



Dinner

Antojitos

Guacamole

made fresh just tell us how spicy you would like it; served with fresh hand made corn tortillas, add chips \$2

Empanadas

baked turnovers filled with ground pork, onions, garlic, roasted peppers, served with chipotle-tomato sauce, fresco cheese and chipotle sour cream

Tostadas de Tinga

crisp golden hand made tortillas topped with stewed chicken, garnished with avocado and chipotle sour cream

Sopes Surtidos

sope assortment, with beans, chicken, shredded pork and sautéed vegetables; with crumbled queso fresco, onion and sour cream

Panuchos de Cochinita Pibil

axiote seed marinated roasted pork, shredded over hand made corn shells stuffed with refried black beans, served with avocado, habanero pico de gallo and pickled red onions.

Queso Fundido con Chorizo

melted Oaxaca cheese with mushrooms and chorizo

Ceviche de Pescado

fresh lime marinated white fish, green olives, jalapeño, onion, cilantro, tomato, avocado and olive oil

Tacos de Pescado

seared white fish, tomatillo-chile serrano salsa, red onions, black bean puree, Cotija cheese

Sopas y Ensaladas

Pozole Verde

chicken and hominy soup, Sinaloa style, with jalapeño chile, tomatillo and spices, topped with radish, lettuce, onion and oregano

Sopa de Tortilla

a robust pasilla chile and tomato soup with tortilla strips, avocado, cheese and sour cream

Ensalada Mixta

mixed greens, tomatoes, aged Cotija cheese, dried cherries, candied spicy pecans and cherry vinaigrette

Ensalada de Jamaica

grilled romaine salad, tortilla strips, grilled corn, cotija cheese and hibiscus vinaigrette.

Especialidades

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

Pato en Mole Verde Pipián

pan seared duck breast in a delicious green mole sauce made with pumpkin seeds, tomatillos, nuts and spices

Pechuga Rellena de Huitlacoche

chicken breast stuffed with a mix of huitlacoche, zucchini and fresh corn, served over a roasted garlic sauce

Filete Mignon

filet mignon, ancho chile stuffed with seasoned goat cheese, mashed potatoes with sautéed spinach and chipotle chile sauce

Chamorro de Cordero

lamb shank marinated in a paste of Muscat wine and spices, wrapped in banana leaves and steamed to perfection

Camarones con Reboso

pan seared prawns, stuffed with Oaxaca cheese, wrapped in bacon with chipotle creamy sauce and rice.

Pescado del Día

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

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

Carnitas

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

Chef de Cuisine Edgar Castro

No personal checks. Visa, Mastercard, and American Express accepted. In response to San Francisco Business Mandates, a 4% surcharge will be added to food and beverage sales.