

Sopas

Soups

- Tortilla Soup* A rich blend of roasted tomatoes and pasilla chiles with pieces of chicken, garnished with avocado and cotija cheese 5
- Sopa del dia Soup of the day, ask your server 5

Ensaladas

Salads

- Caesar Romaine lettuce, red chile croutons and Manchego cheese 7.25 Small Caesar salad 4.75
Add slices of marinated, grilled chicken or flank steak 4 Add four shrimp 6
- Side salad* Romaine lettuce, tomatoes, radishes, with Sherry vinaigrette and topped with Manchego cheese 4

Antojitos

Appetizers

Antojitos means "little whims." Order as a classic appetizer or sample several with friends in the spirit of Spanish tapas

- Nachos* Cheddar-jack cheese, black beans, guacamole, crema, pico de gallo.
large 9 small 6 add chorizo 2
- Queso Fundido Melted goat and jack cheese dip, roasted green chiles 6 add chorizo 1
- Quesadilla Cotija-crusted grilled spinach tortilla, sweet onion, corn, red pepper, zucchini, fresh spinach, cheddar-jack cheese, Fresno chile relish 9
- Chile Relleno Cornmeal crusted roasted poblano, Monterey jack, spicy black bean sauce, goat cheese crema, cilantro oil 8
- Congrejo Blue corn crusted lump crab cakes, mango salsa, sweet red pepper-habanero coulis 10
- Tacos Crispy fried rock shrimp, flour tortillas, sweet chile aioli, garlic lime cilantro slaw 10
- Brochetas de Pollo* Grilled tamarind-chile glazed chicken skewers, green papaya salad, peanuts 8

Platos Fuertes

Entrees

- Enchiladas* Roasted wild mushrooms, poblano cream sauce, goat cheese, black beans, Spanish rice 17
- Pescado Coconut-crusting corvina filet, lime-cilantro rice, mango habanero sauce, sautéed spinach, cilantro oil 24
- Mariscos Pan-seared jumbo sea scallops, Romesco sauce, saffron rice pilaf, snap peas 26
- Fajitas de Pollo Chipotle-lime marinated grilled chicken breast, peppers, onions, pico de gallo, guacamole, crema, lettuce, queso blanco 16
- Churrasco* Grilled mojo-marinated skirt steak, adobo seasoned yuca fries, chimmicurri sauce, green beans 22
- Cordero Roasted spice-crusting rack of lamb, red chile harissa, Israeli couscous, roasted baby carrots 25

* gluten-free Please inform your server of any food allergies.

Burritos

A flour tortilla with your choice of filling, salsa, and either vegetarian black beans or authentic refried beans, plus cheese. Served with side dishes of Spanish rice and cabbage salad. Any burrito can be "covered and smothered" by topping with red, green or mole sauce and melted cheese instead of salsa: 1 extra

Tacos

2 corn tortillas either soft or fried stuffed with your choice of filling and salsa, topped with lettuce and queso blanco and served with your choice of vegetarian black beans or authentic refried beans and Spanish rice.

For Burritos or Tacos: Choose one filling, one salsa, and black beans or refried beans.

Fillings

Vegan	BBQ tofu, black beans, spinach 11
Beans and cheese	Black beans or refried beans and queso blanco 10.5
Vegetable	Zucchini, corn, roasted peppers, onions, black beans, spinach and cheese 11
Pollo	Shredded, lightly seasoned poached chicken 11
Puerco Pibil	Yucatan style shredded pork with achiote and orange 12
Carne	Shredded beef cooked with tomatoes and green chilies 13

Fish Tacos Beer-battered Wahoo on flour tortillas with Cuban slaw, pico de gallo and lime-chipotle crema 13

Salsas

Salsa tasting menu; get a sampling of each of our salsas 2

Pico de Gallo	Fresh and chunky blend of tomatoes, onions, cilantro and jalapeños, mild heat.
Roasted Tomato Chipotle	Smooth, smoky with a touch of roasted garlic. Medium heat.
Tomatillo Serrano	Tangy green salsa with bits of blackened tomatillo. Bold heat.
Papaya Habañero	A sweet and citrusy combination of tomatoes and papaya. Extra hot.

Salsas and guacamole can be ordered to go.

Enchiladas

Oven baked corn tortillas dipped in a sauce, rolled around a filling, and topped with queso blanco. Served with a side of Spanish rice and vegetarian black beans or authentic refried beans.

Tres Queso	Monterey Jack, Mexican cotija and queso blanco in tomatillo sauce 11.25
Pollo	Chicken in tomatillo sauce 12
Pollo Mole	Chicken in classic mole poblano sauce 13
Carne Rojo	Shredded beef in a red chile sauce 13

Extras

Sour Crema .5 Guacamole small 1.5 medium 3.5 large 6
Extra Cheese 1 Extra salsa: small .75 medium 1.5 Tostaditos and salsa, refill 5

Sides

Arroz a la Español Spanish rice cooked with a sofrito of tomatoes, peppers and onions 2.5

Arroz blanco White rice 2

Vegetable del dia 3

Frijoles negros Vegetarian black beans cooked whole with cumin, onion and epazote, topped with cotija cheese 3

Frijoles refritos Authentic refried pinto beans mashed with onions and garlic, topped with cotija cheese 3

Tostones Fried green plantains with mojo 3

Maduros Fried sweet plantains with crema 3

Yuca Fries or Sweet Potato Fries 3

BBQ Tofu 4

Having a party? We cater too!
Give us a call for advice and an estimate: 475-7344.

Beverages

- Hyman Smith Mexican Organic Fair Trade
Coffee or decaf 2
- Mexican hot chocolate 3
- Tea/Tazo Herbal teas 2
- Milk 2
- Goya brand juices: Papaya, Guava, Mango,
Passion Fruit, Pineapple, Peach 2
- Sparkling Saratoga mineral water 3
- Fresh-brew unsweetened iced tea, Mango
iced tea, Pink lemonade—free refills 2
- Sodas: Pepsi, Diet Pepsi, Sierra Mist,
Mountain Dew, Ginger-Ale,
Dr. Pepper, club soda—free refills 2
- Saranac (bottled): Orange Cream Soda,
Diet Root Beer, and Root Beer 2

Kid's Menu

Children 10 and under.

Adults will be charged lunch prices for kids' items.

- Quesadilla with cheese 5
Add chicken 1
- 1 chicken or beef taco 3.5
- Side of white or Spanish rice 1.5
- Side of corn or vegetable of the day 1.5
- Fries (yuca or sweet potato) 2
- PLATTER
- Cheese quesadilla, or beef or chicken
taco with side of rice or fries
and vegetable 7
- Add chicken to quesadilla 1

Glossary

Adobo: marinade or dry rub of chilies pickled with vinegar, spices and garlic

Agridulce: a sweet and sour sauce made from caramelized sugar with the addition of vinegar or citrus juice

Amarillo chile: a South American yellow chile pepper with a quite hot, fruity flavor often used in sauces and ceviches

Borracho: translated from Spanish, means “drunk” which refers to the beer used to cook and flavor beans or meat

Cajeta: caramel made with goat's milk

Carnitas: meat which is first braised slowly in fat then pulled apart and cooked again to give it a soft-crispy texture

Ceviche: Peruvian dish (usually seafood) that is “cooked” in the acidic juices of citrus fruit flavored with herbs, chiles and other ingredients

Chipotle: dried, smoked jalapeño

Chorizo: pork sausage with chilies, vinegar and spices

Cilantro: very aromatic herb, related to parsley

Cotija cheese: aged, crumbly Mexican cheese

Escabeche: cooked meat or fish which is then marinated with vegetables in a vinegar based sauce

Guava: subtropical fruit with sweet pink flesh

Habañero: fiery chile with an intense floral aroma and citrusy flavor

Huitlacoche: referred to as “Mexican truffle” because of its mushroom-like flavor, it's a natural fungus found on corn

Jicama: root vegetable, crisp and starchy

Manchego (mahn-CHAY-goh): traditional Spanish sheep's milk, semi-firm cheese: rich and mellow

Molé: complex sauce made from dried chiles, nuts, spices, and chocolate

Pasilla: a medium hot dried chile with an earthy flavor used

mostly in sauces

Passion fruit: a sweet-tart fruit from South America with a taste similar to guava

Pico de Gallo (PEE-koh-day GI-yoh): fresh salsa made with tomatoes, peppers, onions and cilantro

Plantain: large, starchy member of the banana family; only eaten when cooked

Romesco sauce: originally from Catalonia, a sauce with nuts, bread, roasted peppers, tomatoes, garlic, vinegar, olive oil

Queso blanco: milky, meltable Mexican cheese

Ser rano: medium-hot green chile

Sofrito: mix of sauteed vegetables; a base for many dishes

Tamale: masa dough with filling steamed inside corn husks or banana leaves

Tomatillo: small, green, slightly acidic, tomato-like vegetable

Tostaditos: fresh-fried corn chips

Yuca: starchy root vegetable similar to a potato