



Lunch Menu

Especialidades

Order an entree and for \$5 make it a deal by adding a house margarita, tortilla soup, salad, or churros

Mole Poblano

a legendary blend of spices, chiles, nuts and chocolate made into a rich and flavorful sauce, in the traditional Puebla style, served over chicken

Carne asada estilo Sonora

grilled steak, cactus leaf and portobello mushrooms, chile de arbol salsa, over a black bean sauce

Chile Relleno

fire-roasted poblano pepper stuffed with your choice of vegetables and cheese or carnitas and chicharron, both served over a black bean sauce

Tortita de Papas

potatos, and cheese breaded patty over tomato sauce with creamy roasted poblano pepper strips, mushrooms and sautéed spinach

Pescado del Día

catch of the day served with seasonal vegetables. Ask your server for details

Pepito

grilled steak on a sandwich bread roll, avocado, chipotle aioli, black bean puree and tomato-chile sauce, served with roasted poblano peppers, zucchini and corn

Flautas de Pollo

crispy chicken filled corn tortillas, topped with cream, queso fresco, lettuce, avocado and tomato sauce

Enchiladas Divorciadas

hand made corn tortilla enchiladas served in a Verde tomatillo-jalapeno sauce and Roja tomato-chipotle chile sauce with cheese or with chicken (additional)

Tacos Surtidos

one of each: chicken with chipotle cream, fish with tomatillo-serrano salsa, onions and cheese, and steak with onions and red cabbage

Carnitas

Michoacan style marinated tender chunks of pork, served with guajillo and arbol chiles salsa

Para acompañar

Arroz a la Mexicana

traditional Mexican rice with diced vegetables

Frijoles Negros

black beans with epazote herb

Estofado

zucchini, corn kernels, mushrooms, onions and pasilla chile

Nopales Asados

grilled young cactus leaves marinated in fresh herbs, roasted garlic and olive oil, mixed with rajas, mushrooms and oregano

Chef de Cuisine Edgar Castro

In response to San Francisco Business Mandates, a 4% surcharge will be added to food and beverage sales.