

# Almuerzo Rápido

Choose one of each category *or* two antojitos and a taco for \$20.00

## Antojitos

### Nopalitos

Baby cactus salad with tomatoes in a lime dressing

### "Gaspacho" estilo Morelia

From the historic city of Morelia, a salad of seasonal fruit, jicama root, cucumbers, queso fresco and chile pequin

### Ensalada de Alex-César Cardini

The classic Caesar salad of Romaine lettuce, anchovies, Parmesan cheese and house-made croutons

### Ceviche verde "El Bajío"

Hawaiian walu with a creamy sauce of avocado, tomatillo, green olives, and jalapeño chiles

### Sopa tarasca estilo Pátzcuaro

Black bean soup with avocado leaves, light Mexican cream and double cream cheese, served with a side of crispy ancho chili, avocado and fried tortilla

### Camarones al mojo de ajo negro

Shrimp sautéed with shallots, arbol chile, poblano pepper, lime and sweet aged black garlic

### Albóndigas enchipofladas con queso doble crema

Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro

### Tamal Verde

Tamal with green sauce of tomatillo, shredded chicken breast, chili, garlic and cilantro

## Tacos

### Tinga poblana

Stew of shredded chicken with potatoes, chorizo, and chipotle, topped with white onion

### Lengua quizada

Braised beef tongue with radishes and a sauce of roasted pasilla chili, tomatoes, onion and garlic

### Cochinita pibil con cebolla en escabeche

Yucatan-style pit barbecued pork with pickled, red onion and Mexican sour orange

### Tacos de hongos

Sautéed seasonal wild mushrooms with garlic and shallots, served with guacamole

## Postres

### Pastel de tres leches con piña

A traditional cake soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa, served with a scoop of dark caramel ice cream

### Jericalla de chocolate con maracuya

Oaxacan chocolate custard with a Mexican origin chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

# LUNCH SPECIALS

## TORTAS

Mexican sandwiches \$11.50

### Torta de lengua

Thinly sliced braised beef tongue with pickled chayote squash, radishes, pasilla chile sauce and spiced mayonnaise, with a small Caesar salad

### Torta de pollo "Milanesa" con chipotle

Fried breaded chicken with frijoles, Oaxaca cheese, avocado, and "crema Mexicana", with a small Caesar salad

### Torta de camarones a la parilla

Grilled shrimp with sauteed squash, red chile epazote and avocado, with a small Cesar salad

---

### Divorciadas de jamón y queso

Flour tortillas with ham and Chihuahua cheese, served with chipotle chile and green tomatillo sauces

Our tortas are served on Cazuela Bakery bolillo rolls



Stuck in the traffic on Reforma?

To bear the wait : guacamole made right before your eyes, with green tomatillo, serrano chile, crumbled queso fresco cheese and a basket of fresh tortilla chips \$13.50

Add an oyamel margarita for \$12.00

## \* ANTOJITOS the little dishes from the streets

### Ceviches \ Marinated seafood salads

#### \* Carne Apache

Finely chopped, raw White Oak Pastures Farm grass-fed beef with sweet onion, pickled cactus, serrano chile, cilantro and smoked pasilla de Oaxaca chile oil \$11.00

#### \* Ceviche de peto

Hawaiian ono served with fresh hearts of palm and baby cucumber salad, passion fruit, vanilla and rose \$12.00

#### \* Ceviche de huachinango

Red snapper with avocado in salsa mexicana of tomato, sweet onion, cilantro and lime juice \$11.00

#### \* Ceviche de atún Pacifico

Tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, jalapenos and crispy amaranth \$12.00

#### \* Coctél de camarón y jaiba

Shrimp & crab served with tomato sauce, avocado, red onions and tortilla chips \$12.00

### Ensaladas / Salads

#### \* Ensalada de Alex-César Cardini

The classic Caesar salad of Romaine lettuce, anchovies, Parmesan cheese and house-made croutons \$9.00

#### "Gaspacho" estilo Morelia

From the historic city of Morelia, a salad of seasonal fruit, jicama root, cucumbers, queso fresco and chile pequin \$7.50

#### Nopalitos

Baby cactus salad with tomatoes in a lime dressing \$7.50

#### Ensalada de palmitos

Fresh Hamakua Farms hearts of palm, orange, radish and avocado, with a tamarind dressing \$10.00

#### Ensalada de chayote

Mexican squash salad with crumbled queso fresco cheese and crushed peanuts, in a hibiscus dressing \$6.50

#### Ensalada de remolacha y aguacate

Baby beets, avocado, tomatillo, jicama and pickled onions with an orange dressing \$8.50

### Verduras / Vegetables

#### Papas al mole

José Andrés' favorite potato fries in a mole poblano sauce of almonds, chilis and a touch of chocolate, topped with Mexican cream and queso fresco cheese \$5.50

#### Arroz de huiflacoche con queso fresco

Rice sautéed with black Roy Burns Farm Mexican corn truffles, queso fresco cheese and epazote herb oil \$9.50

#### Tortillas

Five hand-made tortillas made fresh in house – the perfect way to mop up your little dishes \$4.00

#### Nopal asado con salsa molcajete

Grilled fresh cactus paddles served with a salsa molcajete of grilled tomatoes, tomatillos, green onions, cilantro and green chiles \$7.50

#### Queso fundido con tequila

Melted Chihuahua cheese flambéed with tequila and served with fresh hand-made tortillas \$8.00  
Add spicy chorizo \$9.00

#### Frijoles refritos con queso

Slow-cooked refried beans with melted Chihuahua cheese inside, served with Mexican cream and micro cilantro served with fresh tortillas \$6.50

#### Quesadilla huiflacoche

Traditional folded corn tortilla with Chihuahua cheese and Roy Burns Farm Mexican corn truffle \$9.00

#### Chilaquiles con salsa de tomatillo, queso y cilantro

Fresh hand-made tortilla chips with melted Chihuahua cheese, green tomatillo salsa, cilantro and onion \$8.00

#### Col de brúcelas estilo San Quintín

Crispy brussel sprouts with an arbol chile sauce, pumpkin seed, peanuts and lime \$7.50

#### Machuco relleno de frijol con salsa negra

Plantain fritters stuffed with black beans and a chipotle chile and piloncillo sugar sauce \$7.50

**\* Cayo de hacha  
con pipián de chile pasilla**

Seared scallops with a pasilla chile and pumpkin seed sauce, orange segments, pumpkin seed oil and toasted pumpkin seeds \$13.00

**Mariscos / Seafood**

**\* Camarones al mojo de ajo negro**

Shrimp sautéed with shallots, arbol chile, poblano pepper, lime and sweet aged black garlic \$10.00

**\* Mejillones al tequila con chipotle**

Steamed mussels with tequila, sautéed garlic and chipotle sauce \$8.50

**\* Huachinango a la Veracruzana**

Seared red snapper Veracruz-style, with tomatoes, onions, jalapeno chiles, olives and capers \$13.00

**Carnes / Meats**

**Pollo con mole poblano**

Half of a grilled young chicken with epazote herb rice and a mole poblano sauce of almonds, chiles and a touch of chocolate \$10.00

**Costilla de res con salsa verde**

Beef short ribs with a tangy green sauce of cilantro, parsley and garlic \$12.00

**Quegadilla de chicharrones**

Pasture raised Shenandoah Valley pork belly fried until crisp and served in a house made tortilla with chihuahua cheese and a sauce of five chiles \$8.50

**Albóndigas enchipotladas  
con queso doble crema**

Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro \$7.00

**Tlacoyitos de pato**

Fried masa cake with shredded duck confit in a sauce of ancho and guajillo chiles, Negra Modelo beer and Mexican cinnamon \$11.00

**Tamal verde**

Tamal with green sauce of tomatillo, shredded chicken breast, chile, garlic and cilantro \$7.00

**Huevos Enfrijolada**

Fried organic egg with black bean sauce, house made chorizo, salsa verde and tortilla \$8.00

**Chile en Nogada**

Poblano pepper stuffed with ground pork, pineapple and tomato, served in a creamy sauce of walnuts and 'double cream' cheese, topped with fresh pomegranate seeds \$9.00

**Arrachera con salsa molcajete**

Grilled skirt steak with a sauce of grilled tomatoes, tomatillos, green onions, cilantro and green chiles, garnished with pickled cactus paddle \$11.00

**Tamal Tipo Rancheros Veracruzanos**

Fresh corn tamal filled with pork braised in an ancho and chipotle chile sauce and hoja santa \$7.00

**Authentic Mexican TACOS in hand-made corn tortillas**

**Tinga poblana**

Stew of shredded chicken with potatoes, chorizo, and chipotle, topped with white onion \$3.50

**Taco de Birria estilo Guadalajara**

Guadalajara style goat, veal and lamb taco in a cascabel, ancho and guajillo chile sauce with onions and cilantro \$4.50

**\* Pescado Mexicano**

Seared fish with salsa Mexicana and a tangy cilantro pesto \$4.00

**Taco de hongos**

Sautéed seasonal wild mushrooms with garlic and shallots, served with guacamole \$4.00

**Pancita de puerco al pastor**

Seared house cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro \$4.00

**\* Pollo a la parrilla con aguacate**

Grilled marinated chicken thigh with guacamole and grilled green onion \$4.00

**Carnitas con salsa de tomatillo**

Confit of baby pig with green tomatillo sauce, pork rinds, onions and cilantro \$4.00

**Lengua quizada**

Braised beef tongue with radishes and a sauce of roasted pasilla chile, tomatoes, onion and garlic \$3.50

**Cochinita pibil con cebolla en escabeche**

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange \$4.00

**Chapulines**

The legendary Oaxacan specialty of sautéed grasshoppers, shallots, tequila and guacamole \$5.00

**Sopas / Mexico's classic soups**

**Sopa tarasca estilo Patzcuaro**

Black bean soup with avocado leaves, light Mexican cream and aged cotija cheese, served with a side of crispy ancho chile, avocado and fried tortilla \$7.50

**Pozole Rojo**

Mexico's famous hominy soup, rich with fresh pork and guajillo chiles, served with garnishes of onion, lettuce and sliced radishes \$8.50

**Caldo Tlalpeño**

Traditional chicken soup with shredded chicken, peas, carrots, avocado, rice, a spoonful of smoky chipotle sauce and a chipotle chile \$8.00

**"The" Chips and salsa**

**Chips**

Fresh masa, fried daily, seasoned with a house made blend of chiles, salt and tequila \$2.00

**Salsa**

Smoky chipotle chiles, onions and field ripened tomatoes made fresh every day \$2.00

First one is on us, second is on you!  
Chips and salsa are \$4.00 per order.

\* Consuming raw or uncooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.