



DINNER MENU

Side Order

Chips \$2.00
Chips and salsa \$3.50
Chips and Guacamole \$9.95
Chips con frijoles y queso fresco \$6

Whole beans \$4.00
Refried beans w/ queso fresco \$5.00
Refried beans with chorizo and queso fresco \$6.00
Green rice \$5.00
Red rice \$5.00
Vegan rice \$5.00

Appetizers

Cevichile \$13
Aguachile de camaron is a Mexican ceviche where, raw shrimp are cooked in lime juice, serrano chiles, red onions and cucumber. Served with tostaditas

Sopes \$13
Three corn thick corn masa cake, beans, cabbage, queso fresco, sour cream and salsa de la casa. Served w/ choice of shredded beef/ shredded chicken/ carnitas/shrimp, fish or vegetarian

Ensalada de la Casa \$16.99
Organic mix greens, cucumber, tomato, avocado, queso fresco and mango vinaigrette. Served w/ choice of chicken breast/grilled steak, tiger prawns, or fish, (no meat \$13)

Quesadilla \$13.99
Two corn tortillas, jack cheese, choice of shredded chicken, shredded beef, shrimp, fish or vegetarian in a bed of salsa chipotle, garnished w/ cilantro, queso fresco

Soft Tacos \$12.99 **(No meat combination)**
Three soft corn tacos w/ grilled chicken, grilled beef, carnitas or grilled vegetables.

Crispy Tacos \$13.99 **(No meat combination)**
Three corn tacos w/ chicken, beef, carnitas, or vegetables, jack cheese, guacamole, sour cream, pico de gallo

SOOP OF THE DAY \$12

Kids Menu

(Add meat \$3)

Beans, rice and cheese burrito \$5

Flour cheese, quesadilla, rice and beans \$6

Nachos with corn chips, refried beans, cheese, sour cream, \$7

Arroz con Pollo organic chicken and Mexican rice \$7

Dessert

Flan de la casa \$6
Coffee or Vanilla. Garnished with seasonal fruit

Churros casero \$5
Dusted in cinnamon sugar, caramel sauce.

Banana Frita \$7
Fried Banana with caramel sauce,

Crepa Mexicana \$7
Crepes with seasonal fruit and caramel sauce

Buñuelitos Caseros \$5
Flat thin fried flour tortillas, dusted in cinnamon sugar, and piloncillo syrup

Nuestros Moles \$18.99 up to 4 moles \$32 **(All moles contain nuts)**

Chef Lito signature dish , inspired by his family tradition; gluten free.

Mole Poblano
Authentic mole poblano from our family recipe made w/ seven different types of chile peppers, cinnamon & chocolate. Over 50 ingredients

Mole Mama Luisa
Mole rojo. Our Mama Luisa's specialty, made w/ chile guajillo. Over 30 ingredients

Mole Mama Elena
Our Grandmother's personal recipe Mole Negro, made w/ chile mulato. Over 40 ingredients

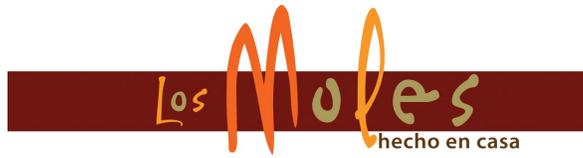
Mole Pipian (vegan)
Our Grandfather's specialty pumpkin seeds, w/ essence of chile guajillo. Over 30 ingredients

Mole Verde
Chef Saldana specialty, made w/ fresh chile poblano, Over 30 ingredients

Mole Mango
A mango mole sauce made with chile guero, fresh mango. Over 30 ingredients

Mole de Piña
A pineapple mole sauce made with chile guero, fresh pineapple. Over 30 ingredients

Mole Habanero (vegan)
Mole Habanero sauce made with chile habanero and red bell pepper Over 30 ingredients



Platillos Caseros

Served with handmade corn tortillas. **Gluten free**

Camarones al Chipotle \$19.99

Five large tiger prawns sautéed with garlic in a creamy chipotle sauce, arroz verde

Camarones en Mole de Mango \$19.99

Five large tiger prawns, sautéed with garlic and wine. Served w/ mango mole sauce, arroz verde

Camarones al Ajo \$19.75

Five large tiger prawns, garlic, onions, chile de árbol. Served with arroz verde, garnished with sesame seed

Pescado en Mole Habanero \$18.99

Grilled Swai fish, sautéed garlic, spinach and chardonnay, pomegranate, arroz verde

Pescado a la Plancha \$18.75

Swai fish. Served with organic green mix, arros verde and salsa fresca

Enmoladas \$15.99

Two enchiladas w/ your choice of seafood, organic shredded chicken, shredded beef, Vegetables or cheese, choice of mole sauce, arroz verde, queso fresco, sour cream

Huarache \$16.50

Corn masa cake with refried beans, cabbage, sour cream, queso fresco, avocado and tomato shredded chicken, shredded beef, shrimp, fish or vegetarian

Chile en Nogada \$18.99

(a classic dish from Puebla Mexico) Served at room temperature.

Grilled poblano pepper stuffed with organic chicken and fruit. Covered with a velvety pecan sauce and garnished with pomegranate reduction

Chile Relleno \$17.99

Grilled poblano pepper stuffed with jack cheese organic shredded Chicken, shredded beef, shrimp, fish or Vegetarian. Served creamy chipotle sauce, arroz verde, queso fresco

Carne Asada \$19.99

Thin grilled steak, grilled penca de nopal, grilled onions, guacamole, refried beans and queso fresco

Carnitas Don Pedro \$18.99

Roasted pulled pork, jalapeños, guacamole, refried beans and queso fresco

Pollo Espinado \$18.99

Organic chicken breast or leg and thigh. Sautéed mushrooms, spinach, creamy sauce. served with arroz verde handmade corn tortillas

Rajitas de pollo \$18.99

Natural grilled chicken breast strips, bell pepper, onions, sautéed with garlic and creamy chipotle sauce, with arroz verde