

SAMPLE MENU #1

Shrimp and Fish Ceviche (400 g per person)

Served with tostadas, sliced avocado, and fresh salsa

Enchiladas Tapatias

Fresh corn tortillas bathed in a piquant tomato and garlic sauce

Filled with aged queso cotija, onions, and herbs

Served with papas fritas, home made sour cream, shredded cabbage, pickled jalapeños, and our house salsa picante

Shrimp Cakes in a Chili Lime Cream Sauce

Locally caught shrimp patties, lightly pan fried in panko

Served with a rich chili and lime cream sauce, jasmine rice and sautéed seasonal vegetable

Steamed Tamales in corn husk wrappers

Filled with either Pork with red mole sauce or Rajas (fire roasted peppers) in a cream sauce, corn, and cheese

Served with spicy sweet potato salad and Mexican-style slaw

Mango Habanero Shrimp Tacos

Pan seared shrimp, miso sautéed onions, and mango habanero sauce in fresh corn tortillas

Served with Mexican rice and refried beans

Filipino Lumpia

Crispy spring rolls filled with black pepper pork and vegetables

Served with roast broccoli and avocado salad

Accompanied by a sweet chili and garlic vinegar dipping sauces

Burritos

A combination of beans, rice, manchego cheese, sautéed potatoes, and ajvar (an eggplant and red pepper spread) wrapped in a handmade flour tortilla

Served with home made sour cream, sliced avocado, shredded lettuce, diced tomatoes and onions, house salsa picante

SAMPLE MENU #2

Chile con carne

Thin slices of beef cooked in a spicy tomatillo sauce
Served with fresh tortillas, refried beans, home made sour cream, and chopped cilantro

Pozole

Rich chicken broth with shredded chicken, hominy, zucchini, potatoes, and onions
Served with tostadas, radishes, house salsa, and chopped cilantro

Tacos

Fresh flour tortillas with a choice of fillings: chorizo, sautéed potatoes, or fire roasted peppers in cream sauce
Served with house salsa, chopped onions and cilantro, and pickled jalapeños

Drunken Beans

Pinto beans sautéed in Mexican beer with crispy bacon and caramelized onions
Served with tortilla chips, house salsa, home made sour cream, chopped cilantro and onions, and crumbled queso fresco

Dirty Rice

A Mexican take on a Cajun favorite, made with Peruvian beans, chorizo, sautéed vegetables, and onions in a piquant tomato sauce
Served over a bed of rice with home made sour cream, chopped cilantro and onions, and avocado

Vegetable Quesadillas

Melted asadero cheese in fresh corn tortillas with seasonal vegetables
Served with refried beans, home made sour cream, and house salsa

Adobado Chicken Tostadas

Shredded seasoned chicken in an adobado sauce served on tostadas
Served with refried beans, pico de gallo, guacamole, home made sour cream and house salsa

BREAKFAST MENU

Chilaquiles Rojos

Tortilla chips bathed in a garlicky tomato sauce and sautéed
Served with cheese, home made sour cream, chopped onion, refried beans, and sliced
birote (Mexican baguette)

Savory Crepes

Fresh made crepes with a variety of fillings: sautéed potatoes and onions, sautéed
vegetables, and/or ajvar (roasted red pepper and eggplant spread)
Served with home made sour cream, house salsa, and crumbled queso fresco

Huevos Divorciados

A pair of fried eggs, one in a red tomato sauce, one in a green tomatillo sauce
Served with toast, crumbled queso fresco, onions, and fresh corn tortillas

Farmer's Breakfast

Fried egg, sliced birote (Mexican baguette), avocado spread, and a slice of fresh panela
cheese

Sweet or Savory Molletes

Half a birote (Mexican baguette) heated and served either with butter and jam or with
refried beans and cheese

French Toast

Traditional baked French toast served with either maple syrup or locally sourced
honey
Served with fresh fruit

Mexican Eggs

Scrambled eggs served with pico de gallo and toast