



## DINNER MENU

### Appetizers

**Guacamole de la Casa** \$9.99

Fresh avocado chunks, fresh cilantro, onions, tomatoes, lime juice

**Cevichile** \$11.99

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

**Sopes** \$11.99

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

**Sopa pa de pollo** \$14

Served with organic chicken, lime, onions, cilantro, chile serrano and handmade corn tortillas

**Quesadilla** \$13.99

Two corn tortillas, jack cheese, choice of shredded Chicken, shredded beef, shrimp, fish or vegetarian in a bed of rajas con elote, garnished w/ cilantro, queso fresco

**Ensalada de la Casa** \$16.99

organic mix greens, cucumber, tomato, avocado, queso fresco and mango vinaigrette, served w/ choice of chicken breast/Grilled beef/ tiger prawns, or fish, (no meat \$13)

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

**Chef Lito signature dish, inspired by his family tradition; Served with arroz verde and corn tortillas, which we recommend using as "spoons."**

**Served with Organic Boiled, chicken, Pork or Cactus and potatoes,**

**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**

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**

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

**\* 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

**\*\*Tilapia en Mole Habanero** \$18.99

Grilled tilapia, sautéed garlic, spinach and chardonnay, pomegranate, arroz verde

**Tilapia a la Plancha** \$18.75

Tilapia fish served with organic green mix, arroz 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

**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 w/ creamy chipotle sauce, queso fresco and arroz verde.

**Carne Asada** \$19.99

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

**Carnitas Don Pedro** \$18.99

Roasted pulled pork, jalapeños, guacamole, refried beans and queso fresco, chiles toreados, lime

**Rajitas de pollo** \$18.99

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