



MEXICO



DIPS Served with Fresh Tortilla Chips

Guacamole

Avocado, red onion, tomato, lime juice, cilantro

Salsa Verde

Tomatillo, onion, jalapeno, cilantro

Salsa Rojo

Roasted tomato, guajillo, cascabel, garlic, onion, cilantro

Salsa Fuego (Spicy)

Fire roasted tomatoes and peppers, tepin chile, chile de arbol, onion, garlic, cilantro

QUESADILLAS Served with Sour Cream and Pico de Gallo

Rojos con Chicharrones

Crispy red tortilla, queso fresca, braised pork, pork rinds

Ropollo de Bruselas

Brussel sprouts, caramelized onion, queso fresca, cascabel chili oil

Pollo y Pepitas con Chile de Arbol

Chicken, spiced pumpkin seeds, queso fresca, grilled peppers, onions

TACOS Served with Mexican Red Rice and Refried Beans

Cochinita

Achiote marinated pork, pickled red onion, cilantro

Birria

Broth fried tortillas, spicy stewed beef or goat, pickled jalapeno, broth for dipping

Pescado

Grilled red snapper or halibut, cilantro, lime, pico de gallo, avocado

Ceviche de Camaron

Fresno chile crema, pickled serrano, cilantro

TAMALES Served with Esquites (Street Corn Salad) and Charros (Cowboy Beans)

Verde Pork

Mole verde stewed pork, mole verde, chihuahua cheese

Rojo Pollo

Mole rojo stewed chicken, mole rojo, chihuahua cheese

Carne Adobo

Chipotle adobo stewed beef, nopales salsa, chihuahua cheese

Tres Hermanas

Squash, corn and beans
Choice of mole verde, mole rojo or nopales salsa

ENTREES

Pescado a la Veracruzana

Pan seared red snapper, tomatoes, olives, capers, herbs. Served over Jasmine rice

Carne Asada

Grilled ribeye, chimichurri, roasted fingerling potatoes, sautéed asparagus

Pollo en Mole Poblano

Chicken breast, rich complex mole poblano
Served with charros and sautéed mixed vegetables

Pescado en Mole Tamarindo

Seared halibut, tamarind mole sauce
Served with sweet corn puree and roasted cherry tomatoes

Filete de Pescado con Salsa de Huitlahoche

Seared mahi filet, cascabel chile, huitlahoche sauce, nopales salsa. Served with fried yucca and garlic chayote squash

Pollo en Mole Poblano

Achiote marinated chilean sea bass, pineapple, spices. Served with cilantro lime rice and sautéed baby vegetables

DESSERTS

Tres Leches Cake

Pineapple sauce

Flan de Coco

Coconut custard, caramel

Churros con Chocolate

Key Lime Pie