

Stuck in the traffic on Reforma?

To bear the wait : guacamole made right before your eyes, with green tomatillo, serrano chile, crumbled queso fresco cheese and a basket of fresh tortilla chips \$13.50

Add an oyamel margarita for \$12.00

* ANTOJITOS the little dishes from the streets

CEVICHEs / Marinated seafood salads

* Carne Apache

Finely chopped, raw White Oak Pastures Farm grass-fed beef with sweet onion, pickled cactus, serrano chile, cilantro and smoked pasilla de Oaxaca chile oil \$11.00

*

Ceviche de cayo de hacha con limon y chile

Bay scallops with key lime, powdered ancho chile, blood orange and Siembra Azul blanco tequila \$10.00

*

Ceviche de huachinango

Red snapper with avocado in salsa mexicana of tomato, sweet onion, cilantro and lime juice \$11.00

*

Ceviche de atún Pacífico

Tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, jalapenos and crispy amaranth \$12.00

*

Ceviche de hiramasa

Australian yellowtail served with fresh hearts of palm and baby cucumber salad, passion fruit, vanilla and rose \$12.00

*

Cóctel de camarón y jaiba

Shrimp & crab served with tomato sauce, avocado, red onions and tortilla chips \$12.00

*

Atún con coco leche de figre

Coconut and citrus marinated tuna with kumquats, almonds and green onion \$12.00

Ensaladas / Salads

* Ensalada de Alex-Cesar Cardini

The classic Caesar salad of Romaine lettuce, anchovies, Parmesan cheese and house-made croutons \$9.00

"Gaspacho" estilo Morelia

From the historic city of Morelia, a salad of seasonal fruit, jicama root, cucumbers, queso fresco and chile pequin \$7.50

Nopalitos

Baby cactus salad with tomatoes in a lime dressing \$7.50

Ensalada de palmitos

Fresh Hamakua Farms hearts of palm, orange, radish and avocado, with a tamarind dressing \$10.00

Ensalada de chayote

Mexican squash salad with crumbled queso fresco cheese and crushed peanuts, in a hibiscus dressing \$6.50

Ensalada de remolacha y aguacate

Baby beets, avocado, tomatillo, jicama and pickled onions with an orange dressing \$8.50

Verduras / Vegetables

Papas al mole

José Andrés' favorite potato fries in a mole poblano sauce of almonds, chilis and a touch of chocolate, topped with Mexican cream and queso fresco cheese \$5.50

Tortillas

Five hand-made tortillas made fresh in house – the perfect way to mop up your little dishes \$4.00

Nopal asado con salsa molcajete

Grilled fresh cactus paddles served with a salsa molcajete of grilled tomatoes, tomatillos, green onions, cilantro and green chiles \$7.50

Arroz de huiflacoche con queso fresco

Rice sautéed with black Roy Burns Farm Mexican corn truffles, queso fresco cheese and epazote herb oil \$9.50

Quesadilla huiflacoche

Traditional folded corn tortilla with Chihuahua cheese and Roy Burns Farm Mexican corn truffle \$9.00

Verduras de primavera con mole verde de Oaxaca

Corn, peas, spring greens, fava beans, seasonal mushrooms and queso fresco cheese served with a Oaxacan green mole of tomatillo, serrano chile, corn masa and epazote \$11.00

Frijoles refritos con queso

Slow-cooked refried beans with melted Chihuahua cheese inside, served with Mexican cream and micro cilantro served with fresh tortillas \$6.50

Chilaquiles con salsa de tomatillo, queso y cilantro

Fresh hand-made tortilla chips with melted Chihuahua cheese, green tomatillo salsa, cilantro and onion \$8.00

Queso fundido con tequila

Melted Chihuahua cheese flambéed with tequila and served with fresh hand-made tortillas \$8.00
Add spicy chorizo \$9.00

Machuco relleno de frijol con salsa negra

Plantain fritters stuffed with black beans and a chipotle chile and piloncillo sugar sauce \$7.50

Mariscos / Seafood

* **Mejillones al tequila con chipotle**
Steamed mussels with tequila, sautéed garlic and chipotle sauce \$8.50

* **Cayo de hacha con pipián de chile pasilla**
Seared scallops with a pasilla chile and pumpkin seed sauce, orange segments, pumpkin seed oil and toasted pumpkin seeds \$13.00

* **Huachinango a la Veracruzana**
Seared red snapper Veracruz-style, with tomatoes, onions, jalapeno chiles, olives and capers \$13.00

* **Jaiba azul con elote y calabazitas**
Maryland softshell crab with sautéed sweet corn, baby zucchini and serrano peppers with Mexican cream, queso fresco and chile pequin \$14.00

* **Camarones al mojo de ajo negro**
Shrimp sautéed with shallots, arbol chile, poblano chile, lime and sweet aged black garlic \$10.00

Carnes / Meats

Pollo con mole poblano
Half of a grilled young chicken with epazote herb rice and a mole poblano sauce of almonds, chiles and a touch of chocolate \$10.00

Costilla de res con salsa verde
Beef short ribs with a tangy green sauce of cilantro, parsley and garlic \$12.00

Quesadilla de chicharrones
Pasture raised Shenandoah Valley pork belly fried until crisp and served in a house made tortilla with chihuahua cheese and a sauce of five chiles \$8.50

Albóndigas enchipoladas con queso doble crema
Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro \$7.00

Tlacoyitos de pato
Fried masa cake with shredded duck confit in a sauce of ancho and guajillo chiles, Negra Modelo beer and Mexican cinnamon \$11.00

Tamal verde
Tamal with green sauce of tomatillo, shredded chicken breast, chile, garlic and cilantro \$7.00

Huevos Enfrijolada
Fried organic egg with black bean sauce, house made chorizo, salsa verde and tortilla \$8.00

Arrachera con salsa molcajete
Grilled skirt steak with a sauce of grilled tomatoes, tomatillos, green onions, cilantro and green chiles, garnished with pickled cactus paddle \$11.00

Authentic Mexican TACOS in hand-made corn tortillas

Tinga poblana
Stew of shredded chicken with potatoes, chorizo, and chipotle, topped with white onion \$3.50

Lengua quicada
Braised beef tongue with radishes and a sauce of roasted pasilla chile, tomatoes, onion and garlic \$3.50

Carnitas con salsa de tomatillo
Confit of baby pig with green tomatillo sauce, pork rinds, onions and cilantro \$4.00

Taco de hongos
Sautéed seasonal wild mushrooms with garlic and shallots, served with guacamole \$4.00

Pancita de puerco al pastor
Seared house cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro \$4.00

Cochinita pibil con cebolla en escabeche
Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange \$4.00

Quelites y Espárrago
Fresh spring greens and asparagus sautéed with shallots, garlic, tequila and chipotle sauce \$4.50

Chapulines
The legendary Oaxacan specialty of sautéed grasshoppers, shallots, tequila and guacamole \$5.00

* **Pescado Mexicano**
Seared fish with salsa Mexicana and a tangy cilantro pesto \$4.00

Taco de Birria estilo Guadalajara
Guadalajara style goat, veal and lamb taco in a cascabel, ancho and guajillo chile sauce with onions and cilantro \$4.50

* **Pollo a la parrilla con aguacate**
Grilled marinated chicken thigh with guacamole and grilled green onion \$4.00

SOPAS / Mexico's classic soups

Sopa tarasca estilo Pátzcuaro
Black bean soup with avocado leaves, light Mexican cream and aged cotija cheese, served with a side of crispy ancho chile, avocado and fried tortilla \$7.50

Pozole Verde
Guerrero's famous green hominy and pork soup flavored with sorrel, epazote and serrano chiles \$8.50

Caldo tlalpeño
Traditional chicken soup with shredded chicken, peas, carrots, avocado, rice, a spoonful of smoky chipotle sauce and a chipotle chile \$8.00

"The" Chips and salsa

Chips
Fresh masa, fried daily, seasoned with a house made blend of chiles, salt and tequila \$2.00

Salsa
Smokey chipotle chiles, onions and field ripened tomatoes made fresh every day \$2.00

First one is on us, second is on you!
Chips and salsa are \$4.00 per order.

* Consuming raw or uncooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.