



## ENTRADAS

**COCKTAIL DE CAMARON** Jumbo shrimp pickled in a lime tequila vinaigrette served in a traditional Mexican cocktail sauce, drizzled with a morita oil. 10.00

**TOPETA** A trio of three ceviches, corvina lime tequila, tuna avocado, shrimp-scallop with onion-tomato-Serrano-cilantro 8.00

**PESCADOR** A choice of our House ceviche's: Corvina, Tuna, or Shrimp/Scallop 14.00

**HUASTECO** Made to order Guacamole served with corn tortilla chips. 8.00

**TLAYUDA** A Oaxacan style pizza, topped with peppers, scallions, Oaxacan cheese, crema, and red cabbage in a tomato-morita vinaigrette served with a choice of Chorizo, Cecina, Adobo Shrimp, Al Pastor, or Wild Mushrooms. 10.00

**SOPES** Homemade tortilla boats served with a roasted tomatillo salsa, crema and queso fresco topped with a choice of Wild mushrooms, Cecina or, Al Pastor. 9.00

**TOSTADITAS** Chicken Tinga served on tortilla chips with crema, lettuce and pico de gallo. 7.00

**FLAUTA** Flautas with a potato-red onion-epazote filling and a green tomatillo sauce, crema and queso fresco. 7.00

**QUESO FUNDIDO** Melted Oaxacan chesse served with a choice of wild mushrooms or chorizo topping served with homemade corn tortillas. 7.00

**TAQUITOS** A choice of Al Pastor, Cecina, Carnintas, or Wild Mushrooms served on homemade tortillas with onions, cilantro and salsa. 9.00

**TAMAL** Oaxacan style tamal filled with chicken tinga served with a mole sauce garnished with queso fresco and pico de gallo. 9.00

**CHIPS & SALSA** Corn tortilla chips served with a choice of roasted tomatillo salsa or a roasted tomato salsa. 4.50

## ENSALADAS

**TULTE** Boston leaf lettuce tossed with cucumber, mango, scallions and jicama in a tomato vinaigrette. 7.00

**XOCHI** Adobo marinated chicken breast served over spinach, with queso fresco and tomato in a chile de arbol dressing. 8.00

**CABRA** Hearts of romaine tossed with avocado, grilled red onions, scallions, corn tortilla strips and goat cheese in a chipotle roasted tomato vinaigrette. 8.00

**ADOBADA** Adobo marinated ahi tuna seared rare served over hearts of romaine tossed with pineapple, jicama, and grapefruit in a huitlacoche vinaigrette. 9.00





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## PLATOS FUERTES

**HUACHINANGO** Oven-roasted whole red snapper served with a nopalito salad, charred green onions, parsley white rice, drizzled with a morita sauce. 23.00

**OLMECA** Grilled Salmon served with a roasted red pepper flauta, in a huitlacoche sauce, sautéed spinach and a chayote jicama slaw. 17.00

**LECHON** Lime/serrano marinated pork tenderloin served with a green tomatillo tamal, in a calabacita salsa garnished with pickled red onions. 16.00

**NAYARITA** Seared Scallops served over huitlacoche mashed potatoes, grilled asparagus, in an agave-ancho chile sauce and a pineapple salsa. 18.00

**ENFRIJOLADA** 3 Homemade tortillas served in a black bean mole sauce stuffed with roasted peppers and onions topped with queso fresco, crema, and pico de gallo served with parsley rice and a tomatillo-cucumber- jicama salad. 13.00

**CARNE ASADA** Cilantro tequila marinated petite beef tenderloin, sautéed onions, frijoles borrachos, black rice garnished with pico de gallo. 17.00

**CAMARONES AL LA DIABLA** Sautéed shrimp with a morita lime tequila sauce, served with parsley rice and a chayote-cucumber-jicama salad. 17.00

**FLAUTA DE PATO** Ranchero duck filled flautas served with black beans, parsley rice in a guajillo sauce, garnished with pico de gallo. 16.00

**PESCADO MAYA** Achiote marinated Corvina served with parsley rice, jicama-tomato-cucumber salad, morita chile sauce, garnished with pineapple salsa. 17.00

**CHILE RELLENO** A Anaheim chile stuffed with queso enchilado topped with a morita tomato sauce served with a nopalito salad and parsley rice. 13.00

**ATUN** Adobo marinated ahi tuna served over roasted red pepper mashed potatoes, sautéed spinach, in a lime tequila butter sauce, garnished with a pineapple salsa. 18.00

**HUARACHE AZTECA** A Huarache tortilla served with grilled steak, charred onions & Anaheim chiles topped with a roasted tomato salsa, queso fresco and crema. 17.00

**7 MARES** A traditional fisherman's stew, shrimp, scallops, mussels, fish, onions, peppers, potatoes, in a tomato guajillo broth served with a adobo roasted tortilla. 18.00

**DOÑA VICKI** Chicken Enchiladas served in a choice of our homemade green or red mole sauce served with black beans and parsley rice garnished with pickled red onions. 15.00

