



ADD FOR THE TABLE

CRISPY BRUSSELS SPROUTS	\$4 /PER PERSON
STREET CORN	\$4 /PER PERSON
CHURRO BITES	\$4 /PER PERSON
PITCHER OF MARGARITA	\$44
PITCHER OF LA PALOMA	\$44

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Parties of 40 or more requires a preorder of the menu.

PARA LA FAMILIA

(for the table)

CHIPS, GUACAMOLE & HOUSE SALSA

House-made chips, fresh guacamole and house

PARA TI

(for you)

CHICKEN ENCHILADAS

Three chicken stuffed tortillas, shredded Oaxaca cheese, sour cream, topped with green chile sauce

GRILLED SALMON

Adobo seasoning, carrot, jicama & pineapple salsa, rice & beans

NEW YORK STEAK TAMPIQUENA

Grilled New York steak with guacamole, refried beans, rice and a cheese mole enchilada

TWO CRISPY AVOCADO TACOS

Fried avocado, black beans, chipotle aioli, pickled onion. Served with mexican rice and black beans

\$38 PER PERSON

PARA LA FAMILIA

(for the table)

CHIPS, GUACAMOLE & HOUSE SALSA

House-made chips, fresh guacamole and house salsa

CEVICHE*

Catch of the day crudo, lime, cucumber and ginger jus, avocado, radish, plantain chips

COCHINITA PIBIL CROQUETTES

Adobo braised pork croquettes over a black bean salsa, pickled red onion & habanero sauce on the side

PARA TI

(for you)

GRILLED SALMON

Adobo seasoning, carrot, jicama & pineapple salsa, rice & beans

NEW YORK STEAK TAMPIQUENA

Grilled New York steak with guacamole, refried beans, rice and a cheese mole enchilada

CHEESE ENCHILADAS

Three cheese stuffed tortillas, shredded Oaxaca cheese, sour cream, topped with green chile sauce

CARNITAS POLANCO

Michoacan style confit pork, served with tortillas on the side, salsa verde, guacamole, fresh cilantro and diced onion, escabeche

\$44 PER PERSON