomato- Cilantro-  
Onions- Lime Juice- Fresh Serrano

### **RAJAS CON ELOTE \$10**

Fresh Roasted Corn- Poblano Pepper-  
Manchego Cheese- Crema- Cilantro

### **QUESO FUNDIDO \$10**

Melted Jack Cheese- Crema- House Made Tortillas-  
Choice of Poblano Peppers- Sautéed Mushrooms or  
Homemade Chorizo

### **TAQUITOS DE PAPA Y CHORIZO \$10**

Corn Tortillas Filled With Potatoes & Chorizo- Guacamole-  
Guajillo Salsa- Tomatillo Salsa- Crema- Queso  
Cotija- Radishes

### **CEVICHE DE ATUN AL AGUACHILE \$13**

Fresh Ahi Tuna- Red Onion- Jicama-  
Avocado- Cucumber- Tossed in Agua Chile

### **TLAYUDA \$13**

Traditional Oaxacan Dish

Large Crispy Corn Tortilla- Refried Black Beans- Queso Fresco-  
Cherry Tomatoes- Homemade Chorizo- Chipotle  
Crema

### **CARNE APACHE \$13**

Filet Mignon Tartar- Lemon- Tomato- Red Onion-  
Cilantro- Fresh Serrano- Avocado

### **PANUCHOS \$10**

Puffed Tortillas- Black Refritos- Cochinita Pibil-  
Avocado- Red Onions Escabeche- Salsa Quemada

## ENSALADAS

### **ENSALADA DE LA CASA \$8**

Mix Greens- Cherry Tomatoes- Cucumbers- Roasted Nopales-  
Jicama- Passion Fruit Chipotle Vinaigrette

### **ENSALADA CAESAR \$13**

Crisp Romaine Lettuce- Garlic Croutons-  
Cotija Cheese- Creamy Cilantro Caesar Dressing  
CHICKEN BREAST \$16      SHRIMP \$18      SALMON \$18

### **ENSALADA DE NARANJA \$14**

Mixed greens- Mandarin Oranges- Cherry Tomatoes-  
Candied Pecans- Goat Cheese-Orange Guajillo Vinaigrette

### **MEXICAN CHOPPED SALAD \$14**

Grilled Chicken- Roasted Vegetables- Fresh Panela Cheese-  
Roasted Nopales- Orange Guajillo Vinaigrette

### **ENSALADA DE SANDIA \$14**

Pure Heart Watermelon- Baby Spinach- Cucumbers-  
Crusted Goat Cheese- Garbanzo Beans-  
Strawberries- Raspberry Vinaigrette

### **ENSALADA PICADA DE SALMON \$17**

Grilled Salmon- Kale- Baby Greens- Roasted Corn-  
Poblano Peppers- Tortilla Strips- Serrano Pepper Vinaigrette

## CHILE RELLENOS

### **CHILE RELLENO VEGETARIANO \$16**

Fresh Roasted Pasilla Pepper Stuffed With Barley-  
Red Bell Peppers- Mushrooms- Yellow Bell Peppers-  
Red Bell Pepper Sauce- White Rice- Calabacitas

### **CHILE RELLENO TRADITIONAL \$16**

Fresh Roasted Pasilla Pepper- Queso Fresco-  
Roasted Tomato Sauce- White Rice- Mejico Beans

## QUESADILLAS

### **CHOICE OF QUESO- CARNE ASADA- CHICKEN BREAST \$13**

Flour Tortilla- Melted Cheese- Guacamole-  
Sour Cream- Pico De Gallo

## **ESPECIALIDADES DEL MAR**

### **CAMARONES MAYA \$21**

Prawns Sautéed- Mezcal Chipotle Cream Sauce-  
Served Over White Rice- Black Beans

### **SOPA DE MARISCOS \$24**

Shrimp- Clams- Green Mussels- Fish- Snow Crab-  
White Fish- Garlic Bread

### **ENCHILADAS DE LANGOSTA \$20**

Cilantro Cream Sauce- Ancho Pepper Cream Sauce  
Served With Cilantro Rice- Black Beans

### **HALIBUT TROPICAL \$24**

Fresh 8 oz. Fillet- Pan Seared- Topped With Red Bell Pepper Sauce-  
Served Over Vegetable Barley- Calabacitas

### **SALMON YUCATECO \$24**

Fresh 8 oz Fillet Achiote Basted- Tres Chiles Mezcal Butter Sauce-  
Served With Cilantro Rice- Calabacitas

## **ESPECIALIDADES DE TIERRA**

### **CHULETA DE CERDO \$23**

French Cut Pork Chop Marinated in Agave Nectar & Mezcal  
Served Over Garbanzo Chorizo Puree- Mole Negro  
Calabacitas- White Rice

### **COCHINITA PIBIL \$19**

Cochinita Pibil- Achiote Marinated Slow Pork-  
Rich Mayan Spices Wrapped In Banana Leaves-  
Topped With Habanero Onion Citrus Mix  
Served With White Rice- Black Beans And House Made Tortillas

### **LOMO DE PUERCO \$21**

Pork Loin Cooked in Green Tomatillo Sauce-  
Roasted Tomatillo Milpero  
Served With Calabacitas- Black Beans

### **MOLE COLORADITO \$19**

Stuffed Chicken Breast- Oaxaca Cheese-  
Poblano Rajas- Sesame Seeds- White Rice- Calabacitas

### **STEAK PICADO \$19**

Filet Mignon Sautéed With Tomato- Fresh Pasilla Chile-  
Onions- Garlic- Cilantro- White Rice- Mejico Beans

## **ESPECIALIDADES DE LA CASA**

### **TAMALES DE CARNE \$14**

Short Rib Homemade Tamales-  
Topped With 5 Pepper Red Chili Sauce-  
Cheese- Cilantro Rice- Mejico Beans

### **BURRITO DE CARNE ASADA \$14**

Carne Asada- Mejico Beans- Cilantro Rice-  
Onions- Cilantro- Tomatillo Sauce-  
Topped With Salsa Española Sauce-Guacamole- Sour Cream

### **BURRITO DE POLLO \$14**

Chicken Breast- Mejico Beans- Cilantro Rice-  
Onions- Cilantro- Tomatillo Sauce-  
Topped With Salsa Española Sauce-Guacamole- Sour Cream

### **CARNE ASADA \$21**

Dark Beer & Spices Marinated Charbroiled Skirt Steak- Mejico Beans-  
Cilantro Rice- Fresh Guacamole- Roasted Onions- Chile Guero Relleno-  
Salsa Quemada- House Made Corn Tortillas

### **ENCHILADAS VERDES \$15**

Two Enchiladas With Cheese Or Chicken-  
Topped With Green Tomatillo Sauce- Mejico Beans- Cilantro Rice

### **ENCHILADAS ROJAS \$15**

Two Enchiladas With Cheese Or Chicken-  
Topped With Mejico Red Enchilada Sauce- Mejico Beans- Cilantro Rice

## **TACOS**

Served With Mejico Beans & Cilantro Rice  
On House Made Corn Tortillas

### **PESCADO \$17**

Beer Battered White Fish-  
Salsa Verde- Cucumber Mango Slaw- Pickled Red Onions- Radish  
Avocado Chipotle Aioli

### **CAMARON \$17**

Tequila Lime Marinated Shrimp-  
Cucumber Mango Slaw-  
Avocado Chipotle Aioli

### **POLLO \$15**

Orange Achiote Marinated Chicken  
Breast- Onions- Cilantro-  
Green Tomatillo Salsa

### **COSTILLA DE RES \$17**

Short Ribs in Ancho Chile Sauce-

Radish

### **CARNE ASADA**

Skirt Steak- Pickled Red Onion-  
Radish- Guajillo Tomatillo Red  
Sauce

### **COCHINITA PIBIL \$15**

Cochinita Pibil- Radish-  
Pickled Red Onions-  
Salsa Quemada